



**FOUR
POINTS**
BY SHERATON

.....
Norwood

SOCIAL PACKAGES

1125 Boston Providence Tpke
Norwood MA 02062
781-255-3159
contact@fourpointsnorwood.com

Prices are subject to 15% service charge, 5% taxable administrative fee and 7% tax

Minimum of 50 guests required

PACKAGES INCLUDE

Freshly sliced assorted cheeses, crackers and sliced French baguette bread

Fresh vegetable basket accompanied with a savory bleu cheese dip

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

Butler passed hors d'oeuvres package to include a choice of three during cocktail hour (dinner menu only)

Choice of full course lunch or luncheon buffet from package menu

Choice of full course dinner or dinner buffet from package menu

Tiffany's Display of Elegant Desserts & Fine Sweets

Complimentary white or ivory table linens with napkins

Custom designed fresh floral centerpieces

White glove service

Personal maître d' to oversee your entire event

Four or five hour room rental

Group discount on hotel guest rooms

PLATED LUNCH

APPETIZERS | Select one \$ per guest

Sliced fresh seasonal fruit plate

Tiffany's signature mixed field green salad with honey citrus dressing

Classic Caesar salad with house made dressing

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

ENTREES | Select two

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

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

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

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

Seasoned grilled beef tender sliced and presented over a parmesan risotto with plum tomatoes, baby spinach and a balsamic glaze Add \$

ACCOMPANIMENTS |

Chef selection of fresh seasonal vegetables and starch. Freshly baked rolls with sweet cream butter

DESSERT |

Chef's selection of assorted cakes, pies, tortes, mousses, crème brûlées, parfaits, fresh sliced fruits and berries with flavored yogurts, miniature tarts and pastries.

Coffee, decaffeinated coffee and herbal teas

BUFFET LUNCH

COLD SALADS | Select three \$ per guest

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 a honey vinaigrette

Cheese tortellini salad with baby shrimp and creamy herb dressing

Caesar salad with house made dressing

ENTREES | select two

Vegetarian cannelloni with ricotta and parmesan cheeses blended with diced seasonal vegetables baked with a light white wine cream sauce

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

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

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

Seasoned grilled beef tender sliced and presented over a bleu cheese risotto with plum tomatoes, baby spinach and a balsamic glaze \$

Center cut pork loin filled with baby spinach, roasted red peppers and fontina cheese

ACCOMPANIMENTS |

Chef selection of fresh seasonal vegetables and starch. Freshly baked rolls with sweet cream butter

DESSERT |

Chef's selection of assorted cakes, pies, tortes, mousses, crème brûlées, parfaits, fresh sliced fruits and berries with flavored yogurts, miniature tarts and pastries.

Coffee, decaffeinated coffee and herbal teas

PLATED DINNER

\$ per guest

HORS D'OEUVRES |

An array of domestic cheeses, both hard and soft, with seasonal fruits, assorted crackers

Fresh garden vegetable basket accompanied with a savory bleu cheese dip

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

Select three of the following

Spinach and Parmesan Stuffed Mushrooms

Coconut crusted chicken with a smoked pineapple sauce

Asian Meatball with ginger and scallions tossed in a hoisin soy sauce

Aranchini, creamy risotto balls with marinara sauce

Sesame chicken strips with a chili mango chutney sauce

Jumbo Atlantic scallops wrapped with crisp maple bacon

Delicate phyllo leaves filled with spinach and feta cheese

Lightly breaded mozzarella oven baked and served with marinara sauce

Freshly ground veal and pork meatballs with a rosemary demi-glace

Mini beef Wellington with Madeira dipping sauce

DINNER |

APPETIZER select one

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

Sliced fresh seasonal fruit plate

Ravioli with Marinara or Alfredo sauce \$

SALAD select one

Tiffany's signature mixed field green salad with house made honey citrus dressing. A blend of romaine and mesclun greens, vine ripened tomatoes, bell peppers, asparagus spears, cucumbers, ripe olives and red onion

Classic Caesar salad with house made dressing

Wedge of iceberg lettuce with bleu cheese dressing and apple wood smoked bacon

Sliced fresh mozzarella cheese with vine ripened tomatoes, extra virgin olive oil, fresh basil leaves and cracked black pepper \$

ENTRÉE

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

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with fresh lemon velouté

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

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

Slow roasted Atlantic salmon fillet served over a light, creamy lemon and herb risotto

12 oz. choice prime rib of beef served with a horseradish cream and natural juices

Seasoned grilled beef tender sliced and presented over a Parmesan risotto with plum tomatoes, baby spinach and a balsamic glaze \$

Grilled petit filet mignon served with a red wine demi and chicken Milanese with a lemon velouté sauce \$

ACCOMPANIMENTS

A medley of fresh seasonal vegetables and a potato to complement your entrée selections. Includes fresh baked rolls and sweet cream butter

DESSERT

Chef's selection of assorted cakes, pies, tortes, mousses, crème brûlées, parfaits, fresh sliced fruits and berries with flavored yogurts, miniature tarts and pastries. Includes freshly brewed coffee, decaffeinated coffee and herbal teas.

BUFFET DINNER

\$ per guest

HORS D'OEUVRES |

An array of domestic cheeses, both hard and soft, with seasonal fruits, assorted crackers and a Fresh garden vegetable basket accompanied with a savory bleu cheese dip

Chilled Champagne Punch with fresh fruit juices and sliced fruits

Select three

Spinach and Parmesan Stuffed Mushrooms

Coconut crusted chicken with a smoked pineapple sauce

Asian Meatball with ginger and scallions tossed in a hoisin soy sauce

Aranchini, creamy risotto balls with marinara sauce

Sesame chicken strips with a chili mango chutney sauce

Jumbo Atlantic scallops wrapped with crisp maple bacon

Delicate phyllo leaves filled with spinach and feta cheese

Lightly breaded mozzarella oven baked and served with marinara sauce

Freshly ground veal and pork meatballs with a rosemary demi-glace

Mini beef Wellington with Madeira dipping sauce

SALADS | Select three

Asian beef salad with snow peas, bell peppers and peanuts

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

Tomato mozzarella salad with basil and extra virgin olive oil

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

Chicken chop chop salad with pineapple, cucumbers and cashews in a honey vinaigrette

Cheese tortellini salad with baby shrimp and creamy herb dressing

Caesar salad with house made dressing

ENTREES | select two

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano with 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, stuffed with our own apple sage stuffing and topped with a creamy veloute sauce

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

Slow roasted Atlantic salmon fillet served over a light, creamy lemon and herb risotto

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

Seasoned grilled beef tenders sliced and presented over bleu cheese risotto with plum tomatoes, baby spinach in a balsamic glaze

Beef tender strips served Asian style with red bell peppers, broccoli and cashews in a ginger hoisin sauce

Fresh potato gnocchi with crumbled sweet Italian sausage porcini mushrooms basil pesto cherry tomatoes and a light touch of cream

Roasted NY Sirloin strip sliced and served with a slow roasted red wine demi-glace

Risotto with leeks, butternut squash, sage and braised lentils

Penned Pasta Primavera served with julienned vegetables and creamy alfredo sauce

Shellfish medley of scallops and shrimp in a light pernod mushroom sauce garnished with herb duchess potatoes

ACCOMPANIMENTS | Chef selection of vegetables and starch, freshly baked rolls, sweet cream butter, coffee, decaf coffee and herbal teas.

DESSERT | Chef's selection of assorted cakes, pies, tortes, mousses, crème brûlées, parfaits, sliced fresh fruits and berries, flavored yogurts, miniature tarts and pastries.