

FOUR POINTS BANQUET & CATERING MENU

**Four Points by Sheraton
San Rafael**

1010 Northgate Drive
San Rafael, CA 94903

T 415 479 8800



BREAKFAST

BREAKFAST BUFFETS

Rainforest Alliance Certified™, Royal Cup® Coffee,
Decaffeinated Coffee and Hot Water with Assorted Teas.

Mount Tam Continental\$18 per guest
Includes freshly baked muffins, croissants, assorted pastries, sliced fresh seasonal fruit, assorted cereals with milk, and assorted chilled juices.

Northgate Continental.....\$20 per guest
Includes freshly baked muffins, croissants, assorted pastries, assorted bagels with cream cheese, sliced fresh seasonal fruit, individual yogurts, granola, and assorted chilled juices.

Terra Linda Breakfast\$24 per guest
Includes assortment of freshly baked muffins and pastries, assorted bagels with cream cheese, sliced fresh seasonal fruit and berries, fluffy scrambled eggs, crisp bacon, chicken apple sausage links, french toast with warm maple syrup, and breakfast potatoes.

ENHANCEMENTS

Oatmeal.....\$2 per person
Steel cut oatmeal with raisins, honey, almonds, and brown sugar.

Assorted Individual Cereals.....\$2 per person
Served with whole and 2% milk.
Soy milk available upon request.

Assorted Individual Yogurts\$2 per person
Assorted individual yogurts with granola, raisins and almonds.

Pancakes or French Toast.....\$3 per person
Served with fresh berries, apple compote, walnuts, butter and maple syrup.

Eggs Bundle\$4 per person
Fluffy scrambled eggs with bacon, sausage, and breakfast potatoes.

Specialty Egg\$4 per person
Quiche Lorraine (ham & cheddar cheese)
or Vegetable Quiche.

ACTION STATION – MADE TO ORDER

Add that special touch to your morning!

\$100 Chef attendant fee applies

Omelet Station.....\$6 per person
Bacon, ham, onions, mushrooms, tomatoes, peppers, spinach, feta, swiss and cheddar cheeses.

Waffle Station\$6 per person
Traditional Belgian style waffles, seasonal berries, fresh whipped cream, whipped butter, and warm maple syrup.

BRUNCH

MARIN COUNTY BRUNCH

Include freshly brewed Rainforest Alliance Certified™ Royal Cup® Coffee, Decaffeinated Coffee and Hot Water with Assorted Teas

(Minimum of 25 guests)\$52 per guest

Selection of Chilled Orange, Cranberry, Grapefruit and Pineapple Juices

Assortment of Freshly Baked Muffins, Croissants and Pastries

Fresh Seasonal Sliced Fruit

Yogurt Bar with Granola, Mixed Berries, and Honey

Mixed Greens Salad with Red Onions, Toasted Almonds, Tomatoes, Parmesan Cheese and Herb Croutons served with a Citrus Vinaigrette

Fluffy Scrambled Eggs with Chives

Apple-Wood Smoked Bacon & Chicken Apple Sausage

Cinnamon French Toast with Butter and Warm Maple Syrup

Breakfast Potatoes

Grilled Chicken Marsala

Catch of the Day*

Wild Rice Pilaf

Seasonal Mixed Vegetables

Mini Pastries and Fruit Tarts

ENHANCEMENTS

Smoked Salmon Platter\$250 per platter
Includes Capers, Red Onion, Chopped Egg, Lemon, Mini Bagel Chips, Herbed Cream Cheese, and Rye Crostini.

Antipasto Platter.....\$250 per platter
Includes Mortadella, Salami, Pepperoni, Artichoke Hearts, Assorted Marinated Olives, Roasted Red Peppers, Mozzarella Balls with Balsamic Glaze and Grilled Crostini

Grilled Vegetable Platter\$175 per platter
Includes Grilled Assorted Vegetables with Fresh Mozzarella Cheese and Balsamic Glaze.

Artisan Cheese Platter\$225 per platter
Includes Pt. Reyes Blue Cheese, Humboldt Fog Goat Cheese, Brie Cheese, Smoked Gouda, Berries and Grapes with Assorted Crackers.

Fresh Seasonal Crudité Platter\$175 per platter
Served with House made Hummus, and Ranch Dressing.

CHEF ATTENDED – CARVING STATIONS
\$100 Chef Attendant Fee Applies

Prime Rib \$350
Served with Au Jus and Horseradish Cream

Bourbon Glazed Ham..... \$175
Served with Whole Grain and Dijon Mustards

Slow Roasted Turkey \$250
Served with Traditional Gravy and Cranberry Citrus Relish

Herb Crusted Rack of Lamb \$350
Served with a Mint-Basil Pesto

LUNCH BUFFETS

LUNCH BUFFETS

All Lunch Buffets include freshly brewed Rainforest Alliance Certified™, Royal Cup® Coffee, Decaffeinated Coffee and Hot Water with Assorted Teas.

North Beach.....\$32 per person
Caesar Salad with Parmesan Herb Croutons

Traditional Lasagna

Penne with Alfredo Sauce

Chicken Picatta

Italian Sausage with Peppers & Onions

Garlic Bread

Tiramisu and Miniature Cannoli's

Wine Country Picnic.....\$38 per person

Baby Spinach Salad with Candied Walnuts,
Pt. Reyes Bleu Cheese, and Strawberries

with Red Wine Vinaigrette

French Style Potato Salad with Fines Herbes

Lemon Herb Chicken

Seared Salmon with Fennel, Orange Segments and
Cucumber Sauce

Grilled Asparagus with Parmesan and Herb Vinaigrette

Sourdough Rolls & Butter

Mini Fruit Tarts

South of the Border.....\$34 per person

Romaine Lettuce with Roasted Corn, Diced Tomatoes,
Black Beans,

Shredded Pepper Jack Cheese and Crispy Tortilla Chips
with Chipotle-Ranch Dressing

Build your own Fajita:

Cumin Spiced Chicken

Pulled Pork Carnitas

Soft Tortillas

Refried Beans with Onions & Cheese

Mexican Style Rice

House-made Tortilla Chips

Salsa & Guacamole

Dulce De Leche Cheesecake

Backyard BBQ\$30 per person

Mixed Greens Salad with Cherry Tomatoes, Diced
Cucumber,

and choice of Buttermilk Ranch Dressing or Italian
Dressing

Seasonal Fruit Salad

House-made Macaroni & Cheese

French Style Potato Salad with Fines Herbes

Grilled Hot Dogs and Italian Sausages with
Peppers & Onions

Mini Cheeseburger Sliders

Grilled Chicken Breast with House-made Jack Daniel's
BBQ Sauce

Petite Fruit Tarts

LUNCH BUFFETS

Tray of Assorted Sandwiches\$28 per person

Mixed Greens Salad with Italian Vinaigrette

House-made Potato Chips

Seasonal Fruit Salad

Assorted Freshly Baked Cookies

DELI SANDWICHES – SELECT (3) OPTIONS:

- BLT – Apple wood Smoked Bacon, Lettuce, Tomato
- Caesar Salad Wrap on White Tortilla
- Grilled Vegetable Wrap on Wheat Tortilla
- Ham & Cheddar on White or Wheat Breads
- Sliced Roast Beef with Swiss Cheese on Rye Bread
- Turkey & Provolone Cheese on White or Wheat Bread

Delicatessen\$25 per guest

Choice of Mixed Greens Salad or Caesar Salad

Assorted Sliced Deli Meats & Cheeses with Assorted Breads

Lettuce, Tomato, Onion, Pickles, Accompanying Condiments

Assorted Potato Chips

Assorted Freshly Baked Cookies & Brownies

DINNER BUFFETS

Mount Tamalpais\$48 per person

Tossed Organic Greens, Roma Tomatoes and English Cucumbers
with Honey-Balsamic or Herb Ranch Dressing
Spinach & Cheese Ravioli with Parmesan Cream
Grilled Flank Steak with Shallot Demi-Glaze
Roasted Breast of Chicken with Wild Mushrooms and Pearl Onions
Seasonal Vegetables & Garlic Mashed Potatoes
Sourdough Rolls & Butter

Sausalito\$58 per person

Classic Caesar Salad with Sourdough Croutons and Parmesan Cheese
Artichoke Ravioli with Lemon Cream
Roasted Rosemary and Yukon Gold Potatoes
Herb Roasted Tri-Tip with Horseradish Cream
Grilled Chicken Breast with Lemon Caper Sauce
Seasonal Vegetables & Garlic Mashed Potatoes
Sourdough Rolls & Butter

Larkspur\$52 per person

Baby Spinach Leaves with Feta Cheese, Pancetta, Pickled Onions and Raspberry Vinaigrette
Baked Rosemary Chicken
Pan Seared Salmon with Beurre Blanc
Penne Pasta with Sun Dried Tomatoes
Season Vegetables & Wild Rice Pilaf
Sourdough Rolls & Butter

South of the Border\$42 per person

Romaine Lettuce with Roasted Corn, Diced Tomatoes, Black Beans, Shredded Pepper Jack Cheese and Crispy Tortilla Chips with Chipotle-Ranch Dressing

Build your own Fajita:

Cumin Spiced Chicken

Pulled Pork Carnitas

Soft Tortillas

Refried Beans with Onions & Cheese

Mexican Style Rice

House-made Tortilla Chips

Salsa & Guacamole

Dulce De Leche Cheesecake

A Taste of Italy\$38 per person

Caesar Salad with Sourdough Croutons, Reggiano Cheese and Classic Vinaigrette

Italian Sausage Lasagna with Mozzarella Cheese

Chicken Cacciatore with Artichokes, Olives, Peppers and Mushrooms

Penne Pasta with Pesto Cream Sauce

Three Cheese Garlic Bread

PLATED LUNCH

All entrées include: Choice of Salad, Choice of one (1) side, Seasonal Mixed Vegetables, Sourdough Rolls & Butter, Choice of one (1) dessert and freshly brewed Rainforest Alliance Certified™ Royal Cup® Coffee, Decaffeinated Coffee and Hot Water with Assorted Teas. (Salad and side must be chosen before event and be the same for all attendees)

You may offer up to two (2) entrées and one (1) vegetarian choice for your function.

*Please note – For split entrées, there is an additional \$5.00 charge

Final numbers required no later than three (3) days prior to event date.

CHOICE OF SALAD

Mixed Greens

Mixed Greens Salad with Cherry Tomatoes, Diced Cucumber and Balsamic Vinaigrette

Sonoma

Baby Spinach Salad with Candied Walnuts, Pt. Reyes Bleu Cheese, Strawberries and Red Wine Vinaigrette

Caesar

Romaine Lettuce, House-made Sourdough Croutons and Parmesan Vinaigrette

CHOICE OF SIDE

Smoked Gouda Cheese Scalloped Potatoes

Chive and Gorgonzola Mashed Potatoes

Garlic Mashed Potatoes

Mediterranean Style Couscous

Wild Rice Pilaf

CHOICE OF ENTRÉE

Grilled Angus Beef

Filet Mignon\$56 per person
Porcini Mushroom & Zinfandel Sauce, Butternut Squash and Artichoke Ragout

Roasted Applewood Bacon Wrapped

Pacific Halibut Fillet.....\$49 per person
Saffron Butter Sauce with Roasted Garlic and Fresh Herbs

Roasted Chicken Breast with a

Citrus Glaze in Lobster Sauce\$44 per person
Braised Baby Spinach with Almonds & Roasted Garlic

Grilled New York Sirloin Steak

“Au Poivre”\$52 per person
Midwestern Beef with a Green Peppercorn Demi Glaze and Roasted Baby Beets, Carrots and Turnips

Roasted New Zealand Double Cut

Lamp Chops\$58 per person
Breadcrumbs and Dijon Mustard Crust with Béarnaise Sauce and a Balsamic-Syrah Wine Reduction

Braised Beef Short Ribs.....\$46 per person
Root Vegetable Ragout and Cabernet Demi Glaze

Combination Plate of Petite

Filet Mignon and Pan Seared

Pacific White Shrimp”\$52 per person
Pancetta and Fava Bean Ragout with Pearl Onions and Garlic Slivers

Combination Plate of Pacific Salmon

and Chicken Breast”\$48 per person
Salmon served with Sage, Garlic and a Breadcrumb Crust, Chicken in a Chardonnay Veloute

Roasted Cornish Game Hen.....\$44 per person
Stuffed with Caramelized Shallots, Lemon and Rosemary

BREAKS

Cookie Monster\$14 per person

Freshly Baked Assorted Cookies

Seasonal Sliced Fruit

Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Hot Water with Assorted Teas

Health Nut\$14 per person

Basket of Assorted Whole Fruit

Low Fat Yogurt, Whole Raw Almonds, Assorted
Granola Bars

Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Hot Water with Assorted Teas

Sweet & Salty\$15 per person

Salted Shelled Peanuts, Pretzels, Sea Salt Almonds,
M&M's, Popcorn

Bite Size Candy Bars

Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Hot Water with Assorted Teas

Cheese & Fruit\$15 per person

Sliced Fresh Seasonal Fruit, Assorted Local Cheeses
Served with Assorted Crackers

BY THE DOZEN

Cookies\$26 per dozen

Freshly Baked Assorted Cookies

Baked Goods\$28 per dozen

Freshly Baked Muffins, Croissants and Pastries

STATIONS

Just Caffeine\$120 per station
\$40 per gallon

Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Hot Water with Assorted Teas

Soda Station \$3 each – based on consumption

Assorted Canned Sodas, Bottled Water and
Carbonated Water

HORS D'OEUVRES

Each Platter Serves Approximately 50 Guests

Traditional Bruschetta..... \$115
Tomatoes, Basil, Garlic & Extra Virgin Olive Oil

Stuffed Mushrooms..... \$175
Stuffed Mushrooms Florentine in a Béchamel Sauce

Jumbo Prawns \$225
Chilled Jumbo Prawns with House-made Cocktail Sauce

Coconut Prawns..... \$225
Coconut Crusted Prawns with Orange Marmalade Sauce

Thai Chicken Satay Skewers..... \$175
Served with Spicy Peanut Sauce

Teriyaki Chicken Skewers \$175
Served with Miso-Teriyaki Glaze

Wrapped Asparagus Spears \$150
Prosciutto Wrapped Asparagus

Spanakopita..... \$135
Greek Savory Spinach Pastry

Mini Crab Cakes..... \$210
Mini House-made Crab cakes served with Chipotle Aioli

Marin & Sonoma Cheese Platter..... \$225
Served with Assorted Crackers, Fresh Fruit and Sliced Baguette

Crudité Platter..... \$175
Fresh Seasonal Crudité served with House-made Hummus and Ranch Dressing

Smoked Salmon Mirror \$250
Smoked Salmon Served with Herbed Cream Cheese, Capers, Red Onion, Rye Toast Points and Mini Bagel Crisps

Antipasto Platter..... \$225
Coppa, Salami, Mortadella, Prosciutto, Asparagus, Roasted Red Peppers, Marinated Artichokes, and Fresh Mozzarella served with Assorted Crackers and Sliced Baguette

DESSERTS

INCLUDED

Warm Chocolate Molten Cake

topped with Whipped Cream and Strawberry

Tiramisu

topped with Whipped Cream and Coffee Anglaise

Vanilla Bean Crème Brûlée

with Warm Shortbread Cookie

Chocolate Mousse Parfait

topped with Berries and Whipped Cream

Fresh Fruit Tart

topped with Whipped Cream and Berry Coulis

ENHANCEMENTS

Platters at each table or stationed

Petite Cream Puffs & Chocolate Éclairs

\$1.00 each

Swan Puffs

\$1.50 each

Petite Cannoli

(Traditional or Mocha)

\$1.00 each

Regular Cannoli

(Traditional or Mocha)

\$2.00 each

Chocolate Covered Strawberries

Seasonal

Assorted Miniature Cheesecakes

\$1.75 each

(Dark Chocolate, Lemon, New York, Strawberry)

Assorted Miniature Cupcakes

\$1.75 each

(Carrot, Vanilla, Chocolate, Lemon, Marble,
Red Velvet, Strawberry)

MEETING PACKAGE

\$69 per person

Four Points is best for business! Whether you are planning your first meeting or 100th, Four Points makes it easy for you.

We have everything you need right at your fingertips for planning at your convenience from all-day meeting packages, to simple luncheon to smart receptions and dinners.

All breaks include freshly ground brewed Royal Cup™ coffee and selection of Bigelow™ teas

CONTINENTAL BREAKFAST

Includes Freshly Baked Muffins, Croissants, Assorted Pastries,

Sliced Fresh Seasonal Fruit, Individual Yogurts, Granola and Assorted Chilled Juices

MID-MORNING REFRESH

Granola Bars

Whole Raw Almonds

Basket of Whole Fruit

LUNCHEON BUFFET

Designed to offer maximum variety throughout the length of your meeting

Choose one of the following:

North Beach

Wine Country Picnic

South of the Border

Tray of Sandwiches

Backyard BBQ

Soup & Salad

Delicatessen

AFTERNOON BREAK

Choose one of the following:

Sweet & Salty Mix

Peanuts, Pretzels, Sea Salt Almonds, Chocolate Chips, Popcorn, M&M's™ Raisins.

Healthy Snacking

Seasonal Sliced Fruit, Vegetable Crudit  with Hummus & Buttermilk Ranch.

Cookie Tray

Freshly Baked Assorted Chocolate Chip, Peanut Butter, Oatmeal Raisin, and Sugar Cookies

AUDIO VISUAL

LCD Projector & Screen Package \$175

Includes 2000 Lumen LCD Projector, 6' or 8' Tripod Screen, Cart or Table and Power Strip

BAR SERVICE

\$100 Bartending Fee Applies to All Events

BANQUET BAR

Smirnoff Vodka, Beefeater, Cruzan & Captain Morgan,
Jose Cuervo Gold, Jack Daniels, Johnnie Walker Red
Label, Cinzano and Hiram Walker

Magnolia Grove, Chardonnay

Mezza Corona, Pinot Grigio

Magnolia Grove, Cabernet Sauvignon

Robert Mondavi, Pinot Noir

Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken
Lager, Coors Light, Clausthaler Non-Alcoholic

Package Prices

\$18 per person, First Hour

\$25 per person, Two Hours

\$8 per person for Each Added Hour

By the Drink Prices

Mixed Drinks \$9

Domestic Beer \$5

Imported Beer \$6

Wine \$6

PREMIUM BAR

Absolut Vodka, Tanqueray, Bacardi & Captain Morgan,
Patron Silver, Jim Beam, Johnnie Walker Black Label,
Cinzano and Hiram Walker

Chateau St. Jean, Chardonnay

Coastal Vines, Sauvignon Blanc

Mark West Cedar Select, Pinot Noir

Penfold's Koonoga Hill, Cabernet Sauvignon

Blue Moon, Bud Light, Corona Extra, Heineken Lager,
Fat Tire, Miller Lite, Sam Adams Lager, Guinness Stout,
Clausthaler Non-Alcoholic

Package Prices

\$24 per person, First Hour

\$30 per person, Two Hours

\$10 per person for Each Added Hour

By the Drink Prices

Mixed Drinks \$12

Domestic Beer \$5

Imported Beer \$6

Wine \$6.00