

SOCIAL PACKAGES



FOUR 
POINTS
BY SHERATON

.....
Norwood

Four Points by Sheraton Norwood

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781-255-3159

Contact@fourpointsnorwood.com

WWW.TIFFANYBALLROOM.COM

PLATED & BUFFET LUNCH & DINNER PACKAGES INCLUDES

Chilled Champagne Punch | Fresh Fruit Juices & Fresh Sliced Fruit & Berries
Cheese & Fruit | An Array of Hard and Soft Domestic Cheeses with Seasonal Fruits & Assorted Crackers

Garden Vegetable Crudité | Accompanied by a Bleu Cheese Dip
Butler Passed Hors d'Oeuvres | Choice of Three during cocktail hour (*dinner menu only*)

Choice of full course lunch or luncheon buffet
Choice of full course dinner or dinner buffet

Tiffany's Display of Elegant Desserts & Fine Sweets
Complimentary white or ivory table linens with napkins
Custom designed fresh floral centerpieces From Flowers & More
White glove service

Personal maître d' to oversee your entire event
Four or Five Hour Room Rental
Group discount on hotel guest rooms

COMPLETE COCKTAIL PARTY PACKAGES INCLUDES

Cheese & Fruit | An Array of Hard and Soft Domestic Cheeses with Seasonal Fruits & Assorted Crackers

Garden Vegetable Crudité | Accompanied by a Bleu Cheese Dip
Butler Passed Hors d'Oeuvres | Choice of Three during cocktail hour

Selection of Three Dinner Stations
Coffee, Decaf and Herbal Tea Station
Complimentary white or ivory table linens with napkins
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

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

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

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

Atlantic Lemon 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 Mushroom Gravy

Sliced Beef Tenders | Bleu Cheese Risotto with Spinach, Plum Tomatoes, Asparagus & Balsamic Glaze

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

Accompaniments |

Chef selection of Vegetables & Starch. Freshly Baked rolls & Sweet cream butter

Desserts |

Assorted Cakes, Pies, Tortes, Mousses, Crème Brûlée, Parfaits, Sliced Fresh Fruit & Berries, Miniature Tartes & Pastries.

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

BUFFET LUNCH

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 Poppseed 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 & Olive Oil

Vegetarian Cannelloni | Ricotta, Parmesan Cheese, Diced Seasonal Vegetables & a 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

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

Atlantic Lemon 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 | Creamy Bleu Cheese Risotto, Spinach, Plum Tomatoes, Asparagus & a Balsamic Glaze

NY Sirloin | Roasted Sirloin Strip & a Red Wine Demi-Glace

Accompaniments |

Chef selection of Vegetables & Starch. Freshly Baked rolls & Sweet cream butter

Desserts |

Assorted Cakes, Pies, Tortes, Mousses, Crème Brûlée, Parfaits, Sliced Fresh Fruit & Berries, Miniature Tartes & Pastries. Coffee, Decaffeinated Coffee & Herbal Teas

PLATED DINNER

minimum of 50 guests

Butler Passed | *Select Three*

Vegetarian Stuffed Mushrooms | Mushroom Caps stuffed with Spinach and Parmesan
Spanakopita | Delicate Phyllo Leaves filled with Spinach and Feta Cheese
Mozzarella Triangles | Breaded Deep-Fried Mozzarella Sandwich and served with a Marinara Sauce
Arancini | House made Creamy Mozzarella Risotto Ball with Marinara Sauce
Sesame Chicken | with Chili Mango Chutney Sauce
Coconut Crusted Chicken | with Smoked Pineapple Sauce
Maine Lump Crab Cakes | served with a Remoulade Sauce
Scallops Wrapped in Bacon | with a Maple Glaze
Mini Beef Wellingtons | Tenderloin wrapped in a Puff Pastry topped with a Madeira Glaze
Asian Meatball | All Beef Meatball with Ginger Scallions tossed in a Hoisin Soy Sauce
Veal, Pork and Herb Meatballs | with a Rosemary Demi-Glaze

Appetizer | *Select One*

House made Soup | Italian Wedding, Butternut Bisque, Tomato Basil, Vegetable Minestrone, Sweet Potato Leek
Chilled Fresh Sliced Fruit Plate

Salad | *Select One*

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 with Herbs, Parmesan Bread Crumbs & a Lemon Velouté
Parmesan Encrusted Chicken | Boneless Chicken Breast with Fresh Roma Tomatoes, Garlic, Artichokes, Spinach & Fresh Herbs Finished with 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 simmered with Apple Cider, Red Delicious Apples, Fresh Rosemary & Shallots
Baked Scrod | North Atlantic Baked Scrod with Fresh Bread Crumbs, Lemon & White Wine Sauce
Atlantic Mustard Salmon | Seared Salmon Fillet with a Whole Grain Mustard Herb Sauce
Atlantic Lemon 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 Mushroom Gravy
Sliced Beef Tenders | Over Creamy Bleu Cheese Risotto with Spinach, Plum Tomatoes, Asparagus and Balsamic Glaze
Prime Rib | 12 oz. Choice Prime Rib of Beef with Au Jus & Horseradish Cream
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 with Julienned Vegetables & a Creamy Alfredo Sauce
Tomato Provencal | Mixed Vegetable Stuffed Tomato over Spaghetti Squash with Basil & Olive Oil

Accompaniments |

Chef selection of Vegetables & Starch. Freshly Baked rolls & Sweet cream butter

Desserts |

Assorted Cakes, Pies, Tortes, Mousses, Crème Brûlée, Parfaits, Sliced Fresh Fruit & Berries, Miniature Tartes & Pastries.
Coffee, Decaffeinated Coffee & Herbal Teas

BUFFET DINNER

minimum of 50 guests

Butler Passed | *Select Three*

Vegetarian Stuffed Mushrooms | Mushroom Caps stuffed with Spinach and Parmesan
Spanakopita | Delicate Phyllo Leaves filled with Spinach and Feta Cheese
Mozzarella Triangles | Breaded Deep-Fried Mozzarella Sandwich and served with a Marinara Sauce
Arancini | House made Creamy Mozzarella Risotto Ball with Marinara Sauce
Sesame Chicken | with Chili Mango Chutney Sauce
Coconut Crusted Chicken | with Smoked Pineapple Sauce
Maine Lump Crab Cakes | served with a Remoulade Sauce
Scallops Wrapped in Bacon | with a Maple Glaze
Mini Beef Wellingtons | Tenderloin wrapped in a Puff Pastry topped with a Madeira Glaze
Asian Meatball | All Beef Meatball with Ginger Scallions tossed in a Hoisin Soy Sauce
Veal, Pork and Herb Meatballs | with a Rosemary Demi-Glaze

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 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
Atlantic Mustard Salmon | Seared Salmon Filet with a Whole Grain Mustard Herb Sauce
Atlantic Lemon 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-Glaze
Beef Stir Fry | Stir Fried Beef Tenders, Crisp Asian Style Vegetables & a Exotic Soy-Chili Sauce
Sliced Beef Tenders | Creamy Bleu Cheese Risotto, Spinach, Plum Tomatoes, Asparagus & a Balsamic Glaze
NY Sirloin | Roasted Sirloin Strip & a Red Wine Demi-Glaze

Accompaniments |

Chef selection of Vegetables & Starch. Freshly Baked rolls & Sweet Cream Butter

Desserts |

Assorted Cakes, Pies, Tortes, Mousses, Crème Brûlée, Parfaits, Sliced Fresh Fruit & Berries, Miniature Tartes & Pastries.
Coffee, Decaffeinated Coffee & Herbal Teas

COMPLETE COCKTAIL PARTY

minimum of 75 guests

**requires chef attendant fee \$75 (1 per 75 guest)*

Stationed|

Cheese & Fruit | An Array of Hard and Soft Domestic Cheeses with Seasonal Fruits & Assorted Crackers
Garden Vegetable Crudit  | accompanied by a Bleu Cheese Dip

Butler Passed| *Select Three*

Vegetarian Stuffed Mushrooms | Mushroom Caps stuffed with Spinach and Parmesan
Spanakopita | Delicate Phyllo Leaves filled with Spinach and Feta Cheese
Mozzarella Triangles | Breaded Deep-Fried Mozzarella Sandwich and served with a Marinara Sauce
Arancini | House made Creamy Mozzarella Risotto Ball with Marinara Sauce
Sesame Chicken | with Chili Mango Chutney Sauce
Coconut Crusted Chicken | with Smoked Pineapple Sauce
Maine Lump Crab Cakes | served with a Remoulade Sauce
Scallops Wrapped in Bacon | with a Maple Glaze
Mini Beef Wellingtons | Tenderloin wrapped in a Puff Pastry topped with a Madeira Glaze
Asian Meatball | All Beef Meatball with Ginger Scallions tossed in a Hoisin Soy Sauce
Veal, Pork and Herb Meatballs | with a Rosemary Demi-Glace

Stations| *Select Three*

Carving Board* | *Select two*

Roasted Bone in Turkey | Basted in Sage Butter, served with rich Gravy, Cranberry Orange Relish and Mango Chutney
Baked Virginia Ham | with Dijon Mustard Brown Sugar Glaze, served with Whole Grain Mustard and Warm Apple Compote
Salmon En Crouete | Atlantic Salmon Filet wrapped in Puff Pastry with a Lobster Sauce
Roast Beef | with Au Jus, Horseradish Cream and Caramelized Onions
Roasted Center Cut Pork Loin | Sweet Hoisin Ginger Glaze with Warm Apple Compote and Rosemary Pork Jus
Upgraded items
Prime Rib of Beef | with Horseradish Cream Add
Peppercorn Crusted Tenderloin | Whole Tenderloin of Beef with a Classic B arnaise Sauce and Horseradish Cream Add

South of the Border|

Chili Con Carne with Tortilla Chips, Shredded Cheese and Shaved Lettuce
Slow Roasted Baby Back Pork Ribs
Black Bean, Corn and Scallion Quesadillas with Sour Cream
Build Your Own Fajita-Beef and Chicken with Guacamole, Monterey Jack Cheese, Salsa, Sour Cream, Shredded Lettuce and Warm Flour Tortilla

Slider Bar *| *select two*

Pulled Pork | BBQ marinated pulled pork
Hamburgers & Cheeseburgers | with Caramelized Onions, Vermont Cheddar
Pulled Buffalo Chicken | with bleu Cheese Dressing
Choice of Regular French Fries or Sweet Potatoes Fries with Ketchup

Stir Fry *|

Beef and Chicken Strips with your choice of: Broccoli, Snow Peas, Garlic, Cashews, Green Beans, Scallions, Straw Mushrooms, Red Bell Peppers & Onions.
Tossed in a Hoisin Glaze or Mandarin Orange Sauce
Accompanied with Fresh Steamed Jasmine Rice

Sicilian Paella*|

A blend of Shrimp, Calamari, Mussels, Clams, Hot Sausage & Arborio Rice with a Toasted Crostini

COCKTAIL PARTY CONTINUE

Ravioli Station*

Cheese Ravioli with a Puttanesca Sauce
Butternut Squash Ravioli with a White Wine Sage Cream sauce

Seafood Station*

Shrimp and Scallops combined with White Wine, Garlic, Lemon Juice, Seasonings, Sweet Butter, and Fresh Herbs
Sautéed to perfection and served on top of Creamy Herb Risotto

Asian Station|

Vegetable Dumpling with Soy Sauce
Szechuan Spiced Green Beans
Basket of Crispy Wonton Chips with Duck Sauce
Mongolian Marinated Pork with Hoisin Scallion Glaze
Stir Fry| with Choice of two: Beef, Shrimp or Chicken with a Ginger Citrus Soy Sauce & Wok Seared Vegetables with Steamed Jasmine Rice

Pasta Al Fresco*| *1 Chef Attendant Per 50 People*

Sauces: Alfredo, Hearty Tomato Basil & Olive Oil with Garlic
Pastas: Penne & Cavatappi
Toppings: Tomatoes, Asparagus, Broccoli Florets, Mushrooms, Baby Spinach, Peppers, Onions, Garlic, Chicken, Bacon & Fresh Parmesan Reggiano cheese.
Served with Fresh Italian Garlic Bread

Lettuce Wraps*

Sweet Cajun Chicken - Sautéed with Cajun Seasonings and Honey Wine Sauce
Garlic Tabasco Shrimp - Sautéed in Butter and Seasoned with Worcestershire
Toppings: Boston Bibb Lettuce Leaves, thinly sliced Cucumbers, Julienned Carrots, Chopped Celery Chopped Peanuts, Cilantro, Mint Leaves, Lime Quarters
Orange-Cucumber Salad| with Cilantro Bean Sprouts and Scallions Tossed in a Ginger Vinaigrette

Mashed Potato Bar*| *served in Martini Glasses*

Sweet Potatoes & Yukon Gold Mashed Potatoes
Toppings: Bacon, Chives, Cheddar Cheese, Gravy, Garlic, Pecans, Marshmallows, Brown Sugar

Antipasto|

Stuffed Cherry Peppers, Genoa Salami, Soppressata, Prosciutto de Parma, Provolone Cheese, Fresh Mozzarella, Sundried Tomatoes, Artichoke Hearts, Roasted Portabella Mushroom Caps, Fired Roasted Bell Peppers, Kalamata Olives with House made Focaccia Bread, Gourmet Oils and Vinegars

Ice Cream Sundae Bar*| *add as 4th Station for \$6.00 per person*

Vanilla, Chocolate, Strawberry Ice Cream
Toppings: Maraschino Cherries, M&Ms, Oreo Cooke Pieces, Chopped Walnuts, Macerated Strawberries, Chocolate Jim-mies, Rainbow Sprinkles, Hot Fudge, Butterscotch Sauce & Fresh Whipped Cream

Desserts| *add as 4th Station for \$6.00 per person*

Assorted Cakes, Pies, Tortes, Mousses, Crème Brûlée, Parfaits, Sliced Fresh Fruit & Berries, Miniature Tartes & Pastries.

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas