

MEETING CATERING MENU

**Four Points by Sheraton
Sherwood Park**

1005 Provincial Avenue
Sherwood Park, AB T8H 0Y7
Canada

T 866 716 8133

fourpointssherwoodpark.com



BUFFETS



All prices are per person.

CONTINENTAL BREAKFAST BUFFET..... \$12

- Freshly Baked Muffins
- Freshly Baked Croissants and Assorted Pastries
- Sliced Seasonal Fresh Fruit
- Butter and Fruit Preserves
- Chilled Variety of Juices
- Tea & Coffee

DELUXE BREAKFAST BUFFET \$17

- Freshly Baked Muffins
- Freshly Baked Croissants and Assorted Pastries
- Scrambled Eggs
- Crispy Home Fries
- Oven-baked Pork or Beef Sausage
- Probiotic Fruit Yoghurt
- Sliced Seasonal Fresh Fruit
- Butter and Fruit Preserves
- Chilled Variety of Juices
- Tea & Coffee

PRAIRIE BREAKFAST BUFFET \$21

- Farm Fresh Eggs any style (includes scrambled eggs)
- Double-smoked Bacon
- Oven-baked Beef Sausage
- Variety of Toast
- Crispy Home Fries
- Grilled Tomato
- Slow Cooked Baked Beans
- Sliced Seasonal Fresh Fruit
- Butter and Fruit Preserves
- Chilled Variety of Juices
- Tea & Coffee

CANADIAN BREAKFAST BUFFET \$23

- Farm Fresh Eggs any style (includes scrambled eggs)
- Double-smoked Bacon
- Oven-baked Beef or Garlic Sausage
- Variety of Toast
- Canadian French Toast
- Crispy Home Fries
- Old-fashioned Oatmeal
- Grilled Tomato
- Slow Cooked Baked Beans
- Sliced Seasonal Fresh Fruit
- Butter and Fruit Preserves
- Chilled Variety of Juices
- Tea & Coffee

SPORTS TEAM BREAKFAST BUFFET..... \$15

- Includes tax*
- Scrambled Eggs
- Oven-baked Beef or Pork Sausage
- Variety of Toast
- Crispy Home Fries
- Classic Variety of Cereals
- Butter and Fruit Preserves
- 2% and Skim Milk
- Chilled Variety of Juices
- Tea & Coffee

BOXED TEAM BREAKFAST..... \$15

- Includes tax*
- Breakfast Sandwich (English muffin, egg, sausage or bacon, cheese, condiments)
- Fresh Pastry
- Juice Box and Water Bottle
- Whole Fruit

A 17% banquet service charge and 5% sales tax will be added to all meeting space, AV, and food & beverage charges. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

BUFFETS



All prices are per person.

TEAM PASTA BUFFET \$19

CHOICE OF ONE SALAD

Caesar Salad

Romaine Lettuce, shaved Parmesan, smoked Caesar dressing

Mixed Green Salad

Spring mix, grape tomatoes, toasted almonds, goat cheese, raspberry vinaigrette

CHOICE OF ONE PASTA

Penne

Spaghetti

Bowtie

CHOICE OF TWO SAUCES

Rosé – creamy tomato sauce

Alfredo – roasted garlic and cheese sauce

Sicilian Sauce – basil-infused tomato sauce

Beef – Alberta ground beef and grilled tomato sauce

INCLUDES

Crudité – platter of assorted seasonal vegetables served with ranch dip

Garlic Bread – roasted garlic and creamy butter on Texas toast

Dessert Squares – carrot cake, chocolate brownie, date square, Nanaimo bar

Soft Drinks

Variety of Juices

Tea & Coffee

PIZZA BUFFET \$18

ASSORTED PIZZAS

Topped with Mozzarella Cheese

Hawaiian – pineapple, ham, mushrooms and grilled tomato sauce

Pepperoni – traditional pepperoni and smoky tomato sauce

Vegetarian – bell peppers, mushrooms, basil, pesto sauce and caramelized onion

Meat Feast – capicola, ham, bacon and roasted chicken, red onion and traditional pizza sauce

INCLUDES

Caesar Salad – Romaine Lettuce, shaved Parmesan, smoked Caesar dressing

Crudité – platter of assorted seasonal vegetables served with ranch dip

Petit Fours – carrot cake, chocolate brownie, date square, Nanaimo bar

Soft Drinks

Juices

Tea & Coffee

BUFFET



CORPORATE PASTA BUFFET \$19

Price Per Person

CHOICE OF ONE SALAD

Caesar

Romaine Lettuce, shaved Parmesan and smoked Caesar dressing

Artisan Green

Mixed greens, toasted almonds, strawberry, goat cheese, grape tomatoes and orange-lemon dressing

Spinach and Mango

Baby spinach, fresh mango, balsamic vinaigrette, sunflower seeds, goat cheese, rainbow tomatoes and carrots

Greek

Bell Peppers, tomatoes, red onions, feta cheese, Greek dressing and black olives

CHOICE OF ONE PASTA

Penne

Spaghetti

Bowtie

CHOICE OF TWO SAUCES

Rosé – creamy tomato sauce

Alfredo – roasted garlic and cheese sauce

Sicilian Sauce – basil-infused tomato sauce

Beef – Alberta ground beef and grilled tomato sauce

INCLUDES

Grilled Chicken – Italian crusted breast, olive oil, thyme and lemon cream

Garlic Bread – roasted garlic and creamy butter on Texas toast

Petit Fours – carrot cake, chocolate brownie, date square, Nanaimo bar

Pies & Pastries – seasonal selection

Tea & Coffee

LUNCH



HOT LUNCH \$25

Price Per Person

CHOICE OF TWO SALADS

Caesar

Romaine Lettuce, shaved Parmesan and smoked Caesar dressing

Artisan Green

Mixed greens, toasted almonds, strawberry, goat cheese, grape tomatoes and orange-lemon dressing

Spinach and Mango

Baby spinach, fresh mango, balsamic vinaigrette, sunflower seeds, goat cheese, rainbow tomatoes and carrots

Greek

Bell Peppers, tomatoes, red onions, feta cheese, Greek dressing and black olives

Quinoa and Chickpea

Organic wild quinoa, garbanzo peas, olive oil, lemon dressing, fresh basil and tomatoes

CHOICE OF TWO PROTEINS

Roast Beef

Alberta beef, prairie spice rub, red wine au jus

English Beef Stew

Yukon gold potatoes, carrots, mixed herbs

Baked Trout

BC Trout, dill and garlic rub, lemon cream sauce

Beef Brisket

12-hour braised Alberta beef, mustard maple glaze, rosemary garlic oil

Butter Chicken

Tandoori rub chicken breast, tomato cream sauce, fenugreek leaves, homemade curry blend

Vegetarian Stuffed Pasta

Cheese and spinach ravioli, saffron cream sauce, Parmesan

Vegetarian Thai Curry

Lime leaves, carrots, broccoli, eggplant, cauliflower, yellow Thai curry, lemongrass

Vegetable Stir Fry

Bok Choy, carrots, beans, broccoli, Asian stir fry sauce

CHOICE OF TWO VEGETABLES

Carrots

Broccoli

Zucchini

Butternut Squash

Roasted Beets

CHOICE OF TWO STARCHES

Mashed Potato

Roasted Potatoes

Rice Pilaf

Saffron Rice

INCLUDES

Petit Fours – carrot cake, chocolate brownie, date square, Nanaimo bar

Pies & Pastries – seasonal selection

Tea & Coffee

LUNCH



SANDWICH AND SOUP LUNCH..... \$18

Price Per Person

Sandwiches are served on a variety of buns and baguettes

Condiments and gluten-free options are also available

CHOICE OF ONE SOUP

Tomato Coconut – baked tomatoes, lemongrass, coconut milk, lime leaf

Lentil Spinach – yellow lentils, sautéed spinach, smoked garlic, fresh parsley

Cream of Mushroom – variety of mushrooms, rosemary cream

CHOICE OF TWO SALADS

Caesar

Romaine Lettuce, shaved Parmesan, smoked Caesar dressing

Artisan Green

Mixed greens, toasted almonds, strawberry, goat cheese, grape tomatoes, orange-lemon dressing

Spinach and Mango

Baby spinach, fresh mango, balsamic vinaigrette, sunflower seeds, goat cheese, rainbow tomatoes, carrots

Greek

Bell Peppers, tomatoes, red onions, feta cheese, Greek dressing, black olives

ASSORTED SANDWICHES

Assorted Bread, Baguettes and Kaisers with a variety of fillings including vegetarian

Includes a variety of mustards, aioli and spreads.

Alberta Roast Beef

Roast Chicken

Roast Turkey

Smoked Ham

Egg Salad

Tuna Salad

Grilled Vegetable

INCLUDES

House-made Baked Cookies

Sliced Fresh Fruit

Tea & Coffee

LUNCH



BURGER BAR..... \$19

Price Per Person

Burger

Beef burger – Alberta beef and brioche bun.

Veg burger (available on request) – seasoned Portobello mushroom and brioche bun

VARIOUS TOPPING OPTIONS

Lettuce

Tomato

Caramelized Onions

Dill Pickles

Jalapeño

Banana Peppers

Aioli

Smoked Ketchup

Herbed Havarti

Provolone

CHOICE OF ONE SALAD

Caesar – Romaine Lettuce, shaved Parmesan, smoked Caesar dressing

Greek – Bell Peppers, tomatoes, red onions, feta cheese, Greek dressing, black olives

Potato – Kennebec potatoes, mayo, green onion, celery, carrots

CHOICE OF ONE FRIES

Kettle Chips – thin sliced potato chips tossed in lemon pepper salt

French Fries – house-cut Kennebec potatoes tossed in salt and pepper

INCLUDES

Petit Fours – carrot cake, chocolate brownie, date square, Nanaimo bar

Tea & Coffee

DINNER



CORPORATE DINNER BUFFET \$38

Price Per Person

Served with bread and butter

CHOICE OF TWO SALADS

Caesar

Romaine Lettuce, shaved Parmesan, smoked Caesar dressing

Artisan Green

Mixed greens, toasted almonds, strawberry, goat cheese, grape tomatoes, orange-lemon dressing

Spinach and Mango

Baby spinach, fresh mango, balsamic vinaigrette, sunflower seeds, goat cheese, rainbow tomatoes, carrots

Greek

Bell Peppers, tomatoes, red onions, feta cheese, Greek dressing, black olives

Quinoa and Chickpea

Organic wild quinoa, garbanzo peas, olive oil, lemon dressing, fresh basil, tomatoes

Arugula and Kale

Toasted pumpkin seeds, tomatoes, carrots, roasted peppers, goat cheese, raspberry vinaigrette

CHOICE OF TWO PROTEINS

Roast Beef

Alberta beef, prairie spice rub, red wine au jus

Beef Brisket

12-hour braised Alberta beef, mustard maple glaze, rosemary garlic oil

Baked Trout

BC Trout, dill and garlic rub, lemon cream sauce

Butter Chicken

Tandoori rub chicken breast, tomato cream sauce, fenugreek leaves, homemade curry blend

Pork Loin

Roasted pork loin, thyme and oregano rub, mushroom and onion sauce

Smoked Ham

Bone-in-ham, honey and mustard glaze, rosemary oil

Vegetarian Stuffed Pasta

Cheese and spinach ravioli, saffron cream sauce, Parmesan

Vegetarian Thai Curry

Lime leaves, carrots, broccoli, eggplant, cauliflower, yellow Thai curry, lemongrass

CHOICE OF THREE VEGETABLES

Carrots

Broccoli

Zucchini

Butternut Squash

Roasted Beets

CHOICE OF TWO STARCHES

Mashed Potato

Roasted Baby Potato

Rice Pilaf

Saffron Rice

INCLUDES

Petit Fours – carrot cake, chocolate brownie, date square, Nanaimo bar

Pies & Pastries – seasonal selection

Mousse Cups

Sliced Fresh Fruit

Tea & Coffee

DINNER



CORPORATE DINNER BUFFET \$45

Price Per Person

Served with bread and butter

CHOICE OF THREE SALADS

Caesar

Romaine Lettuce, shaved Parmesan, smoked Caesar dressing

Artisan Green

Mixed greens, toasted almonds, strawberry, goat cheese, grape tomatoes, orange-lemon dressing

Spinach and Mango

Baby spinach, fresh mango, balsamic vinaigrette, sunflower seeds, goat cheese, rainbow tomatoes, carrots

Greek

Bell Peppers, tomatoes, red onions, feta cheese, Greek dressing, black olives

Quinoa and Chickpea

Organic wild quinoa, garbanzo peas, olive oil, lemon dressing, fresh basil, tomatoes

Arugula and Kale

Toasted pumpkin seeds, tomatoes, carrots, roasted peppers, goat cheese, raspberry vinaigrette

CHOICE OF TWO PROTEINS

Beef Tenderloin

Live carving station

Smoked Ham

Bone-in-ham, honey and mustard glaze, rosemary oil

Baked Trout

BC Trout, dill and garlic rub, lemon cream sauce

Sicilian Chicken

Chicken breast, tomato cream sauce, fresh basil, roasted garlic, Sicilian spice rub

Pork Loin

Roasted pork loin, thyme and oregano rub, mushroom and onion sauce

Smoked Ham

Bone-in-ham, honey and mustard glaze, rosemary oil

Vegetarian Stuffed Pasta

Cheese and spinach ravioli, saffron cream sauce, Parmesan

Vegetarian Thai Curry

Lime leaves, carrots, broccoli, eggplant, cauliflower, yellow Thai curry, lemongrass

CHOICE OF THREE VEGETABLES

Carrots

Broccoli

Zucchini

Butternut Squash

Roasted Beets

CHOICE OF TWO STARCHES

Mashed Potato

Roasted Baby Potato

Rice Pilaf

Saffron Rice

INCLUDES

Petit Fours – carrot cake, chocolate brownie, date square, Nanaimo bar

Pies & Pastries – seasonal selection

Mousse Cups

Sliced Fresh Fruit

Tea & Coffee

DINNER



THREE-COURSE PLATED DINNER \$48

Price Per Person

Served with bread and butter

CHOICE OF ONE SOUP OR SALAD

SOUP

Butternut Squash Bisque

Roasted butternut, cinnamon, rosemary cream

Cream of Mushroom

Wild mushrooms, cream, crushed pepper

Summer Gazpacho

Cucumber, green tomatoes, mint, lemon juice

Cream of Seared Tomato

Thyme, tarragon, basil, cream

SALAD

Caprese

Bocconcini cheese, heirloom tomatoes, balsamic glaze, basil

Farmer

Arugula, avocado, beets, sundried tomato dressing, Parmesan crisp, beet soufflé, shaved carrots

Beet and Goat Cheese

Seasonal beets, dehydrated apple, honey-balsamic glaze, goat cheese

Endive and Tomato

Charred endives, sherry vinaigrette, blue cheese, candied walnuts, semi-dried tomatoes

CHOICE OF ONE MAIN

Includes: Chef's medley of vegetables

Chicken Supreme

Chicken breast, basil tomato sauce

Tenderloin

Sous vide Alberta beef, red wine au jus

Seared Salmon

Pacific Salmon, lemon beurre blanc,

Pork loin

Spinach cream sauce and sautéed mushrooms

Polenta

Creamed polenta and crispy kale

Three Cheese Ravioli

Pesto cream sauce

CHOICE OF ONE STARCH

Rice

Risotto

Baby Roasted Potatoes

CHOICE OF ONE DESSERT

Includes: Tea & Coffee

Earl Grey Crème Brûlée

Brown sugar crust, Earl Gray tea infusion and fresh berries.

Seasonal Cheesecake

Graham cookie, mascarpone cheese and fresh fruit glaze

Chocolate Mousse

Bernard Callebaut chocolate with fresh berries and pistachio biscotti.

Pavlova

Vanilla flavoured pavlova with maple Anglaise and fresh berries.

DINNER



FOUR-COURSE PLATED DINNER\$58

Price Per Person

Served with bread and butter

CHOICE OF ONE APPETIZER

Tuna Tataki

Yellow-fin tuna, togarashi rub, bonito dashi, onion and scallion ginger slaw

Oysters

Grilled East coast oysters, cucumber and mint mignonette

Beef Tartare

Mustard, pickled onions, artisan crackers, shallots

Braised Duck Spanakopita

Brome Lake duck, braised cabbage, white wine, phyllo pastry, strawberry compote

Veg Duo

Lentil cake with hummus & mushroom filled with cream cheese

CHOICE OF ONE SOUP OR SALAD

SOUP

Butternut Squash Bisque

Roasted butternut, cinnamon, rosemary cream

Cream of Mushroom

Wild mushrooms, cream, crushed pepper

Summer Gazpacho

Cucumber, green tomatoes, mint, lemon juice

Cream of Seared Tomato

Thyme, tarragon, basil, cream

SALAD

Caprese

Bocconcini cheese, heirloom tomatoes, balsamic glaze, basil

Farmer

Arugula, avocado, beets, sundried tomato dressing, Parmesan crisp, beet soufflé, shaved carrots

Beet and Goat Cheese

Seasonal beets, dehydrated apple, honey-balsamic glaze, goat cheese

Endive and Tomato

Charred endives, sherry vinaigrette, blue cheese, candied walnuts, semi-dried tomatoes

CHOICE OF ONE MAIN

Includes: Chef's medley of vegetables

Stuffed Chicken

Parsley, cheese, sun dried tomato, saffron cream sauce

Tenderloin

Sous vide Alberta beef, red wine au jus

Pork Ribeye

Pork ribeye, apple mustard relish

Dry Smoked Halibut

Capers, beurre blanc

Stuffed Portabello

Grainy mustard, provolone, ratatouille sauce, topped with crispy potato

DINNER



CHOICE OF ONE STARCH

Rice

Risotto

Baby Roasted Potatoes

CHOICE OF ONE DESSERT

Includes: Tea & Coffee

Earl Grey Crème Brûlée

Brown sugar crust, Earl Gray tea infusion and fresh berries.

Seasonal Cheesecake

Graham cookie, mascarpone cheese and fresh fruit glaze

Chocolate Mousse

Bernard Callebaut chocolate with fresh berries and pistachio biscotti.

Pavlova

Vanilla flavoured pavlova with maple Anglaise and fresh berries.

CANAPÉS



Ordered by the dozen (minimum order of two dozen per item)

COLD

Vegetarian..... \$25 per dozen

- Bruschetta
- Caprese Skewers
- Watermelon and Feta on Spoons
- Artisan Crackers, Brie Cheese and Wild Berry Compote
- Gazpacho Shots
- Endive and Quinoa
- Beet and Feta on a Savoury Waffle Cone
- Fresh Rice Paper Rolls
- Rice Cracker, Cucumber, Cream Cheese and Pepper Juliennes
- Baguette with Corn, Beet and Goat Cheese
- Mini Flatbread with Pesto Sauce, Mozzarella, Cherry Tomatoes, Roasted Squash

Non-Vegetarian \$30 per dozen

- Tuna and Watermelon Skewers
- Tuna and Cucumber Skewers with Soy Dressing and Furikake Seasoning
- Cocktail Shrimp
- Prosciutto Melon Wrap
- Salmon with Artisan Crackers and Cream Cheese
- Tuna Tartare with Mustard on a Spoon
- Beef Tartare, Pickled Onions on a Phyllo Pastry Cup

HOT

Vegetarian..... \$28 per dozen

- Arancini
- Vegetable Spanakopita
- Vegetable Samosa
- Stuffed Mushroom with Sundried Tomato and Cheese
- Vegetable Skewers with Cottage Cheese
- Spring Rolls
- Risotto on a Spoon
- Fried Polenta Squares
- Spinach and Cheese Quiche
- Mushroom Quiche
- Quesadilla
- Potato Croquets

Non-Vegetarian \$30 per dozen

- Bison Confit Roll
- Beef Spanakopita
- Soy and Maple Glazed Chicken Skewers
- Saffron Chicken Skewers
- Beef Skewers
- Pulled Pork Quesadilla
- Non-Veg Spring Roll
- Prawn Fresca
- Pulled Pork Sliders
- Beef Sliders
- Chicken Chili
- Apricots Wrapped in Prosciutto and Filled with Blue Cheese
- Fish Fritters
- Wontons with Green Onions, Ginger and Radish Slaw
- Prosciutto Wrapped Asparagus
- Potato and Crab Cake
- Chorizo Mini Flatbread with Arugula, Confit Tomato and Mozzarella

PLATTERS



- Cheese Boards and Artisan Crackers\$8 per person**
- Crudit  and Dip\$5 per person**
- Charcuterie Board and Artisan Crackers\$10 per person**
- Red Lentil Hummus and Crackers.....\$6 per person**
- Lemon and Pepper Kettle Chips and Tomato Salsa\$6 per person**

A 17% banquet service charge and 5% sales tax will be added to all meeting space, A/V, and food & beverage charges. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.