



**FOUR
POINTS**
BY SHERATON

.....
Norwood

SHOWER PACKAGES

1125 Boston Providence Tpke

Norwood, MA 02062

781-255-3159

contact@fourpointsnorwood.com

All prices are subject to a 15% service charge 5% taxable administrative fee and 7% tax

Minimum of 50 guests

BRUNCH BUFFET

HORS D'OEUVRES |

An array of domestic cheeses, both hard and soft with seasonal fruits, assorted crackers and sliced French baguette bread

Fresh garden vegetable basket with a savory bleu cheese dip

Chilled Champagne Punch *with fresh fruit juices and sliced fruits*

BREAKFAST |

Freshly sliced seasonal fruit

Freshly baked morning pastries

Vermont maple cured sausage

Country buttermilk pancakes

Breakfast potatoes with onions and herbs

Sweet cream butter, assorted fruit preserves and jams

Assorted juices

Fluffy scrambled eggs

Crisp smokehouse bacon

Maple syrup

SALADS | select two

Asian beef salad with snow peas, bell peppers and peanuts

Mixed field greens salad with tomatoes, cucumbers, olives, red onions and bell peppers

Tomato mozzarella salad with basil and extra virgin olive oil

Assorted grilled vegetable platter with asparagus, Portabella mushrooms, bell peppers and zucchini squash

Chicken Chop Chop salad with pineapple, cucumbers and cashews in honey sesame vinaigrette

Cheese Tortellini with baby shrimp and creamy herb dressing

Classic Caesar salad with house made dressing

Classic Caesar salad with house made dressing

ENTREES | select two

Italian four cheese ravioli blended with a light cream sauce with plum tomatoes, fresh basil and yellow peppers

Farfalle pasta with extra virgin olive oil, garlic, Parmesan Reggiano, fresh herbs cherry tomatoes and asparagus

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano in a fresh lemon veloute

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic artichokes, spinach and fresh herbs finished with a white wine sauce

Slow roasted Atlantic salmon filet over a creamy lemon and herb risotto

Roasted center cut pork loin roulade stuffed with baby spinach. Fontina cheese, fire roasted peppers and a Madeira demi-glace

Stir fried beef tenders with crisp Asian style vegetables in an exotic soy-chili accented sauce and steamed rice Add 5.00 per person

North Atlantic Scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

ACCOMPANIED by Chef selected vegetables, Freshly baked rolls and sweet cream butter.

DESSERT |

Personalized Presentation cake served with vanilla bean ice cream with coffee, decaf and assorted herbal teas.

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Minimum of 50 guests

BUFFET LUNCH

HORS D'OEUVRES |

An array of domestic cheeses, both hard and soft with seasonal fruits, assorted crackers and sliced French baguette bread

Fresh garden vegetable basket with a savory bleu cheese dip

Chilled Champagne Punch *with fresh fruit juices and sliced fruits*

SALADS | select three

Asian beef salad with snow peas, bell peppers and peanuts

Mixed field greens salad with tomatoes, cucumbers, olives, red onions and bell peppers

Tomato mozzarella salad with basil and extra virgin olive oil

Assorted grilled vegetable platter with asparagus, Portabella mushrooms, bell peppers and zucchini squash

Chicken Chop Chop salad with pineapple, cucumbers and cashews in honey sesame vinaigrette

Cheese Tortellini with baby shrimp and creamy herb dressing

Classic Caesar salad with house made dressing

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DESSERT |

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PLATED LUNCH

HORS D'OEUVRES |

An array of domestic cheeses, both hard and soft with seasonal fruits, assorted crackers and sliced French baguette bread

Fresh garden vegetable basket with a savory bleu cheese dip

Chilled Champagne Punch *with fresh fruit juices and sliced fruits*

APPETIZER | select one

Sliced Fresh Fruit Plate

Freshly Made Soup: choice of: Italian wedding, butternut bisque, tomato basil, vegetable minestrone, sweet potato and leek

Tiffany signature blend of mixed field greens salad with honey citrus dressing, vine ripened tomatoes, bell peppers, asparagus spears, cucumbers, ripe olives and red onion

Classic Caesar salad with house made dressing

ENTREES | select two

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano in a fresh lemon veloute

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic, artichokes, spinach and fresh herbs finished with a white wine sauce

Boneless chicken breast simmered with apple cider, red delicious apples, fresh rosemary and shallots

North Atlantic Scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

Seared fillet of salmon topped with a whole grain mustard herb sauce

Grilled London broil served with a sherry mushroom sauce

Beef Tenders served over parmesan herb risotto Add 5.00 per person

DESSERT |

Personalized Presentation cake served with vanilla bean ice cream with coffee, decaf and assorted herbal teas.

ALL PACKAGES INCLUDE |

Choice of Ivory or White Table Cloths and coordinating napkins

Personalize Presentation Cake from Dessert Works

Personal maître d' to oversee your entire event

Four Hour Room Rental

Group Discounts on Overnight Accommodations