

Policies and Information

Menu Selection and Price

Please submit your menu selections four (4) weeks in advance of your function. Specially tailored menus can be created to suit your individual taste, budget, and/or dietary requirements (religious, ethnic, diabetic, heart healthy, vegetarian, etc.). Please contact your Convention Service Manager for details.

For groups larger than 500, please consult with your Convention Service Manager for menu recommendations.

It is the policy of the Joseph S. Koury Convention Center that no food and beverage be brought into the hotel or convention center from any outside source. It is also hotel and convention center policy that food and beverage cannot be removed from the facility.

All menu prices will be confirmed ninety (90) days prior to the date of your event.

All food and beverage purchased at the hotel and convention center is subject to a hotel service charge; and all food, beverage and service charges are subject to North Carolina state sales tax.

Groups of twenty (20) persons or less for a meal service will incur a function fee of fifty dollars (\$50.00) per function.

Guaranteed Attendance

The exact number of persons attending an event must be submitted to your Convention Services Manager no less than seventy-two (72) business hours prior to your scheduled function. This number will constitute the billable minimum guarantee.

Should the Patron fail to guarantee a number of attendees seventy-two (72) business hours prior to the event as scheduled, the original estimate will become the minimum guarantee. Should guarantee number be less than eighty percent (80%) of the expected number given at time Banquet Event Order is prepared, room rental and/or surcharges may apply.

Food Product Replenishment

Food items for all receptions and buffet style functions purchased on a per person basis will be available and replenished for one and one half (1 ½) hours regardless of the duration of the event. Should you require additional product beyond the specified duration, additional charges will be incurred.

Special Diet Requests

Being that we are a banquet kitchen focused on preparing for the entire group, not individual preferences, we are not able to accommodate individual special diet requests other than vegetarian and gluten-free.

Deposit / Credit Information

A deposit of twenty five percent (25%) of the estimated total price is required upon confirmation of a function. The balance of the estimated total price will be due fifteen (15) days prior to the scheduled function, unless other arrangements have been made with the hotel's Accounting Department. Payment may be paid by cash, credit card or certified check.

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Sheraton Greensboro Hotel at Four Seasons

If any payment due shall be left unpaid for more than sixty (60) days after the date of billing, the Joseph S. Koury Convention Center shall have the right to add an additional one and one half percent (1 ½ %) per month to the unpaid balance as interest, together with any other expense necessarily incurred by reason of such non-payment.

Beverage Policy

The Joseph S. Koury Convention Center is responsible for the administration of sales and service of alcoholic beverages in accordance with the North Carolina Alcoholic Beverage Control Regulations. It is the Hotel's / Convention Center's policy that alcoholic beverages will not be permitted to be brought into the hotel or convention center area from outside sources.

Theme Parties and Special Services

A variety of theme parties are available. Decorations, floral arrangements, linen color choices, entertainment, audio / visual requirements and any other arrangements should be discussed with your Convention Services Manager. The hotel prohibits the use of confetti, glitter or similar substances; a \$1,000 cleaning fee will be charged if these items are used. All candles must be enclosed in a votive holder or glass chimney. Any open flame is prohibited.

Please note that all decorations must comply with local fire codes and hotel / convention center policy. The Convention Services Manager must approve any and all décor items.

Liability

The Joseph S. Koury Convention Center reserves the right to inspect and control all functions on the hotel premises. The cost of repair for damages to hotel / convention center property will be charged to the group, or the function host.

The Joseph S. Koury Convention center cannot assume responsibility for personal property or equipment brought onto the premises. The hotel also cannot be held responsible for items left in a banquet room unattended.

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Sheraton Greensboro Hotel at Four Seasons

Take Five!

*Minimum Twenty five (25) Persons
Total Guarantee cannot be split between multiple stations.*

Your breaks can be the most important function within your event.
Re-energize your attendees with our themed breaks.

Circus - Circus **\$12.00 per person**

Large, warm, Soft Pretzels *with Honey Mustard & Jalapeño Cheese Sauce*,
fresh popped Popcorn, Fancy Mixed Nuts, Cotton Candy,
Assorted Soft Drinks, Bottled Water, Coffee, Tea, and Decaf

Power Nuts **\$13.25 per person**

Fresh Fruit Kabobs, Cashew Halves, Majel Dates, Assorted Granola Bars
Assorted Fruit Smoothies, Bottled Water, Coffee, Tea, and Decaf

The Westfield **\$13.25 per person**

Strawberry, Blueberry & Peach Yogurts
Winter Mix of Golden Raisins, Dried Cherries, Cranberries, Banana Chips,
Apricots & Mangos
Honey Roasted Peanuts
Assorted Fruit Juices, Soft Drinks, Bottled Water, Coffee, Tea, and Decaf

Chocolate Lovers Passion **\$13.75 per person**

Miniature Chocolate Chip Cookies, Brownies,
Chocolate Cheesecake, & Chocolate Mousse Cup
Banana, Strawberries & Jumbo Marshmallows dipped in Chocolate
Chocolate Milk & Hot Chocolate

Cookie Fantasy **\$13.25 per person**

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar,
and Macadamia Nut Demi Cookies
Ice Cold Milk, Coffee, Tea, and Decaf

High Tea **\$16.00 per person**

Finger Sandwiches of Cucumber, Watercress & Boursin Cheese,
Chicken Salad Spread, Roasted Pepper & Herb Cheese Spread,
Cranberry, Brie & Smoked Turkey Spread
Assorted Tea Cookies, Miniature Lemon Triangles & Raspberry Roulades
Assorted Gourmet Teas, Coffee, and Decaf

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Strawberry Hill **\$15.00 per person**

Fresh Strawberries with Whipped Cream & Powdered Sugar
Strawberry Shortcake, Demi Strawberry Cheesecake
Fried Cheese Stars with Strawberry Dip
Chocolate Dipped Strawberries
Strawberry Iced Tea & Strawberry Lemonade

Carolina Hospitality **\$15.00 per person**

Black Oak Ham on Miniature Rolls with Poppyseed Butter,
Miniature Apple Pie, Strawberry Pie, Pecan Pie
Peach Cobbler served with Ice Cream
Iced Tea, Lemonade, Coffee, Tea, and Decaf

Atlantic Break **\$17.00 per person**

Almond Biscotti, Chocolate Hazelnut Biscotti, Petite Cream Puffs, Petite Éclairs,
Basil Crusted Sliced Beef on Brioche with Tarragon Mayonnaise
Gourmet Coffee with flavored syrups, whipped cream, chocolate shavings

The Hyrollers **\$16.50 per person**

Spinach, Tomato & Herb Soft Tortillas filled with Ham, Turkey, Roast Beef & Chicken,
Cheddar, Jack & Herb Cheeses -- *cut into bite sized morsels*
Miniature Chocolate Mousse Cups, Carrot Cakes, and Fruit Tarts
Assorted Soft Drinks, Bottled Water, Coffee, Tea, and Decaf

The Far East **\$20.00 per person**

Assorted Nori Maki Sushi to include California roll, Philly Roll,
Tamaki rolls of spicy tuna and salmon
Wasabi, Pickled Ginger, Soy Sauce
Savory Crab & Shrimp Wonton *with Sweet Chili Sauce*
Pork Sate with Hoisin Sauce, Orange Chicken *with Spicy Mustard*
Sake, Black Tea & Green Tea

Ice Cream Sundae Bar **\$15.50 per person**

Vanilla, Strawberry, and Chocolate Ice Creams
Toppings of Strawberry, Caramel and Chocolate Sauces, Brownie Bites,
Walnuts in Syrup, Cherries, Chocolate Chips, and Whipped Cream
Coffee, Tea, and Decaf

You may have your own theme in mind. Just give us your vision and let us do the rest!

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Sheraton Greensboro Hotel at Four Seasons

By the Dozen, Piece, or Pound

We offer a wide selection of products to enhance your breaks. Buy only what you think you will need, by the dozen, pound, or piece.

Sweet Breads

Danish Pastries	\$44.00 per doz.
Assorted Doughnuts	\$18.00 per doz.
Fruit Turnovers	\$37.00 per doz.
Bear Claws	\$37.00 per doz.
Cinnamon & Pecan Rolls with Sugar Glaze	\$37.00 per doz.
Assorted Muffins	\$37.00 per doz.
Banana Nut Bread	\$36.00 per loaf
Zucchini Bread	\$36.00 per loaf
Cranberry, Orange & Walnut Bread	\$36.00 per loaf

Breakfast Breads, Sandwiches & Miscellany

Freshly Baked Assorted Bagels <i>with Plain Cream Cheese</i>	\$40.00 per doz.
<i>with Garden Vegetable Cream Cheese</i>	\$43.50 per doz.
<i>with Fresh Berries Cream Cheese</i>	\$44.75 per doz.
Fresh Baked Flakey Croissants <i>with Butter & Preserves</i>	\$39.00 per doz.
<i>with Ham & Cheese</i>	\$45.00 per doz.
<i>with Egg, Ham & Cheese</i>	\$46.50 per doz.
Fresh Buttermilk Biscuits <i>with Butter & Preserves</i>	\$34.75 per doz.
Boneless Pork Chop Biscuits <i>with mustard</i>	\$44.00 per doz.
Chicken Tender Biscuits <i>with honey mustard</i>	\$44.00 per doz.
Grilled Kielbasa Biscuits <i>with mustard</i>	\$44.00 per doz.
Egg & Cheese Biscuits	\$41.25 per doz.
Country Ham Biscuits <u>OR</u> Sausage Biscuits	\$41.25 per doz.
Sausage, Egg & Cheese Biscuits	\$46.00 per doz.
Bacon, Egg & Cheese Biscuits	\$46.00 per doz.
Turkey Sausage Biscuits	\$44.00 per doz.
Fresh Buttermilk Biscuits <i>with Sausage Gravy</i>	\$42.00 per doz.
Fresh Buttermilk Biscuits <i>with Milk Gravy</i>	\$37.00 per doz.
Egg & Cheese English Muffins	\$43.00 per doz.
Egg & Cheese with Canadian Bacon English Muffins	\$45.00 per doz.
Southwestern Wrap (Bacon, Eggs, Jack Cheese & Hot Sauce)	\$43.00 per doz.
Baja Breakfast Wrap (Ham, Sausage, Egg, Cheddar & Salsa)	\$46.00 per doz.
Duke Veggie Wrap (Egg, Cheddar, Peppers, Onion & Zucchini)	\$46.00 per doz.
Healthy Choice Wrap (Turkey Sausage, Egg Whites, Cheddar)	\$47.00 per doz.
Quiche Squares (Spinach, Lorraine <u>OR</u> Western)	\$46.50 per doz.
Boiled Eggs	Shell on -- \$22.50 per doz. Shelled--\$28.50 per doz.
Asst. Cereal with milk	\$4.50 each
Asst. Individual Yogurt	\$3.75 each

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Sheraton Greensboro Hotel at Four Seasons

By the Dozen, Piece, or Pound - continued

Munchies

Cookies, assorted				\$32.50 per doz.
Chocolate Brownies				\$37.25 per doz.
Assorted Soft Warm Pretzels	<i>with Mustard & Tomato Basil Sauce</i>			\$40.50 per doz.
Potato Chips	<i>with Ranch Dip</i>			\$20.00 per pound
Corn Tortilla Chips	<i>with Salsa Dip</i>			\$20.00 per pound
Popcorn				\$17.00 per pound
Pretzels				\$17.00 per pound
Honey Roasted Peanuts				\$29.00 per pound
Fancy Mixed Nuts				\$32.50 per pound
Bar Snack Mix				\$26.75 per pound
Winter Mix				\$32.50 per pound
Sliced Fresh Fruit	<i>full tray \$255.00</i>	<i>half tray \$180.00</i>	<i>quarter tray \$140.00</i>	
Nutritional Bars, assorted				\$29.00 per doz.

Cold & Creamy

Novelty Ice Cream	\$ 4.75 Each
Magnum Bars	\$ 6.25 Each
Yogurt Bars	\$ 5.50 Each
Sorbet	\$ 5.25 Each



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Sheraton Greensboro Hotel at Four Seasons

By the Piece, Litre, or Gallon

We offer a wide selection of beverage products to enhance your breaks. If it is a specialty item you need, do not hesitate to let your Convention Services Manager assist you .

Coffee, Regular or Decaffeinated	\$45.00 per gal
Iced Tea	\$34.00 per gal
Hot Tea	\$4.00 per packet
Hot Tea, <i>Tetley's Assorted</i>	\$4.00 per packet
Hot Chocolate	\$4.50 per packet
Milk, <i>Whole, Chocolate, Skim</i>	\$4.00 per carton
Soft Drinks, Assorted	\$3.25 per btl
Fruit Juice, Individual	\$4.50 each
Fruit Juice	\$37.00 per gal
Bottled Water	\$3.00 per btl
Apple Cider, Hot and Spicy	\$40.75 per gal
Apple Cider, Chilled	\$39.00 per gal
Lemonade	\$43.00 per gal
Strawberry Lemonade	\$45.00 per gal
Fruit Smoothies	\$5.75 each
Fruit Punch, Non-Alcoholic	\$42.00 per gal
Mimosa Punch	\$75.00 per gal



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Sheraton Greensboro Hotel at Four Seasons

Themed Hors d'oeuvre Stations

Minimum guarantee of 50 persons

Total Guarantee cannot be split between multiple stations

East Coast

\$24.00 Per Person

Fried Catfish Fingers

Pork Barbecue *served with Silver Dollar Rolls*

Maryland -Style Crab Cakes *served with cocktail sauce & tartar sauce*

Honey Pecan Chicken Drummies

Hush Puppies and Corn Bread

Cajun

\$24.00 Per Person

Chicken, Shrimp & Andouille Sausage Creole with Rice

Catfish Fingers *with spicy Remoulade*

Mardi Gras Chicken Tenders *with Bleu Cheese & Ranch Dips*

Baton Rouge Meatballs

Dirty Rice

Spicy Hot Spinach & Crab Dip *served with Potato Skins & Bread Sticks*

Al Cancun

\$24.00 Per Person

Beef Fajitas and Chicken Fajitas

Jalapeño Poppers

Spinach, Corn, Grilled Onion & Jack Cheese Quesadillas

Tri-color Tortillas with Chili Con Queso *served with Jalapeno, Cheddar Cheese, Soft Flour Tortillas, diced tomatoes, shredded lettuce, sour cream, salsa, guacamole and sliced black olives*

Southwestern

\$27.25 Per Person

Crossroad Shrimp *with Poblano Roasted Grits*

Flautas of Chicken *served with mango & grilled corn salsa*

Baby Back Ribs brushed with honey & crushed red peppers

Smoked Chicken Quesadillas *with Chorizo Sausage & Black Bean Cactus Salsa*

West Coast

\$30.50 Per Person

Smoked Salmon Tartini *with red onion & capers drizzled with olive oil*

Grilled Portabella topped *with goat cheese, tomato & basil*

Rosemary, Lemon & Prosciutto Chicken Skewers

Grilled Flank Steak marinated in mango, garlic & cilantro

Oriental

\$27.75 Per person

Steamed Shumai with cabbage & water chestnuts *served with vinegar & soy sauce*

Two Onion Pork Shreds

Asparagus Chicken with Black Bean Sauce

Tempura Shrimp *with crab spicy mustard & red chili duck sauce*

Fried Rice

A surcharge of \$5.00 per person will be added to parties of less than fifty.

Stations are built for 1 ½ hour event

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Sheraton Greensboro Hotel at Four Seasons

Chef Attended Stations

Minimum guarantee of 50 persons

Italian Pasta & Pizza Station *

\$34.00 Per Person

Tri-Color Tortellini, Saffron Penne and Black Pepper Farfale all tossed with Broccolini, Roasted Red Pepper, Wild Mushrooms, Mild Italian Sausage, Green Peas
Choices of Chicken, Shrimp, Tomato Basil and Alfredo Sauces
accompanied with Garlic Cheese Bread, Cured Pimento Stuffed Green Olives, Kalamata Olives, Sliced Dry Pepperoni & Salami, Capocollo Ham, Sliced Prosciutto, Marinated Tomato & Mozzarella
Assorted Pizzas

Oriental Station*

\$34.00 Per Person

Lo mein Station

Stir Fry with Choice of Beef, Chicken & Shrimp tossed *with peppers, onion, baby corn, bok choy, broccoli, carrots, celery, mushrooms, bamboo shoots, water chestnuts and green onion*

Fried Rice

Egg Rolls with Duck Sauce & Spicy Mustard

Fortune Cookie

*Additional chef fee of \$50.00 per chef is applicable

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Stations are built for 1 ½ hour event

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Show Carve Stations

<u>Steamship Round of Beef</u>	\$920.00 serves 175
Roasted to perfection served with horseradish sauce, silver dollar rolls and condiments	
<u>Roast Tenderloin of Beef</u>	\$500.00 serves 25
Most tender of all cuts, cooked to perfection served with silver dollar rolls, condiments and sauce Au Jus alie	
<u>Roast Prime Rib of Beef</u>	\$670.00 serves 30
Served with horseradish sauce, silver dollar rolls, condiments and sauce Au Jus	
<u>Roast New York Strip Loin of Beef</u>	\$600.00 serves 30
Served with sauce Au Poivre, silver dollar rolls and condiments	
<u>Roast Leg of Lamb</u>	\$575.00 serves 30
Seasoned to perfection served with Mint Jelly, condiments and assorted rolls	
<u>Black Oak Sugar Cured Ham</u>	\$475.00 serves 50
Served with assorted Mustards, condiments and Rye Panini rolls	
<u>Roast Boneless Pork Loin</u>	\$430.00 serves 50
Served with sauce Chardonnay & Apricot Plum Sauce, condiments and assorted rolls	
<u>Whole Smoked Suckling Pig</u>	\$870.00 serves 150
Served with vinegar based and tomato based BBQ sauces, soft rolls and coleslaw	
<u>Oven-roasted Whole Salmon</u>	\$400.00 serves 50
Served with melba toast and lemon-dill mayonnaise	
<u>Whole Roast Turkey</u>	\$410.00 serves 50
Boned and stuffed with breast of turkey meat, served with Herbed Rosemary sauce, condiments and assorted rolls	
<u>Salt Brined Roasted Whole Turkey</u>	\$325.00 serves 50
Served with cranberry sauce, mayonnaise, whole grain mustard and assorted rolls	
<u>Spit Roasted Greek Gyro</u>	\$575.00 serves 100
Authentic lamb cone gyro served with Tomato, Lettuce, Onion, Tzatziki and Pita Bread	

All stations manned for a maximum of one and one half (1 ½) hours duration.

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Hors d'oeuvres & Receptions

Seafood

Twice Baked Oysters Rafeal Style <i>(Baked Oysters topped with spicy Shrimp, Spinach, Bacon, Cream & Hollandaise Sauce)</i>	\$390.00 100/tray
Jumbo Cocktail Shrimp with Cocktail Sauce	\$575.00 100/tray
Popcorn Shrimp with Cocktail Sauce	\$300.00 per 10 lbs
Spiced Shrimp in the shell	\$340.00 100/tray
Shrimp Quesadillas served with Salsa & Sour Cream	\$475.00 100/tray
Tempura Shrimp with Sweet & Sour <u>or</u> Hot Pepper Sauce	\$410.00 100/tray
Marinated, grilled Shrimp Kabobs	\$520.00 100/tray
Shrimp Scampi in Herb Butter, Lemon and White Wine	\$475.00 100/tray
Creole Crab Dip with Garlic Croustade	\$370.00 gallon
Spinach & Crab Dip with bread sticks	\$410.00 gallon
South of the Border Shrimp-Crab Dip with corn tortillas	\$410.00 gallon
Crab Cocktail Claws with Cocktail & Remoulade sauces & Lemon	\$375.00 100/tray
Maryland-Style Crab Cakes with Cocktail, Remoulade & Tartar Sauces	\$370.00 100/tray
Mushrooms stuffed with Crab topped with Lemon Cream	\$370.00 100/tray
Fried Calamari with Marinara Sauce & Lemon Aioli	\$310.00 100/tray
Catfish Bites with Cocktail & Tartar Sauces & lemon	\$290.00 100/tray
Flounder Bites with Cocktail & Tartar Sauces & lemon	\$290.00 100/tray
Bacon & Shrimp Puffs with Remoulade Sauce	\$410.00 100/tray
Thai Red Curry Shrimp with Jasmine Coconut Rice	\$575.00 100/tray
Shrimp & Crab Cake with Cocktail & Tartar sauces	\$370.00 100/tray

Seafood Mirrors

Sliced Smoked Salmon with chopped egg, capers, cream cheese & red onion served with Melba toast & mini bagels	\$410.00 per side
Oven Roasted Whole Salmon Louisiana served with Remoulade sauce, crawfish hollandaise & sliced garlic croustade	\$500.00 each
Whole Poached Decorated Salmon with cucumber dill tartar sauce, chopped egg, capers & red onion served with assorted crackers & Melba toast	\$535.00 each

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Chicken

Sweet and Sour Chicken <i>with Peppers, Onion & Pineapple</i>	\$248.00	100/tray
Spicy Jamaican Chicken Wings	\$248.00	100/tray
Honey Teriyaki Chicken Wings	\$248.00	100/tray
Carolina BBQ Chicken Wings	\$248.00	100/tray
Cajun Chicken Wings <i>with bacon ranch dip</i>	\$248.00	100/tray
Pineapple Chicken Sate <i>with pineapple sauce</i>	\$248.00	100/tray
Turkey Meatballs	\$208.00	100/tray
<i>Carolina style with BBQ Sauce</i>		
<i>Cajun style with creole sauce</i>		
<i>Italian style with tomato-basil sauce</i>		
<i>Bangkok style with peanut sauce</i>		
Chicken Drummettes <i>with Ranch, Honey Mustard & BBQ Dip</i>	\$248.00	100/tray
Buffalo Hot Wings <i>w/Celery, Carrot Sticks, Bleu Cheese & Ranch Dips</i>	\$248.00	100/tray
Chicken Kabobs Teriyaki <i>with Peppers & Onions</i>	\$265.00	100/tray
Mini Chicken Cordon Bleu <i>with Supreme Sauce</i>	\$248.00	100/tray
Chicken Tenders <i>with Honey Mustard & BBQ Sauces</i>	\$248.00	100/tray
Spicy Buffalo Chicken Tenders <i>with Ranch & Bleu Cheese Dips</i>	\$248.00	100/tray
Honey BBQ Chicken Tenders <i>with BBQ Sauce</i>	\$248.00	100/tray
Sicilian Chicken Tenders		
<i>served with Goat Cheese, Ricotta & Marina Sauces</i>	\$248.00	100/tray
Yakitori Chicken Tenders <i>with Scallions & Baby Corn</i>	\$248.00	100/tray
Buffalo Chicken Egg Roll <i>with bacon, ranch & bleu cheese dips</i>	\$285.00	100/tray

Beef

Meatballs: Swedish, Barbecue, <u>OR</u> Sweet and Sour	\$208.00	100/tray
Hawaiian Meatballs <i>with pork sausage, peppers, onion, pineapple, water chestnuts, sweet & sour sauce</i>	\$208.00	100/tray
Bourbon Street Meatballs <i>with andouille sausage, Peppercorn & Creole sauce</i>	\$208.00	100/tray
Mediterranean Meatballs <i>with minted tomato sauce</i>	\$208.00	100/tray
Oriental Meatballs <i>with sweet mirin sauce</i>	\$208.00	100/tray
Beef Kabob Teriyaki <i>with Peppers & Onions</i>	\$280.00	100/tray
Garlic Ginger Beef Kabob		
<i>with Zucchini, Peppers, Onions, Red pepper & Soy Sauce</i>	\$280.00	100/tray
Beef Sate <i>marinated in Coconut Milk & Hot Curry Sauce</i>	\$280.00	100/tray
Cheeseburger Egg Roll <i>with mustard, ketchup</i>	\$290.00	100/tray
Philly Steak & Cheese Egg Roll <i>with mustard, ketchup</i>	\$290.00	100/tray

Lamb

Herb crusted Lamb Chop <i>served with Mint Jelly</i>	\$355.00	100/tray
Ground Lamb Kabob	\$340.00	100/tray
Lamb Meatballs in Spicy Tomato Sauce	\$340.00	100/tray

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Pork

Baby-Back Ribs: <i>(select one style: Oriental, Memphis, Sweet & Sour, or Barbecue)</i>	\$358.00 100/tray
Ham and Cheese Strudel	\$255.00 100/tray
Pigs in a Blanket <i>served with Mustard</i>	\$255.00 100/tray
Melon wrapped with Prosciutto	\$255.00 100/tray
Asparagus wrapped with Prosciutto	\$289.00 100/tray
Andouille Sausage in Puff Pastry	\$289.00 100/tray
Mild Italian Sausage stuffed Mushroom Caps <i>served with Tomato Basil Sauce</i>	\$365.00 100/tray
Bacon Wrapped Red Potato <i>with blue cheese dip</i>	\$230.00 100/tray
Palace Court Pork Kabob <i>with andouille sausage & gravy</i>	\$255.00 100/tray
BBQ Pork Quesadilla <i>with black bean corn chipotle salsa</i>	\$290.00 100/tray
Southern Fried Pork Sliders <i>with honey mustard & mayo</i>	\$290.00 100/tray
Chile Braised Pork Shoulder Taco <i>with pickled onion & tomato salsa</i>	\$290.00 100/tray
Ham & Cheese Egg roll <i>with mango mustard</i>	\$290.00 100/tray
Carolina BBQ Egg Roll <i>with BBQ sauce</i>	\$290.00 100/tray

Specialty

Antipasti Rolls <i>cheese wrapped with marinated salami, ham & smoked turkey</i>	\$230.00 100/tray
Salami Cornets <i>with cream cheese and olives</i>	\$230.00 100/tray
Spanikopita - <i>Spinach & feta filled phyllo triangle</i>	\$260.00 100/tray
Wild Mushroom & Roasted Pepper Strudel <i>with Fontina Cheese</i>	\$260.00 100/tray
Stuffed Grape Leaves - <i>Basmati rice, vegetables, mint & parsley</i>	\$340.00 100/tray
Jumbo Mushrooms <i>stuffed with Herbs, Parmesan & Spinach</i>	\$260.00 100/tray
Miniature Quiche (select one): <i>Lorraine (bacon & Swiss)</i> <i>Spinach, Mushrooms, Onion, Mozzarella, & Parmesan</i> <i>Ham, Provolone, Cheddar, Mozzarella & Broccoli</i> <i>Napels (pepperoni, ham, artichoke, onion, pancetta)</i> <i>Onion, Mushroom, Potato Ricotta</i> <i>Western (peppers, onion, bacon, white cheddar)</i>	\$260.00 100/tray
Fried Mac & Cheese	\$260.00 100/tray
House Fried Mozzarella <i>with tomato dipping sauce</i>	\$260.00 100/tray
Brie en Croute <i>topped with brown sugar & almonds</i> <i>served with sliced baguette & garnished with sugar grapes</i>	\$260.00 kilo
Finger Tea Sandwiches: choice of <u>three</u> <i>Egg Salad Spread, Chicken Salad Spread, Tuna Salad Spread, Ham Salad Spread</i> <i>Olive & Roasted pepper Spread, Pimento & Cheese Spread</i>	\$230.00 100/tray
Hyrollers – <i>tortilla wrapped assorted meats, cheeses, & vegetable</i>	\$405.00 100/tray

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Sheraton Greensboro Hotel at Four Seasons

Farmers Market

Grilled Seasonal Vegetable Full tray...\$260 ½ tray...\$215 ¼ tray...\$160

*Grilled with Extra Virgin Olive Oil & Balsamic Vinegar
to include: jumbo asparagus, portabella mushrooms, red, yellow & orange peppers,
yellow & gold beets, Granny Smith apples, cipollini onion, farm fresh zucchini, squash,
sliced carrots & jumbo field mushrooms & served with Garden Vegetable Dip*

Basket of Raw Fresh Vegetables Full tray...\$200 ½ tray...\$150 ¼ tray...\$105

*to include: broccoli, cauliflower, celery, cucumber, carrots, green beans,
zucchini and yellow squash & served with Roasted Red Pepper Dip*

Domestic & International Cheeses Full tray...\$370 ½ tray...\$225 ¼ tray...\$170

*to include: Cheddar, Swiss, Smoked Gouda, Havarti, Smoked Cheddar, Boursin,
Brie with cranberry, Gourmandise with walnuts, Jarlsberg served with French bread,
onion crostini and assorted crackers and garnished with red and black grapes*

Display of Fresh Seasonal Fruit Full tray...\$255 ½ tray...\$180 ¼ tray...\$140

*to include honeydew, cantaloupe, grapes, strawberries, pineapple, mango, papaya
with Chocolate Fondue*

Full tray...\$280 ½ tray...\$190 ¼ tray...\$145

with Cottage Cheese, Honey & Mint

Full tray...\$290 ½ tray...\$195 ¼ tray...\$150

with Strawberry, Honey & Yogurt Dip

Full tray...\$305 ½ tray...\$210 ¼ tray...\$165

Vegetarian Fare

Roasted Red Pepper Relish Spread

with sliced onion baguette & assorted crackers

\$90.00 per quart

Hummus Tahini Dip

Chick Peas, sesame Paste, Lemon & Cilantro served with pita bread

\$90.00 per quart

Cheddar and Wine Spread

with sliced onion baguette, celery & carrot sticks

\$79.00 per quart

Hot Spinach Artichoke Dip

with bread sticks and pita bread

\$90.00 per quart

Philly Style Jalapeno & Garden Vegetable Spread

\$90.00 per quart

with sliced onion baguette & assorted crackers

Rotel Cheddar & Pepper Dip *with corn tortillas*

\$90.00 per quart

Cold Spinach, Feta & Greek Yogurt spread *with pita triangles*

\$104.00 per quart

Additional Chips and Breads

\$18.00 per pound

*Service charge and sales tax are applicable on prices as shown
Guarantee is required seventy two (72) business hours prior to event*

Plated Banquet Breakfast

B-1 Plated Breakfast **\$19.75**

Orange Juice
Fluffy Scrambled Eggs
Choice of Bacon or Savory Link Sausage
Grits or Country Potatoes
Buttermilk Biscuits, Butter, Preserves
Coffee, Decaf or Hot Tea

B-2 French Toast Breakfast **\$19.95**

Orange Juice
Fluffy Scrambled Eggs
French Toast with Butter and Syrup
Cinnamon Spiced Apples
Choice of Bacon or Savory Sausage
Buttermilk Biscuits, Butter, Preserves
Coffee, Decaf or Hot Tea

B-3 Breakfast Croissant **\$19.95**

Orange Juice
Stuffed Croissant with Eggs and Cheese
Choice of Bacon, Sausage or Country Ham
Country Potatoes
Cinnamon Spiced Apples
Coffee, Decaf, or Hot Tea

B-4 Healthy Choice **\$21.25**

Orange Juice
Fresh Fruit Cup
Healthy Choice Scrambled Egg Whites
or Egg Beaters
Turkey Bacon
Oatmeal with raisins
Coffee, Decaf or Hot Tea

B-6 Breakfast Omelet **\$24.25**

Orange Juice
Breakfast Omelet with your choice of:
Ham & Cheese, Pepper & Onion, Spinach & Mushroom, or Tomato & Cheddar
Choice of Bacon or Link Sausage
Country Potatoes or Grits
Buttermilk Biscuits, Butter, Preserves
Coffee, Decaf or Hot Tea

B-7 French Toast **\$24.25**

Fresh Berry Cup of Strawberries, Blueberries,
Raspberries with Vanilla Yogurt
French Toast served with warm syrup
Country Potatoes
Choice of Bacon or Link Sausage
Butter, Preserves
Coffee, Decaf or Hot Tea

*Service charge and sales tax are applicable on prices as shown
Guarantee is required seventy two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

Banquet Buffet Breakfast

Minimum guarantee of 50 persons

A surcharge of \$5.00 per person will be added for groups less than 50

BB-1 Continental \$14.75

Breakfast Juice
Assorted Danish Pastries & Muffins
Butter and Preserves
Coffee, Decaf or Hot Tea

BB-2 Grand Continental \$21.50

Breakfast Juice
Choice of one Biscuit type: Country Ham, Sausage, Ham & Cheese, Chicken Tender with honey mustard
Assorted Danish Pastries & Muffins
Toasted Bagels
Cream Cheese, Butter, Preserves
Coffee, Decaf or Hot Tea

BB-2A Executive Continental \$24.00

Breakfast Juice
Sliced Season Fresh Fruit
Assorted Danish Pastries & Muffins
Lox and Bagels
Cream Cheese, Butter, Preserves
Coffee, Decaf or Hot Tea

BB-3 Standard Buffet \$23.00

Breakfast Juice
Fluffy Scrambled Eggs
Grits and Country Potatoes
Bacon and Savory Link Sausage
Buttermilk Biscuits, Butter, Preserves
Coffee, Decaf, or Hot Tea

BB-4 Buffet with Pastries \$25.00

Breakfast Juice
Assorted Danish and Muffins
Fluffy Scrambled Eggs
Grits and Country Potatoes
Bacon and Savory Link Sausage
Cinnamon Spiced Apples
Buttermilk Biscuits, Butter, Preserves
Coffee, Decaf or Hot Tea

BB-5 Buffet with French Toast \$25.00

Breakfast Juice
Danish Pastries and Muffins
Fluffy Scrambled Eggs with Chives and Cheddar Cheese
French Toast with warm Syrup
Grits and Country Potatoes
Bacon and Savory Link Sausage
Butter and Preserves
Coffee, Decaf or Hot Tea

BB-6 Quiche Buffet \$21.00

Breakfast Juice
Sliced Seasonal Fruit
Ham-Bacon-Swiss Quiche *or* Spinach-Peppers-Onion-Provolone-Cheddar Quiche
Country Potatoes
Grits *or* Oatmeal with Brown Sugar & Raisins
Buttermilk Biscuits, Butter, Preserves
Coffee, Decaf or Hot Tea

**Add sliced fruit for \$2.75 per person

**Add hot oatmeal for \$3.00 per person

*Service charge and sales tax are applicable on prices as shown
Guarantee is required seventy two (72) business hours prior to event.*

Breakfast Show Stations

Belgian Waffle Station

Fresh Belgian Waffles cooked to order.
Served with warm Maple Syrup, Whipped Butter,
Seasonal Fresh Berries, Whipped Cream,
Chopped Walnuts and Cinnamon Spiced Apples

\$21.00 per person
(maximum 100 persons)

The Ultimate Omelet Station

Omelets prepared to order
With Bacon, Cheddar, Jack and Swiss Cheeses, Tomato,
Spinach, Mushroom, Spring Vegetables, and Picante Sauce

\$23.00 per person

Beverages to be ordered a la carte

*Surcharge of \$5.00 per person will be added
for parties less than the minimum guarantee of 50*

*Service charge and sales tax are applicable on prices as shown
Guarantee is required seventy two (72) business hours prior to event.*

Sheraton Greensboro Hotel at Four Seasons

Luncheon Salads

All entrée salads are served with:

Fresh Baked Rolls and Butter,

Chef's Choice of Dessert,

Coffee, Decaf, Iced Tea

Select two dressings unless menu specific dressing is indicated:

Ranch, Italian, 1000 Island, Blue Cheese, Honey Balsamic, Sundried Tomato, Bacon Ranch, or Caesar

L-1 Salad Trio **\$20.95**

Three house made salads: Tuna, Chicken and Egg, garnished with Tomato, Cucumber and Carrot Curls

L-2 Four Seasons Chef Salad **\$20.50**

Julienne sliced Turkey, Smoked Ham, Cheddar and Swiss Cheeses with fresh Tomato Wedge, Cucumber, Egg, Olives, and Red Onions on a bed of crisp Mixed Greens, served with your choice of dressings

L-3 Grilled Chicken Caesar Salad **\$21.50**

Marinated grilled Chicken Breast served on a bed of crisp Romaine Lettuce with croutons & freshly grated Asiago Cheese with house made Caesar Dressing

L-4 Buttermilk Chicken Caesar Salad **\$21.50**

Shallow-fried Chicken Breast served on a bed of crisp Romaine Lettuce with croutons & freshly grated Asiago Cheese with house made Caesar Dressing

L-5 South Mill Grilled Chicken Salad **\$23.75**

Marinated Chicken with herbs, cumin & paprika served on a bed of Mixed Greens with julienne Ham, Red Pepper, heart of Palm, Red Pear, tomato, Boiled egg, Black Olives and crumbled Jack cheese & julienne Cheddar cheese with your choice of dressings

L-6 Rolling Meadow **\$22.50**

Shallow-fried Chicken on tender Mixed Greens with sliced Cucumber, Tomato, Red Pepper, Red Onion, Boiled Egg and Carrot Curls served with your choice of dressings

L-7 Low Country Cajun Chicken Salad **\$22.50**

Tender Greens topped with seasoned Gilled Chicken, Black-eyed Peas, Tomato, Cucumber, Red Onion, crumbled Jack cheese, Green & Red Peppers, Carrot Curls served with your choice of dressings

***indicate preference of "hot" or "mild"*

*Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

Luncheon Salads – continued

L-8 Mediterranean Chicken Salad

\$22.50

Fresh Wine & Herb oven-roasted Chicken on tender Greens with Roasted Red & Yellow Peppers, Artichoke Heart, Kalamata Olives, Feta and Gorgonzola Cheeses, Tomato, Cucumber, and Red Onion served with your choice of dressings

L-9 The Health Club

\$21.95

Fresh Fruit in Season (honeydew, cantaloupe, blueberries, strawberries, pineapple, and more) with Grilled Chicken Breast

L-10 Vegetarian Grilled Garden Salad

\$21.95

Tender mixed greens, grilled portabella mushroom, zucchini, squash, red & green pepper, carrots, garbanzo beans, red onion, artichoke heart, tofu, tomato, cucumber, broccoli, cauliflower with choice of cheese: feta, cheddar, smoked gouda, or blue cheese and choice of dressings

L-11 Lemon Greek Chicken Salad

\$22.75

Lemon and thyme marinated chicken on tender greens with pine nuts, goat cheese, red onion, tomato, cucumber, artichoke hearts, green & black olives served with your choice of dressings

L-12 Olympia Chicken Salad

\$23.95

Grilled marinated chicken on tender greens with banana peppers, garbanzo beans, cucumber, tomato, artichoke heart, kalamata olives, marinated mushrooms, goat cheese, served with your choice of dressings

L-13 Nicoise Chicken Salad

\$23.95

Grilled marinated chicken on tender greens with kalamata olives, haricot verts, red onion, red potatoes, hard boiled egg, tomato and cucumber served with your choice of dressings

*Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

Luncheon Sandwiches

All entrée sandwiches are served with one side and Chef's Choice of Dessert, Coffee, Decaf, Iced Tea

L-10 Tortilla Wraps \$21.50

Fresh Tortilla Wrappers filled with Romaine
Lettuce, Tomato, Red Pepper, Mozzarella ,
Cheddar, & Herb Cheese

Each serving contains three of the following:

Grilled Chicken Smoked Turkey
Beef Smoked Ham

Vegetarian Wrap (grilled zucchini, squash,
onion, mushrooms, red pepper, lettuce, tomato,
herb & mozzarella & cheddar cheeses)

Humus Tahini Wrap (Vegan)

L-11 New York Deli Board \$20.75

Select one of the following sandwiches:

Roast Turkey, Bacon & Swiss
Cured Ham & Provolone
Roast Beef & Cheddar
Corned Beef & Swiss
Pastrami & Swiss

On your choice of bread:

White, Whole Wheat, Rye, Multi-Grain

Served with lettuce, tomato, pickle,
sliced onion, and Fruit Garnish

L-12 Croissantere \$20.75

Select one of the following:

House made Tuna Salad
House made Chicken Salad
Ham & Swiss
with mayonnaise & mustard
Turkey & Swiss
with mayonnaise & mustard
Roast Beef & Cheddar

with horseradish, mayonnaise & mustard

Grilled Chicken with Bacon & Swiss
with mayonnaise & mustard

Grilled Portabella, fried onion, spinach,
alfalfa sprouts, herb cheese

All served on Croissant with Lettuce, Tomato,
Pickle, Sliced Red Onion and fruit garnish of
Orange, Strawberry & Grapes

Sides

Select one of the following:

Potato Salad, Coleslaw, Garden Pasta Salad
Potato or Tortilla Chips

****Note: any of the previous salads or sandwiches can be served "boxed"
Soft Drinks may be substituted as beverage with Box Lunch Service**

***Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event***

Sheraton Greensboro Hotel at Four Seasons

Working Luncheons

Served with Chef's Choice of Dessert, Coffee, Decaf, Iced Tea

L-13 All American Deli Bar

Minimum guarantee of 25
Guarantee of less than 25 will be served "plated"
\$22.50

Features Ham, Roasted Breast of Turkey, Roast Beef, Salami, Cheddar, Swiss and Smoked Gouda Cheeses
Lettuce, Tomato, Onion, Pickle, Relish Tray with Coleslaw, Potato Salad, Condiments, and a variety of Breads

L-14 Ultimate Sub Buffet **\$22.50**

Minimum guarantee of 25
Guarantee of less than 25 will be served "plated"
Ultimate Sub with Ham, Roast Turkey, Roast Beef, Salami, Pepperoni, Sliced Onion, Tomato Red & Green Peppers, Lettuce, Pepperoncinis, Olives, and Pickles. Served with New Potato Salad, Potato Chips & Slaw

L-15 Deli Sandwich & Salad **\$27.00**

Minimum guarantee of 25
Pre-made deli sandwiches of ham, turkey, roast beef, lettuce, tomato, pickle on whole wheat, multi-grain or white bread. Served with tossed Garden salad with choice of dressing.

L-15A Deluxe Sandwich & Salad **\$28.25**

Minimum guarantee of 25
Pre-made sandwiches of Chicken Salad, White Tuna Salad, Egg Salad with Bacon, lettuce, tomato, pickle on whole wheat, multi-grain or white bread. Served with tossed Garden Salad with choice of dressing OR Caesar Salad.

L-16 Sandwich, Soup & Salad **\$28.25**

Minimum guarantee of 25
Pre-made deli sandwiches of ham, turkey, roast beef, lettuce, tomato, pickle on whole wheat, multi-grain or white bread. Served with tossed Garden Salad with choice of dressing and soup.

L-17 Baked Potato Bar **\$19.95**

Minimum guarantee of 25
Create your own stuffed Baked Potato with Bacon Bits, hot steamed Broccoli and Cheddar Cheese Sauce, Butter, Sour Cream, Chives, Sautéed Mushrooms, Peppers and Onions, crackers & rolls
***Add a Salad Bar for additional \$3.25 per person*

L-18 Soup & Salad Bar **\$24.00**

Minimum guarantee of 25
Tossed Mixed Greens, served with diced Ham, Turkey, Bacon Bits, chopped Egg, blend of grated cheeses, Broccoli & Cauliflower florets, sliced Cucumber, Mushrooms, Red Onion, Julienne Red & Green Peppers, salt-cured Green Olives, Shredded Carrots, Herbed Croutons and choice of dressings
Complemented with one choice of Soup

L-19 Soup & Caesar Salad Bar **\$30.00**

Minimum guarantee of 25
Tender romaine lettuce, croutons, cucumber, tomato with choice of two of the following:
Grilled Flank Steak Shrimp
Grilled Vegetables Salmon
Chicken (grilled, fried, or cajun)

Complemented with one choice of Soup

Soups

Cream of Broccoli	Chicken Noodle
White Bean & Ham	Black Bean
Garden Vegetable	Beef & Barley

Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event

Sheraton Greensboro Hotel at Four Seasons

L-20 Soup & Roll-Up Bar \$24.50

Minimum guarantee of 25

Assortment of sandwiches made with fresh tortilla wrapper filled with three of your choice of: Grilled Chicken, Smoked Turkey, Beef, Fresh Vegetables, or Smoked Ham served with Baby Greens, Tomato, Mozzarella, Red Pepper and Herb Sauce

Complemented with one choice of soup

Sides

Select one of the following: Potato Salad, Coleslaw, Garden Pasta Salad, Potato or Tortilla Chips

***Add a tossed garden salad for additional \$3.25 per person*

L-20A Deluxe Roll-Up and Salad \$24.00

Minimum guarantee of 25

Fresh Tortilla Wrappers filled with Baby Greens, Tomato, Mozzarella, Cheddar, and three of the following:

<i>Chicken Salad</i>	<i>Tuna Salad</i>
<i>Ham Salad</i>	<i>Egg Salad</i>
<i>Turkey Club</i>	<i>Bacon-Lettuce-Tomato</i>

L-21 Southwestern Taco & Fajita Bar \$29.50

Minimum guarantee of 25

Garden greens with queso fresco, red radish, tomato, cucumber, red onion, jalapeno, ranch and chipotle vinaigrette

Make your own beef or chicken taco with lettuce, tomato, onion, olives, cheddar cheese, salsa, sour cream, guacamole, jalapeno with soft and corn tacos

Grilled beef and chicken fajitas with peppers, onions, refried beans, Monterey jack cheese Mexican rice and nachos with cheese

L-22 Backyard Picnic Grill \$25.25

Minimum guarantee of 25

Select two salads:

*Tossed Garden salad with ranch & Italian
Southern Potato Salad
Creamy Cole Slaw*

Grilled hot dogs with chili, onion, relish, ketchup, mustard

Grilled hamburgers with American cheese, lettuce, tomato, onion, mayonnaise, mustard

Hot Fries

***Add one of the following for additional \$2.00*

Bacon

Sauteed Mushrooms

Swiss or Provolone Cheese

L-23 Pizza, Pasta & Caesar Bar \$30.00

Minimum guarantee of 25

Maximum guarantee of 300

Caesar Salad with croutons, Caesar dressing

Choice of four Pizzas:

<i>Cheese</i>	<i>Pepperoni</i>
<i>Sausage</i>	<i>Meat Lover</i>
<i>Meatball</i>	<i>Chicken Teriyaki</i>
<i>BBQ Chicken</i>	<i>Veggie Works</i>

Margarita

Cajun Chicken with andouille sausage

Tex Mex Chicken with jalapeno & pepper jack

Choice of two Pastas:

Whole Wheat or Egg Penne

with Tomato Basil or Alfredo sauce

*Tri-color Tortellini with Mushroom Alfredo
or Provencale sauce*

Baked Spaghetti

Eggplant Parmesan with Ziti

*Grilled Vegetable with spinach fettuccini
& tomato basil sauce*

Three-Layer Beef Lasagna

Farfale with spicy tomato sauce and olives

Desserts of: Cannoli, Riccotta Cheesecake, Tiramisu, Zabaglione with Chocolate Sauce

*Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

Plated Luncheons

*All plated luncheons come complete with Chef's choice of vegetable, starch (unless specified within menu), salad with choice of dressing, Warm Rolls with Butter, Chef's Choice Dessert
Coffee, Decaf, Iced Tea*

LH-20 French Cut Breast of Chicken **\$25.25**

Oven-roasted chicken breast served Picatta style (mushrooms, white wine, parsley & lemon) or Florence style (marinated with sundried tomato & pesto served with Chardonnay wine chicken au jus)

LH-21 Granny's Chicken Pot Pie **\$23.00**

Limited to 800 guests

White & dark Chicken and Vegetables in a creamy White Sauce, topped with a flaky Pastry Crust

LH-23 Stir-fry Chicken in Garlic Sauce **\$23.00**

Marinated breast of chicken sautéed with Oriental Vegetables and a delicate Garlic Sauce, on a bed of steamed Jasmine Rice served with Egg Roll, Duck & Mustard Sauces

LH-24 Chicken Francaise **\$26.00**

Breast of Chicken lightly floured and sautéed until golden brown, served with an herbal white Wine sauce

LH-25 Breast of Chicken a la Lemon **\$27.00**

Lemon and Herb marinated Breast of Chicken

LH-26 Chicken Parmesan **\$27.25**

Breast of Chicken lightly breaded, sautéed and topped with Tomato Basil Garlic Sauce, Parmesan and Mozzarella Cheese, nested on a bed of Linguini Pasta

LH-27 Chicken Cordon Bleu **\$28.25**

Breast of Chicken stuffed with Smoked Ham & Gruyere

LH-28 Oven Roast Turkey **\$23.00**
Served with sage dressing and pan gravy.

LH-29 Supreme of Chicken **\$26.75**
Breast of Chicken lightly breaded and shallow-fried served with fettuccine carbonara and mixed fresh vegetables.

LH-30 Southern Fried **\$25.25**
Southern fried chicken breast with chicken gravy, mashed potato and chef's choice vegetable

LH-31 Grilled Chicken Pasta **\$26.50**
Grilled breast of chicken with 5 cheese blend over baked penne pasta with tomato basil sauce

LH-32 Bistro Chicken **\$25.25**
Oven roasted bistro chicken (bone-in) with chicken gravy and rice pilaf

LH-33 Chicken Teriyaki **\$27.25**
Breast of chicken teriyaki with island rice.

*Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

LH-34 Marinated London Broil \$26.25

Flank Steak marinated in Red Wine & Fresh Herbs, broiled and thinly sliced, served with demi-glace red wine & mushroom sauce

LH-35 Petite New York Strip \$26.75

Grilled to medium perfection topped with mushrooms and onions

LH-36 English Cut Prime Rib \$26.75

Cooked to medium perfection and served au jus

LH-37 Petite Filet of Beef \$28.95

Filet of beef tenderloin with wild mushroom sauce, herbed mashed potatoes

LH-38 Roast Loin of Pork Chardonnay

\$26.25

Roasted Pork Loin topped with a sauce of natural drippings, herbs, and Chardonnay wine

LH-39 Country Steak with Onion Gravy

\$23.75

Beef steak lightly seasoned and floured, braised in beef stock until fork tender, smothered with sautéed Onion and natural pan Gravy

LH-40 Sautéed Tenderloin Tips \$26.25

Tender Beef filets sautéed with Shallots, Mushrooms, Merlot wine, and demi-glace with egg noodles.

LH-41 Petite Filet of Salmon \$27.95

Oven-roasted petite filet of salmon on bed of fresh spinach with citrus wine sauce

***Vegetarian Entrees available upon request for limited number (300 max)*

*Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

Plated Dinners

*All plated dinners come complete with Chef's choice of Vegetable,
Starch (unless specified), Salad, Warm Rolls, Butter, Dessert
Coffee, Decaf, Iced Tea*

DH-1 Breast of Chicken Forestiere

\$32.75

Boneless Breast of Chicken stuffed with Mushrooms, Bacon, Onions, and herbs roasted and served nested in a bunt of Wild Rice Pilaf and topped with Madeira Wine Sauce

DH-2 Chicken Cordon Bleu

\$32.50

Chicken Breast Meat stuffed with Smoked Ham and Gruyere Cheese, lightly breaded and baked until golden brown served with Supreme Sauce

DH-3 Marinated Breast of Chicken

\$31.50

Chicken Breast marinated with White Wine and fresh Herbs, prepared to your cooking preference (*grilled, sautéed, or shallow-fried*) and nested on a bed of Wild Rice Medley

DH-4 Chicken Parmesan

\$31.50

Breast of Chicken lightly breaded, sautéed, and topped with Marinara Sauce, freshly grated Parmesan and Mozzarella Cheese served on a bed of Linguini Pasta

DH-5 Lemon Pepper Chicken

\$33.00

Fresh lemon, cracked pepper, and herb marinated Breast of Chicken

DH-6 Roast Chicken Chasseur

\$33.00

Breast of Chicken Herb seasoned, roasted and topped with a Mushroom, Onion, Tomato, Parsley, White Wine demi-glace

DH-7 Breast of Chicken Tetrizzini

\$33.00

Sautéed Breast of Chicken with rich Sherry-Parmesan cream sauce over pasta

DH -8 Breast of Chicken Ravioli

\$34.00

*Select one: Breast of Chicken Marsala, or Paillard of Chicken on bed of cream spinach or Grilled Breast of Chicken with parsley, basil and walnut pesto
Served with either cheese or mushroom ravioli with tomato-basil sauce.*

DH-9 Southern Fried

\$28.75

Southern fried chicken breast with chicken gravy, mashed potato and chef's choice vegetable

DH-10 Grilled Chicken Penne

\$30.25

Grilled breast of chicken with 5 cheese blend, over baked penne pasta with tomato basil sauce

DH-11 Southwest Chicken

\$33.00

Breast of Chicken with fresh spinach, corn and roasted red pepper

DH-12 Chicken Puttanesca

\$33.00

Breast of Chicken with puttanesca sauce (spicy tomato, onion, capers, olives) over tricolor tortellini

DH-13 Chicken Morel

\$33.00

Grilled Chicken Breast with shallots & morel mushrooms

*Service charge and sales tax are applicable on prices as shown
Guarantee is required seventy two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

DH-14 Chicken Basil \$33.00

Breast of Chicken with fontina cheese, prosciutto and marsel mushrooms

DH-15 Chicken Venice \$34.00

Limited to 500 guests

Breast of Chicken with broccoli, parmesan, cheddar risotto with white wine tomato sauce

DH-16 Prime Rib of Beef - King Cut

Minimum of 15 guests **\$45.50**

Slow roasted Prime Rib, thick-cut with natural Au Jus, served with fresh Horseradish

DH-17 Prime Rib of Beef - Queen Cut

Minimum of 15 guests **\$41.75**

Slow roasted Prime Rib, medium cut with natural Au Jus, served with fresh horseradish

DH-18 New York Strip Steak \$48.50

Boneless New York cut of Strip Loin, grilled Medium and served with a Maitre d'Hotel Butter

DH-19 Roast Sliced Beef Tenderloin \$48.50

Slices of center cut of Tenderloin, cooked Medium, topped with a Mushroom Merlot sauce

DH-20 Grilled Filet Mignon \$48.50

Center-cut Filet Tenderloin, cooked Medium, served with sautéed Wild Mushroom & Burgundy au jus

DH-21 Roast Loin of Pork Chardonnay \$38.75

Herb seasoned sliced Loin of Pork, topped with a delicate Chardonnay sauce

DH-22 Roast Pork Tenderloin \$40.00

Oven roasted pork tenderloin with mustard dill sauce

DH-23 French Cut Pork Chop \$40.00

French cut pork chop with Carolina BBQ spice and apple cider BBQ glaze.

DH-24 Petite Filet Combination

A 4 ounce center-cut Filet of Beef served with Madeira Wine sauce; pair the Filet with one of the following:

***Jumbo Shrimp Scampi* \$48.50**

Tender Gulf Shrimp sautéed in Garlic Butter and chopped Parsley, served tail-on

***Jumbo Stuffed Shrimp* \$51.50**

Butterflied Gulf shrimp stuffed with Crabmeat Dressing, served with Nantua sauce

***Norwegian Salmon* \$48.50**

Filet of fresh Norwegian Salmon, topped with a Lemon-Dill Butter sauce

***Breast of Chicken* \$41.95**

Marinated boneless Breast of Chicken prepared with your choice of sauce: *Barbecue, Lemon & Herb, Chasseur, Tarragon Volute, or Tomato Basil*

Sheraton Greensboro Hotel at Four Seasons

Lunch and Dinner Build-a-Buffer

Who better knows your guests than you! Select from the following pages your choices of Salad, Entrée, Vegetable, Starch. Add our fresh Baked Bread, Chef's choice Dessert, Coffee, Tea or Decaf and you have designed a complete meal plan. Of course, your Convention Services Manager is always ready to help with suggestions and recommendations to best suit your objectives.

Buffer service requires a minimum guarantee of fifty (50) persons

Luncheon Buffet Two Entree

\$30.50

Choice of:
Two Salads
Two Entrees
One Vegetable
One Starch

Dinner Buffet Two Entree

\$35.75

Choice of:
Three Salads
Two Entrees
Two Vegetables
One Starch

Luncheon Buffet Three Entree

\$32.95

Choice of:
Three Salads
Three Entrees
Two Vegetables
Two Starches

Dinner Buffet Three Entree

\$38.95

Choice of:
Three Salads
Three Entrees
Two Vegetables
Two Starches

Dinner Buffet Four Entree

\$42.50

Choice of:
Four Salads
Four Entrees
Two Vegetables
Two Starches

All buffets come complete with Chef's Dessert Station, Fresh baked Rolls, Butter, Coffee, Decaf, or Tea.

Add an additional Salad, Vegetable, or Starch for only \$3.00 per person

A guarantee of less than fifty persons will incur a \$5.00 per person surcharge.

*Service charge and sales tax are applicable on prices as shown
Guarantee is required seventy two (72) business hours prior to event*

Lunch and Dinner Build-a-Buffer

The following selections are some of our more popular items. We can also customize any item to meet special dietary, or custom needs. Our Convention Services Managers are fully versed in pairing our meal plan with your event to maximize your impact.

Salads

Caesar Salad
Greek Salad
Spinach and Mushroom
Spinach and Gorgonzola
*With bacon, red onion, blueberries, grape
tomato, sherry vinaigrette*
Tossed Mixed Greens
Creamy Cole Slaw
Vinegar Cole Slaw
BBQ Cole Slaw
Antipasto
*Italian meats, cheese, tomatoes,
cucumber with mixed greens*
Cucumber and Dill
Sour Cream OR Vinegar Based
Fresh Fruit
Waldorf Apple Walnut
Fresh Fruit Ambrosia
Seven Bean
Pasta Prima Vera
Macaroni Salad
Potato Salad, Southern Style
Marinated Mushroom
Grilled Vegetable Salad
Soba Noodle and Shrimp
Tomato -Cucumber, Red Onion
Tomato Cucumber Salad
on bed of couscous
Tomato and Baby Mozzarella
With Italian Pepperoni with basil & balsamic
Seven Spring Salad of artichoke heart, heart of
palm, salt cured olives, roasted red pepper and
marinated asparagus
Tabbouleh Salad
*With cucumber, tomato, parsley, mint, olive oil,
cracked wheat, lemon*

Beef Entrees

Smoked Red Wine Short Ribs of Beef
Teriyaki Short Ribs of Beef
Roast Beef and Mushroom
Country Style Steak
Marinated London Broil
Beef Stroganoff
with fried julienne potato garnish
Sautéed Beef Tips and Mushrooms
Yankee Pot Roast
South Pacific Pot Roast
Barbecue Beef Chuck
Heartland Simmered Beef Stew
Marinated Flank Steak *with peppers and
onions in soy-ginger-garlic*
Red Curry Beef
With Jasmine Rice
Beef Tenderloin Tips *with sweet
Potatoes and peanuts*

Pork Entrees

Roast Pork Loin au Chardonnay
Pork Loin Chasseur
Herb Garlic Pork Loin
With mild Italian sausage & peppers
Jamaican Jerk
Medallion of Pork Saltimbocca
Roast Pork Loin Marsala
Jamaican Roast Pork Loin
Smoked Baby Back Pork Ribs
BBQ Pork Shoulder – Tomato Sauce
BBQ Pork Shoulder – Vinegar Sauce
Oven-roasted Pork Loin *with cider, fennel
and apple slaw*

Sheraton Greensboro Hotel at Four Seasons

Chicken Entrees

Oven-roasted Dijon & Lemon Chicken

With onion gravy

Southern Fried

Tangy Barbecue

Herb Baked

Lemon Greek

Sweet and Sour

Oriental Stir-Fry

Cacciatori

Pecan Honey

Teriyaki

Chicken Ala King

Old fashion Pot Pie

Coq au vin

Jamaican Jerk

Red Curry Chicken

With Jasmine Rice

Cajun Roast*

Chicken & Sausage Creole*

**recommend steamed rice as one of the
starches*

Pasta Entrees

Choice of one pasta:

Fettuccini, Linguini, Penne, Ziti, Wild

Mushroom Ravioli, Cheese Ravioli

Choice of one meat:

Chicken (grilled, Cajun or flash fried)

Shrimp (grilled or oven-roasted)

Salmon (grilled or oven-roasted)

Choice of one sauce:

Tomato Basil, Alfredo,

Vodka Tomato Cream

Five Cheese & Bacon

Lasagna

Three Layer Homemade Beef

Beef and Italian Sausage

Chicken & Mushroom

Spinach Mushroom Grilled Chicken

Greek Meat Lasagna

with red & white sauces

Seafood Entrees

Grilled Tilapia

Seafood Newburg

Market Fish Florentine

Fried Catfish

Cajun Fried Catfish

Cajun Fried Flounder

Fried Flounder

Deep fried Cod fish

Blackened Catfish

Fish and Chips

Seafood Stir-Fry

Shrimp & Scallop Marinara

Calabash Seafood *of fried flounder,
popcorn shrimp & clam strips*

Shrimp-Stuffed Tilapia *with hollandaise*

Lump-Crab Stuffed Tilapia *with lemon
parsley sauce*

Broiled Tilapia±

Broiled Fish – Chef's Choice*

±served with lemon, dill, parsley sauce

Seafood Stew *with clams, mussel, shrimp,
scallop and fish*

Chicken, Shrimp & Sausage Gumbo*

Chicken, Shrimp, Crawfish & Sausage
Creole*

Shrimp Cajun Creole*

Chicken, Shrimp, & Sausage Etouffee*

**recommend steamed rice as one of the
starches*

Homestyle Casseroles

Limited to 500 guests

Tuna Noodle Casserole *with pasta shells,
white tuna, white cheddar cheese*

Chicken Noodle Casserole *with egg
noodles, mushrooms, cheddar cheese*

Turkey Tetrazzini Casserole *with egg and
spinach fettuccini, three cheese blend*

Tex-Mex Turkey Casserole *with green
chili, rice, tortellini, monteray jack and
pepper jack cheeses*

Chicken & Broccoli Casserole *with egg
noodles and cheddar cheese*

Sheraton Greensboro Hotel at Four Seasons

Vegetarian Entrees

Eggplant Parmesan Lasagna
Grilled Vegetable Lasagna
Oriental Stir-Fry Low Mein
Tortellini Marinara *with grilled vegetables*
Cheese Ravioli
Mushroom Ravioli
with tomato basil sauce & feta
Pasta Cremelli with grilled vegetables
with red sauce or alfredo sauce
Pasta Ziti with grilled vegetables
with red sauce or alfredo sauce
Fettuccini Primavera

Vegetables

Fresh Whole Green Beans
with Red Pepper or Almonds
Country Green Beans
with Smoked Ham
Green Bean Casserole with Mushrooms
Honey Glazed Buttered Baby Carrots
Buttered Baby Carrots
Green Peas and Carrots
Baby Carrots with Brown Sugar
Green Peas and Mushrooms
Buttered Corn
Corn with Mixed Bell Peppers
Corn on the Cob
Buttered Broccoli
Broccoli with Cheese Sauce
Mixed Southern Greens
Stir-Fry Oriental
Broccoli, Cauliflower, Carrot Medley
Lima Beans & Corn
Buttered Lima Beans
Zucchini, Yellow Squash,
and Red Pepper
Zucchini, Yellow Squash & Mushroom
Steamed Cauliflower *with cheese sauce*

Starches

Saffron Rice
Wild Rice Medley
Rice Pilaf
Garden Vegetable Rice
Spanish Rice
Steamed Rice *with peas & Carrots*
Jasmine Rice *with Edamame and almonds*
Oven Roasted Potatoes
Lyonnaise Potatoes
Roasted Fingerling Potatoes
Roast Red Bliss Potatoes
Parsley Potatoes
Fresh Whipped Potatoes
Red-skin Mashed with garlic
Scalloped Potatoes
Au gratin Potatoes
Macaroni & Cheese
Macaroni & Cheese *with bacon*
Baked Beans
Hush Puppies
Roasted Sweet Potatoes
Candied Yams
Mashed Sweet Potatoes
with marshmallow topping

Sheraton Greensboro Hotel at Four Seasons

Adult Beverage Options

Bar Selections

"Call Brands"	\$7.75 per serving
"Premium Brands"	\$8.75 per serving
"Sheraton Specialty Brands"	\$9.00 per serving
Domestic Beer	\$4.75 each
Premium Beer	\$5.75 each
House Wine	\$7.25 per serving
Soft Drinks	\$3.50 per serving

*****All prices include service charge and tax*****

Call

Jim Beam
Johnnie Walker Red
Seagrams VO
Bacardi
Smirnoff
Beefeater
Sauza Gold

Premium

Wild Turkey
Chivas
Crown Royal
Myers
Absolut
Bombay Sapphire
1800

Sheraton Specialty

Makers Mark
Glenlivet
Crown Royal Reserve
Appleton Extra
Grey Goose
Hendrick
Patron

Domestic Beer

Budweiser (reg & light)
Miller Lite
Coors Light
Michelob Light
Michelob Ultra
Yuengling

Premium Beer

Heinekin
Amstel Light
Corona Extra
Corona Light
Red Oak, Lager
Natty Greene
Sam Adams

House Wine

Columbia Crest
Chardonnay
Pinot Grigio
Merlot
Cabernet Sauvignon
Berringer White Zinfandel

Martini Bar

A separate bar offering a selection of the following: Cosmopolitan, Appletini, Melon Martini and Classic Martini \$11.00 per serving

Cordials

We offer a full line of Cordials and Liquors to add a "Grand Finale" to your function. Prices will vary based on type and age, please ask your Convention Services Manager for details.

Wine List

You will find a great selection of wines to choose from. We have placed special emphasis on American wines so as to best balance quality, availability, and price. Do not hesitate to ask for our wine list. If you need something to work within your budget and don't find it on the list, let us source a value wine for you.

Charges

All prices include service charge and tax

Bartender Fees for groups of 35 or less

\$25.00 for the first hour (per bartender)
\$15.00 each additional hour (per bartender)

Sheraton Greensboro Hotel at Four Seasons

Themed Hors d'oeuvre Stations

Minimum guarantee of 50 persons.

Themed stations by themselves are not designed to take the place of dinner

Total Guarantee cannot be split between multiple stations.

Stations are built for 1 ½ hour event

East Coast

\$24.00 Per Person

Fried Catfish Fingers

Pork Barbecue *served with Silver Dollar Rolls*

Maryland -Style Crab Cakes *served with cocktail sauce & tartar sauce*

Honey Pecan Chicken Drumsticks

Hush Puppies and Corn Bread

Cajun

\$24.00 Per Person

Chicken, Shrimp & Andouille Sausage Creole with Rice

Catfish Fingers *with spicy Remoulade*

Mardi Gras Chicken Tenders *with Bleu Cheese & Ranch Dips*

Baton Rouge Meatballs

Dirty Rice

Spicy Hot Spinach & Crab Dip *served with Potato Skins & Bread Sticks*

Al Cancun

\$24.00 Per Person

Beef Fajitas and Chicken Fajitas

Jalapeño Poppers

Spinach, Corn, Grilled Onion & Jack Cheese Quesadillas

Tri-color Tortillas with Chili Con Queso *served with Jalapeno, Cheddar Cheese, Soft Flour Tortillas, diced tomatoes, shredded lettuce, sour cream, salsa, guacamole and sliced black olives*

Southwestern

\$27.25 Per Person

Crossroad Shrimp *with Poblano Roasted Grits*

Flautas of Chicken *served with mango & grilled corn salsa*

Baby Back Ribs brushed with honey & crushed red peppers

Smoked Chicken Quesadillas *with Chorizo Sausage & Black Bean Cactus Salsa*

West Coast

\$30.50 Per Person

Smoked Salmon Tartini *with red onion & capers drizzled with olive oil*

Grilled Portabella topped *with goat cheese, tomato & basil*

Rosemary, Lemon & Prosciutto Chicken Skewers

Grilled Flank Steak marinated in mango, garlic & cilantro

Oriental

\$27.75 Per person

Steamed Shumai with cabbage & water chestnuts *served with vinegar & soy sauce*

Two Onion Pork Shreds

Asparagus Chicken with Black Bean Sauce

Tempura Shrimp *with crab spicy mustard & red chili duck sauce*

Fried Rice

A surcharge of \$5.00 per person will be added to parties of less than fifty.

*Service charge and sales tax are applicable on prices as shown
Guarantee is required seventy two (72) business hours prior to the event*

Sheraton Greensboro Hotel at Four Seasons

Chef Attended Stations

Minimum guarantee of 50 persons

Themed stations by themselves are not designed to take the place of dinner

Total Guarantee cannot be split between multiple stations.

Stations are built for 1 ½ hour event

Italian Pasta & Pizza Station *

\$34.00 Per Person

Tri-Color Tortellini, Saffron Penne and Black Pepper Farfale all tossed with Broccolini, Roasted Red Pepper, Wild Mushrooms, Mild Italian Sausage, Green Peas
Choices of Chicken, Shrimp, Tomato Basil and Alfredo Sauces
*accompanied with Garlic Cheese Bread, Cured Pimento Stuffed Green Olives, Kalamata Olives,
Sliced Dry Pepperoni & Salami, Capocollo Ham,
Sliced Prosciutto, Marinated Tomato & Mozzarella
Assorted Pizzas*

Oriental Station*

\$34.00 Per Person

Lo mein Station

Stir Fry with Choice of Beef, Chicken & Shrimp tossed with peppers, onion, baby corn, bok choy, broccoli, carrots, celery, mushrooms, bamboo shoots, water chestnuts and green onion

Fried Rice

Egg Rolls with Duck Sauce & Spicy Mustard

Fortune Cookie

*Additional chef fee of \$50.00 per chef is applicable

A surcharge of \$5.00 per person will be added to parties of less than fifty.

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Show Carve Stations

<u>Steamship Round of Beef</u>	\$920.00 serves 175
Roasted to perfection served with horseradish sauce, silver dollar rolls and condiments	
<u>Roast Tenderloin of Beef</u>	\$500.00 serves 25
Most tender of all cuts, cooked to perfection served with silver dollar rolls, condiments and sauce Au Jus alie	
<u>Roast Prime Rib of Beef</u>	\$670.00 serves 30
Served with horseradish sauce, silver dollar rolls, condiments and sauce Au Jus	
<u>Roast New York Strip Loin of Beef</u>	\$600.00 serves 30
Served with sauce Au Poivre, silver dollar rolls and condiments	
<u>Roast Leg of Lamb</u>	\$575.00 serves 30
Seasoned to perfection served with Mint Jelly, condiments and assorted rolls	
<u>Black Oak Sugar Cured Ham</u>	\$475.00 serves 50
Served with assorted Mustards, condiments and Rye Panini rolls	
<u>Roast Boneless Pork Loin</u>	\$430.00 serves 50
Served with sauce Chardonnay & Apricot Plum Sauce, condiments and assorted rolls	
<u>Whole Smoked Suckling Pig</u>	\$870.00 serves 150
Served with vinegar based and tomato based BBQ sauces, soft rolls and coleslaw	
<u>Oven-roasted Whole Salmon</u>	\$400.00 serves 50
Served with melba toast and lemon-dill mayonnaise	
<u>Whole Roast Turkey</u>	\$410.00 serves 50
Boned and stuffed with breast of turkey meat, served with Herbed Rosemary sauce, condiments and assorted rolls	
<u>Salt Brined Roasted Whole Turkey</u>	\$325.00 serves 50
Served with cranberry sauce, mayonnaise, whole grain mustard and assorted rolls	
<u>Spit Roasted Greek Gyro</u>	\$575.00 serves 100
Authentic lamb cone gyro served with Tomato, Lettuce, Onion, Tzatziki and Pita Bread	

All stations manned for a maximum of one and one half (1 ½) hours duration.

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Sheraton Greensboro Hotel at Four Seasons

Hors d'oeuvres & Receptions

Seafood

Twice Baked Oysters Rafeal Style <i>(Baked Oysters topped with spicy Shrimp, Spinach, Bacon, Cream & Hollandaise Sauce)</i>	\$390.00 100/tray
Jumbo Cocktail Shrimp with Cocktail Sauce	\$575.00 100/tray
Popcorn Shrimp with Cocktail Sauce	\$300.00 per 10 lbs
Spiced Shrimp in the shell	\$340.00 100/tray
Shrimp Quesadillas served with Salsa & Sour Cream	\$475.00 100/tray
Tempura Shrimp with Sweet & Sour <u>or</u> Hot Pepper Sauce	\$410.00 100/tray
Marinated, grilled Shrimp Kabobs	\$520.00 100/tray
Shrimp Scampi in Herb Butter, Lemon and White Wine	\$475.00 100/tray
Creole Crab Dip with Garlic Croustade	\$370.00 gallon
Spinach & Crab Dip with bread sticks	\$410.00 gallon
South of the Border Shrimp-Crab Dip with corn tortillas	\$410.00 gallon
Crab Cocktail Claws with Cocktail & Remoulade sauces & Lemon	\$375.00 100/tray
Maryland-Style Crab Cakes with Cocktail, Remoulade & Tartar Sauces	\$370.00 100/tray
Mushrooms stuffed with Crab topped with Lemon Cream	\$370.00 100/tray
Fried Calamari with Marinara Sauce & Lemon Aioli	\$310.00 100/tray
Catfish Bites with Cocktail & Tartar Sauces & lemon	\$290.00 100/tray
Flounder Bites with Cocktail & Tartar Sauces & lemon	\$290.00 100/tray
Bacon & Shrimp Puffs with Remoulade Sauce	\$410.00 100/tray
Thai Red Curry Shrimp with Jasmine Coconut Rice	\$575.00 100/tray
Shrimp & Crab Cake with Cocktail & Tartar sauces	\$370.00 100/tray

Seafood Mirrors

Sliced Smoked Salmon with chopped egg, capers, cream cheese & red onion served with Melba toast & mini bagels	\$410.00 per side
Oven Roasted Whole Salmon Louisiana served with Remoulade sauce, crawfish hollandaise & sliced garlic croustade	\$500.00 each
Whole Poached Decorated Salmon with cucumber dill tartar sauce, chopped egg, capers & red onion served with assorted crackers & Melba toast	\$535.00 each

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Sheraton Greensboro Hotel at Four Seasons

Chicken

Sweet and Sour Chicken <i>with Peppers, Onion & Pineapple</i>	\$248.00	100/tray
Spicy Jamaican Chicken Wings	\$248.00	100/tray
Honey Teriyaki Chicken Wings	\$248.00	100/tray
Carolina BBQ Chicken Wings	\$248.00	100/tray
Cajun Chicken Wings <i>with bacon ranch dip</i>	\$248.00	100/tray
Pineapple Chicken Sate <i>with pineapple sauce</i>	\$248.00	100/tray
Turkey Meatballs	\$208.00	100/tray
<i>Carolina style with BBQ Sauce</i>		
<i>Cajun style with creole sauce</i>		
<i>Italian style with tomato-basil sauce</i>		
<i>Bangkok style with peanut sauce</i>		
Chicken Drummettes <i>with Ranch, Honey Mustard & BBQ Dip</i>	\$248.00	100/tray
Buffalo Hot Wings <i>w/Celery, Carrot Sticks, Bleu Cheese & Ranch Dips</i>	\$248.00	100/tray
Chicken Kabobs Teriyaki <i>with Peppers & Onions</i>	\$265.00	100/tray
Mini Chicken Cordon Bleu <i>with Supreme Sauce</i>	\$248.00	100/tray
Chicken Tenders <i>with Honey Mustard & BBQ Sauces</i>	\$248.00	100/tray
Spicy Buffalo Chicken Tenders <i>with Ranch & Bleu Cheese Dips</i>	\$248.00	100/tray
Honey BBQ Chicken Tenders <i>with BBQ Sauce</i>	\$248.00	100/tray
Sicilian Chicken Tenders		
<i>served with Goat Cheese, Ricotta & Marina Sauces</i>	\$248.00	100/tray
Yakitori Chicken Tenders <i>with Scallions & Baby Corn</i>	\$248.00	100/tray
Buffalo Chicken Egg Roll <i>with bacon, ranch & bleu cheese dips</i>	\$285.00	100/tray

Beef

Meatballs: Swedish, Barbecue, <u>OR</u> Sweet and Sour	\$208.00	100/tray
Hawaiian Meatballs <i>with pork sausage, peppers, onion, pineapple, water chestnuts, sweet & sour sauce</i>	\$208.00	100/tray
Bourbon Street Meatballs <i>with andouille sausage, Peppercorn & Creole sauce</i>	\$208.00	100/tray
Mediterranean Meatballs <i>with minted tomato sauce</i>	\$208.00	100/tray
Oriental Meatballs <i>with sweet mirin sauce</i>	\$208.00	100/tray
Beef Kabob Teriyaki <i>with Peppers & Onions</i>	\$280.00	100/tray
Garlic Ginger Beef Kabob		
<i>with Zucchini, Peppers, Onions, Red pepper & Soy Sauce</i>	\$280.00	100/tray
Beef Sate <i>marinated in Coconut Milk & Hot Curry Sauce</i>	\$280.00	100/tray
Cheeseburger Egg Roll <i>with mustard, ketchup</i>	\$290.00	100/tray
Philly Steak & Cheese Egg Roll <i>with mustard, ketchup</i>	\$290.00	100/tray

Lamb

Herb crusted Lamb Chop <i>served with Mint Jelly</i>	\$355.00	100/tray
Ground Lamb Kabob	\$340.00	100/tray
Lamb Meatballs in Spicy Tomato Sauce	\$340.00	100/tray

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Sheraton Greensboro Hotel at Four Seasons

Pork

Baby-Back Ribs: <i>(select one style: Oriental, Memphis, Sweet & Sour, or Barbecue)</i>	\$358.00	100/tray
Ham and Cheese Strudel	\$255.00	100/tray
Pigs in a Blanket <i>served with Mustard</i>	\$255.00	100/tray
Melon wrapped with Prosciutto	\$255.00	100/tray
Asparagus wrapped with Prosciutto	\$289.00	100/tray
Andouille Sausage in Puff Pastry	\$289.00	100/tray
Mild Italian Sausage stuffed Mushroom Caps <i>served with Tomato Basil Sauce</i>	\$365.00	100/tray
Bacon Wrapped Red Potato <i>with blue cheese dip</i>	\$230.00	100/tray
Palace Court Pork Kabob <i>with andouille sausage & gravy</i>	\$255.00	100/tray
BBQ Pork Quesadilla <i>with black bean corn chipotle salsa</i>	\$290.00	100/tray
Southern Fried Pork Sliders <i>with honey mustard & mayo</i>	\$290.00	100/tray
Chile Braised Pork Shoulder Taco <i>with pickled onion & tomato salsa</i>	\$290.00	100/tray
Ham & Cheese Egg Roll <i>with mango mustard</i>	\$290.00	100/tray
Carolina BBQ Egg Roll <i>with BBQ sauce</i>	\$290.00	100/tray

Specialty

Antipasti Rolls <i>cheese wrapped with marinated salami, ham & smoked turkey</i>	\$230.00	100/tray
Salami Cornets <i>with cream cheese and olives</i>	\$230.00	100/tray
Spanikopita - <i>Spinach & feta filled phyllo triangle</i>	\$260.00	100/tray
Wild Mushroom & Roasted Pepper Strudel <i>with Fontina Cheese</i>	\$260.00	100/tray
Stuffed Grape Leaves - <i>Basmati rice, vegetables, mint & parsley</i>	\$340.00	100/tray
Jumbo Mushrooms <i>stuffed with Herbs, Parmesan & Spinach</i>	\$260.00	100/tray
Fried Mac and Cheese	\$260.00	100/tray
Miniature Quiche (select one): <i>Lorraine (bacon & Swiss)</i> <i>Spinach, Mushrooms, Onion, Mozzarella, & Parmesan</i> <i>Ham, Provolone, Cheddar, Mozzarella & Broccoli</i> <i>Napels (pepperoni, ham, artichoke, onion, pancetta)</i> <i>Onion, Mushroom, Potato Ricotta</i> <i>Western (peppers, onion, bacon, white cheddar)</i>	\$260.00	100/tray
House Fried Mozzarella <i>with tomato dipping sauce</i>	\$260.00	100/tray
Brie en Croute <i>topped with brown sugar & almonds</i> <i>served with sliced baguette & garnished with sugar grapes</i>	\$260.00	kilo
Finger Tea Sandwiches: choice of <u>three</u> <i>Egg Salad Spread, Chicken Salad Spread, Tuna Salad Spread, Ham Salad Spread</i> <i>Olive & Roasted pepper Spread, Pimento & Cheese Spread</i>	\$230.00	100/tray
Hyrollers - <i>tortilla wrapped assorted meats, cheeses, & vegetable</i>	\$405.00	100/tray

*Service charge and sales tax are applicable on prices as shown
Guarantee is required seventy two (72) business hours prior to the event*

Sheraton Greensboro Hotel at Four Seasons

Farmers Market

Grilled Seasonal Vegetable Full tray...\$260 ½ tray...\$215 ¼ tray...\$160

Grilled with Extra Virgin Olive Oil & Balsamic Vinegar

*to include: jumbo asparagus, portabella mushrooms, red, yellow & orange peppers,
yellow & gold beets, Granny Smith apples, cipollini onion, farm fresh zucchini, squash,
sliced carrots & jumbo field mushrooms & served with Garden Vegetable Dip*

Basket of Raw Fresh Vegetables Full tray...\$200 ½ tray...\$150 ¼ tray...\$105

*to include: broccoli, cauliflower, celery, cucumber, carrots, green beans,
zucchini and yellow squash & served with Roasted Red Pepper Dip*

Domestic & International Cheeses Full tray...\$370 ½ tray...\$225 ¼ tray...\$170

*to include: Cheddar, Swiss, Smoked Gouda, Havarti, Smoked Cheddar, Boursin,
Brie with cranberry, Gourmandise with walnuts, Jarlsberg served with French bread,
onion crostini and assorted crackers and garnished with red and black grapes*

Display of Fresh Seasonal Fruit Full tray...\$255 ½ tray...\$180 ¼ tray...\$140

to include honeydew, cantaloupe, grapes, strawberries, pineapple, mango, papaya

with Chocolate Fondue Full tray...\$280 ½ tray...\$190 ¼ tray...\$145

with Cottage Cheese, Honey & Mint Full tray...\$290 ½ tray...\$195 ¼ tray...\$150

with Strawberry, Honey & Yogurt Dip Full tray...\$305 ½ tray...\$210 ¼ tray...\$165

Vegetarian Fare

Roasted Red Pepper Relish Spread

with sliced onion baguette & assorted crackers

\$90.00 per quart

Hummus Tahini Dip

Chick Peas, sesame Paste, Lemon & Cilantro served with pita bread

\$90.00 per quart

Cheddar and Wine Spread

with sliced onion baguette, celery & carrot sticks

\$79.00 per quart

Hot Spinach Artichoke Dip

with bread sticks and pita bread

\$90.00 per quart

Philly Style Jalapeno & Garden Vegetable Spread

\$90.00 per quart

with sliced onion baguette & assorted crackers

Rotel Cheddar & Pepper Dip *with corn tortillas*

\$90.00 per quart

Cold Spinach, Feta & Greek Yogurt spread *with pita triangles*

\$104.00 per quart

Additional Chips and Breads

\$18.00 per pound

*Service charge and sales tax are applicable on prices as shown
Guarantee is required seventy two (72) business hours prior to the event*

Sheraton Greensboro Hotel at Four Seasons

Luncheon Salads

All entrée salads are served with:

Fresh Baked Rolls and Butter,

Chef's Choice of Dessert,

Coffee, Decaf, Iced Tea

Select two dressings unless menu specific dressing is indicated:

Ranch, Italian, 1000 Island, Blue Cheese, Honey Balsamic, Sundried Tomato, Bacon Ranch, or Caesar

L-1 Salad Trio **\$20.95**

Three house made salads: Tuna, Chicken and Egg, garnished with Tomato, Cucumber and Carrot Curls

L-2 Four Seasons Chef Salad **\$20.50**

Julienne sliced Turkey, Smoked Ham, Cheddar and Swiss Cheeses with fresh Tomato Wedge, Cucumber, Egg, Olives, and Red Onions on a bed of crisp Mixed Greens, served with your choice of dressings

L-3 Grilled Chicken Caesar Salad **\$21.50**

Marinated grilled Chicken Breast served on a bed of crisp Romaine Lettuce with croutons & freshly grated Asiago Cheese with house made Caesar Dressing

L-4 Buttermilk Chicken Caesar Salad **\$21.50**

Shallow-fried Chicken Breast served on a bed of crisp Romaine Lettuce with croutons & freshly grated Asiago Cheese with house made Caesar Dressing

L-5 South Mill Grilled Chicken Salad **\$23.75**

Marinated Chicken with herbs, cumin & paprika served on a bed of Mixed Greens with julienne Ham, Red Pepper, heart of Palm, Red Pear, tomato, Boiled egg, Black Olives and crumbled Jack cheese & julienne Cheddar cheese with your choice of dressings

L-6 Rolling Meadow **\$22.50**

Shallow-fried Chicken on tender Mixed Greens with sliced Cucumber, Tomato, Red Pepper, Red Onion, Boiled Egg and Carrot Curls served with your choice of dressings

L-7 Low Country Cajun Chicken Salad **\$22.50**

Tender Greens topped with seasoned Gilled Chicken, Black-eyed Peas, Tomato, Cucumber, Red Onion, crumbled Jack cheese, Green & Red Peppers, Carrot Curls served with your choice of dressings

***indicate preference of "hot" or "mild"*

*Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

Luncheon Salads – continued

L-8 Mediterranean Chicken Salad

\$22.50

Fresh Wine & Herb oven-roasted Chicken on tender Greens with Roasted Red & Yellow Peppers, Artichoke Heart, Kalamata Olives, Feta and Gorgonzola Cheeses, Tomato, Cucumber, and Red Onion served with your choice of dressings

L-9 The Health Club

\$21.95

Fresh Fruit in Season (honeydew, cantaloupe, blueberries, strawberries, pineapple, and more) with Grilled Chicken Breast

L-10 Vegetarian Grilled Garden Salad

\$21.95

Tender mixed greens, grilled portabella mushroom, zucchini, squash, red & green pepper, carrots, garbanzo beans, red onion, artichoke heart, tofu, tomato, cucumber, broccoli, cauliflower with *choice of cheese*: feta, cheddar, smoked gouda, or blue cheese and choice of dressings

L-11 Lemon Greek Chicken Salad

\$22.75

Lemon and thyme marinated chicken on tender greens with pine nuts, goat cheese, red onion, tomato, cucumber, artichoke hearts, green & black olives served with your choice of dressings

L-12 Olympia Chicken Salad

\$23.95

Grilled marinated chicken on tender greens with banana peppers, garbanzo beans, cucumber, tomato, artichoke heart, kalamati olives, marinated mushrooms, goat cheese served with your choice of dressings

L-13 Nicoise Chicken Salad

\$23.95

Grilled marinated chicken on tender greens with kalamata olives, haricot verts, red onion, red potatoes, hard boiled egg, tomato, and cucumber served with your choice of dressings

*Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

Luncheon Sandwiches

All entrée sandwiches are served with one side and Chef's Choice of Dessert, Coffee, Decaf, Iced Tea

L-10 Tortilla Wraps \$21.50

Fresh Tortilla Wrappers filled with Romaine
Lettuce, Tomato, Red Pepper, Mozzarella ,
Cheddar, & Herb Cheese

Each serving includes three of the following:

Grilled Chicken Smoked Turkey
Beef Smoked Ham

Vegetarian Wrap (grilled zucchini, squash,
onion, mushrooms, red pepper, lettuce, tomato,
herb & mozzarella & cheddar cheeses)

Humus Tahini Wrap (Vegan)

L-11 New York Deli Board \$20.75

Select one of the following sandwiches:

Roast Turkey, Bacon & Swiss
Cured Ham & Provolone
Roast Beef & Cheddar
Corned Beef & Swiss
Pastrami & Swiss

On your choice of bread:

White, Whole Wheat, Rye, Multi-Grain
Served with lettuce, tomato, pickle,
sliced onion, and Fruit Garnish

L-12 Croissantere \$20.75

Select one of the following:

House made Tuna Salad
House made Chicken Salad
Ham & Swiss
with mayonnaise & mustard
Turkey & Swiss
with mayonnaise & mustard
Roast Beef & Cheddar

with horseradish, mayonnaise & mustard
Grilled Chicken with Bacon & Swiss
with mayonnaise & mustard

Grilled Portabella, fried onion, spinach,
alfalfa sprouts, herb cheese

All served on Croissant with Lettuce, Tomato,
Pickle, Sliced Red Onion and fruit garnish of
Orange, Strawberry & Grapes

Sides

Select one of the following:

Potato Salad, Coleslaw, Garden Pasta Salad
Potato or Tortilla Chips

****Note: any of the previous salads or sandwiches can be served "boxed"
Soft Drinks may be substituted as beverage with Box Lunch Service**

*Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

Working Luncheons

Served with Chef's Choice of Dessert, Coffee, Decaf, Iced Tea

L-13 All American Deli Bar

Minimum guarantee of 25
Guarantee of less than 25 will be served "plated"
\$22.50

Features Ham, Roasted Breast of Turkey, Roast Beef, Salami, Cheddar, Swiss and Smoked Gouda Cheeses
Lettuce, Tomato, Onion, Pickle, Relish Tray with Coleslaw, Potato Salad, Condiments, and a variety of Breads

L-14 Ultimate Sub Buffet **\$22.50**

Minimum guarantee of 25
Guarantee of less than 25 will be served "plated"
Ultimate Sub with Ham, Roast Turkey, Roast Beef, Salami, Pepperoni, Sliced Onion, Tomato Red & Green Peppers, Lettuce, Pepperoncinis, Olives, and Pickles. Served with New Potato Salad, Potato Chips & Slaw

L-15 Deli Sandwich & Salad **\$27.00**

Minimum guarantee of 25
Pre-made deli sandwiches of ham, turkey, roast beef, lettuce, tomato, pickle on whole wheat, multi-grain or white bread. Served with tossed Garden salad with choice of dressing.

L-15A Deluxe Sandwich & Salad **\$28.25**

Minimum guarantee of 25
Pre-made sandwiches of Chicken Salad, White Tuna Salad, Egg Salad with Bacon, lettuce, tomato, pickle on whole wheat, multi-grain or white bread. Served with tossed Garden Salad with choice of dressing OR Caesar Salad.

**Add soup for \$4.00 per person

L-16 Sandwich, Soup & Salad **\$28.25**

Minimum guarantee of 25
Pre-made deli sandwiches of ham, turkey, roast beef, lettuce, tomato, pickle on whole wheat, multi-grain or white bread. Served with tossed Garden Salad with choice of dressing and soup.

L-17 Baked Potato Bar **\$19.95**

Minimum guarantee of 25
Create your own stuffed Baked Potato with Bacon Bits, hot steamed Broccoli and Cheddar Cheese Sauce, Butter, Sour Cream, Chives, Sautéed Mushrooms, Peppers and Onions, crackers & rolls
**Add a Tossed Salad for additional \$3.25/person
**Add a Salad Bar for additional \$5.00/person

L-18 Soup & Salad Bar **\$24.00**

Minimum guarantee of 25
Tossed Mixed Greens, served with diced Ham, Turkey, Bacon Bits, chopped Egg, blend of grated cheeses, Broccoli & Cauliflower florets, sliced Cucumber, Mushrooms, Red Onion, Julienne Red & Green Peppers, salt-cured Green Olives, Shredded Carrots, Herbed Croutons and choice of dressings
Complemented with one choice of Soup

L-19 Soup & Caesar Salad Bar **\$30.00**

Minimum guarantee of 25
Tender romaine lettuce, croutons, cucumber, tomato with choice of two of the following:

Grilled Flank Steak	Shrimp
Grilled Vegetables	Salmon
Chicken (grilled, fried, or cajun)	

Complemented with one choice of Soup

Soups

Cream of Broccoli	Chicken Noodle
White Bean & Ham	Black Bean
Garden Vegetable	Beef & Barley

Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event

Sheraton Greensboro Hotel at Four Seasons

L-20 Soup & Roll-Up Bar \$24.50

Minimum guarantee of 25

Assortment of mini sandwiches made with fresh tortilla wrapper filled with three of your choice of: Grilled Chicken, Smoked Turkey, Beef, Fresh Vegetables, or Smoked Ham served with Baby Greens, Tomato, Mozzarella, Red Pepper and Herb Sauce

Complemented with one choice of soup

Sides

Select one of the following:

Potato Salad, Coleslaw, Garden Pasta Salad, Potato or Tortilla Chips

***Add a tossed garden salad for additional \$3.25 per person*

L-20A Deluxe Roll-Up and Salad \$24.00

Minimum guarantee of 25

Fresh Tortilla Wrappers filled with Baby Greens, Tomato, Mozzarella, Cheddar, and three of the following:

<i>Chicken Salad</i>	<i>Tuna Salad</i>
<i>Ham Salad</i>	<i>Egg Salad</i>
<i>Turkey Club</i>	<i>Bacon-Lettuce-Tomato</i>

L-21 Southwestern Taco & Fajita Bar \$29.50

Minimum guarantee of 25

Garden greens with queso fresco, red radish, tomato, cucumber, red onion, jalapeno, ranch and chipotle vinaigrette

Make your own beef or chicken taco with lettuce, tomato, onion, olives, cheddar cheese, salsa, sour cream, guacamole, jalapeno with soft and corn tacos

Grilled beef and chicken fajitas with peppers, onions, refried beans, Monterey jack cheese Mexican rice and nachos with cheese

L-22 Backyard Picnic Grill \$25.25

Minimum guarantee of 25

Select two salads:

Macaroni Salad

Southern Potato Salad

Creamy Cole Slaw

Grilled hot dogs with chili, onion, relish, ketchup, mustard

Grilled hamburgers with American cheese, lettuce, tomato, onion, mayonnaise, mustard

Hot Fries

***Add one of the following for additional \$2.00*

Bacon

Sauteed Mushrooms

Swiss or Provolone Cheese

Tossed Salad with ranch & Italian

L-23 Pizza, Pasta & Caesar Bar \$30.00

Minimum guarantee of 25

Maximum guarantee of 300

Caesar Salad with croutons, Caesar dressing

Choice of four Pizzas:

<i>Cheese</i>	<i>Pepperoni</i>
<i>Sausage</i>	<i>Meat Lover</i>
<i>Meatball</i>	<i>Chicken Teriyaki</i>
<i>BBQ Chicken</i>	<i>Veggie</i>
<i>Margarita</i>	<i>"The Works"</i>

Cajun Chicken with andouille sausage

Tex Mex Chicken with jalapeno & pepper jack

Choice of two Pastas:

Whole Wheat or Egg Penne

with Tomato Basil or Alfredo sauce

Tri-color Tortellini with Mushroom Alfredo

or Provencale sauce

Baked Spaghetti

Eggplant Parmesan with Ziti

Grilled Vegetable with spinach fettuccini

& tomato basil sauce

Three-Layer Beef Lasagna

Farfale with spicy tomato sauce and olives

Desserts of: Cannoli, Ricotta Cheesecake,

Tiramisu, Zapoli with Chocolate Sauce

*Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

Plated Luncheons

*All plated luncheons come complete with Chef's choice of vegetable, starch (unless specified within menu), salad with choice of dressing, Warm Rolls with Butter, Chef's Choice Dessert
Coffee, Decaf, Iced Tea*

LH-20 French Cut Breast of Chicken **\$25.25**

Oven-roasted chicken breast served Picatta style (mushrooms, white wine, parsley & lemon) or Florence style (marinated with sundried tomato & pesto served with Chardonnay wine chicken au jus)

LH-21 Granny's Chicken Pot Pie **\$23.00**

Limited to 800 guests

White & dark Chicken and Vegetables in a creamy White Sauce, topped with a flaky Pastry Crust

LH-23 Stir-fry Chicken in Garlic Sauce **\$23.00**

Marinated breast of chicken sautéed with Oriental Vegetables and a delicate Garlic Sauce, on a bed of steamed Jasmine Rice served with Egg Roll, Duck & Mustard Sauces

LH-24 Chicken Francaise **\$26.00**

Breast of Chicken lightly floured and sautéed until golden brown, served with an herbal white Wine sauce

LH-25 Breast of Chicken a la Lemon **\$27.00**

Lemon and Herb marinated Breast of Chicken

LH-26 Chicken Parmesan **\$27.25**

Breast of Chicken lightly breaded, sautéed and topped with Tomato Basil Garlic Sauce, Parmesan and Mozzarella Cheese, nested on a bed of Linguini Pasta

LH-27 Chicken Cordon Bleu **\$28.25**

Breast of Chicken stuffed with Smoked Ham & Gruyere

LH-28 Oven Roast Turkey **\$23.00**
Served with sage dressing and pan gravy.

LH-29 Supreme of Chicken **\$26.75**
Breast of Chicken lightly breaded and shallow-fried served with fettuccine carbonara and mixed fresh vegetables.

LH-30 Southern Fried **\$25.25**
Southern fried chicken breast with chicken gravy, mashed potato and chef's choice vegetable

LH-31 Grilled Chicken Pasta **\$26.50**
Grilled breast of chicken with 5 cheese blend over baked penne pasta with tomato basil sauce

LH-32 Bistro Chicken **\$25.25**
Oven roasted bistro chicken (bone-in) with chicken gravy and rice pilaf

LH-33 Chicken Teriyaki **\$27.25**
Breast of chicken teriyaki with island rice.

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Sheraton Greensboro Hotel at Four Seasons

LH-34 Marinated London Broil \$26.25

Flank Steak marinated in Red Wine & Fresh Herbs, broiled and thinly sliced, served with demi-glace red wine & mushroom sauce

LH-35 Petite New York Strip \$26.75

Grilled to medium perfection topped with mushrooms and onions

LH-36 English Cut Prime Rib \$26.75

Cooked to medium perfection and served au jus

LH-37 Petite Filet of Beef \$28.95

Filet of beef tenderloin with wild mushroom sauce, herbed mashed potatoes

LH-38 Roast Loin of Pork Chardonnay

\$26.25

Roasted Pork Loin topped with a sauce of natural drippings, herbs, and Chardonnay wine

LH-39 Country Steak with Onion Gravy

\$23.75

Beef steak lightly seasoned and floured, braised in beef stock until fork tender, smothered with sautéed Onion and natural pan Gravy

LH-40 Sautéed Tenderloin Tips \$26.25

Tender Beef filets sautéed with Shallots, Mushrooms, Merlot wine, and demi-glace with mashed potatoes.

LH-41 Petite Filet of Salmon \$27.95

Oven-roasted petite filet of salmon on bed of fresh spinach with citrus wine sauce

***Vegetarian Entrees available upon request for limited number (300 max)*

*Service charge and sales tax are applicable on prices as shown
Guarantee number is required seventy-two (72) business hours prior to event*

Sheraton Greensboro Hotel at Four Seasons

Lunch and Dinner Build-a-Buffer

Who better knows your guests than you! Select from the following pages your choices of Salad, Entrée, Vegetable, Starch. Add our fresh Baked Bread, Chef's choice Dessert, Coffee, Tea or Decaf and you have designed a complete meal plan. Of course, your Convention Services Manager is always ready to help with suggestions and recommendations to best suit your objectives.

Buffet service requires a minimum guarantee of fifty (50) persons

Luncheon Buffet Two Entree

\$30.50

Choice of:

Two Salads
Two Entrees
One Vegetable
One Starch

Dinner Buffet Two Entree

\$35.75

Choice of:

Three Salads
Two Entrees
Two Vegetables
One Starch

Luncheon Buffet Three Entree

\$32.95

Choice of:

Three Salads
Three Entrees
Two Vegetables
Two Starches

Dinner Buffet Three Entree

\$38.95

Choice of:

Three Salads
Three Entrees
Two Vegetables
Two Starches

Dinner Buffet Four Entree

\$42.50

Choice of:

Four Salads
Four Entrees
Two Vegetables
Two Starches

All buffets come complete with Chef's Dessert Station, Fresh baked Rolls, Butter, Coffee, Decaf, or Tea.

*Add an additional Salad, Vegetable, or Starch for only **\$3.00** per person*

*A guarantee of less than fifty persons will incur a **\$5.00** per person surcharge.*

***Service charge and sales tax are applicable on prices as shown
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Lunch and Dinner Build-a-Buffer

The following selections are some of our more popular items. We can also customize any item to meet special dietary, or custom needs. Our Convention Services Managers are fully versed in pairing our meal plan with your event to maximize your impact.

Salads

Caesar Salad
Greek Salad
Spinach and Mushroom
Spinach and Gorgonzola
*With bacon, red onion, blueberries, grape
tomato, sherry vinaigrette*
Tossed Mixed Greens
Creamy Cole Slaw
Vinegar Cole Slaw
BBQ Cole Slaw
Antipasto
*Italian meats, cheese, tomatoes,
cucumber with mixed greens*
Cucumber and Dill
Sour Cream OR Vinegar Based
Fresh Fruit
Waldorf Apple Walnut
Fresh Fruit Ambrosia
Seven Bean
Pasta Prima Vera
Macaroni Salad
Potato Salad, Southern Style
Marinated Mushroom
Grilled Vegetable Salad
Soba Noodle and Shrimp
Tomato -Cucumber, Red Onion
Tomato Cucumber Salad
on bed of couscous
Tomato and Baby Mozzarella
With Italian Pepperoni with basil & balsamic
Seven Spring Salad of artichoke heart, heart of
palm, salt cured olives, roasted red pepper and
marinated asparagus
Tabbouleh Salad
*With cucumber, tomato, parsley, mint, olive oil,
cracked wheat, lemon*

Beef Entrees

Red Wine Short Ribs of Beef
Smoked BBQ Short Ribs of Beef
Teriyaki Short Ribs of Beef
Roast Beef and Mushroom
Country Style Steak
Marinated London Broil
Beef Stroganoff
with fried julienne potato garnish
Sautéed Beef Tips and Mushrooms
Yankee Pot Roast
South Pacific Pot Roast
Barbecue Beef Chuck
Heartland Simmered Beef Stew
Marinated Flank Steak *with peppers and
onions in soy-ginger-garlic*
Red Curry Beef
With Jasmine Rice
Beef Tenderloin Tips *with sweet
Potatoes and peanuts*

Pork Entrees

Roast Pork Loin au Chardonnay
Pork Loin Chasseur
Herb Garlic Pork Loin
With mild Italian sausage & peppers
Jamaican Jerk
Medallion of Pork Saltimbocca
Roast Pork Loin Marsala
Jamaican Roast Pork Loin
Smoked Baby Back Pork Ribs
BBQ Pork Shoulder – Tomato Sauce
BBQ Pork Shoulder – Vinegar Sauce
Oven-roasted Pork Loin *with cider, fennel
and apple slaw*

Sheraton Greensboro Hotel at Four Seasons

Chicken Entrees

Oven roasted Dijon & Lemon Chicken

With onion gravy

Southern Fried

Tangy Barbecue

Herb Baked

Lemon Greek

Sweet and Sour

Oriental Stir-Fry

Cacciatori

Pecan Honey

Teriyaki

Chicken Ala King

Old fashion Pot Pie

Coq au vin

Jamaican Jerk

Red Curry Chicken

With Jasmine Rice

Cajun Roast*

Chicken & Sausage Creole*

**recommend steamed rice as one of the starches*

Pasta Entrees

Choice of one pasta:

Fettuccini, Linguini, Penne, Ziti, Wild

Mushroom Ravioli, Cheese Ravioli

Choice of one meat:

Chicken (grilled, Cajun or flash fried)

Shrimp (grilled or oven-roasted)

Salmon (grilled or oven-roasted)

Choice of one sauce:

Tomato Basil, Alfredo,

Vodka Tomato Cream

Five Cheese & Bacon

Lasagna

Three Layer Homemade Beef

Beef and Italian Sausage

Chicken & Mushroom

Spinach Mushroom Grilled Chicken

Greek Meat Lasagna

with red & white sauces

Seafood Entrees

Grilled Tilapia

Seafood Newburg

Market Fish Florentine

Fried Catfish

Cajun Fried Catfish

Cajun Fried Flounder

Fried Flounder

Deep fried Cod fish

Blackened Catfish

Fish and Chips

Seafood Stir-Fry

Shrimp & Scallop Marinara

Calabash Seafood *of fried flounder, popcorn shrimp & clam strips*

Shrimp-Stuffed Tilapia
with hollandaise

Lump-Crab Stuffed Tilapia
with lemon parsley sauce

Broiled Tilapia±

Broiled Fish – Chef's Choice**

**subject to market availability*

±served with lemon, dill, parsley sauce

Seafood Stew *with clams, mussel, shrimp, scallop and fish*

Chicken, Shrimp & Sausage Gumbo**

Chicken, Shrimp, Crawfish & Sausage
Creole*

Shrimp Cajun Creole**

Chicken, Shrimp, & Sausage Etouffee**

***recommend steamed rice as a starch*

Homestyle Casseroles

Limited to 500 guests

Tuna Noodle Casserole *with pasta shells, white tuna, white cheddar cheese*

Chicken Noodle Casserole *with egg noodles, mushrooms, cheddar cheese*

Turkey Tetrazzini Casserole *with egg and spinach fettuccini, three cheese blend*

Tex-Mex Turkey Casserole *with green chili, rice, tortellini, monteray jack and pepper jack cheeses*

Chicken & Broccoli Casserole *with egg noodles and cheddar cheese*

Sheraton Greensboro Hotel at Four Seasons

Vegetarian Entrees

Eggplant Parmesan Lasagna
Grilled Vegetable Lasagna
Oriental Stir-Fry Low Mein
Tortellini Marinara *with grilled vegetables*
Cheese Ravioli
Mushroom Ravioli
with tomato basil sauce & feta
Pasta Cremelli with grilled vegetables
with red sauce or alfredo sauce
Pasta Ziti with grilled vegetables
with red sauce or alfredo sauce
Fettuccini Primavera

Vegetables

Fresh Whole Green Beans
with Red Pepper or Almonds
Country Green Beans
with Smoked Ham
Green Bean Casserole with Mushrooms
Honey Glazed Buttered Baby Carrots
Buttered Baby Carrots
Green Peas and Carrots
Baby Carrots with Brown Sugar
Green Peas and Mushrooms
Buttered Corn
Corn with Mixed Bell Peppers
Corn on the Cob
Buttered Broccoli
Broccoli with Cheese Sauce
Mixed Southern Greens
Stir-Fry Oriental
Broccoli, Cauliflower, Carrot Medley
Lima Beans & Corn
Buttered Lima Beans
Zucchini, Yellow Squash,
and Red Pepper
Zucchini, Yellow Squash & Mushroom
Steamed Cauliflower *with cheese sauce*

Starches

Saffron Rice
Wild Rice Medley
Rice Pilaf
Garden Vegetable Rice
Spanish Rice
Steamed Rice *with peas & Carrots*
Jasmine Rice *with Edamame and almonds*
Oven Roasted Potatoes
Lyonnaise Potatoes
Roasted Fingerling Potatoes
Roast Red Bliss Potatoes
Parsley Potatoes
Fresh Whipped Potatoes
Red-skin Mashed with garlic
Scalloped Potatoes
Au gratin Potatoes
Macaroni & Cheese
Macaroni & Cheese *with bacon*
Baked Beans
Hush Puppies
Roasted Sweet Potatoes
Candied Yams
Mashed Sweet Potatoes
with marshmallow topping

Sheraton Greensboro Hotel at Four Seasons

Plated Dinners

*All plated dinners come complete with Chef's choice of Vegetable,
Starch (unless specified), Salad, Warm Rolls, Butter, Dessert
Coffee, Decaf, Iced Tea*

DH-1 Breast of Chicken Forestiere

\$32.75

Boneless Breast of Chicken stuffed with Mushrooms, Bacon, Onions, and herbs roasted and served nested in a bunt of Wild Rice Pilaf and topped with Madeira Wine Sauce

DH-2 Chicken Cordon Bleu **\$32.50**

Chicken Breast Meat stuffed with Smoked Ham and Gruyere Cheese, lightly breaded and baked until golden brown served with Supreme Sauce

DH-3 Marinated Breast of Chicken

\$31.50

Chicken Breast marinated with White Wine and fresh Herbs, prepared to your cooking preference (*grilled, sautéed, or shallow-fried*) and nested on a bed of Wild Rice Medley

DH-4 Chicken Parmesan **\$31.50**

Breast of Chicken lightly breaded, sautéed, and topped with Marinara Sauce, freshly grated Parmesan and Mozzarella Cheese served on a bed of Linguini Pasta

DH-5 Lemon Pepper Chicken **\$33.00**

Fresh lemon, cracked pepper, and herb marinated Breast of Chicken

DH-6 Roast Chicken Chasseur

\$33.00

Breast of Chicken Herb seasoned, roasted and topped with a Mushroom, Onion, Tomato, Parsley, White Wine demi-glace

DH-7 Breast of Chicken Tetrizzini

\$33.00

Sautéed Breast of Chicken with rich Sherry-Parmesan cream sauce over pasta

DH-8 Breast of Chicken Ravioli

\$34.00

*Select one: Breast of Chicken Marsala, or Paillard of Chicken on bed of cream spinach or Grilled Breast of Chicken with parsley, basil and walnut pesto
Served with either cheese or mushroom ravioli with tomato-basil sauce.*

DH-9 Southern Fried

\$28.75

Southern fried chicken breast with chicken gravy, mashed potato and chef's choice vegetable

DH-10 Grilled Chicken Penne **\$30.25**

Grilled breast of chicken with 5 cheese blend, over baked penne pasta with tomato basil sauce

DH-11 Southwest Chicken **\$33.00**

Breast of Chicken with fresh spinach, corn and roasted red pepper

DH-12 Chicken Puttanesca **\$33.00**

Breast of Chicken with puttanesca sauce (spicy tomato, onion, capers, olives) over tricolor tortellini

DH-13 Chicken Morel **\$33.00**

Grilled Chicken Breast with shallots & morel mushrooms

*Service charge and sales tax are applicable on prices as shown
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Sheraton Greensboro Hotel at Four Seasons

DH-14 Chicken Basil **\$33.00**

Breast of Chicken with fontina cheese,
prosciutto and marsel mushrooms

DH-15 Chicken Venice **\$34.00**

Limited to 500 guests

Breast of Chicken with broccoli,
parmesan, cheddar risotto with white
wine tomato sauce

DH-16 Prime Rib of Beef - King Cut

Minimum of 15 guests **\$45.50**

Slow roasted Prime Rib, thick-cut with
natural Au Jus, served with fresh
Horseradish

DH-17 Prime Rib of Beef - Queen Cut

Minimum of 15 guests **\$41.75**

Slow roasted Prime Rib, medium cut with
natural Au Jus, served with fresh
horseradish

DH-18 New York Strip Steak **\$48.50**

Boneless New York cut of Strip Loin,
grilled Medium and served with a Maitre
d'Hotel Butter

DH-19 Roast Sliced Beef Tenderloin **\$48.50**

Slices of center cut of Tenderloin, cooked
Medium, topped with a Mushroom
Merlot sauce

DH-20 Grilled Filet Mignon **\$48.50**

Center-cut Filet Tenderloin, cooked
Medium, served with sautéed Wild
Mushroom & Burgundy au jus

DH-21 Roast Loin of Pork

Chardonnay **\$38.75**

Herb seasoned sliced Loin of Pork, topped
with a delicate Chardonnay sauce

DH-22 Roast Pork Tenderloin **\$40.00**

Oven roasted pork tenderloin with
mustard dill sauce

DH-23 French Cut Pork Chop **\$40.00**

French cut pork chop with Carolina BBQ
spice and apple cider BBQ glaze.

DH-24 Petite Filet Combination

*A 4 ounce center-cut Filet of Beef served with
Madeira Wine sauce; pair the Filet with one of
the following:*

Jumbo Shrimp Scampi ***\$48.50***

*Tender Gulf Shrimp sautéed in Garlic
Butter and chopped Parsley, served tail-
on*

Jumbo Stuffed Shrimp ***\$51.50***

*Butterflied Gulf shrimp stuffed with
Crabmeat Dressing, served with Nantua
sauce*

Norwegian Salmon ***\$48.50***

*Filet of fresh Norwegian Salmon, topped
with a Lemon-Dill Butter sauce*

Breast of Chicken ***\$41.95***

*Marinated boneless Breast of Chicken
prepared with your choice of sauce:
Barbecue, Lemon & Herb, Chasseur, Tarragon
Veloute, or Tomato Basil*

*Service charge and sales tax are applicable on prices as shown
Guarantee is required seventy two (72) business hours prior to event*

Policies and Information

Menu Selection and Price

Please submit your menu selections four (4) weeks in advance of your function. Specially tailored menus can be created to suit your individual taste, budget, and/or dietary requirements (religious, ethnic, diabetic, heart healthy, vegetarian, etc.). Please contact your Convention Service Manager for details.

For groups larger than 500, please consult with your Convention Service Manager for menu recommendations.

It is the policy of the Joseph S. Koury Convention Center that no food and beverage be brought into the hotel or convention center from any outside source. It is also hotel and convention center policy that food and beverage cannot be removed from the facility.

All menu prices will be confirmed ninety (90) days prior to the date of your event.

All food and beverage purchased at the hotel and convention center is subject to a hotel service charge; and all food, beverage and service charges are subject to North Carolina state sales tax.

Groups of twenty (20) persons or less for a meal service will incur a function fee of fifty dollars (\$50.00) per function.

Guaranteed Attendance

The exact number of persons attending an event must be submitted to your Convention Services Manager no less than seventy-two (72) business hours prior to your scheduled function. This number will constitute the billable minimum guarantee.

Should the Patron fail to guarantee a number of attendees seventy-two (72) business hours prior to the event as scheduled, the original estimate will become the minimum guarantee. Should guarantee number be less than eighty percent (80%) of the expected number given at time Banquet Event Order is prepared, room rental and/or surcharges may apply.

Food Product Replenishment

Food items for all receptions and buffet style functions purchased on a per person basis will be available and replenished for one and one half (1 ½) hours regardless of the duration of the event. Should you require additional product beyond the specified duration, additional charges will be incurred.

Special Diet Requests

Being that we are a banquet kitchen focused on preparing for the entire group, not individual preferences, we are not able to accommodate individual special diet requests other than vegetarian and gluten-free.

Deposit / Credit Information

A deposit of twenty five percent (25%) of the estimated total price is required upon confirmation of a function. The balance of the estimated total price will be due fifteen (15) days to the scheduled function, unless other arrangements have been made with the hotel's Accounting Department. Payment may be paid by cash, credit card or certified check.

Sheraton Greensboro Hotel at Four Seasons

If any payment due shall be left unpaid for more than thirty (30) days after the date of billing, the Joseph S. Koury Convention Center shall have the right to add an additional one and one half percent (1 ½ %) per month to the unpaid balance as interest, together with any other expense necessarily incurred by reason of such non-payment.

Beverage Policy

The Joseph S. Koury Convention Center is responsible for the administration of sales and service of alcoholic beverages in accordance with the North Carolina Alcoholic Beverage Control Regulations. It is the Hotel's / Convention Center's policy that alcoholic beverages will not be permitted to be brought into the hotel or convention center area from outside sources.

Theme Parties and Special Services

A variety of theme parties are available. Decorations, floral arrangements, linen color choices, entertainment, audio / visual requirements and any other arrangements should be discussed with your Convention Services Manager. The hotel prohibits the use of confetti, glitter or similar substances; a \$1,000 cleaning fee will be charged if these items are used. All candles must be enclosed in a votive holder or glass chimney. Any open flame is prohibited.

Please note that all decorations must comply with local fire codes and hotel / convention center policy. The Convention Services Manager must approve any and all décor items.

Liability

The Joseph S. Koury Convention Center reserves the right to inspect and control all functions on the hotel premises. The cost of repair for damages to hotel / convention center property will be charged to the group, or the function host.

The Joseph S. Koury Convention center cannot assume responsibility for personal property or equipment brought onto the premises. The hotel also cannot be held responsible for items left in a banquet room unattended.

Sheraton Greensboro Hotel at Four Seasons

Take Five!

Minimum Twenty five (25) Persons

Total Guarantee cannot be split between multiple stations.

Your breaks can be the most important function within your event.

Re-energize your attendees with our themed breaks.

Circus - Circus **\$12.00 per person**

Large, warm, Soft Pretzels *with Honey Mustard & Jalapeño Cheese Sauce*,
fresh popped Popcorn, Fancy Mixed Nuts, Cotton Candy,
Assorted Soft Drinks, Bottled Water, Coffee, Tea, and Decaf

Power Nuts **\$13.25 per person**

Fresh Fruit Kabobs, Cashew Halves, Majel Dates, Assorted Granola Bars
Assorted Fruit Smoothies, Bottled Water, Coffee, Tea, and Decaf

The Westfield **\$13.25 per person**

Strawberry, Blueberry & Peach Yogurts
Winter Mix of Golden Raisins, Dried Cherries, Cranberries, Banana Chips,
Apricots & Mangos
Honey Roasted Peanuts
Assorted Fruit Juices, Soft Drinks, Bottled Water, Coffee, Tea, and Decaf

Chocolate Lovers Passion **\$13.75 per person**

Miniature Chocolate Chip Cookies, Brownies,
Chocolate Cheesecake, & Chocolate Mousse Cup
Banana, Strawberries & Jumbo Marshmallows dipped in Chocolate
Chocolate Milk & Hot Chocolate

Cookie Fantasy **\$13.25 per person**

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar,
and Macadamia Nut Demi Cookies
Ice Cold Milk, Coffee, Tea, and Decaf

High Tea **\$16.00 per person**

Finger Sandwiches of Cucumber, Watercress & Boursin Cheese,
Chicken Salad Spread, Roasted Pepper & Herb Cheese Spread,
Cranberry, Brie & Smoked Turkey Spread
Assorted Tea Cookies, Miniature Lemon Triangles & Raspberry Roulades
Assorted Gourmet Teas, Coffee, and Decaf

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Sheraton Greensboro Hotel at Four Seasons

Strawberry Hill **\$15.00 per person**

Fresh Strawberries with Whipped Cream & Powdered Sugar
Strawberry Shortcake, Demi Strawberry Cheesecake
Fried Cheese Stars with Strawberry Dip
Chocolate Dipped Strawberries
Strawberry Iced Tea & Strawberry Lemonade

Carolina Hospitality **\$15.00 per person**

Black Oak Ham on Miniature Rolls with Poppyseed Butter,
Miniature Apple Pie, Strawberry Pie, Pecan Pie
Peach Cobbler served with Ice Cream
Iced Tea, Lemonade, Coffee, Tea, and Decaf

Atlantic Break **\$17.00 per person**

Almond Biscotti, Chocolate Hazelnut Biscotti, Petite Cream Puffs, Petite Éclairs,
Basil Crusted Sliced Beef on Brioche with Tarragon Mayonnaise
Gourmet Coffee with flavored syrups, whipped cream, chocolate shavings

The Hyrollers **\$16.50 per person**

Spinach, Tomato & Herb Soft Tortillas filled with Ham, Turkey, Roast Beef & Chicken,
Cheddar, Jack & Herb Cheeses -- *cut into bite sized morsels*
Miniature Chocolate Mousse Cups, Carrot Cakes, and Fruit Tarts
Assorted Soft Drinks, Bottled Water, Coffee, Tea, and Decaf

The Far East **\$20.00 per person**

Assorted Nori Maki Sushi to include California roll, Philly Roll,
Tamaki rolls of spicy tuna and salmon
Wasabi, Pickled Ginger, Soy Sauce
Savory Crab & Shrimp Wonton *with Sweet Chili Sauce*
Pork Sate with Hoisin Sauce, Orange Chicken *with Spicy Mustard*
Sake, Black Tea & Green Tea

Ice Cream Sundae Bar **\$15.50 per person**

Vanilla, Strawberry, and Chocolate Ice Creams
Toppings of Strawberry, Caramel and Chocolate Sauces, Brownie Bites,
Walnuts in Syrup, Cherries, Chocolate Chips, and Whipped Cream
Coffee, Tea, and Decaf

You may have your own theme in mind. Just give us your vision and let us do the rest!

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Sheraton Greensboro Hotel at Four Seasons

By the Dozen, Piece, or Pound

We offer a wide selection of products to enhance your breaks. Buy only what you think you will need, by the dozen, pound, or piece.

Sweet Breads

Danish Pastries	\$44.00 per doz.
Asst. Doughnuts (yeast, buttermilk, cake)	\$21.00 per doz.
Asst. Doughnuts (filled, bars, twists, cruller)	\$25.00 per doz.
Asst. Specialty Doughnuts (rolls, squares, fritters, claws)	\$30.00 per doz.
Fruit Turnovers	\$37.00 per doz.
Bear Claws	\$37.00 per doz.
Cinnamon & Pecan Rolls with Sugar Glaze	\$37.00 per doz.
Assorted Muffins	\$37.00 per doz.
Banana Nut Bread	\$36.00 per loaf
Zucchini Bread	\$36.00 per loaf
Cranberry, Orange & Walnut Bread	\$36.00 per loaf

Breakfast Breads, Sandwiches & Miscellany

Freshly Baked Assorted Bagels <i>with Plain Cream Cheese</i>	\$40.00 per doz.
<i>with Garden Vegetable Cream Cheese</i>	\$43.50 per doz.
<i>with Fresh Berries Cream Cheese</i>	\$44.75 per doz.
Fresh Baked Flakey Croissants <i>with Butter & Preserves</i>	\$39.00 per doz.
<i>with Ham & Cheese</i>	\$45.00 per doz.
<i>with Egg, Ham & Cheese</i>	\$46.50 per doz.
Fresh Buttermilk Biscuits <i>with Butter & Preserves</i>	\$34.75 per doz.
Boneless Pork Chop Biscuits <i>with mustard</i>	\$44.00 per doz.
Chicken Tender Biscuits <i>with honey mustard</i>	\$44.00 per doz.
Grilled Kielbasa Biscuits <i>with mustard</i>	\$44.00 per doz.
Egg & Cheese Biscuits	\$41.25 per doz.
Country Ham Biscuits <u>OR</u> Sausage Biscuits	\$41.25 per doz.
Sausage, Egg & Cheese Biscuits	\$46.00 per doz.
Bacon, Egg & Cheese Biscuits	\$46.00 per doz.
Turkey Sausage Biscuits	\$44.00 per doz.
Fresh Buttermilk Biscuits <i>with Sausage Gravy</i>	\$42.00 per doz.
Fresh Buttermilk Biscuits <i>with Milk Gravy</i>	\$37.00 per doz.
Egg & Cheese English Muffins	\$43.00 per doz.
Egg & Cheese with Canadian Bacon English Muffins	\$45.00 per doz.
Southwestern Wrap (Bacon, Eggs, Jack Cheese & Hot Sauce)	\$43.00 per doz.
Baja Breakfast Wrap (Ham, Sausage, Egg, Cheddar & Salsa)	\$46.00 per doz.
Duke Veggie Wrap (Egg, Cheddar, Peppers, Onion & Zucchini)	\$46.00 per doz.
Healthy Choice Wrap (Turkey Sausage, Egg Whites, Cheddar)	\$47.00 per doz.
Quiche Squares (Spinach, Lorraine <u>OR</u> Western)	\$46.50 per doz.
Boiled Eggs	Shell on -- \$22.50 per doz. Shelled--\$28.50per doz.
Asst. Cereal with milk	\$4.50 per person
Asst. Individual Yogurt	\$3.75 each

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Sheraton Greensboro Hotel at Four Seasons

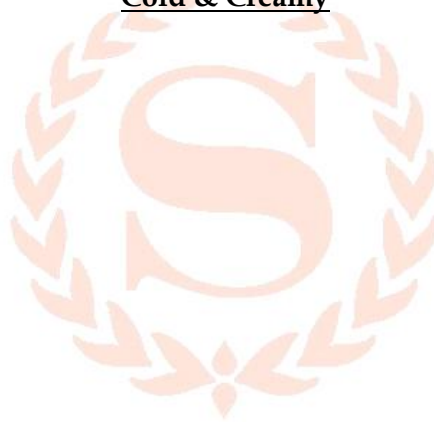
By the Dozen, Piece, or Pound - continued

Munchies

Cookies, assorted				\$32.50 per doz.	
Chocolate Brownies				\$37.25 per doz.	
Assorted Soft Warm Pretzels	<i>with Mustard & Tomato Basil Sauce</i>			\$40.50 per doz.	
Potato Chips	<i>with Ranch Dip</i>			\$20.00 per pound	
Corn Tortilla Chips	<i>with Salsa Dip</i>			\$20.00 per pound	
Popcorn				\$17.00 per pound	
Pretzels				\$17.00 per pound	
Honey Roasted Peanuts				\$29.00 per pound	
Fancy Mixed Nuts				\$32.50 per pound	
Bar Snack Mix				\$26.75 per pound	
Winter Mix				\$32.50 per pound	
Sliced Fresh Fruit	<i>full tray</i>	\$255.00	<i>half tray</i>	\$180.00 <i>quarter tray</i>	\$140.00
Nutritional Bars, assorted				\$29.00 per doz.	

Cold & Creamy

Novelty Ice Cream	\$ 4.75 Each
Magnum Bars	\$ 6.25 Each
Yogurt Bars	\$ 5.50 Each
Sorbet	\$ 5.25 Each



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Sheraton Greensboro Hotel at Four Seasons

By the Piece, Litre, or Gallon

We offer a wide selection of beverage products to enhance your breaks. If it is a specialty item you need, do not hesitate to let your Convention Services Manager assist you .

Coffee, Regular or Decaffeinated	\$45.00 per gal
Iced Tea	\$34.00 per gal
Hot Tea	\$4.00 per packet
Hot Tea, Tetley's Assorted	\$4.00 per packet
Hot Chocolate	\$4.50 per packet
Milk, Whole, Chocolate, Skim	\$4.00 per carton
Soft Drinks, Assorted	\$3.25 per btl
Fruit Juice, Individual	\$4.50 each
Fruit Juice	\$37.00 per gal
Bottled Water	\$3.00 per btl
Apple Cider, Hot and Spicy	\$40.75 per gal
Apple Cider, Chilled	\$39.00 per gal
Lemonade	\$43.00 per gal
Strawberry Lemonade	\$45.00 per gal
Fruit Smoothies	\$5.75 each
Fruit Punch, Non-Alcoholic	\$42.00 per gal
Mimosa Punch	\$75.00 per gal



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