

# SUITE VUE CATERING MENU

**Four Points by Sheraton  
Philadelphia City Center**

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# BREAKS

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## BREAKS

### **Fruit & Cheese.....\$6 per person**

Assorted cheeses with crackers, fresh cut/sliced fruit and hummus with pretzels with bottled water

### **Veggie & Fruit.....\$6 per person**

Assorted raw veggies crudites with dip, fresh cut/sliced fruit and assorted yogurts with bottled water

### **Sweet Treats.....\$7 per person**

Assorted cookies, candies and brownies with a chocolate & nut trail mix

## A LA CARTE BREAK ITEMS

Cut/Sliced Fruit.....**\$1** per person

Assorted Cookies.....**\$4** per person

Granola/Power Bars.....**\$2** per person

Bagels & pastries.....**\$4** per person

Bottled Soft Drinks.....**\$3** each (by consumption)

Bottled Water.....**\$3** each (by consumption)

Assorted Yogurts.....**\$2** each (by consumption)

Coffee Service.....**\$30** per urn

## BEVERAGES

### **Hot**

Freshly brewed coffee, decaffeinated coffee and assorted teas.

90 minutes of service. \$60 per gallon serves 12 and \$6 per person after minimum.

### **Hot & Cold**

Freshly brewed coffee, decaffeinated coffee, assorted teas, assorted soft drinks and bottled water.

90 minutes of service. \$70 per gallon serves 12 and \$7 per person after minimum.

### **Hot with Light Eats**

Freshly brewed coffee, decaffeinated coffee, assorted teas, bottled water with fresh pastries or cookies.

90 minutes of service. \$75 per gallon serves 12 and \$7.95 per person after minimum.

Freshly brewed coffee, decaffeinated coffee, assorted teas, bottled water with mixed fruit, nuts and granola bars.

90 minutes of service. \$75 per gallon serves 12 and \$7.95 per person after minimum.

# PLATED

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## BREAKFAST

### Continental Breakfast

60 minutes of service..... **\$13.95** per person

Selection of freshly baked items – bagels, croissants, and muffins

Butter rosettes, cream cheese, jam and jellies

Fresh fruit salad

Assorted yogurts

Assorted vegetable & fruit juices

Freshly brewed coffee & decaffeinated coffee

Assorted hot teas

Bottled water

### Four Points Classic Breakfast

60 minutes of service..... **\$17.95** per person

Assorted pastries / Chef selection

Fruit salad

Scrambled eggs

Country fried potatoes

Choice of meat – beef or pork bacon, turkey bacon, sausage beef or pork, or turkey sausage

Assorted yogurts

Freshly brewed coffee & decaffeinated coffee

Assorted hot teas

Bottled water

## LUNCH

### It's a Deli

60 minutes of service..... **\$25.95** per person

Mixed salad greens with assorted dressings

Potato salad

Cold cuts – turkey, ham, roast beef, or salami

Swiss cheese, onions, lettuce, tomatoes, and pickle spears

Assorted sliced bread and Kaiser rolls

Assortment of condiments

Individual bagged chips

Fresh fruit platter

Assorted soft drinks & bottled water

### Wrap Time

60 minutes of service..... **\$25.95** per person

Garden green salad with assorted dressing

Pasta primavera salad

Tuna salad

Assorted flavored wraps – roast beef and provolone with horseradish sauce, roasted turkey with honey mustard, or grilled chicken Caesar

Individual bagged chips

Fresh fruit platter

Assorted soft drinks & bottle water

# BUFFET

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## LUNCH BUFFET

Lunch buffets include assorted breads/rolls with butter and freshly brewed iced tea.

90 minutes of service..... **\$30** per person

### **Fiesta Time Buffet**

Mixed greens with assorted dressing

Potato salad

Salsa

Guacamole

Assorted cheese

Sour cream

Shaved lettuce

Chopped onion, jalapeño and tomatoes

Spanish style rice

Black beans

Tortilla chips

Assorted fajitas

Hard taco shells

Soup of the day

### **Desserts**

Churros with chocolate dipping sauce

Baked cookies

Baked brownies

### **Beverages**

Assorted soft drinks

Bottled water

# BUFFET

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## DINNER BUFFET

Dinner buffets include assorted breads/rolls with butter and freshly brewed iced tea. 90 minutes of service.

**Option 1 .....\$30 per person**

One appetizer/cold selection, one salad, two entrees

**Option 2 .....\$40 per person**

Two appetizers, one salad, one cold selection, two entrees

### **Appetizers**

Assorted mini quiche (cheese, broccoli, tomato)

Teriyaki chicken satay on skewers

Mozzarella sticks

Bacon wrapped beef filets

Vegetable quesadillas

Penne with shrimp, asparagus, sun dried plums and tomatoes

Fried calamari with arrabbiata and marinara sauce

Farfalle primavera

### **Cold Selections**

Classic antipasto

Tomato bruschetta

Shrimp cocktail

Imported & domestic cheese and crackers

Fresh mixed fruit

### **Salads**

Chopped – Romaine lettuce, avocado, tomatoes, bacon in a tangerine vinaigrette

Classic – Romaine lettuce, croutons, parmesan cheese in a Caesar dressing

Spinach – Red onions, walnuts, dehydrated cherries, feta cheese in a honey mustard vinaigrette

Field Green – Grape tomatoes, shiitake mushrooms, cucumbers, kale, tomatoes, olives, alfalfa in a house vinaigrette

### **Entrees**

Roasted chicken with whipped potatoes and mixed steamed vegetables

Chicken parmesan over pasta with or without red sauce

Chicken masala with rice pilaf

Pork tenderloin with garlic whipped potatoes

Vegetable / Meat Lasagna

Asian grilled salmon in citrus salsa verse

Grilled marinated flank steaks with vegetable and rice pilaf

Prime rib with whipped potatoes

Shrimp scampi with rice

### **Dessert**

Chef's choice

# ENHANCEMENTS

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## CARVING STATION

90 minute service ..... **\$125** chef fee  
Roast beef with horseradish au jus  
Virginia ham with pineapple demi glaze  
Turkey with gravy and cranberry sauce  
Roasted marinated pork  
Hoisin glazed baked salmon with rice / baked potato

## DESSERTS

Per person ..... **\$6.95**  
Tiramisu  
Apple Pie  
NY Style Cheesecake topped with fresh fruit  
Crème Brule Cheesecake  
Rockslide Brownies served with vanilla ice cream and a chocolate sauce  
Molten Chocolate Meltdown – rich dark chocolate cake, served with an eruption of molten dark chocolate truffle core and vanilla ice cream

## OPEN BAR

### Premium Brands

Per hour ..... **\$14** per person  
Each additional hour ..... **\$10** per person

### Top Shelf Brands

Per hour ..... **\$18** per person  
Each additional hour ..... **\$12** per person

### Champagne Toast / Apple Cider Toast

Champagne ..... **\$5** per person  
Apple cider ..... **\$2.50** per person

## CASH BAR

Bartending fee ..... **\$100**  
Menu items to be decided during final appointment with Sales

## CHILDREN'S MENU

Options are available