

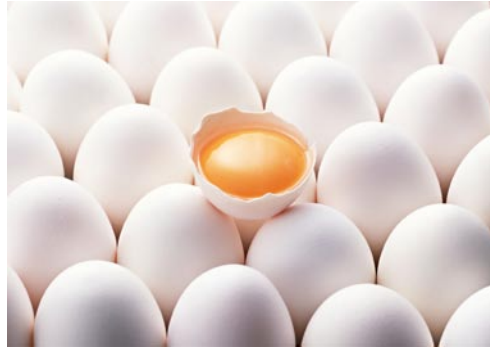
FOUR   
POINTS  
BY SHERATON

**CATERING MENU • 2010-2011**

**Four Points by Sheraton Hotel**

**• Tempe, Arizona**

# PLATED BREAKFAST



**All breakfasts are served with choice of orange, apple or cranberry juice, fresh fruit garnish, Seattle's Best Coffee and herbal tea selection**

## **BUTTERMILK PANCAKES**

**\$13.00++ per person**

Three Light and Fluffy Pancakes cooked Golden Brown and Topped with Powdered Sugar, Served with Maple Syrup and choice of Smoked Bacon Strips or Maple Sausage

## **AMERICAN CLASSIC**

**\$13.00++ per person**

Scrambled Eggs with choice of Smoked Bacon Strips or Maple Sausage Served with Southwest Seasoned Breakfast Potatoes and a display of Gourmet Muffin Tops and Freshly Baked Cinnamon Rolls

## **ARIZONA BREAKFAST QUESADILLA**

**\$13.00++ per person**

Scrambled Eggs, Onions, Green Chiles, Tomatoes and Pepper Jack Cheese Baked in a Flour Tortilla and Served with Southwest Seasoned Breakfast Potatoes, Sour Cream and House Made Pico de Gallo Salsa



Upgrade to  
Starbucks Coffee  
for \$1.50 per person++



Minimums and Restrictions apply - Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

# BREAKFAST BUFFETS

## CLASSIC CONTINENTAL BREAKFAST BUFFET

\$9.00++ per person

Gourmet Muffin Tops and Freshly Baked Cinnamon Rolls  
Assorted Breakfast Pastries  
Selection of Chilled Juices,  
Freshly Brewed Seattle's Best Coffee and herbal tea

## SUNRISE CONTINENTAL BREAKFAST BUFFET

\$13.00++ per person

Freshly Baked, New York Style Bagels with Cream Cheese  
Gourmet Muffin Tops and Freshly Baked Cinnamon Rolls  
A Presentation of Seasonal Fruits  
Selection of Chilled Juices,  
Freshly Brewed Starbucks Coffee and Tazo Tea

## EXECUTIVE SUNRISE CONTINENTAL BREAKFAST BUFFET

\$16.50++ per person

All selections above with a choice of one of the following options:

### Chilled Proteins

Assorted Cheeses and Turkey Slices  
Eggs - Hard Boiled, Shelled and Halved

### Breakfast Croissant

Scrambled Eggs on a Buttery Croissant with  
Hickory Smoked Ham and Cheddar Cheese

### Breakfast Burrito

Scrambled Eggs, Machaca Beef, Sweet Onion and  
Pepperjack Cheese Wrapped in a Flour Tortilla and Served  
with House-made Salsa and Sour Cream



## AMERICAN BREAKFAST BUFFET

\$18.50++ per person

Scrambled Eggs with Cheddar Cheese and Chives,  
French Toast with Maple Syrup and Cinnamon Butter  
Smoked Bacon and Sausage Patties  
Southwest Seasoned Breakfast Potatoes  
Gourmet Muffin Tops and Freshly Baked Cinnamon Rolls  
Presentation of Fresh Fruit and Berries  
Selection of Chilled Juices,  
Freshly Brewed Starbucks Coffee and Tazo Tea



Upgrade to Starbucks  
Coffee  
for \$1.50 per person++



Minimums and Restrictions apply - Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

## **“BUILD YOUR OWN” BREAKFAST BURRITO BUFFET**

**\$19.50++ per person**

Scrambled Eggs with Chorizo (Spanish Spiced Pork Sausage) and Pepper jack Cheese  
Scrambled Eggs with Tomatoes, Bell Peppers and Sweet Onions  
Southwest Seasoned Breakfast Potatoes  
Warm Flour Tortillas, House-made Pico de Gallo Salsa and Sour Cream  
Gourmet Muffin Tops and Freshly Baked Cinnamon Rolls  
Presentation of Fresh Fruit and Berries  
Selection of Chilled Juices,  
Freshly Brewed Starbucks Coffee and Tazo Tea

## **BUFFET ENHANCEMENTS**

### **CHEF ATTENDED OMELET STATION**

**\$7.50++ per person**

Farm Fresh Eggs, Egg Whites and Egg Beaters Cooked to Order with Cheddar and Swiss Cheeses, Smoked Pit Ham, Sweet Onion, Fresh Mushrooms, Bell Peppers, Green Chiles and Tomatoes

### **CHEF ATTENDED PANCAKE STATION**

**\$7.50++ per person**

Fluffy Buttermilk Pancakes, Fresh Blueberry Pancakes and Swedish Oatmeal Pancakes Cooked to Order with Warm Maple Syrup, Whipped Sweet Butter, Cinnamon Apples, Powdered Sugar and Whipped Cream



Upgrade to Starbucks Coffee  
for \$1.50 per person++



Minimums and Restrictions apply - Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

# COFFEE BREAK BEVERAGES



<b>Freshly Brewed Starbuck's Coffee, Tazo Hot Tea or Iced Tea</b>	<b>\$45.00++ per gallon</b>
<b>Freshly Brewed Seattle's Best Coffee, Herbal Tea or Iced Tea</b>	<b>\$35.00++ per gallon</b>
<b>Chilled Orange, Tomato, Grapefruit, Cranberry or Apple Juice</b>	<b>\$12.00++ per carafe</b>
<b>Milk (whole, 2% or Skim)</b>	<b>\$14.00++ per carafe</b>
<b>Traditional Lemonade or Strawberry Lemonade</b>	<b>\$25.00++ per gallon</b>
<b>Bottled Water</b>	<b>\$2.00++ each</b>
<b>Assorted Soft Drinks (Cans)</b>	<b>\$2.50++ each</b>
<b>Juices or Iced Tea (Bottled)</b>	<b>\$2.75++ each</b>
<b>Assorted Old Fashioned Sodas (Bottled)</b>	<b>\$3.75++ each</b>
<b>Bottled Mineral Waters</b>	<b>\$3.75++ each</b>
<b>Energy Drinks</b>	<b>\$3.75++ each</b>



# MORNING TREATS

<b>Freshly Baked Muffin Tops</b> (Banana Nut, Apple Cinnamon, Chocolate, Blueberry, Lemon Poppy Seed and Orange-Cranberry Nut)	<b>\$25.00++ per dozen</b>
<b>Freshly Baked Cinnamon Rolls</b>	<b>\$25.00++ per dozen</b>
<b>Assorted Fruit and Cheese Danish</b>	<b>\$25.00++ per dozen</b>
<b>New York Style Bagels with Cream Cheese</b> (Plain, Blueberry, Cinnamon Raisin and Everything)	<b>\$30.00++ per dozen</b>
<b>Jumbo, French Croissants</b>	<b>\$30.00++ per dozen</b>
<b>Whole Fruit</b>	<b>\$1.00++ each</b>
<b>Fresh Fruit Skewers</b>	<b>\$2.00++ each</b>
<b>Sliced, Fresh Fruit</b>	<b>\$3.00++ per person</b>
<b>Individual, Flavored Yogurts</b>	<b>\$2.00++ each</b>
<b>House Made Yogurt Parfaits</b> (Layers of granola, berries and yogurt)	<b>\$3.00++ each</b>
<b>Assorted Granola or Fruit Filled Breakfast Bars</b>	<b>\$2.00++ each</b>
<b>Hard Boiled Eggs</b> (De-shelled and halved)	<b>\$1.00++ each</b>



# AFTERNOON TREATS



<b>Powder Sugar Dusted Fruit Bars</b> (Lemon or Raspberry)	<b>\$26.00++ per dozen</b>
<b>Jumbo Home Style Cookies</b> (Chocolate Chip, Sugar, Oatmeal Raisin and Peanut Butter)	<b>\$26.00++ per dozen</b>
<b>Fudge Brownies and Blondies</b> (Cocoa and No Cocoa Brownies)	<b>\$26.00++ per dozen</b>
<b>Individual Bags of Pretzels or Chips</b>	<b>\$2.50++ each</b>
<b>Assorted Candy Bars</b>	<b>\$2.50++ each</b>
<b>Fresh Popped, Flavored Popcorn Trio</b> (Butter, Kettle & Southwest)	<b>\$2.50++ per person</b>
<b>Roasted, Salted Nuts</b> (Whole Salted Cashews, Roasted Peanuts and Dry Roasted Almonds)**	<b>\$2.50++ per person</b>
<b>Mixed Dried Fruit</b>	<b>\$2.50++ per person</b>
<b>House-made Trail Mix</b> (Granola, Raisins, Dried Cranberries, M&M's, Vanilla, Caramel and Spices)**	<b>\$2.50++ per person</b>
<b>Novelty Ice Cream Bars</b> (Orange Dream, Fudge, Classic Sundae, Crunch and Ice Cream Sandwiches)	<b>\$3.00++ per person</b>
<b>Protein Bars</b>	<b>\$3.75++ per person</b>
<b>Assorted Cubed Cheeses</b>	<b>\$3.75++ per person</b>

\*\*Chef Recommends 2 ounce serving size per person



# THEME BREAKS



## VITALITY

Dried Fruit Display and Mixed Nuts  
House made Trail Mix  
Bottled Juice or Iced Tea Drinks  
Bottled Waters

**\$8.00++ per person**

## CORPORATE

House Made Yogurt Parfaits  
Assorted Coffee Cakes  
Assorted Sodas  
Bottled Waters

**\$7.00++ per person**

## HEART HEALTHY

Fruit Skewers on bamboo shoots served with yogurt dipping sauce  
Assorted Granola or Fruit Filled Breakfast Bars  
Bottled Mineral Waters  
Ice Tea  
Bottled Waters

**\$7.50++ per person**

## PROTEIN

Mixed Nuts  
Assorted, cubed Cheeses  
Fresh Baked Egg and Bacon Quiche  
Assorted Sodas  
Bottled Waters

**\$8.00++ per person**

## SIMPLY DELIGHTFUL

Fresh Baked Cookies  
Fudge Brownies and Blondies  
Ice Cold Milk  
Assorted Sodas  
Bottled Waters

**\$7.00++ per person**



# THEME BREAKS

Continued...



## CINEMA

Fresh Popped, Flavored Popcorn Trio (Butter, Kettle & Southwest)  
Red and Black Licorice  
M&M's, Chocolate Covered Raisins and Reese's Pieces  
Assorted Sodas  
Bottled Waters

**\$7.50++ per person**

## FROZEN TREATS

Novelty Ice Cream Bars – Orange Dream, Fudge, Classic Sundae,  
Crunch and Ice Cream Sandwiches  
Assorted Sodas  
Bottled Waters

**\$7.50++ per person**

## SNACK ATTACK

Assorted Bags of Chips and Pretzels  
Snack Size Chocolate Bars and Candy  
Assorted Sodas  
Bottled Waters

**\$7.50++ per person**

## ENERGY

Starbuck's Coffee Frozen, Blended Drinks – Caramel and Mocha)  
Energy Drinks  
Chocolate Bars, Granola Bars and Protein Bars  
Bottled Waters

**\$8.00++ per person**

## REMEMBER WHEN

Assorted Hostess Snack Cakes  
House-made Kettle Corn  
Bottled Root Beers  
Bottled Waters

**\$8.00++ per person**



# LUNCH ON THE GO



## BOX LUNCH

**\$16.00++ per person**

**Potato Chips, Cookie, Fresh Fruit, Soda or Bottled Water, Condiments and Utensils with your choice of a wrap or sandwich:**

### WRAP SELECTIONS:

Chicken Caesar Wrap, Turkey and Cheddar, Ham and Swiss or Vegetarian on choice of Flour, Tomato Basil, Spinach Garlic Herb or Wheat Tortilla

### SANDWICH SELECTIONS:

Roast Beef and Cheddar, Turkey and Swiss, Ham and Swiss or Vegetarian on choice of Kaiser Roll, Submarine Roll, Wheat, White or Sourdough Bread



Minimums and Restrictions apply - Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

# PLATED LUNCH

All plated lunches are served with bakery rolls and butter, iced water, choice of lemonade or iced tea along with Seattle's Best Coffee and herbal tea selection

## LUNCH #1

\$18.00++ per person

### GRILLED VEGETABLE STACKS

Marinated Zucchini, Yellow Squash and Eggplant, grilled then artfully stacked  
Finished with a balsamic reduction drizzle

### TRADITIONAL COBB SALAD

Fresh Mixed Greens with Grilled Chicken, Avocado, Hard-Boiled Eggs,  
Bacon, Cucumber, Tomato, Blue Cheese Crumbles and Ranch Dressing

### LEMON TART

Buttery shortbread crust filled with pure lemon curd finished with lemon glaze.

## LUNCH #2

\$21.00++ per person

### MIXED GREEN SALAD

Fresh Mixed Field Greens with Julienne Carrots, Grape Tomatoes, Jicama and  
Won Ton Strips. Served with our House Vinaigrette.

### ASIAGO CHICKEN

Seasoned Chicken Breast Topped with a sauté of Roasted Tomatoes,  
Caramelized Yellow Onions and melted Asiago Cheese.  
Accompanied by Roasted, Vegetable Medley and  
Boursin Cheese Mashed Potatoes

### HOUSE-MADE CHEESECAKE

Rich, New York Style Cheesecake served with Strawberry and Chocolate Sauces

## LUNCH #3

\$23.00++ per person

### CAESAR SALAD

Fresh Romaine Tossed with Parmesan Garlic Croutons, Grated Parmesan  
Cheese and Caesar Dressing

### CHICKEN PARMESAN

Chicken Breast Coated with Italian Breadcrumbs then Pan Fried and  
Smothered with House Made Marinara Sauce  
Served atop Penne Pasta

### CANNOLIS

Italian Pastry Shells Filled with  
Whipped and Sweetened Ricotta Cheese



Minimums and Restrictions apply - Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

## LUNCH #4

\$21.00++ per person

### SPINACH SALAD

Spinach leaves tossed with Crisp Apples, Candied Walnuts, Blue Cheese Crumbles and a Sweet, Red Wine Vinaigrette

### ROASTED SALMON

Wild, Alaskan Salmon, roasted with Lemon Butter and White Wine Sauce Served atop a Lemon, Dill Risotto and accompanied by Roasted, Baby Vegetable Medley

### RED VELVET CAKE

The Southern classic layering Red, Velvety Sponge Cake and Cream Cheese Frosting



## LUNCH #5

\$21.00++ per person

### CAESAR SALAD

Fresh Romaine Tossed with Parmesan Garlic Croutons, Grated Parmesan Cheese and Caesar Dressing

### PAN SEARED PORK LOIN

Center cut Pork Loin Steaks with a Vegetable Ratatouille and Boursin Mashed Potatoes

### OLD FASHIONED CHOCOLATE CAKE

Layers of Chocolate Cake and Rich, Fudge Frosting with Caramel Sauce



Upgrade to Starbucks  
Coffee  
for \$1.50 per person++



Minimums and Restrictions apply - Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

# LUNCH BUFFETS

## CANYON RIM LUNCH BUFFET

\$24.00++ per person

### CAESAR SALAD

Crisp Romaine Tossed with Roasted Red Bell Peppers, Red Chile Scented Parmesan Crisps, Garlic Croutons, Grated Parmesan Cheese and Cumin, Caesar Dressing

OR

### SONORAN PASTA SALAD

Fusilli (Spiral) Pasta, Roasted Corn, Black Beans and Red Onion Tossed in a Zesty Southwest Dressing

## CHOICE OF TWO (2) ENTREES

### SOUTHWESTERN SHREDDED CHICKEN

Southwestern Chicken, Slow Roasted and Shredded

OR

### BEEF MACHACA

Beef Simmered with Lime Juice and Red Chiles

OR

### CRISPY TILAPIA

Served with shredded cabbage, sour cream and House-made Pico de Gallo Salsa

### WARM, FLOUR TORTILLAS

### FRIED SPANISH RICE

### SHREDDED CHEDDAR AND PEPPER JACK CHEESE

### DICED TOMATOES, SHREDDED LETTUCE and GUACAMOLE

### CINNAMON APPLE EMPANADAS

OR

### SOPAPILLAS, WITH POWERED SUGAR AND HONEY



Upgrade to Starbucks  
Coffee  
for \$1.50 per person++



Tempe

Minimums and Restrictions apply - Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

**COYOTE DELI LUNCH BUFFET**

**\$22.00++ per person**

**CHOICE OF TWO SALADS:**

**MIXED FIELD GREENS**

Fresh Mixed Field Greens with Julienne Carrots, Grape Tomatoes, and Won Ton Strips. Served with our House Vinaigrette.

**ROASTED RED POTATO SALAD**

Herb Roasted Red Potatoes, Red and Green Bell Pepper, Celery and Green Onion in a Creamy Bacon Dressing

**FRESH FRUIT SALAD TOSSED WITH YOGURT AND MINT**

**SLICED MEATS**

Slow Roasted Top Round  
Turkey Breast  
Honey Ham

**SLICED CHEESES**

Imported Provolone, Aged Cheddar and Dry Swiss Cheeses

**SOUTHWEST SEASONED POTATO CHIPS**

SLICED TOMATOES, SHREDDED LETTUCE  
KOSHER DILL PICKLES AND RED ONIONS

DIJON AND WHOLE GRAIN MUSTARDS, MAYONNAISE

ASSORTED DELI ROLLS AND SLICED BREADS

KEY LIME PIE

OR

COCONUT CREAM PIE



Upgrade to Starbucks  
Coffee  
for \$1.50 per person++



Minimums and Restrictions apply - Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

## PACIFIC RIM LUNCH BUFFET

\$26.00++ per person

### CHILLED ASIAN NOODLE SALAD

Soba Noodles with Carrots, Red Onion, Bean Sprouts and Cilantro  
Tossed in a Sweet Soy Vinaigrette

### CHILLED BEEF AND BROCCOLI SALAD

Oriental Greens with Sirloin Strips, Crisp Broccoli, Green Onion and  
Won Tons in a Sweet Soy Vinaigrette

### PINEAPPLE FRIED RICE

OR

### VEGETABLE SPRING ROLLS WITH A SWEET SESAME DIPPING SAUCE

### CHOICE OF TWO (2) ENTREES

Each entrée served over Coconut Steamed Jasmine Rice

### TERIYAKI SALMON

Grilled Salmon with Rich Teriyaki Glaze

### VEGETABLE STIR FRY

Sautee of Sugar Snap Peas, Bell Peppers, Carrots, Bamboo Shoots and Water Chestnuts

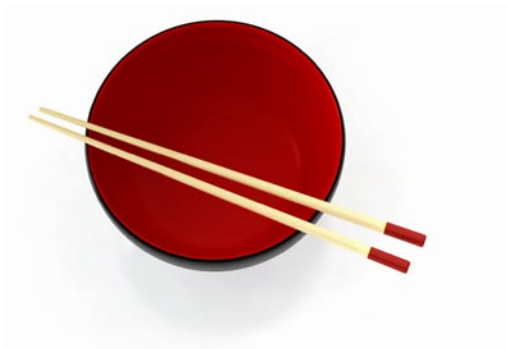
### CASHEW CHICKEN

Chicken and Cashew Stir Fry with Bell Peppers, Green Onion and Garlic

### PINEAPPLE UPSIDE-DOWN CAKE

AND

### FORTUNE COOKIES



Upgrade to Starbucks  
Coffee  
for \$1.50 per person++

FOUR  
POINTS  
BY SHERATON  
.....  
Tempe

Minimums and Restrictions apply – Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451



## **PICNIC LUNCH BUFFET**

**\$25.00++ per person**

### **SPINACH SALAD**

Spinach leaves tossed with Crisp Apples, Candied Walnuts, Blue Cheese Crumbles and a Sweet, Red Wine Vinaigrette

### **MIXED GREENS**

Mixed Greens with Sliced Cucumbers, and Roasted Corn Pico de Gallo with Black Beans. Served with Cilantro and Raspberry Vinaigrettes

### **BAKED POTATOES**

With Sour Cream, Green Onions and Cheddar Cheese

### **SHREDDED, SLOW ROASTED BARBECUE CHICKEN**

### **SHREDDED, SLOW ROASTED BABECUE PORK**

### **BAKED BEANS WITH MOLASSES AND BACON**

### **KAISER ROLLS AND FRESH BAKED CORN BREAD**

### **WARM BROWNIE**

**OR**

### **BRANDIED PECAN PIE**



Upgrade to Starbucks  
Coffee  
for \$1.50 per person++



Tempe

Minimums and Restrictions apply – Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

## WHEN IN ROMA LUNCH BUFFET

\$25.00++ per person

### CAESAR SALAD

Fresh Romaine Tossed with Parmesan Garlic Croutons, Grated Parmesan Cheese and Caesar Dressing

### GRILLED VEGETABLES

Marinated Zucchini, Yellow Squash and Eggplant, grilled then finished with a balsamic reduction drizzle

### CHICKEN MARSALA

Herbed Chicken Sautéed with Mushrooms and Sweet, Marsala Wine

### CHEESE LASAGNA

Traditional Italian Cheeses layered with Thin, Lasanga Noodles and Marinara

### FRESH BAKED FOCCACIA

### ITALIAN GREEN BEANS

### TIRAMISU

Espresso Soaked Sponge Cake layered with Sweet Mascarpone Cheese and Chocolate

OR

### CANNOLIS

Italian Pastry Shells Filled with Whipped and Sweetened Ricotta Cheese



Upgrade to Starbucks  
Coffee  
for \$1.50 per person++



Minimums and Restrictions apply – Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

## SOUP AND SALAD DELIGHT BUFFET

\$21.00++ per person

### BUILD YOUR OWN COBB SALAD

Field Greens, Grilled Chicken, Avocado, Hard-Boiled Eggs, Cucumber, Tomatoes, Blue Cheese Crumbles and Ranch Dressing

### FRESH FRUIT PLATTER

Fresh Melon and Berries with Mint Garnish

### SOUP STATION – CHOOSE ONE (1) SOUP:

#### CORN CHOWDER

Creamy Soup with Roasted Corn, Herb Oil and Red Bell Pepper Pesto

#### CHICKEN NOODLE SOUP

Home-style Soup with Carrots, Sweet Onion and Fresh Thyme

#### CHICKEN TORTILLA SOUP

Spicy Blend of Chicken with Fire Roasted Vegetables  
Served with Avocado, Cheddar-Jack Cheese and Tortilla Strips

### ASSORTED FRESH BAKED ROLLS

### LEMON BARS

OR

### FRESH BAKED, CHOCOLATE CHIP COOKIES



Upgrade to Starbucks  
Coffee  
for \$1.50 per person++

FOUR  
POINTS  
BY SHERATON  
.....  
Tempe

Minimums and Restrictions apply – Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

# DINNER ENTREES

## PLATED DINNER #1

\$26.00++ per person

### DRIED CRANBERRY AND BLEU CHEESE SALAD

Mixed Greens with Cucumber Slices, Dried Cranberries, Blue Cheese and Spiced Walnuts, Served with a Balsamic Vinaigrette

### CHICKEN PARMESAN

Chicken Breast Coated with Italian Breadcrumbs then Pan Fried and Smothered with House Made Marinara Sauce and Served atop Penne Pasta

### NEW YORK CHEESECAKE

Traditional New York Style Cheesecake  
On a Graham Cracker Crust

## PLATED DINNER #2

\$33.00++ per person

### CAESAR

Caesar Salad with Roasted Red Peppers, Garlic Croutons and Zesty Caesar Dressing

### ROASTED SALMON

Seared Salmon Filet with Buerre Blanc Sauce,  
Served with Lemon Dill Risotto and Sautéed Vegetable Medley

### FRESH FRUIT TART

A Tart Filled with Bavarian Cream and  
Topped with Fresh Seasonal Berries and Fruit

## PLATED DINNER #3

\$30.00++ per person

### ARIZONA CITRUS SALAD

Chopped Romaine with Citrus Salsa, Toasted Almonds and Tortilla Strips, Served with Lime Cilantro Vinaigrette

### SONORAN CHICKEN

Oven Roasted Chicken Breast Stuffed with Chorizo, Black Beans and Cornbread, topped with a Roasted Red Pepper Cream Sauce, Sun Dried Tomato Risotto, Sautéed Baby Carrots and Asparagus

### LEMON BLUEBERRY CHEESECAKE

Vanilla Cheesecake Flavored with Home Made Lemon Curd and Fresh Blueberries



**PLATED DINNER #4**

**\$35.00++ per person**

**MIXED GREEN SALAD**

Petite Baby Greens with Cherry Tomatoes, Shaved Red Onion, Herb Focaccia Croutons and Toasted Pine Nuts with Sweet Garlic Vinaigrette

**BLACKENED SHRIMP PASTA**

Blackened Shrimp, Mushrooms, Sun-dried Tomatoes Tossed in a Garlic Cream Sauce Served on a bed of Penne Pasta

**OLD FASHIONED CHOCOLATE CAKE**

Layers of Chocolate Cake and Rich, Fudge Frosting with Caramel Sauce

**PLATED DINNER #5**

**\$39.00++ per person**

**GREEK SALAD**

Chopped Crisp Romaine Lettuce, Red Onions, Black Olives, Green Bell Pepper, Grape Tomato, Tossed in our Signature Dressing

**GRILLED FILET MIGNON**

Filet Mignon with a Choron Sauce (Hollandaise flavored with Tarragon and Tomatoes), Herb Roasted Potatoes and Seasonal Mixed Vegetables

**CRÈME BRULEE**

A Creamy Vanilla Custard, Finished with a Golden Brown Brulee With Fresh Berries



# DINNER BUFFET

## TASTE OF TEMPE DINNER BUFFET

\$45.00++ per person

### SPINACH-ARUGULA SALAD

Fresh Spinach and Arugula with Shaved Carrots and Red Onion, Crumbled Goat Cheese, Accompanied by a Citrus Vinaigrette.

### SALAD CAPRESE

Vine Ripened Cherry Tomatoes and Fresh Mozzarella with Fresh Basil, Drizzled with a Balsamic Vinegar.

### CARVING STATION WITH ROSEMARY & DIJON BARON OF BEEF

Slow Roasted and Served with Au Jus, Dijon Mustard Scented Aioli, Creamy Horseradish Sauce

### SELECTION OF ADDITIONAL ENTREE

#### ROASTED SALMON

Wild, Alaskan Salmon, roasted with Lemon Butter and White Wine Sauce  
or

#### ASIAGO CHICKEN

Seasoned Chicken Breast Topped with a sauté of Roasted Tomatoes, Caramelized Yellow Onions and melted Asiago Cheese.

### ROSEMARY ROASTED RED POTATOES

### ROASTED GARLIC RISOTTO

### CHEF'S SELECTION OF SEASONAL VEGETABLES

### RED VELVET CAKE

The Southern classic layering Red, Velvety Sponge Cake and Cream Cheese Frosting

### ALMOND AMARETTO CAKE

Amaretto Cream with Toasted Almonds between delicate layers of Yellow Cake



## Arizona Desert Dinner Buffet

\$35.00++ per person

### MIXED GREENS

With Red Onion, Shaved Carrot, Chickpeas and Tomatoes,  
Cilantro Lime Vinaigrette

### SOUTHWESTERN COLESLAW

Shredded Cabbage, Carrots, Red and Green Bell Pepper  
In a Creamy Dressing with Southwestern Spices

### SOUTHWESTERN SHREDDED CHICKEN

Chicken Simmered with Lime Juice and Red Chiles

### SOUTHWESTERN TILAPIA

Cilantro Lime Marinated Filet of Tilapia  
Topped with a Citrus Salsa, and Cilantro Cream Drizzle

### OAXACA SCENTED VEGETABLE MEDLEY

Seasonal Vegetables tossed with Coriander, Cumin,  
Dried Chilies, Oregano, Garlic, Salt and Pepper then Roasted

### WARM FLOUR TORTILLAS

### FRIED SPANISH RICE

### SHREDDED CHEDDAR AND PEPPER JACK CHEESES

### FIRE ROASTED SALSA AND GUACAMOLE

### APPLE CROSTADA

Fresh Slices of Granny Smith Apples tossed with Sugar  
And Spices then baked on a thin crust and topped with  
Streusel Crumb Topping



**ENHANCE THIS BUFFET WITH A CHEF ATTENDED QUESADILLA STATION for \$5.00++ per person**

Tortillas stuffed with Green Chile Chicken,  
Pepper Jack and Cheddar Cheeses



Minimums and Restrictions apply – Please review Catering Policies page for complete details  
1333 S Rural Road • Tempe, Arizona 85281 • [www.fourpointstempe.com](http://www.fourpointstempe.com) • 480-968-3451

## ITALIAN EXPERIENCE DINNER BUFFET

\$40.00++ per person

### CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons and a Zesty Caesar Dressing

### ANTIPASTO PLATTER

Marinated Artichokes with Kalamata Olives, Sopressata (Italian Salami), Shaved Parmesan Cheese and Roasted Roma Tomatoes

### ROSEMARY AND GARLIC CRUSTED PORK LOIN WITH SAUCE POMODORO

(Fresh Tomato Sauce with Carrots, Bell Pepper and Onion)

### SELECTION OF ONE CHAFERED ENTREE

Roasted Chicken Breast with a Basil Pesto Cream

### BROILED SALMON WITH FENNEL AND LEMON

### FARFALLE PASTA

Served with Fresh Herbed Oil

### ZUCCHINI AND YELLOW SQUASH WITH CARROTS TOSSED IN HERBED GARLIC BUTTER

### ESPRESSO CHEESECAKE

Vanilla Cheesecake with Espresso Auglaize

### TIRAMISU

Espresso Soaked Sponge Cake layered with Sweet Mascarpone Cheese and Chocolate



### ENHANCE THIS BUFFET WITH A RAVIOLI STATION FOR \$8.00++ per person

Spinach and Garlic Ravioli  
Sautéed with Caramelized Shallots,  
Diced Tomatoes and Roasted Garlic Cream  
Served with Fresh Baked Garlic Breadsticks,  
Grated Parmesan Cheese and Fine Herbs



## LAND AND SEA DINNER BUFFET

\$50.00 per person

### GRILLED AND CHILLED ASPARAGUS

Garlic Marinated Asparagus, Grilled and Topped with Shaved Parmesan Cheese and Grilled Navel Oranges

### FRESH MIXED GREENS

With Shredded Carrot, Artichoke Hearts, Kalamata Olives and Blue Cheese Balsamic Vinaigrette and Buttermilk Ranch

### STEAK DIANE

Petite Sirloins seared and smothered in a Red Wine and Mustard Sauce

### SELECTION OF ONE CAFERED ENTRÉE

#### PAN SEARED SEA BASS WITH RED PEPPER COULIS

#### CHICKEN AND SHRIMP JAMBALAYA

Classic Cajun Jambalaya with Bell Peppers, Onions, and Andouille Sausage, accompanied by White Rice and Green Onions

#### ROSEMARY ROASTED RED POTATOES

#### GREEN BEANS SAUTEED IN GARLIC OIL AND TOSSED WITH ROASTED PINE NUTS

#### MINI CHOCOLATE MOLTEN CAKES

A warm Decadent Flourless Cake Topped with Chocolate and Caramel Sauce

#### RED VELVET CAKE

A Southern Classic with Rich, Red Velvety Cake and Cream Cheese Icing



# RECEPTION STATION ENHANCEMENTS

<b>TASTE OF SICILY</b> Spinach and Garlic Ravioli - Sautéed with Caramelized Shallots, Diced Tomatoes and Roasted Garlic Cream Or Pesto Penne tossed with Sundried Tomatoes	<b>\$6.00++ per person</b>
<b>SONORAN QUESADILLAS</b> Green Chile Chicken and Pepper Jack and Cheddar Cheeses Or Machaca Beef (simmered in Lime Juice and Red Chile) and Onions with Pepper Jack and Cheddar Cheeses Or Oven Roasted Vegetables and Pepper Jack and Cheddar Cheeses Served with House Made Salsa, Sour Cream and Fresh Guacamole	<b>\$6.00++ per person</b>
<b>ASIAN LETTUCE WRAPS</b> Marinated Chicken Sautéed with Ginger, Garlic and Green Onions, Finished with a Sweet Sesame Dressing Crisp Lettuce Leaves, Bean Sprouts, Shredded Carrots and Red Cabbage	<b>\$6.00++ per person</b>
<b>MEXICO CITY FAJITAS</b> Lime Marinated Chicken or Red Chile Marinated Beef Sautéed with Peppers and Onions. Served with Flour Tortillas, Fresh Chopped Cilantro, Sour Cream, Guacamole and Roasted Corn Pico de Gallo	<b>\$6.00++ per person</b>
<b>CARAMELIZED BANANAS</b> Fresh Bananas, sautéed in Butter and finished with Caramel Sauce and Rum Served over Vanilla Bean Ice Cream	<b>\$4.50++ per person</b>
<b>CHERRIES JUBILEE</b> Whole Sweet, Dark Cherries sautéed in Butter, deglazed with Brandy and Served over Chocolate and Vanilla Bean Ice Cream	<b>\$4.50++ per person</b>

# CARVING STATIONS

<b>DESERT SAGE CRUSTED TURKEY BREAST</b> Slow Roasted and Served with Cranberry and Orange Chutney, Turkey Pan Gravy, Whole Grain French Mustard & Warm Silver Dollar Rolls Pricing Based Upon a Minimum of 25 Guests	<b>\$8.00++ per person</b>
<b>HONEY GLAZED HAM</b> Slow Roasted and Served with Cherry and Apple Chutney, Honey and Whole Grain French Mustards & Warm Silver Dollar Rolls Pricing Based Upon a Minimum of 25 Guests	<b>\$6.00++ per person</b>
<b>ROSEMARY &amp; DIJON BARON OF BEEF</b> Slow Roasted and Served with Au Jus, Dijon Mustard Scented Aioli, Creamy Horseradish Sauce, Warm Silver Dollar Rolls Pricing Based Upon a Minimum of 30 Guests A Chef is required for each carving station at \$75 each, 1 Chef per 50 guests	<b>\$11.00++ per person</b>



# RECEPTION DISPLAYS



## COASTAL DISPLAY

**\$18.00++ per person**

Jumbo Gulf Shrimp, King Crab Claws and Legs with  
Vodka Infused Cocktail Sauce  
Citrus and Garlic Smoked Salmon with Capers and Lemon,  
Pricing Based Upon a Minimum of 25 Guests

## CHEF'S WATER FALL

**\$8.00++ per person**

Tiers of Cubed Cheddar, Jack and Swiss Cheeses,  
Cubed Seasonal Melons,  
Celery, Cherry Tomato, Jicama, Squash and Zucchini,  
Fresh Seasonal Berries and Grapes, Served with Assorted Crackers,  
Ranch and Vegetable Dips

## ASSORTED CHEESE AND FRUIT DISPLAY

**\$8.00++ per person**

Assorted Cheeses and Crackers, Sliced Seasonal Melons,  
Assorted Berries, Olive Oil Baked French Baguette,  
Green Olive Tapenade, Fresh Basil Pesto and Roasted Red Pepper Pesto

## NORTHERN MEXICO FIESTA

**\$5.50++ per person**

House-made Corn Tortilla Chips, Fire Roasted Salsa, Fresh Guacamole,  
Roasted Corn and Black Bean Pico de Gallo and Warm Jalapeno Cheese Dip

## SEASONAL FRUIT DISPLAY

**\$6.00++ per person**

Sliced Seasonal Melons, Grapes and Seasonal Berries.  
Served with Minted, Lime Yogurt Dip and  
Vanilla Yogurt Dip with Honey and Poppy Seeds

## VEGETABLE CRUDITES PLATTER

**\$4.00++ per person**

Sliced Jicama, Cucumber, Broccoli, Celery, Carrot Sticks, Squash,  
Zucchini and Cherry Tomatoes, Served with Ranch and Vegetable Dips



# HORS D'OEUVRES



## COLD

### Bruschetta

**\$3.25++ per piece**

Vine Ripened Tomatoes, Fresh Basil and Roasted Garlic topped with a Balsamic Reduction and served on a Toasted Crostini

### ASSORTED FINGER SANDWICHES

Classic, English Tea Sandwiches (Curried Chicken, Sundried Tomato & Basil, Cucumber & Herbed Cream Cheese or Tart Apple & Boursin Cheese)

### SMOKED SALMON PINWHEEL

With Dill and Capers on Toasted Marble Rye

### Prosciutto Wrapped Asparagus

**\$4.00++ per piece**

Grilled Asparagus Spear wrapped in cured Italian Ham and garnished with Candied Lemon Zest

### CHIPOTLE CHICKEN STUFFED WONTON CONE

With Jalapeno Cream

### SEARED BEEF TENDERLOIN WITH ONION RELISH

**\$4.25++ per piece**

On Sun-dried Tomato Mascarpone Cheese on a Sweet Polenta Round

### CRAB STUFFED CHERRY TOMATOES

Snow Crabmeat stuffed inside a Cherry Tomato with Boursin Cheese

### JUMBO SHRIMP

**\$6.00++ per piece**

Chilled, Jumbo Gulf Shrimp with Vodka Infused Cocktail Sauce



# HORS D'OEUVRES

## HOT

### **BLACK BEAN EMPANADAS**

Whole Black and Refried Beans with Oaxaca Cheese in a Soft, Cream Cheese Based Pastry Dough

**\$3.25++ per piece**

### **VEGETABLE WONTONS**

Spinach and Artichoke Hearts Blended with Cream Cheese and Garlic, Wrapped in a Light, Wonton Pastry

### **CHICKEN OR BEEF SATAY**

Skewers of Chicken or Sirloin Marinated in Soy, Ginger, Red Pepper Flakes and Sesame Seeds Then Roasted and Served with Thai Peanut and Sweet & Spicy Dipping Sauces

**\$3.75++ per piece**

### **CRAB STUFFED MUSHROOMS**

Snow Crabmeat Seasoned with Breadcrumbs, Garlic and Cream in a Jumbo Mushroom Cap

### **MINI CHICKEN BURRITOS**

Smoked Chicken with Peppers and Monterrey Jack Cheese

**\$4.25++ per piece**

### **BARBECUE MEATBALLS**

House-made Meatballs Roasted in a Tangy, Asian Spiced Barbecue Sauce

### **Bacon Wrapped Scallops**

Scallop Wrapped in Seasoned Bacon

### **Mini Beef Wellingtons**

Tender Beef Sirloin Seasoned with Shallots and Mushrooms, Baked in French Puff Pastry

**\$4.75++ per piece**

### **COCONUT SHRIMP**

Shrimp Dipped in a Mild Batter and Rolled in a Mixture of Coconut and Panko breadcrumbs



# CATERING POLICIES

Page 1 of 2

Our menus have been designed to provide a variety of memorable, flavorful, pairings however they do not represent the limit of our abilities. For additional options please consult one of our catering professionals.

The Hotel must supply all food and beverage.

## GUARANTEES

All Guarantees are due Three (3) business days prior to the function (Monday-Friday, excluding holidays). If a guarantee is not received, the hotel will set and serve based upon the agreed number in the contract and charge accordingly.

All increases to guarantees within three (3) business days are subject to food availability and surcharges.

## OVERSET

The hotel will overset 3% above the guarantee to a maximum of two (2) tables of seats equal to 3% above the guarantee amount, whichever is the lesser of the two.

The hotel can not guarantee that the same menu items will be served to guests above the overset. Food and Beverage choices are based on availability and are at the hotel's discretion.

## PRICING

++All prices are subject to a taxable 20% service charge and applicable state sales tax. Prices are quoted for functions through 12/30/11. Due to market conditions, all prices are subject to change and substitutions may be necessary. Prices will be confirmed on your Banquet Event Order prior to the event.

## BREAKS

Breaks are provided for up to a 30 minute time period and are not replenished. Breaks can not successfully substitute for a breakfast.

## BREAKFAST, LUNCHES AND DINNERS

A choice of two entrees may be purchased for groups of 25 guests or greater.

Buffets are priced for groups of 25 guests or greater. For groups less than 25 guests, a \$4.00++ per person charge will be assessed.

Plated lunches and dinners are served with Rolls, Butter, Coffee, Tea and Iced Tea



# CATERING POLICIES

Page 2 of 2

## RECEPTIONS

The Four Points by Sheraton Tempe is the only licensee authorized to sell, serve or furnish liquor, beer and wine on these premises. Four Points by Sheraton Tempe strictly adheres to Arizona State Laws regarding liquor service and reserves the right to serve beverages with discretion.

Hors D'oeuvres are available with a 50 piece minimum.

Hosted Bar Packages may be purchased for groups of 25 guests or greater.

All bars require a hotel bartender at \$75.00 per bartender with a minimum of one bartender per 75 guests.

## DEPOSIT

We require that a deposit be made to the Four Points by Sheraton Tempe to secure your date as definite. This deposit will be applied towards your final bill at full value.

## CANCELLATION

In the event that your function should cancel, cancellation penalties will apply to cover the cost of food and beverage ordering and preparation and or labor charges.

