

SHOWER PACKAGES



FOUR 
POINTS
BY SHERATON

.....
Norwood

Four Points by Sheraton Norwood

1125 Boston Providence Turnpike Norwood MA 02062

781-255-3159

Contact@fourpointsnorwood.com

WWW.TIFFANYBALLROOM.COM

PACKAGES INCLUDE

Chilled Champagne Punch | Fresh Fruit Juices, Fresh Sliced Fruit & Berries
Cheese & Fruit | An Array of Hard & Soft Domestic Cheeses with Seasonal Fruits & Assorted Crackers
Garden Vegetable Crudité | accompanied by a Bleu Cheese Dip

Choice of full course lunch or luncheon buffet from package menu
Complimentary white or ivory table linens with napkins
Custom Presentation Cake From Dessert Works
Personal maître d' to oversee your entire event
Four hour room rental
Group discount on hotel guest rooms

BRUNCH BUFFET

\$36.95 per person

minimum of 50 guests

Breakfast|

Freshly Sliced Seasonal Fruit Assorted Juices Freshly Baked Morning Pastries
Fluffy Scrambled Eggs Vermont Maple Cured Sausage Crisp Smokehouse Bacon
Country Buttermilk Pancakes Maple Syrup Breakfast Potatoes with Onions & Herbs
Accompanied by: Sweet Cream Butter, Assorted Fruit Preserves & Jams Freshly Brewed Coffee,

Salads| *Select Two*

Asian Beef Salad |with Snow Peas, Bell Peppers & Peanuts
Mixed Field Green Salad| with Tomatoes, Cucumbers, Olives, Red Onions, Bell Peppers & Assorted Dressing
Caprese Salad | Tomato Mozzarella Salad with Basil & Extra Virgin Olive Oil
Grilled Vegetables |Grilled Vegetables of Asparagus, Portabella Mushrooms, Bell Peppers, Zucchini & Yellow Squash
Chicken Chop Chop Salad |Chopped Lettuce, Chicken, Pineapple, Cucumbers, Cashews & a Honey Sesame Vinaigrette
Classic Caesar Salad| Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing
Shrimp Pasta Salad |Cheese Tortellini, Baby Shrimp & a Creamy Herb Dressing
Strawberry Spinach Salad| Fresh Strawberries, Candied Pecans & a Lemon Poppysseed Dressing
Warm Spinach Salad| with a Bacon Vinaigrette
Napa Cabbage Salad| Dried Cranberries, Chopped Walnuts, Pineapples & a House Vinaigrette

Entrees| *Select Two*

Italian Four Cheese Ravioli | Plum Tomatoes, Fresh Basil, Yellow Peppers & a Light Cream Sauce
Farfalle Pasta| Parmesan Reggiano, Garlic, Fresh Herbs, Cherry Tomatoes, Asparagus & Extra Virgin Olive Oil
Vegetarian Cannelloni| Ricotta, Parmesan Cheese, Diced Seasonal Vegetables & a Light White Wine Sauce
Potato Gnocchi| Crumbled Sweet Italian Sausage, Porcini Mushrooms, Basil Pesto, Cherry Tomatoes & a Light White Wine Sauce
Pasta Primavera| Penne Pasta, Julienned Vegetables & a Creamy Alfredo sauce
Butternut Squash Risotto| Leeks & Braised Lentils
Chicken Milanese| Boneless Chicken Breast Encrusted with Fresh Herbs, Parmesan Bread Crumbs & a Lemon Velouté Sauce
Parmesan Encrusted Chicken | Boneless Chicken Breast with Fresh Roma Tomatoes, Garlic, Artichokes, Spinach, Fresh Herbs & a White Wine Sauce
Apple Cider Chicken |Boneless Chicken Breast, Apple Cider, Red Delicious Apples, Fresh Rosemary & Shallots
Baked Scrod |North Atlantic Baked Scrod, Fresh Bread Crumbs, Lemon & a White Wine Sauce
Whole Grain Mustard Salmon| Seared Salmon Filet with a Whole Grain Mustard Herb sauce
Atlantic Salmon| Slow-roasted Atlantic Salmon fillet, Creamy Lemon & Fresh Herb Risotto
Pork Roulade| Roasted pork loin stuffed with Baby Spinach, Fontina Cheese, Fire Roasted Peppers & a Madeira Demi-Glace
Beef Stir Fry| Stir Fried Beef Tenders, Crisp Asian Style Vegetables & a Exotic Soy-Chili Sauce Add 5.00
Sliced Beef Tenders |Parmesan Herb Risotto, Spinach, Plum Tomatoes, Asparagus & a Balsamic Glaze Add 5.00
NY Sirloin| Roasted Sirloin Strip with a Red Wine Demi-Glace Add 5.00

Accompaniments|

Chef selection of Vegetables
Freshly Baked rolls & Sweet cream butter
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Dessert|

Customized Presentation Cake From Dessert Works Bakery Served with Vanilla Bean Ice Cream

BUFFET LUNCH

\$32.95 per person

minimum of 50 guests

Salads | *Select Three*

Asian Beef Salad | with Snow Peas, Bell Peppers & Peanuts

Mixed Field Green Salad | with Tomatoes, Cucumbers, Olives, Red Onions, Bell Peppers & Assorted Dressing

Caprese Salad | Tomato Mozzarella Salad with Basil & Extra Virgin Olive Oil

Grilled Vegetables | Grilled Vegetables of Asparagus, Portabella Mushrooms, Bell Peppers, Zucchini & Yellow Squash

Chicken Chop Chop Salad | Chopped Lettuce, Chicken, Pineapple, Cucumbers, Cashews & a Honey Sesame Vinaigrette

Classic Caesar Salad | Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing

Shrimp Pasta Salad | Cheese Tortellini, Baby Shrimp & a Creamy Herb Dressing

Strawberry Spinach Salad | Fresh Strawberries, Candied Pecans & a Lemon Poppyseed Dressing

Warm Spinach Salad | with a Bacon Vinaigrette

Napa Cabbage Salad | Dried Cranberries, Chopped Walnuts, Pineapples & a House Vinaigrette

Entrees | *Select Two*

Italian Four Cheese Ravioli | Plum Tomatoes, Fresh Basil, Yellow Peppers & a Light Cream Sauce

Farfalle Pasta | Parmesan Reggiano, Garlic, Fresh Herbs, Cherry Tomatoes, Asparagus & Extra Virgin Olive Oil

Vegetarian Cannelloni | Ricotta, Parmesan Cheese, Diced Seasonal Vegetables & a Light White Wine Sauce

Potato Gnocchi | Crumbled Sweet Italian Sausage, Porcini Mushrooms, Basil Pesto, Cherry Tomatoes & a Light White Wine Sauce

Pasta Primavera | Penne Pasta, Julienned Vegetables & a Creamy Alfredo sauce

Butternut Squash Risotto | Leeks & Braised Lentils

Chicken Milanese | Boneless Chicken Breast Encrusted with Fresh Herbs, Parmesan Bread Crumbs & a Lemon Velouté Sauce

Parmesan Encrusted Chicken | Boneless Chicken Breast with Fresh Roma Tomatoes, Garlic, Artichokes, Spinach, Fresh Herbs & a White Wine Sauce

Apple Cider Chicken | Boneless Chicken Breast, Apple Cider, Red Delicious Apples, Fresh Rosemary & Shallots

Baked Scrod | North Atlantic Baked Scrod, Fresh Bread Crumbs, Lemon & a White Wine Sauce

Whole Grain Mustard Salmon | Seared Salmon Filet with a Whole Grain Mustard Herb sauce

Atlantic Salmon | Slow-roasted Atlantic Salmon fillet, Creamy Lemon & Fresh Herb Risotto

Pork Roulade | Roasted pork loin stuffed with Baby Spinach, Fontina Cheese, Fire Roasted Peppers & a Madeira Demi-Glace

Beef Stir Fry | Stir Fried Beef Tenders, Crisp Asian Style Vegetables & a Exotic Soy-Chili Sauce

Sliced Beef Tenders | Parmesan Herb Risotto, Spinach, Plum Tomatoes, Asparagus & a Balsamic Glaze Add \$5.00

NY Sirloin | Roasted Sirloin Strip with a Red Wine Demi-Glace Add \$5.00

Accompaniments |

Chef selection of Vegetables & Starch.

Freshly Baked rolls & Sweet cream butter

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Dessert |

Customized Presentation Cake From Dessert Works Bakery Served with Vanilla Bean Ice Cream

Prices are subject to a 15% service charge, 5% taxable administrative fee and applicable tax.

Consuming raw or undercooked meats, poultry, Shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

PLATED LUNCH

\$32.95 per person

minimum of 50 guests

Appetizer | *Select One*

House made Soup | Italian Wedding, Butternut Bisque, Tomato Basil, Vegetable Minestrone, Sweet Potato Leek

Chilled Fresh Sliced Fruit Plate | Pineapple, Melon & Starfruit

Tiffany's Signature Salad | Blend of Romaine & Mesclun Greens, Vine Ripened Tomatoes, Bell Peppers, Asparagus Spears, Cucumbers, Ripe Olives & Red Onion with Honey Citrus Dressing

Classic Caesar Salad | Crisp Romaine lettuce, Parmesan Cheese & Croutons with Caesar Dressing

Wedge Salad | Wedge of Iceberg Lettuce, Chopped Apple Wood Smoked Bacon, Chopped Tomatoes & Onions, Bleu Cheese Dressing

Entrées | *Select Two*

Roasted Statler Chicken | Roasted Vegetables, Creamer Potatoes & a Rosemary Jus

Chicken Milanese | Boneless Chicken Breast Encrusted, Fresh Herbs, Parmesan Bread Crumbs & a Lemon Velouté

Parmesan Encrusted Chicken | Boneless Chicken Breast, Fresh Roma Tomatoes, Garlic, Artichokes, Spinach, Fresh Herbs & a White Wine Sauce

Fontina Chicken | Pan Seared Statler Chicken Breast stuffed with Spinach, Garlic, Fontina cheese, Fresh Herbs & Roasted Shallots in Herbed Jus

Apple Cider Chicken | Boneless Chicken Breast, Apple Cider, Red Delicious Apples, Fresh Rosemary & Shallots

Baked Scrod | North Atlantic Baked Scrod, Fresh Bread Crumbs, Lemon & White Wine Sauce

Whole Grain Mustard Salmon | Seared Salmon Fillet with a Whole Grain Mustard Herb Sauce

Atlantic Salmon | Slow Roasted Atlantic Salmon with a Creamy Lemon Herb Risotto

Orange Ginger Salmon | Grilled Fresh Salmon Fillet with an Orange Ginger Sauce

Tropical Salmon | Grilled Salmon Fillet with a Tropical Fruit Salsa

London Broil | with a Sherry Mushroom Gravy

Vegetarian Stuffed Pepper | Quinoa, Butternut Squash, Dried Cranberries & Herbed Stuffed Pepper

Roasted Vegetable Tower | Portabella, Red Pepper, Zucchini & Squash with Quinoa and Balsamic Glaze

Pasta Primavera | Penne Pasta, Julienned Vegetables & a Creamy Alfredo Sauce

Tomato Provencal | Mixed Vegetable Stuffed Tomato over Spaghetti Squash with Basil & Olive Oil

Sliced Beef Tenders | Parmesan Herb Risotto, Plum Tomatoes, Asparagus & Balsamic Glaze Add

Accompaniments |

Chef selection of Vegetables & Starch.

Freshly Baked rolls & Sweet cream butter

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Dessert |

Customized Presentation Cake From Dessert Works Bakery Served with Vanilla Bean Ice Cream

Prices are subject to a 15% service charge, 5% taxable administrative fee and applicable tax.

Consuming raw or undercooked meats, poultry, Shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

BEVERAGE

*A \$75 Bartender Fee Per 75 Guest Will Apply . There is a 5 hour limit on all bar arrangements

Hosted Or Cash Bar | *price per drink*

	Hosted Bar	Cash Bar
Standard Cocktails	6.75	7.25
Top Shelf Cocktails	7.50	8.00
Premium Beers	5.75	6.25
Domestic Beers	5.25	5.75
Bottled Mineral Waters	3.25	3.50
Soft Drinks	2.25	2.50
House Wine by the Glass	6.50	7.00
Champagne by the Glass	6.00	6.50
Martinis	8.50	9.00

Selections|

Domestic Beer

Kaliber (Non-Alcoholic)
Bud Light
Michelob Ultra

Premium Beer

Samuel Adam's Boston Lager
Samuel Adam's Seasonal
Harpoon IPA
Heineken

House White Wine

Chardonnay
Pinot Grigio
White Zinfandel
Sparkling Wine

House Red Wine

Cabernet Sauvignon
Merlot
Pinot Noir

Table Wine Service Available Upon Request. Priced According to Selection