



COCKTAIL PARTY PACKAGE

FOUR POINTS BY SHERATON NORWOOD

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. 75 guest minimum for stations

HORS D'OEUVRES

STATIONARY | serves 50-75

Display of assorted international cheeses including: Port Salute, Bel Paese, Maytag Bleu and additional selections. Served with an upscale cracker basket, chutneys, assorted nuts and seasonal domestic and exotic fruits

Fresh garden vegetable display with a bleu cheese dip

Fresh seasonal and exotic sliced fruit served with a mango yogurt dip

RAW BAR | 50 pieces per tray

Little necks on half shell

Oysters on the half shell

Cocktail shrimp on ice

HORS D'OEUVRES PACKAGES | Unlimited quantities for one hour

PACKAGE 1 per guest Minimum of 25 guests

Includes International Display of Cheese and Vegetable Display

Scallops wrapped in maple bacon

Delicate phyllo leaves filled with spinach and feta cheese

Sesame chicken bites with chili mango chutney sauce

Veal, pork and herb meatballs with rosemary demi-glaze

PACKAGE 2 per guest Minimum of 25 Guests

Includes International Display of Cheese and Vegetable Display

Lollipop lamb chops served with a red pepper jam

Maine jumbo lump crab cakes served with remoulade sauce

Mini beef Wellington with Madeira dipping sauce

Spinach and Parmesan Stuffed Mushrooms

BUTLER PASSED | per 100 pieces

Sesame chicken bites with a chili mango chutney sauce

Scallops wrapped in maple bacon

Crab cakes with a remoulade sauce

Potato pancakes with chive sour cream

Veal, pork and herb meatballs with a rosemary demi-glaze

Spinach and Parmesan stuffed mushrooms

Corn, lobster and jack cheese quesadilla with a smoked pepper puree

Lightly breaded mozzarella oven baked served with a marinara sauce

Delicate phyllo leaves with feta and spinach

Lollipop lamb chops with a red pepper jam

Mini beef Wellington with a Madeira dipping sauce

Coconut crusted chicken with a smoked pineapple sauce

Lobster macaroni and cheese bites

Pulled pork spring rolls with a honey BBQ sauce

Seared tuna on wonton crisp with wasabi cream and seaweed salad

Mini Reuben with Thousand Island dressing

Grilled flatbread duo: steak, bleu cheese and caramelized onions and caprese, tomato mozzarella and pesto

Aranchini, creamy risotto balls with marinara sauce

Fresh cubed watermelon with feta and mint *seasonal item

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

Bistro slider with caramelized onions and fontina cheese

Stuffed Crimini mushroom, apple bacon, and marchego cheese

Fish tacos with Cajun coleslaw on grilled tortilla with remoulade

Southwest Pulled Chicken on mini potato roll with chive sour cream

Duck Breast on a wonton with orange ginger sauce

INDIVIDUAL PLATES |

Seared sea scallop over spinach and lemon risotto

Seared lamb loin over sweet potato puree with a maple glaze

Black Angus sirloin over red wine risotto with shaved Parmesan cheese

MINI MARTINI GLASSES |

Coconut crusted shrimp with Caribbean dipping sauce

Boneless buffalo chicken with Maytag bleu cheese and celery

SHOOTERS |

Tomato basil soup with a grilled four cheese crostini

Shrimp cocktail with a spicy cocktail sauce

SPOONS |

Seared sea scallop over grilled corn sauce with roasted red peppers

Short rib over mashed potatoes, julienne vegetables and red wine jus

STATIONS

SELECT 3 PER GUEST

CARVING BOARD | * select two

- Roasted bone-in turkey breast basted with a sage butter, served with rich turkey gravy, cranberry orange relish and mango chutney
- Baked Virginia ham basted with a Dijon mustard brown sugar glaze, served with mango chutney, whole grain mustard and warm apple compote
- Salmon en croûte Atlantic Salmon filet wrapped in a puff pastry with lobster sauce
- Roast Beef, au jus, horseradish cream and caramelized onions
- Roasted center cut pork loin, warm apple compote, rosemary pork jus and sweet hoisin ginger glaze
- Prime Rib of Beef with horseradish cream *Add per person*
- Roasted peppercorn crusted choice whole tenderloin of beef with a classic béarnaise sauce and horseradish cream *Add per person*

SOUTH OF THE BORDER |

- Boneless BBQ chicken breasts • Spicy slow roasted baby back pork ribs
- Chili con carne with tortilla chips, shredded cheddar cheese and shaved lettuce
- Build your own fajita-marinated beef and chicken, guacamole, shredded lettuce,
- Monterey Jack cheese, salsa, sour cream and warm flour tortillas
- Black bean, corn and scallion quesadillas with chipotle sour cream

SLIDER BAR | * select two

Add per person

- Pulled pork sliders • Seared tuna with a wasabi aioli and arugula
- Crab cake sliders with jicama slaw, chipotle remoulade and arugula
- Hamburgers with caramelized onions, Vermont cheddar cheese and arugula

STIR FRY | *

Beef and chicken strips with your choice of fresh ingredients to include: broccoli, snow peas, garlic, cashews, green beans, scallions, straw mushrooms, red bell peppers and onions. Tossed with hoisin glaze or mandarin orange sauce accompanied with fresh steamed jasmine rice.

RAVIOLI STATION | *

Cheese ravioli with white wine sauce with capers and mushrooms
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
Served on top of creamy herb risotto

ASIAN STATION |

- Steamed jasmine rice • Assorted steamed dumplings
- Szechuan spiced green beans • Vegetable spring rolls with curry mango sauce
- Mongolian marinated center cut pork loin with a hoisin scallion glaze
- Stir fry with choice of two proteins: shrimp, chicken or beef with a ginger citrus soy sauce and wok seared vegetables
- Basket of crispy wonton chips with a spicy dipping sauce

PASTA AL FRESCO | *

With Alfredo, hearty tomato basil, pesto, and olive oil with garlic
Selection of penne, farfalle and tortellini pastas. With your choice of gourmet ingredients to include: tomatoes, asparagus, chicken, sun-dried tomatoes, broccoli florets, pine nuts, mushrooms, baby spinach, olives, peppers, onions and fresh Parmesan Reggiano cheese. Served with fresh Italian garlic bread

LETTUCE WRAPS | *

- Sweet Cajun chicken sautéed with Cajun seasonings and honey wing sauce
 - Garlic Tabasco baby shrimp sautéed in butter seasoned with Worcestershire
- Condiments to include: Boston Bibb lettuce leaves, thinly sliced cucumbers, julienne carrots, chopped celery, chopped peanuts, fresh cilantro, fresh mint leaves, fresh lime quarters, orange cucumber salad with cilantro, bean sprouts and scallions tossed with a ginger vinaigrette

MASHED POTATO BAR | * served in martini glasses

A choice of sweet potato or regular with your choice of 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 with sun dried tomatoes, artichoke hearts, roasted portabella mushroom caps, fire roasted bell peppers, Kalamata olives. House made Focaccia bread, gourmet oils & vinegars

TIFFANY DESSERT DISPLAY | *add as a 4th station for per guest

Assorted cakes, pies, tortes, mousses, crème brûlée, parfaits, sliced fresh fruit and berries with flavored yogurts, miniature tarts and pastries.
Includes freshly brewed coffee, decaffeinated coffee and herbal teas

* Requires Attendant Fee of \$75.00

COMPLETE COCKTAIL PARTY PACKAGE

PER GUEST

STATIONED HORS D'OEUVRES

Display of assorted international cheeses including Port Salute, Bel Paese, Vermont cheddar, Maytag Bleu and other choices. Served with an upscale cracker basket, chutneys, assorted nuts and seasonal domestic and exotic fruits

Fresh garden vegetable basket accompanied by a savory bleu cheese dip

BUTLER PASSED HORS D'OEUVRES

Please select four of the following, unlimited for one hour

Spinach and parmesan stuffed mushrooms

Sesame chicken with a chili mango chutney sauce

Jumbo Atlantic sea 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 fresh herbs on a rosemary skewer

Mini beef Wellingtons with Madeira dipping sauce

Maine jumbo lump crab cakes served with remoulade sauce

Aranchini with marinara sauce

STATION PRESENTATIONS

Please select three stations, described on the previous page

Includes freshly brewed coffee, decaffeinated coffee and herbal teas