

# CATERING BANQUET MENU



**FOUR**  
**POINTS**  
BY SHERATON

**Four Points by  
Sheraton Orlando  
International Drive  
Phone: 407-996-2012  
5905 International Drive  
Orlando, FL 32819**

# BREAKFAST

Served with Freshly Brewed Coffee, Decaf Coffee, Hot Tea, and Choice of Two Fresh Squeezed Juices

## BUFFET

### Bagel Bonanza

Selection of Fresh Baked Bagels  
Regular and Flavored Cream Cheese  
Butter and Fruit Preserves  
Display of Fresh Cut Seasonal Fruit  
Yogurt Parfaits with Granola and Berries  
\$16.00 per person

### Executive Continental Buffet

Assorted Breakfast Pastries and Muffins  
Selection of Fresh Baked Bagels  
Regular and Flavored Cream Cheese  
Butter and Fruit Preserves  
Display of Fresh Cut Seasonal Fruit  
Yogurt Parfaits with Granola and Berries  
\$18.00 per person

### Continental

Assorted Breakfast Pastries Display of  
Fresh Cut Seasonal Fruit Yogurt Parfaits  
with Granola and Berries  
\$14.00 per person

### Classic American

Assorted Breakfast Pastries and Muffins  
Selection of Fresh Baked Bagels  
Regular and Flavored Cream Cheese,  
Butter and Fruit Preserves  
Display of Fresh Cut Seasonal Fruit  
Yogurt Parfaits with Granola and Berries  
Farm fresh Scrambled Eggs  
Breakfast Potatoes  
Maple Smoked Bacon and Sausage  
\$22.00 per person

## PLATED

### Cinnamon French Toast

Cinnamon French Toast  
Vermont Maple Syrup  
Whipped Butter  
Fresh Berries  
Bacon or Sausage  
\$20 per person

### Breakfast Sandwich

Croissant, Toast,  
Or English muffin,  
Scrambled Egg  
American Cheese  
Bacon or Sausage  
Breakfast Potatoes  
\$18.00 per person

### Four Points Breakfast

Scrambled Eggs  
Breakfast Potatoes Sliced  
Toast  
Fresh Sliced fruit  
Bacon or Sausage  
\$18 per person

# ENHANCEMENTS

## BREAKFAST ENHANCEMENTS

### **Assorted Cereals with Whole, Skim, and 2% Milk**

\$3.00 per person

### **Breakfast Sandwiches**

Egg, Cheese, and Bacon or Sausage

\$5.00 per person/\$55 per dozen

### **Breakfast Burritos**

Scrambled Eggs and Pepper Jack Cheese

Served with Pico de Gallo and Sour Cream

\$5.00 per person/\$55 per dozen

### **Crepes**

Served with selection of traditional toppings including: Nutella,

Strawberries, Sliced Bananas, Sweet Cream Cheese

\$8 per person

### **Smoked Salmon Display**

Smoked Salmon with Traditional Accompaniments: Toasted Bagels, Flavored Cream

Cheese, Chopped Egg, Sliced Red Onions, Chives and Capers

\$12.00 per person

### **Omelet Action Station**

(Chef Attendant required at \$50.00 per attendant)

Omelets made to order with: Cheddar Cheese, Ham, Bacon, Sausage, Onions,

Mushrooms, Red and Green Bell Peppers, Diced Tomato, and Salsa

\$14.00 per person

# A LA CARTE

**Freshly Brewed Coffee, Decaf Coffee, Selection of Hot Teas**  
\$60.00 per gallon

**Chilled Orange and Apple Juices**  
\$50.00 per gallon

**Freshly Brewed Regular and Flavored Iced Tea, Lemonade, Fruit Punch**  
\$40.00 per gallon

**Assorted Soft Drinks, Bottled Water and Chilled Individual Juices**  
\$4.00 each

**Assorted Bagels with Regular and Flavored Cream Cheese**  
\$48.00 per dozen

**Freshly Baked Brownies and Assorted Cookies**  
\$42.00 per dozen

**Assorted Muffins and Pastries**  
\$42.00 per dozen

**Selection of Health and Energy Bars**  
\$60 per dozen

**Display of Fresh Seasonal Fruits, Melons and Berries**  
\$7 per person

# SPECIALTY BREAKS

## **Cinematic Spectacular**

Build Your Own Popcorn Bar with Popcorn Cart and assortment of toppings to include:  
M&Ms, Peanuts, Seasonings, Pretzels, and Candies  
Selection of Theater Style Candies  
Classic Bottled Sodas and Water  
\$16 per person

## **Sweet and Salty**

Assortment of Fresh Baked Cookies, Individual Bags of Potato Chips Build  
Your Own Trail Mix: Roasted Peanuts, Dried Fruit, Popcorn and M&Ms  
Lemonade, Assorted Soft Drinks and Bottled Water  
\$16 per person

## **Fruit and Smoothies**

Selection of Flavored Individual Smoothies, Skewers with Melon, Berries and Pound Cake  
and served with Honey Yogurt Dipping Sauce, Assorted Soft Drinks, Bottled Waters,  
Flavored Water or Gatorade  
\$17.00 per person

## **Bite Size Break**

Fruit Shooters  
Mini Yogurt Parfaits with Granola and Berries  
Tea Sandwiches  
Cake Pop Display  
Freshly Brewed Coffee, Decaf Coffee, and a Selection of Herbal Teas  
\$18 per person

## **Cravings**

Display of Individually Wrapped Candy Bars  
Assortment of Fresh Baked Cookies and Brownies  
Whole and 1% Milk, Assorted Soft Drinks and Bottled Water  
Freshly Brewed Coffee, Decaf Coffee, and a Selection of Herbal Teas  
\$18.00 per person

All menus are subject to 22% service charge and 6.5% sales tax  
A \$75.00 Service fee will be added for all groups with less than 25 guests

# MEETING PACKAGES

## The Administration

### AM

Chilled Orange Juice  
Cranberry Juice and Apple Juice  
Freshly Brewed Coffee, Decaf Coffee and a Selection of Herbal Teas  
Display of Assorted Pastries

### Mid-Day

Full Refresh of Coffee and Teas in addition to assorted Soft Drinks and Bottled Water

### PM

Assortment of Freshly Baked Cookies  
Freshly Brewed Coffee, Decaf Coffee and a Selection of Herbal Teas  
Assorted Soft Drinks and Bottled Water

\$30.00 per person

## The Executive

### AM

Chilled Orange Juice  
Cranberry Juice and Apple Juice  
Freshly Brewed Coffee, Decaf Coffee and a Selection of Herbal Teas  
Display of Assorted Pastries  
Display of Fresh Seasonal Fruits, Melons & Berries

### Mid-Day

Full Refresh of Coffee and Teas in addition to assorted Soft Drinks and Bottled Water

### PM

Choice of:  
Assortment of Freshly Baked Cookies and Brownies  
Or  
Chips, Dip and Salsa  
Freshly Brewed Coffee, Decaf Coffee and a Selection of Herbal Teas  
Assorted Soft Drinks and Bottled Water

\$40.00 per person

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# MEETING PACKAGES

## The CEO

### AM

Chilled Orange Juice and Apple Juice  
Freshly Brewed Coffee, Decaf Coffee, and a Selection of Herbal Teas  
Display of Assorted Pastries  
Display of Fresh Seasonal Fruits, Melons and Berries

### Mid-Day

Full Refresh of Beverages and Assorted Soft Drinks and Bottled Water

### Luncheon

#### Deli

Fresh Garden Salad with Selection of Dressings  
Cole Slaw and Pasta Salad & Sliced Fresh Seasonal Fruits and Berries  
Freshly Sliced Deli Meats: Honey Baked Ham, Roast Beef, Turkey Breast and Salami, Swiss, Cheddar, Mozzarella and American Cheeses  
Assorted Breads to include: Kaiser Rolls, Rye, Wheat and White Bread Lettuce, Tomatoes, Onions, Pickle Spears, Mustard and Mayo Potato Chips  
Double Fudge Brownies  
Freshly Brewed Coffee, Decaf Coffee, and a Selection of Herbal Teas  
Freshly Brewed Iced Tea

#### Mexican

Fiesta Salad  
Build Your Own Fajitas: Chicken, Beef, Peppers, Onions  
Refried Beans and Rice  
Churros  
Freshly Brewed Coffee, Decaf Coffee, and a Selection of Herbal Teas  
Freshly Brewed Iced Tea

#### Italian

Cesar Salad and Breadsticks  
Pasta Station: Marinara Sauce, Alfredo Sauce, Fresh Vegetables, Chicken  
Cheesecake  
Freshly Brewed Coffee, Decaf Coffee, and a Selection of Herbal Teas  
Freshly Brewed Iced Tea

### PM

Assortment of Freshly Baked Cookies  
Freshly Brewed Coffee, Decaf Coffee, and a Selection of Herbal Teas  
Assorted Soft Drinks and Bottled Water

\$65.00 per person

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# PLATED LUNCHESES

Includes Choice of One Salad, One Entree and One Dessert

## Salads

Caprese Salad of Vine-Ripened Tomatoes, Fresh Mozzarella, Olives and Basil with Balsamic Vinaigrette Dressing

Classic Caesar Salad with Focaccia Croutons, Shaved Parmigiano-Reggiano Cheese with a Traditional Caesar Dressing

Mixed Green Garden Salad with Tomatoes, Cucumbers, Onions with Ranch Dressing  
Locally grown Cucumbers and Tomatoes from Oviedo, FL

## Entrees

Pan Seared Salmon with a Mango Chutney Salsa, Tomatoes, Bermuda Onions and White Beans with Cuban Bread

Chicken, Spinach and Cheese Quesadillas, served with Sour Cream and Salsa

Grilled Chicken with Garden Vegetables in Fresh Pasta, and Olive Oil

## Desserts

Florida Key Lime Pie with Whipped Cream

New York Style Cheesecake with Fresh Seasonal Berries

Chocolate Cake

\$32.00 per person



# PLATED SALAD LUNCHES

## Chicken Caesar Salad

Grilled Chicken Served with Marinated Fresh Romaine Hearts Tossed with Vine Ripe Tomatoes, Homemade Caesar Dressing and Finished with Shaved Parmesan Cheese Served with Chef's Selection of Dessert

\$18.00 per person

## Orange Grove Salad

Mandarin Oranges, Apples, Plant City Strawberries, Caramelized Walnuts and Stilton Cheese, Served with Orange Vinaigrette Dressing  
Served with Chef's Selection of Dessert

\$19.00 per person

Add Grilled Chicken: \$3.00 per person

Add Grilled Salmon: \$6.00 per person

## Cobb Salad

Romaine Lettuce Topped with Grilled Chicken, Avocado, Blue Cheese Crumbles, Chopped Egg, Bacon, and Diced Tomato  
Served with Chef's Selection of Dessert

\$20.00 per person

# BOXED LUNCHES

Includes Potato Chips, Whole Fresh Fruit, Appropriate Condiments, Cookie, and Soda

## **Veggie Wrap**

Grilled Asparagus, Peppers, Onions, Lettuce and Tomato with Herb Cream Cheese in a Flour Tortilla

## **Honey Baked Ham and Swiss**

Honey Baked Ham on a Kaiser Roll with Swiss cheese

## **Oven Roasted Smoked Turkey**

Oven Roasted Smoked Turkey on W heat Bread with Provolone Cheese

## **Roast Beef and Swiss**

Roast Beef on Pumpernickel Bread with Swiss cheese

## **Chicken Caesar**

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Homemade Caesar Dressing in a Sun Dried Tomato Tortilla

## **BLT**

Bacon, Lettuce, Tomato on White Bread

## **Muffuletta**

Salami, Olive Salad, Ham and Provolone on Ciabatta Bread

\$17.00 per person

# BUFFET LUNCHES

Served with Freshly Brewed Coffee, Decaf Coffee, Hot Tea, and Iced Tea or Lemonade  
A Minimum Guarantee of 25 Guests is required.

## Deli Buffet

Fresh Garden Salad with Selection of Dressing  
Potato Salad, Cole Slaw, and Pasta Salad  
Honey Baked Ham, Roast Beef, Turkey Breast, Salami,  
Swiss, Cheddar, Mozzarella and American Cheeses  
Kaiser Rolls, Rye, Wheat and White Bread  
Lettuce, Tomatoes, Onions, Pickle Spears, Mustard, Mayo,  
Potato Chips  
Homemade Cookies and Double Fudge Brownies  
\$28.00 per person

## Sandwich Selections

Organic Field of Greens with Cilantro Vinaigrette  
Grilled Asparagus with Grapefruit Orange Vinaigrette and Candied Nuts  
Selection of Pre-Made Sandwiches on Freshly Baked Breads to Include:  
Roasted Strip Loin of Beef with Cheddar Cheese  
Smoked Turkey with Gouda Cheese  
Virginia Style Ham with Swiss cheese Grilled  
Portobello Mushrooms with Spring Mix Potato  
Chips  
Dill Pickle Spears and Assorted Condiments  
Sliced Seasonal Fruits and Berries  
Chef's Selection of Assorted Mini Indulgences Desserts  
\$30.00 per person

## Floridian Fiesta

Tortilla Soup, Tortilla Chips, Salsa, Pico de Gallo,  
Fresh Garden Salad with Selection of Dressing  
Build Your Own Fajitas to include:  
Marinated Strips of Chicken and Beef, Sautéed Onions, Peppers,  
Warm Tortillas, Cheddar Cheese, Guacamole,  
Sour Cream, Diced Tomato, Lettuce and Onions  
Spanish rice and Refried Beans Cinnamon  
Churros  
\$32.00 per person

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A \$75.00 Service fee will be added for all groups with less than 25 guests

# BUFFET LUNCHES

Served with Freshly Brewed Coffee, Decaf Coffee, Hot Tea, and Iced Tea or Lemonade  
A Minimum Guarantee of 30 Guests is required.

## **Taste of Italy**

Fresh Garden Salad with Selection of Dressings  
Caesar Salad  
Buffalo Mozzarella and Tomato Salad  
Penne and Fettuccini served with Alfredo and Marinara Sauces  
Grilled Chicken  
Italian Sausage with Peppers and Onions  
Seasonal Vegetables  
Garlic Bread Marinated  
Fresh Berries Tiramisu  
\$32.00 per person

## **Build Your Own Lunch Buffet**

Fresh Baked Rolls and Creamery Butter  
Fresh Garden Salad with Balsamic and Ranch Dressing

### **Two Selections of Entrees**

Fried Chicken  
Herb Roasted Chicken Slow  
Roasted Barbeque Ribs  
Roasted Pork Loin  
Pan Seared Mahi-Mahi with Mango Salsa  
Pot Roast

### **Two Selections of Side Dishes**

Mashed Potatoes  
Rice  
Baked Macaroni and Cheese  
Vegetables Medley  
Fresh Corn on the Cob  
Roasted Red Potatoes  
Potatoes Au Gratin  
Baked Beans  
Black Beans

### **One Selection of Dessert**

Cheesecake  
Apple Pie  
Key Lime Pie

\$36.00 per person

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# BUFFET DINNERS

Served with Freshly Brewed Coffee, Decaf Coffee, Hot Tea, and Iced Tea or Lemonade  
A Minimum Guarantee of 30 Guests is required

## Italian Buffet

Vine Ripened Tomatoes, Chiffonade Basil with Balsamic Vinegar and Extra Virgin Olive Oil  
Classic Caesar Salad with Focaccia Croutons and Shaved Reggiano Cheese  
Fresh Fruit and Seasonal Berry Display  
Grilled Breast of Chicken with Wild Mushroom Ragout and Oven Dried Tomatoes  
Pasta with Sundried Tomatoes, tossed in Olive Oil  
Shrimp and Red Snapper with Penne Pasta tossed with Tomatoes, Leeks and Garlic  
Seasonal Fresh Vegetables with Toasted Macadamia Nut Butter  
Tiramisu and Cheesecake

\$48.00 per person

## Land and Sea

Fresh Seasonal Fruit and Berry Salad Tossed in a Raspberry Sauce  
Mixed Field of Greens, Sliced Cucumbers, Croutons, Tomatoes, Feta Cheese, Roasted Red Onions and a Creamy Dressing and Herb Vinaigrette  
Penne Pasta Salad with Fresh Mushrooms, Red Onions, Bell Pepper, Tossed in a Herb Vinaigrette Dressing  
Fresh Baked Dinner Rolls and Creamery Butter  
Herb Grilled Breast of Chicken with a Wild Mushroom Sauce  
Pan Seared Salmon with a Lemon Beurre Blanc Sauce  
Chef's Selection of Fresh Vegetables  
Garlic Mashed Potatoes  
Chef's Selections of Assorted Mini Indulgences Desserts

\$50.00 per person

## Everglades BBQ Buffet

Tossed Field Greens with Cucumbers and Tomatoes with Assorted Dressings  
Everglades Cabbage Coleslaw  
Chilled Macaroni Salad with Onions, Bell Peppers and Shredded Carrots in a White Wine Vinaigrette Dressing Barbequed  
Country Style Pork Ribs Backwoods  
Barbeque Chicken  
Roasted Red Skin Potatoes with Horseradish and Bacon  
Warm Peach Cobbler with Fresh Whipped Cream Florida Key Lime Pie  
Fresh Citrus Fruit Salad

\$55.00 per person

# CARVING STATION

All carving stations require a Chef Attendant at an additional charge of \$75.00

## **Roasted Whole Glazed Turkey**

Mustard and Mango Cranberry Sauce, Cuban Jalapeno Corn Muffins

\$400.00 each // Serves 50 people

## **Steamship Round of Beef**

Slow Roasted with Herbs

Served with: Fresh Horseradish, Natural Jus, Whole Grain Mustard, and Vidalia onion  
Silver Dollar Rolls

\$900.00 each // Serves 150 people

## **Roasted Sirloin of Beef**

Chipotle Aioli, Roasted Corn and Pepper Salsa, and Chili Pepper Rolls

\$500.00 each // Serves 50 people

## **Spiced Pork Loin**

Mango Chutney and Fried Plantains

\$400.00 each // serves 50 people

# RECEPTION DISPLAYS

## **Fresh Cheese Display**

Selection of Imported and Domestic Cheeses Garnished with Seasonal Fresh Fruits and Berries  
Sliced Baguettes, Focaccia and Gourmet Crackers

\$300.00 serves 50 people

\$550.00 serves 100 people

## **Fresh Vegetable Crudités**

Selection of Crisp Cut Fresh Vegetables with Chef's Special Dipping Sauce

\$250.00 serves 50 people

\$450.00 serves 100 people

## **Fresh Fruit Display**

Selection of Fresh Seasonal Sliced Fruits, Berries, and Melons

\$350.00 serves 50 people

\$650.00 serves 100 people

## **Fiesta Display**

Black Bean Dip, Queso Cheese Dip, Cilantro-Tomato Salsa and Guacamole  
Served with Tortilla Chips

\$10 per person

## **Mediterranean Display**

Tabbouleh, Hummus and Grilled Vegetables  
with Greek Olives and Toasted Pita

\$10 per person

## **Tailgate Display**

An assortment of Buffalo, Caribbean, and Asian Wings  
Celery Sticks with Ranch and Bleu Cheese Dressing

\$12 per person

## **Side of Smoked Salmon**

Capers, Chopped Onion, Chopped Egg, and Mustard Dill Sauce  
Served with Bagel Chips

\$12 per person

## **Antipasto Display**

Assorted Meats and Cheese, Grilled Marinated Vegetables, and Olives

\$14 per person

## **Assorted Hot Dip Display**

Lobster and Crabmeat, Spinach Artichoke, and Buffalo Chicken Dip  
Served with Pita and French Baguettes

\$14 per person

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# HORS D'OEUVRES

Priced per 50 pieces

## COLD

Deviled Eggs garnished with Applewood Bacon	\$150
Tomato Basil Bruschetta on Baguette	\$150
Assorted Tea Sandwiches	\$150
Gorgonzola and Walnut Stuffed Endive	\$150
Prosciutto W rapped Melon	\$175
Smoked Salmon Rosette on Toasted Rounds	\$175
Chilled Shrimp with Cocktail Sauce	\$250

## HOT

Swedish Meatballs	\$150
Assorted Mini Quiche	\$150
Fried Cheese Ravioli with Marinara	\$150
Cheese and Vegetable Empanada	\$175
Stuffed Baked Potato Skins	\$175
Spanakopita	\$175
Egg Rolls and Plum Sauce	\$200
Chicken Pot stickers with Thai Sauce	\$200
Chicken Quesadilla	\$200
Chicken Empanadas	\$200
Chicken Fingers and Honey Mustard sauce	\$200
Pretzel Steak Mini Beef Sliders	\$225
Beef Empanada	\$225
Teriyaki Beef Brochettes	\$225
Coconut Crusted Shrimp	\$275
Tempura Shrimp with Ginger Sauce	\$275
Miniature Beef Wellington	\$300
Maryland Crab Cakes	\$300
Bacon W rapped Scallops	\$300



# VEGAN A LA CARTE

## SNACK PLATTERS (2-3 Servings)

### **Peanut Butter and Banana Wraps**

\$11.00 per person

### **Fruit and Granola Bowl**

\$10.00 per person

### **Black Bean Dip**

\$10.00 per person

### **Hummus and Pita**

\$11.00 per person

## SOUP

### **7 Beans Soup Marble Rye Croutons Served with Side Salad**

\$10.00 per person

## BREAKFAST/LUNCH

### **Banana and Berries Pancakes**

Pancakes loaded with sliced bananas and fresh berries served with hot honey

\$12.00 per person

### **V Burrito**

Spinach tortilla stuffed with avocado, grilled tomatoes, sautéed onions, black bean, cilantro and arugula. Served with sweet potato tots

\$12.00 per person

### **Portobello Mushroom**

Grilled Portobello mushroom, guacamole, arugula, tomato, caramelized onion on rye bread. Served with sweet potato tots

\$12.00 per person

### **The Vegan Burger**

Meatless patty topped with iceberg lettuce, tomato, sautéed onions, hummus, on rye bread. Served with sweet potato tots

\$14.00 per person

### **Quesadilla**

Spinach tortilla stuffed with roasted vegetables, spinach and hummus. Served with sweet potato tots.

\$11.00 per person

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# VEGAN A LA CARTE

## LUNCH/DINNER

### **Garden Pasta**

Corn/Rice gluten free pasta with roasted vegetables. Served with side salad

\$18.00 per person

### **Tacos**

Black bean, avocado, cabbage, cilantro, and Portobello mushroom. Served with corn chips and salsa

\$12.00 per person

### **Spinach Grain Bowl**

Quinoa brown rice, tomatoes, cucumbers, roasted peppers and olives. Served with Hummus and Pita

\$12.00 per person

## DESSERT

### **Banana Cream Pie N Berries**

\$9.00 per slice