

# FOUR POINTS BANQUET & CATERING MENU

**Four Points by Sheraton  
Kalamazoo**

3600 East Cork Street Court  
Kalamazoo, MI 49001

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# BREAKFAST

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## BREAKFAST BUFFET

All Breakfast Buffet Selections include Freshly Brewed Gourmet Coffee and Hot Water with Assorted Bigelow Tea® Buffets Require a Minimum of 20 Guests. \$50 Service Fee for Fewer than 20 Guests.

### **Classic Continental Breakfast.....10**

Assorted Pastries

Assorted Muffins

Bagels

Jam, Cream Cheese, Peanut Butter and Whipped Butter

Orange, Apple and Cranberry Juice

### **Deluxe Continental Breakfast.....13**

Sliced Fresh Fruit

Granola & Vanilla Yogurt Bar

Assorted Pastries

Assorted Muffins

Bagels

Jam, Cream Cheese, Peanut Butter and Whipped Butter

Orange, Apple and Cranberry Juice

### **Full Breakfast.....15**

Sliced Fresh Fruit

Scrambled Eggs

Bacon

Sausage Links

Breakfast Potatoes

Assorted Pastries

Assorted Muffins

Bagels

Jam, Cream Cheese, Peanut Butter and Whipped Butter

Orange, Apple and Cranberry Juice

## BREAKFAST ENHANCEMENTS

### **Omelet Station .....7**

Made to Order Fresh Eggs, Egg Whites or Egg Beaters

Diced Ham

Bacon

Savory Sausage

Diced Onions

Fresh Tomatoes

Sweet Bell Peppers

Salsa

Mushrooms

Jalapenos

Shredded Cheddar Cheese

### **Oatmeal.....4**

Oatmeal with Brown Sugar and Raisins

### **Breakfast Sandwich .....4**

Served with Sausage, Egg, and Cheddar Cheese on an English Muffin

### **Housemade Muesli .....7**

Served with Vanilla Yogurt, Chopped Fruit, Maple Syrup, Honey, Coconut Cream

### **Pancakes Or French Toast .....4**

Served with Butter and Warm Maple Syrup

### **Breakfast Bakes Or Quiche.....7**

Veggie Lovers: Spinach, Onion, Green Pepper, Tomato and Mushroom

Cowboy: Bacon, Ham, Caramelized Onions and Pepper Jack Cheese

Cheese: Egg and Cheese

Build Your Own: Egg and Cheese

And Your Choice of 2 Add-ins: Sausage, Bacon, Ham, Green Pepper, Tomato, Spinach, Mushroom, Artichoke, Feta Cheese or Caramelized Onions

# BRUNCH

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All Brunch Selections include Freshly Brewed Gourmet Coffee, International and Bigelow Teas, and Orange Juice. Buffets Require a Minimum of 20 Guests. \$50 Service Fee for fewer than 20 Guests.

## **Country Living .....17**

Broccoli and Cheddar Quiche  
Orange Glazed Ham  
Homestyle Potatoes with Applewood Smoked Bacon, Onions, and Peppers  
Farmer's Market Salad or Caesar Salad  
Savory Buttermilk Biscuit Strawberry Shortcake

## **Little Italy .....18**

Herb Baked Ricotta with Roasted Vegetables Antipasto  
Tomato and Basil Bruschetta  
Italian Meat and Cheese Platter  
Caprese Salad  
Traditional Tiramisu

## **Mediterranean Flare.....18**

Potato, Leek, and Boursin Cheese Frittata  
Traditional Lamb Meatballs with Tzatziki Sauce  
Toasted Pita Points  
Quinoa, Feta, and Herb Salad  
Spanakopita  
Crustless Custard Flan prepared with Seasonal Fruit

## **Uptown Sophistication .....19**

Sliced Beef Tenderloin served Cold with Béarnaise Sauce  
Asparagus Tart  
Potato and Rutabaga Gratin with Gruyere Cheese  
Pear, Pomegranate, and Goat Cheese Salad with Maple Vinaigrette  
Mixed Berry Trifle

## BUFET LUNCH ENHANCEMENTS

### **Chef Attended Omelet Station .....7**

Your Choice of Crumbled Bacon, Diced Ham, Salsa, Sautéed Spinach, Mushroom Slices, Red Bell Pepper Strips, Cheddar Cheese, and Mexican Cheese Medley  
Served with Assorted Muffins, Danishes, Cinnamon Rolls, and Sliced Seasonal Fruit Display

### **Attended Mimosa and Bellini Bar .....9**

House Brand Champagne served with Strawberries, Watermelon Cubes, and Peaches  
Orange, Peach, Strawberry, and Pomegranate Juices

### **Attended Bloody Mary Bar .....9**

Bloody Mary Mix  
Tito's Vodka  
Hot Sauce, Worcestershire Sauce, Salt, Pepper, Celery Salt, and Cayenne Pepper  
Prepared Horseradish  
Garnished with Your Choice of Celery, Pepperoni Sticks, Lemon, Lime, Pickle Spears, Cucumber, Shrimp, and Jalapeno Cheese Cubes  
Your Choice of Olives, Stuffed Blue Cheese Olives, or Garlic Stuffed Olives

# BREAKS

## BREAK SELECTIONS

All Specialty Meeting Break Selections include Assorted Coca-Cola Soft Drinks, Freshly Brewed Gourmet Coffee, Hot Water and Assorted Bigelow Tea®

### **Salty & Sweet**.....10

Freshly Baked Cookies  
House Made Potato Chips with Onion Dip

### **Take a Dip** .....11

House Made Potato Chips with Onion Dip  
Pretzels with Beer Cheese and Mustard  
Tortilla Chips with Salsa and Hot Queso Dip

### **Health Nut** .....10

Assorted Whole Fruit  
Trail Mix  
Assorted Granola and Energy Bars

### **Mediterranean** .....12

Pita Points  
Assorted Fresh Cut Vegetables  
Hummus  
Dill and Cucumber Greek Yogurt Dip

## FROM THE BAKERY – PER DOZEN

Assorted Sweetwater’s Donuts ..... 35  
Assorted Muffins ..... 30  
Assorted Bagels with Cream Cheese ..... 30  
Assorted Danishes ..... 30  
Fresh Baked Brownies or Cookies ..... 25  
Assortment of Sugar, Chocolate Chip, Oatmeal Raisin,  
and White Chocolate Macadamia  
Assorted Miniature Bistro Desserts ..... 24  
Choice of 3: Key Lime Pie, New York Cheesecake, Turtle  
Cream Pie, Chocolate Peanut Butter Pie, and Tiramisu

## A LA CARTE

Coffee ..... 26 Per Gallon  
Freshly Brewed Gourmet Regular or Decaffeinated Coffee  
Hot Tea ..... 22 Per Gallon  
Selection of Bigelow Tea®  
Juice..... 20 Per Gallon  
Orange, Cranberry, Apple  
Iced Tea ..... 22 Per Gallon  
Lemonade or Fruit Punch..... 18 Per Gallon  
Bottled Water ..... 2 Per Bottle  
Bottled Tropicana® Fruit Juice..... 3 Per Bottle  
Assorted Soda ..... 2 Per Can  
Assorted Fountain Soda Pitchers ..... 5 Per 2 Quart Pitcher  
Assorted Candy Bars..... 4 Per Dozen  
Mixed Nuts ..... 60 Per Bowl (Serves 15)  
Assorted Snack Bars ..... 18 Per Dozen  
Variety of Granola Bars, Cookie Bars, Yogurt Bars, and  
Energy Bars  
Fresh Assorted Fruit Platters  
Serves 15–20..... 50  
Serves 20–25..... 65  
Serves 25–30..... 80  
House Made Potato Chips  
with Onion Dip ..... 4 Per Person

# BUFFET LUNCH

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All Lunch Buffets include Water, Freshly Brewed Gourmet Coffee, Hot Water with Assorted Bigelow Tea®, Iced Tea, and Lemonade.

Buffets Require a Minimum of 20 Guests. \$50 Service Fee for fewer than 20 Guests.

## **Deli Board Buffet.....22**

Sliced Bread – White, Wheat, Rye, and Sub Buns  
Sliced Roast Beef, Turkey, Ham  
Choice of: Chicken Salad or Tuna Salad  
Assorted Sliced Cheeses, Lettuce, Sliced Tomato, Onion, Pickles, and Condiments  
Pasta Salad or American Potato Salad  
Coleslaw  
Potato Chips  
Choice of 1: Key Lime Bars, Lemon Bars, Assorted Cookies, Brownies

## **Pasta Buffet .....20**

Tossed Salad with Mixed Greens, Tomatoes, Carrots, Egg, Cucumber with Croutons (Add Bacon Bits \$0.50)  
Served with French, Ranch, and House Vinaigrette Dressings  
Choice of 2 Pasta Options, 2 Pasta Sauces and 1 Meat  
Fettuccine, Penne Pasta, or Linguini  
Marinara, Alfredo, or Cheese Sauce  
Grilled Chicken or Meatballs  
Chef's Choice Vegetables  
Garlic Bread  
Choice of 1: Key Lime Bars, Lemon Bars, Cookie Bars, Brownies

## **Cook-out Buffet.....23**

Grilled Hamburgers  
Hot Dogs  
Beer Bratwurst  
Served with the Following Toppings: Lettuce, Tomato, American & Swiss Cheese, Onions, Sautéed Onions and Pickles  
Pasta Salad or American Potato Salad  
House Made Potato Chips  
Coleslaw  
Choice of: Assorted Pies or Cobbler (Cherry, Apple, or Peach)

## **Mexican Fiesta Buffet .....22**

Choice of 1: Pulled Chicken or Seasoned Ground Beef  
Refried Pinto Beans, Salsa, Crisp Corn Tortillas and Soft Flour Tortillas  
Fresh Fried Tortilla Chips, Guacamole, Monterey and Colby Jack Cheeses, Sour Cream, Shredded Lettuce, Diced Tomato, and Spanish Rice  
Choice of 1: Key Lime Bars, Lemon Bars, Cookie Bars, or Brownies

## **BUFFET LUNCH ENHANCEMENTS**

### **Homemade Soup.....4**

Choice of: Broccoli and Cheese, Tomato, Chicken Noodle, Chili, Potato and Cheese or Beef and Barley with Mushrooms

# BUFFET LUNCH

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All Lunch Buffets include Water, Freshly Brewed Gourmet Coffee, and Hot Water with Assorted Bigelow Tea,<sup>®</sup> Iced Tea, and Lemonade.

Buffets Require a Minimum of 20 Guests. \$50 Service Fee for Fewer than 20 Guests.

## **Homestyle Buffet.....22**

Choice of 2: Meatloaf, Sliced Pork Roast with Savory Pork Reduction, Fried Chicken, Baked Chicken

Choice of 1: Macaroni and Cheese, Mashed Potatoes served with Beef Gravy or Chicken Gravy on the side

Fresh Green Beans

Jalapeno and Cheddar Corn Muffins served with Cinnamon Butter

Tossed Salad with Mixed Greens, Tomatoes, Carrots, Egg, Cucumber and Croutons (Add Bacon Bits \$0.50)

Served with Your Choice of French, Ranch, Italian or House Vinaigrette Dressing

Choice of 1: Fruit Cobbler (Cherry, Apple, or Peach)

## **Pizza Buffet.....20**

Tossed Salad with Mixed Greens, Tomatoes, Carrots, Egg, Cucumber and Croutons (Add Bacon Bits \$0.50)

Served with French, Ranch, and House Vinaigrette Dressings

Garlic Bread

Choice of 3 of the Following Pizzas:

Cheese with Mozzarella and Marinara Sauce

Margherita with Tomato, Basil, Fresh Mozzarella and Marinara Sauce

Meat Lovers with Bacon, Sausage, Pepperoni and Ham

BBQ Chicken with BBQ Sauce, Grilled Chicken, Bacon and Red Onion

Veggie with Black Olives, Green Peppers, Mushrooms, Onions and Tomatoes

Supreme with Sausage, Pepperoni, Peppers, Mushrooms, Onions and Olives

Choice of 1: Key Lime Bars, Lemon Bars, Cookie Bars, Brownies

## **Backyard BBQ Buffet.....20**

Choice of 2: BBQ Beef, Pulled Pork, BBQ Baked Chicken (Including: Wings, Thighs, Breasts and Legs)

Slider Buns, Mustard, and Pickles

Cole Slaw

House Made Potato Chips

Baked Beans

American Potato Salad

Jalapeno and Cheddar Corn Muffins served with Cinnamon Butter

Choice of 1: Key Lime Bars, Lemon Bars, Cookie Bars, Brownies

# PLATED LUNCH

All Plated Lunches include Rolls and Butter, Choice of One Salad, One Starch, and One Vegetable Selection. Plated Lunches also include Gourmet Coffee, Hot Water with Assorted Bigelow Tea,<sup>®</sup> Lemonade, and Iced Tea. Pasta Selections do not come with Starch Option.

**Homestyle .....16**

Choice of 1: Fried Chicken, Baked Chicken, Meatloaf

**Sirloin .....17**

6 oz Sirloin with Demi Glaze and Sautéed Mushrooms and Onions

**Vegetable Gratin .....15**

Baked Seasonal Vegetables with Herbs and Cheeses

**Chicken Dijon .....16**

Grilled Chicken Breast with a Creamy Dijon Sauce

**Penne Pasta Your Way .....17**

Choice of 1 Sauce: Pesto, Alfredo, Marinara Sauce

Choice of 1 Protein: Shrimp, Chicken

Garlic Toast

**Five-Cheese Macaroni .....15**

Garlic Toast

**Spaghetti and Meatballs .....14**

Garlic Toast

**Caesar Salad .....17**

Crisp Romaine Lettuce, House Made Croutons, Parmesan Cheese and Caesar Dressing

Choice of 1: Steak, Salmon, Grilled Chicken

\*This Entree does not come with Starch or Vegetable Selection

**Salmon .....20**

Grilled Salmon served with Butter Herb Sauce

**SALAD CHOICES – (SELECT ONE)**

Spinach – Baby Spinach topped with Pecans, Dried Cherries, and Red Onions and served with Hot Bacon Dressing

Caesar Salad – Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese, and Croutons

Traditional House Salad – Mixed Greens topped with Carrots, Cucumbers, Tomatoes, and Red Onions served with Ranch, French, and House Vinaigrette

Chopped Salad – Romaine Lettuce, Spinach, Red Onion, Black Olives, Mushroom, Tomato, Cheddar Cheese, Jack Cheese, and Your Choice of Dressing on the side

**STARCH – (SELECT ONE)**

Au Gratin Potatoes

Herb Roasted Redskin Potatoes

Roasted Garlic Mashed Potatoes

Twice Baked Potatoes

Wild Rice Pilaf

Mashed Sweet Potatoes

Duchess Potatoes – Piped Mashed Potatoes, Lightly Baked to a Crisp Outside

Macaroni and Cheese

Creamy and Cheesy Polenta

**VEGETABLE – (SELECT ONE)**

Broccoli Milanese – Broccoli Florets with Red Onions and Parmesan Cheese

Garden Blend – Red Pepper, Carrots, Yellow Carrots, Green Beans, and Pearl Onions

Green Beans with Marinated Tomatoes – Fresh Green Beans, Grape Tomatoes, Garlic, Basil, and Olive Oil

Grilled Asparagus – Grilled Asparagus Spears dressed with Seasoned Butter

Sweet Corn with Fire Roasted Bell Peppers – Sweet Corn Sautéed with Onions and Roasted Red Peppers

Glazed Carrots – Baby Carrots with Butter, Sweet Amaretto, and Brown Sugar

Steamed Broccoli

Roasted Root Vegetables



# GRAB & GO LUNCH

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All Grab and Go Lunches include Whole Fruit, Bag of Chips, Cookie, and Your Choice of Bottled Water, Coke,<sup>®</sup> Diet Coke,<sup>®</sup> or Sprite.<sup>®</sup>

**Turkey Club ..... 15**

Hickory Smoked Turkey  
Bacon  
Crisp Lettuce, Tomato and Mayonnaise served on Buttermilk Bread

**Roast Beef & Cheddar ..... 16**

Thinly Sliced Roast Beef  
Cheddar Cheese  
Crisp Lettuce, Tomato and Mayonnaise served on a Bun

**Ham & Swiss..... 14**

Thinly Sliced Ham  
Swiss Cheese  
Crisp Lettuce, Tomato and Mayonnaise served on a Bun

**Turkey Chipotle Wrap ..... 14**

Thinly Sliced Smoked Turkey Breast  
Crisp Lettuce, Tomato and Chipotle Mayonnaise wrapped inside a Flour Tortilla

**Chicken Salad Wrap ..... 14**

Homemade Chicken Salad  
Crisp Lettuce wrapped inside a Flour Tortilla

**Chicken Caesar Wrap ..... 14**

Grilled Chicken  
Crisp Romaine Lettuce, Parmesan Cheese, and House Made Croutons topped with Creamy Caesar Dressing wrapped inside a Flour Tortilla

**Tuna Salad Wrap ..... 14**

Homemade Tuna Salad  
Crisp Lettuce wrapped inside a Flour Tortilla

**Buffalo Chicken Wrap ..... 14**

Crispy Chicken Tenders  
Spicy Buffalo Sauce, Crisp Romaine Lettuce, and Celery topped with Blue Cheese Dressing and wrapped inside a Flour Tortilla

**Mediterranean Wrap ..... 14**

Crisp Romaine Lettuce, Tomato, Cucumber, Kalamata Olives, Shredded Carrots and Feta Cheese topped with Greek Dressing and Salt and Pepper and wrapped inside a Tomato Tortilla

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. All pricing is per person unless noted otherwise. All prices are exclusive of 6% sales tax and 22% gratuity.

# HORS D'OEUVRES

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## MINI BITES

**Grilled Cheese and Tomato Soup..... 1.50 each**

**Fruit Skewers and Dip ..... 1.75 each**

**Shrimp Cocktail Shooters ..... 1.75 each**

**Tomato Bruschetta ..... 1.25 each**

Served with Parmesan Crostini

**Chicken Wings..... 1.75 each**

Buffalo, BBQ or Garlic Parmesan

**Meatballs ..... 1.25 each**

Sweet and Sour, Swedish, or BBQ

**Southwest Chicken Egg Rolls..... 1.75 each**

Served with Chipotle Ranch Dipping Sauce

**Stuffed Mushrooms ..... 1.25 each**

Sausage Pate, Seasoned Bread Crumbs, Parmesan Cheese, Garlic Cream and Onions

**Peanut Chicken Satay ..... 1.75 each**

Marinated Chicken Satay with a Spicy Peanut Sauce

**Stuffed Endive Cups ..... 1.50 each**

Endive stuffed with Ripe Pear, Walnuts, and Goat Cheese, drizzled with Honey

**Baked Brie .....85**

Served Warm with Fresh Berries and Assorted Crackers  
Serves 25

**Baked Spinach Artichoke Dip.....65**

Served Warm with Grilled Toast Points  
Serves 25

**Cubed and Sliced Cheese with Assorted Crackers .....75**

16" Tray – Serves 25

## PLATTERS – SERVES 25

Fresh Vegetables and Dill Dip..... 65

Hummus and Pita Chips ..... 65

House Made Potato Chips with Onion Dip..... 20

Pretzels and Beer Cheese ..... 20

## FRESH FRUIT DISPLAYS:

12 Inch Fruit Platter (Serves 15–20)..... 50

14 Inch Fruit Platter (Serves 20–25)..... 65

16 Inch Fruit Platter (Serves 25–30)..... 80

Vegetable Tray with Ranch Dip (Serves 25)..... 65

# PLATED DINNER

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Includes Rolls and Butter, Choice of One Salad, One Starch and One Vegetable Selection. Dinner also includes Gourmet Coffee, Hot Water with Assorted Bigelow Tea,<sup>®</sup> and Lemonade or Iced Tea.

**Chicken Marsala.....25**

Grilled Chicken topped with Sautéed Mushrooms in a Marsala Wine Sauce with Hints of Fresh Rosemary and Garlic

**Stuffed Pork Tenderloin.....22**

Pork Loin Stuffed with Apple and Cranberry Stuffing then Slow Roasted

**Pork Tenderloin.....22**

Filet of Pork Wrapped in a Smokey Bacon and topped with a Michigan Cherry Demi-Glace

**Oven Roasted Half Chicken.....22**

Seasoned, Oven-Roasted Half Chicken served with Fresh Herb Butter

**Chicken Gran Duc.....25**

Grilled Chicken Breast topped with Mushroom Artichoke Sauce

**Slow Roasted Brisket.....24**

Sliced Thick and served with a Rich Au Jus

**Portabella Stir-Fry.....18**

Sautéed and Sliced Portabella Mushrooms served in a Balsamic Butter Sauce

**Grilled Salmon.....25**

Grilled Salmon served with a Dill Cream Sauce

**Sirloin.....30**

House Cut 8 oz Sirloin, Grilled and topped with a Rosemary Wine Reduction

**Prime Rib.....34**

12 oz Herb and Garlic Encrusted Prime Rib served with Au Jus

**SALAD CHOICES – (SELECT ONE)**

- Spinach
- Caesar Salad
- Traditional House Salad
- Chopped Salad

**STARCH – (SELECT ONE)**

- Au Gratin Potatoes
- Herb Roasted Redskin Potatoes
- Roasted Garlic Mashed Potatoes
- Twice Baked Potatoes
- Wild Rice Pilaf
- Mashed Sweet Potatoes
- Duchess Potatoes – Piped Mashed Potatoes, Lightly Baked to a Crisp Outside
- Macaroni and Cheese
- Creamy and Cheesy Polenta

**VEGETABLE – (SELECT ONE)**

- Broccoli Milanese – Broccoli Florets with Red Onions and Parmesan Cheese
- Garden Blend – Red Pepper, Carrots, Yellow Carrots, Green Beans, and Pearl Onions
- Green Beans with Marinated Tomatoes – Fresh Green Beans, Grape Tomatoes, Garlic, Basil, and Olive Oil
- Grilled Asparagus – Grilled Asparagus Spears dressed with Seasoned Butter
- Sweet Corn with Fire Roasted Bell Peppers – Sweet Corn Sautéed with Onions and Roasted Red Peppers
- Glazed Carrots – Baby Carrots with Butter, Sweet Amaretto, and Brown Sugar
- Steamed Broccoli
- Roasted Root Vegetables

# PLATED DINNER

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Includes Rolls and Butter, Choice of One Salad, One Starch and One Vegetable Selection. Dinner also includes Gourmet Coffee, Hot Water with Assorted Bigelow Tea®, and Lemonade or Iced Tea.

**Chicken Scaloppini .....34**

Sautéed Chicken with Mushrooms, Thinly Sliced Prosciutto Ham, and White Wine Cream Sauce served over a bed of Linguine

Garlic Toast

No Starch Selection with Pasta Entree

**Bolognese Penne Pasta.....22**

Bolognese Sauce – Italian Sausage and Ground Beef

Garlic Toast

No Starch Selection with Pasta Entree

**Mushroom Ravioli .....22**

Homemade Ravioli stuffed with a Variety of Mushrooms and Cheeses

Choice of 1 Sauce: Traditional Bolognese, Marinara, Savory Rosemary Butter Sauce

Garlic Toast

No Starch Selection with Pasta Entree

**Vegetarian Lasagna.....17**

Roasted Vegetables with Ricotta Cheese Base, topped with Alfredo Sauce

Garlic Toast

No Starch Selection with Pasta Entree

# BUFFET DINNER

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All Dinner Selections include Freshly Brewed Gourmet Coffee, Hot Water with Assorted Bigelow Tea,<sup>®</sup> and Iced Tea or Lemonade.

All Dinner Selections also include Fresh Rolls, Butter, Your Choice of One Side Salad, One Starch, and One Vegetable Selection.

CHOOSE TWO BUFFET ENTREES ..... \$35

**Chicken Gran Duc**

Grilled Chicken Breast topped with Mushrooms and Artichokes in a Creamy Sauce

**Mediterranean Chicken**

Grilled Chicken Breast topped with Tomatoes, Feta Cheese, Kalamata Olives, and Basil Relish

**Chicken Marsala**

Grilled Chicken Breast topped with Mushrooms and Creamy Marsala Wine Sauce

**Roasted Pork Loin**

Slow Roasted Herbed Pork Loin with Gravy

**Sirloin Steak**

Seasoned Sirloin Steak with Caramelized Onions and Mushrooms

**Grilled Salmon**

Grilled Salmon topped with Lemon Dill Sauce

**Strip Loin**

Roasted and Sliced Strip with Classic Au Jus

**Ginger Pork**

Asian Glazed Sliced Pork with Ginger Asian Sauce

**Balsamic Salmon**

Oven Roasted Salmon with Balsamic Marinated Tomatoes

## ACTION STATIONS

In Addition to any Buffet Dinner.

All Action Stations are based on One Hour of Service. One Chef required per 75 guests at \$75 per Chef.

**Beef Carving Station.....7**

Top Round, Silver Dollar Rolls and Dijon Mustard Served with a Creamy Horseradish Sauce

**Turkey Carving Station.....7**

Turkey Breast, Silver Dollar Rolls, Mustard Glaze and Cranberry Sauce served with a Garlic Aioli

**Prime Rib Carving Station .....10**

House Seasoned Slow Roasted Prime Rib served with Au Jus and Creamy Horseradish Sauce

# DESSERT

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**Assorted Mini Desserts (choose three) .....9**

- Mini Cupcakes
- Mini Chocolate Mousse Cups
- Mini Chocolate Cakes
- Mini Key Lime Pies

**Bistro (choose one) .....4**

- Key Lime Pie
- New York Style Cheesecake
- Turtle Cream Pie
- Chocolate Peanut Butter Pie
- Tiramisu

**Fruit Pies (choose one) .....4**

- Cherry Pie
- Apple Pie
- Granny Smith Apple Caramel Pie
- Peach Pie

# LATE NIGHT SNACKS

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Late night snacks require a minimum of 20 guests.  
 Prices are per person.

- Mini Pizza 7" .....6**  
 Choice of 3:  
 Cheese  
 Pepperoni  
 Supreme  
 Meat Lovers
- Dippers Bar .....6**  
 Hot Pretzels with Beer Cheese and Mustard  
 House Made Potato Chips with Onion Dip  
 Tortilla Chips with Fresh Salsa
- Mini Hot Dog Bar .....5**  
 Mini Corndogs  
 Ketchup, Mustard & Relish  
 Onion  
 Chili & Cheese
- Popcorn Bar .....6**  
 Kettle Corn  
 Cheddar Popcorn  
 Caramel Popcorn  
 Salted Popcorn  
 Cheese Topper  
 Ranch Topper  
 M&Ms

- Hot Mini Sliders.....6**  
 All Choices include Mayo, Mustard, and Ketchup on the side  
 Choice of 2:  
 Fried Chicken and Pickles  
 Roast Beef and Cheddar  
 Ham and Swiss  
 Cheeseburgers with Lettuce, Tomato, and Pickle
- Cookies and Milk .....5**  
 Chocolate Chip  
 Sugar  
 Oatmeal Raisin  
 White Chocolate  
 Milk  
 Chocolate and Strawberry Flavored Syrup
- Taco Bar .....6**  
 Seasoned Beef or Tender Pulled Chicken  
 Soft Flour Tortillas  
 Crisp Corn Tortillas  
 Tomatoes  
 Lettuce  
 Cheese  
 Onion  
 Salsa  
 Sour Cream  
 Guacamole

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# BEVERAGES

## CASH BAR

All bar arrangements or packages require one bartender per 100 people, a minimum of 2 hours of service, and a minimum of 25 guests. All cash bars are priced per drink and include domestic and imported beer, house wine, juices and mixers, bottled water, and assorted Coca-Cola® soft drinks. If bar sales exceed \$500, bartender fee will be waived.

### Domestic Beer – Per Bottle .....4

Miller Lite®, Bud Light®, Budweiser®, Michelob Ultra®, Coors Light®, MGD®, MGD Light®

### Imported Beer – Per Bottle .....5

Amstel Light®, Heineken®, Corona®, Stella Artois®, Red Stripe®, Modelo®, Labatt Blue®, Clausthaler® (non-alcoholic), Corona Light®

### Micobrews – Per Bottle .....8

Bell's Seasonal Beer®, Arcadia Seasonal Beer®, Assorted Michigan Craft Brews

### Tier I Wine ..... Per Glass / Per Bottle

Magnolia Groves Chardonnay® .....6 / 18.75  
 Salmon Creek White Zinfandel® .....6 / 13.25  
 Turning Leaf Merlot® .....6 / 24.25  
 Magnolia Groves Cabernet Sauvignon® .....6 / 18.75

### Tier II Wine ..... Per Glass / Per Bottle

St. Julian Riesling® .....7 / 35  
 McWilliams Shiraz® .....7 / 31.25  
 Dark Horse Cabernet Sauvignon® .....7 / 24.25  
 Rodney Strong Chardonnay® .....7 / 35  
 Double Decker Pinot Grigio® .....7 / 24.25  
 Tisdale Moscato® .....7 / 11.50  
 Heron Pinot Noir® .....7 / 25

### Well Liquor – Per Drink .....2.75

CrownRuse Vodka®

### Tier I Liquor – Per Drink .....6

Smirnoff Vodka®, Beefeater Gin®, Seagram's 7 Whiskey®, Jim Beam Bourbon®, Old Smuggler's Scotch®, Sauza Gold Tequila®, Cruzan Silver Rum®

### Tier II Liquor – Per Drink .....7

Absolute Vodka®, Tanqueray Gin®, Jack Daniels Whiskey®, Wild Turkey Bourbon®, Dewar's Scotch®, Cuervo Gold Tequila®, Bacardi Rum®

### Tier III Liquor – Per Drink .....8

Kettle One Vodka®, Bombay Sapphire Gin®, Crown Royal Whiskey®, Makers Mark Bourbon®, Johnnie Walker Red Scotch®, 1800 Resposado Tequila®, Captain Morgan Spiced Rum®

### Champagne ..... Per Glass / Per Bottle

Korbel Brut .....9 / 34



# BEVERAGES

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## HOSTED BAR

All bar arrangements or packages require one bartender per 100 people, a minimum of 2 hours of service, and a minimum of 25 guests. All host bars are priced per person and include domestic and imported beer, house wine, juices and mixers, bottled water, and assorted Coca-Cola® soft drinks. If bar sales exceed \$500, bartender fee will be waived.

### **Tier I Package .....28**

Additional Hour..... 7

4 Hours of Service with House Liquor, House Wines, Domestic Beer, Imported Beer, and Microbrew Selections

### **Tier II Package.....30**

Additional Hour..... 8

4 Hours of Service with Call Liquor, Select Wines, Domestic Beer, Imported Beer, and Microbrew Selections

### **Tier III Package .....34**

Additional Hour..... 10

4 Hours of Service with Premium Liquor, Select Wines, Domestic Beer, Imported Beer, and Microbrew Selections

### **Hops and Grapes .....24**

Additional Hour..... 6

4 Hours of Service with House Wines, Domestic Beer, Imported Beer, and Microbrew Selections

## TIER I WINES:

Magnolia Groves Chardonnay®, Salmon Creek White Zinfandel®, Turning Leaf Merlot®, Magnolia Groves Cabernet Sauvignon®

## TIER II WINES:

St. Julian Riesling®, McWilliams Shiraz®, Darkhorse Cabernet Sauvignon®, Rodney Strong Chardonnay®, Double Decker Pinot Grigio®, Tisdale Moscato®, PKNT Pinot Noir®

## TIER I LIQUOR:

Smirnoff Vodka®, Beefeater Gin®, Seagram's 7 Whiskey®, Jim Beam Bourbon®, Old Smuggler's Scotch®, Sauza Gold Tequila®, Cruzan Silver Rum®

## TIER II LIQUOR:

Absolute Vodka®, Tanqueray Gin®, Jack Daniels Whiskey®, Wild Turkey Bourbon®, Dewar's Scotch®, Cuervo Gold Tequila®, Bacardi Rum®

## TIER III LIQUOR:

Kettle One Vodka®, Bombay Sapphire Gin®, Crown Royal Whiskey®, Makers Mark Bourbon®, Johnnie Walker Red Scotch®, 1800 Resposado Tequila®, Captain Morgan Spiced Rum®

# MEETING PACKAGES

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All Breakfast Buffets include Assorted Fruit Juices, Freshly Brewed Gourmet Coffee, and Hot Water with Assorted Bigelow Tea.®

Meeting Packages include Your Choice of One Lunch Buffet per Package. All Lunch Buffets include Gourmet Coffee, Iced Water, Assorted Bigelow Tea,® and a Tray of Brownies for Dessert.

GOLD LEVEL .....35 PER PERSON

## **Continental Breakfast**

A Bakery Basket of Assorted Breakfast Pastries, Bagels and Breads served with Sweet Cream Butter, Cream Cheese and Fruit Preserves

CHOICE OF LUNCHEON BUFFET:

## **Deli Board Buffet**

Sliced Roast Beef, Turkey, Ham and Assorted Sliced Cheese, served with Homemade Coleslaw and Pasta Salad along with an Array of Toppings include Lettuce, Tomato, Onion, Pickles, Condiments and Assorted Breads and Rolls

## **Pasta Buffet**

Penne and Linguini Pasta, Marinara and Alfredo Sauce, Grilled Chicken and Meatballs and Fresh Garlic Bread. Salad Bar served with Cucumbers, Tomatoes, Onions, Carrots, Homemade Croutons, Diced Egg, and French, Ranch, and House Vinaigrette Dressing

## **Pizza Buffet**

Your Choice of Three Pizzas:

Supreme – Topped with Pepperoni, Bell Peppers, Onions, Mushrooms, Black Olives and Tomatoes

Meat Lovers – Topped with Bacon, Sausage, Pepperoni and Ham

Hawaiian – Topped with Pineapple, Bacon, Ham and Red Onions

Vegetable – Topped with Green Peppers, Mushrooms, Black Olives and Onions

Served with a Salad Bar to Include Cucumbers, Tomatoes, Onions, Carrots, Homemade Croutons, Diced Egg, and French, Ranch, and House Vinaigrette Dressing served with Fresh Garlic Bread

## **Mexican Buffet**

Taco Bar with Seasoned Ground Beef and Chicken, Refried Beans and Spanish Rice served with Flour Tortillas and Tortilla Chips. Toppings include Cheese, Shredded Lettuce, Diced Tomatoes, Jalapenos, Pico de Gallo and Sour Cream

## **Cookout Buffet**

Grilled Hamburgers, Hotdogs and Bratwurst served with Lettuce, Tomatoes, Onions, Sautéed Onions, Pickles and Assorted Sliced Cheeses. Homemade Coleslaw, American Potato Salad and House Made Potato Chips

## **Afternoon Break – Pick Me Up**

Refresh of Coffee, Tea, Assorted Soft Drinks and Bottled Water. Snacks to Include Homemade Potato Chips, Assorted Cookies (Assortment of Sugar, Chocolate Chip, Oatmeal Raisin, and White Chocolate

Macadamia) and Snack Bars (Variety of Granola Bars, Cookie Bars, Yogurt Bars, and Energy Bars)

# MEETING PACKAGES

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All Breakfast Buffets include Assorted Fruit Juices, Freshly Brewed Gourmet Coffee, and Hot Water with Assorted Bigelow Tea.®

Meeting Packages include Your Choice of One Lunch Buffet per Package. All Lunch Buffets include Gourmet Coffee, Iced Water, Assorted Hot Teas, and a Tray of Brownies for Dessert.

## PLATINUM LEVEL ..... 8

### **Deluxe Breakfast**

Bakery Basket of Assorted Breakfast Pastries, Bagels and Breads with Sweet Cream Butter, Cream Cheese and Fruit Preserves, Fresh Baked Granola, Yogurt and Freshly Sliced Seasonal Fruit

### CHOICE OF LUNCHEON BUFFET:

#### **Deli Board Buffet**

Sliced Roast Beef, Turkey, Ham and Assorted Sliced Cheese, Homemade Soup and Crackers, Coleslaw, Pasta Salad and American Potato Salad along with an Array of Toppings include Lettuce, Tomato, Onion, Pickles, Condiments and Assorted Breads And Rolls

#### **Pasta Buffet**

Baked Ziti and Build Your Own Pasta Dish with Penne and Linguini Pasta, Marinara and Alfredo Sauce, Grilled Chicken, Meatballs, Sautéed Onions, Bell Peppers and Fresh Garlic Bread. Salad Bar served with Cucumbers, Tomatoes, Onions, Carrots, Homemade Croutons, Diced Egg, and French, Ranch, and House Vinaigrette Dressing

#### **Pizza Buffet**

Your Choice of Three Pizzas:

Supreme – Topped with Pepperoni, Bell Peppers, Onions, Mushrooms, Black Olives and Tomatoes

Meat Lovers – Topped with Bacon, Sausage, Pepperoni and Ham

Hawaiian – Topped with Pineapple, Bacon, Ham and Red Onions

Vegetable – Topped with Green Peppers, Mushrooms, Black Olives and Onions

Served with a Salad Bar to Include Cucumbers, Tomatoes, Onions, Carrots, Homemade Croutons, Diced Egg, and French, Ranch, and House Vinaigrette Dressing served with Fresh Garlic Bread

#### **Mexican Buffet**

Fajita Bar with Thinly Sliced Steak, Chicken, Sautéed Onions and Bell Peppers, Refried Beans and Spanish Rice served with Flour Tortillas and Tortilla Chips. Toppings include Cheese, Shredded Lettuce, Diced Tomatoes, Jalapenos, Pico de Gallo, Salsa Roja, Guacamole and Sour Cream

#### **BBQ Cookout Buffet**

BBQ Pulled Pork, Grilled Hamburgers and Bratwurst served with Lettuce, Tomatoes, Onions, Sautéed Onions, Pickles and Assorted Sliced Cheeses. Homemade Coleslaw, American Potato Salad, House Made Potato Chips and Baked Beans

#### **Afternoon Break – Pick Me Up**

Refresh of Coffee, Tea, Assorted Soft Drinks and Bottled Water. Snacks to Include House Made Potato Chips, Popcorn, Assorted Cookies (Assortment of Sugar, Chocolate Chip, Oatmeal Raisin, and White Chocolate Macadamia) and Snack Bars (Variety of Granola Bars, Cookie Bars, Yogurt Bars, and Energy Bars)

# MEETING PACKAGES

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All Breakfast Buffets include Assorted Fruit Juices, Freshly Brewed Gourmet Coffee, and Hot Water with Assorted Bigelow Tea.®

Meeting Packages include Your Choice of One Lunch Buffet per Package. All Lunch Buffets include Gourmet Coffee, Iced Water, Assorted Hot Teas, and a Tray of Brownies for Dessert.

## DIAMOND LEVEL ..... 46

### **The Four Points Breakfast**

Scrambled Eggs, Country Sausage, Crispy Bacon and Seasoned Breakfast Potatoes served with a Bakery Basket of Assorted Breakfast Pastries, Bagels and Breads with Sweet Cream Butter, Cream Cheese and Fruit Preserves. Fresh Baked Granola, Yogurt and Freshly Sliced Seasonal Fruit

### CHOICE OF LUNCHEON BUFFET:

#### **Deli Board Buffet**

Sliced Roast Beef, Turkey, Ham and Assorted Sliced Cheese, Your Choice of Two Homemade Soup and Crackers, Caesar or Garden Salad, Pasta Salad or American Potato Salad along with an Array of Toppings include Lettuce, Tomato, Onion, Pickles, Condiments and Assorted Breads and Rolls

#### **Pizza and Pasta Buffet**

Baked Ziti and Build Your Own Pasta Dish with Penne and Linguini Pasta, Marinara and Alfredo Sauce, Grilled Chicken, Meatballs, Sautéed Onions, Bell Peppers and Fresh Garlic Bread. Salad Bar served with Cucumbers, Tomatoes, Onions, Carrots, Homemade Croutons, Bacon Bits and a Choice of French, Ranch, Italian and Balsamic Vinaigrette Dressing

Your Choice of Two Pizzas:

Supreme – Topped with Pepperoni, Bell Peppers, Onions, Mushrooms, Black Olives and Tomatoes

Meat Lovers – Topped with Bacon, Sausage, Pepperoni and Ham

Hawaiian – Topped with Pineapple, Bacon, Ham and Red Onions

Vegetable – Topped with Green Peppers, Mushrooms, Black Olives and Onions

Served with a Salad Bar to Include Cucumbers, Tomatoes, Onions, Carrots, Homemade Croutons, Diced Eggs, and French, Ranch, and House Vinaigrette Dressing served with Fresh Garlic Bread

#### **Mexican Buffet**

Fajita Bar with Thinly Sliced Steak, Chicken, Sautéed Onions and Bell Peppers, Refried Beans and Spanish Rice served with Flour Tortillas and Tortilla Chips. Toppings include Cheese, Shredded Lettuce, Diced Tomatoes, Jalapenos, Pico de Gallo, Salsa Roja, Guacamole and Sour Cream

#### **BBQ Cookout Buffet**

BBQ Baby Back Ribs, BBQ Chicken, BBQ Pulled Pork, Homemade Coleslaw, American Potato Salad and House Made Potato Chips and Baked Beans and Homemade Cornbread. Served with a Salad Bar Including Cucumbers, Tomatoes, Onions, Carrots, Homemade Croutons, Diced Egg, and French, Ranch, and House Vinaigrette Dressings.

#### **Afternoon Break**

Coffee, Tea, Assorted Soft Drinks, and Bottled Water.

Your Choice of:

HEALTH Nut: Trail Mix, Fresh Whole Fruit, Bottled Fruit Juice and Assorted Health and Energy Bars (Variety of Granola Bars, Cookie Bars, Yogurt Bars, and Energy Bars)

OR

SALTY AND SWEET: Fresh Baked Assorted Cookies (Assortment of Sugar, Chocolate Chip, Oatmeal Raisin, and White Chocolate Macadamia), and House Made Potato Chips with Onion Dip

# AUDIO VISUAL

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## AUDIO VISUAL EQUIPMENT

Easel Stand.....	10
Whiteboard With Markers.....	40
Flip Chart With Markers (Post It Paper).....	45
Flip Chart With Markers (Standard Paper) .....	40
32" Flat Screen HDTV.....	40
43" Flat Screen HDTV.....	50
DVD Player .....	20
Polycom Conference Phone .....	50
Audio Visual Screen with Cart and Extension Cord .....	60
Cart Only.....	20
House Sound Patch .....	40
Lcd Standard Projector with Vga Cable, Cart, and Extension Cord .....	150
2 Microphones with Mixer and House Sound .....	150
Wireless Sound Patch For Presentation Sound.....	80
Lavalier Microphone with House Sound .....	80
Wireless Microphone with House Sound .....	70
Additional Microphone .....	30
Power Strip with 4 Outlets .....	5
25 Ft Extension Cord with Powerstrip.....	15
10 Ft Extension Cord with Powerstrip.....	10
15' X 15' Dance Floor.....	100
AV Technician (Per Hour).....	50

Please note that use of hotel's microphones require use of hotel's house sound.