

Show Carve Stations

Steamship Round of Beef

Roasted to perfection served with horseradish sauce, silver dollar rolls and condiments

Roast Tenderloin of Beef

Most tender of all cuts, cooked to perfection served with silver dollar rolls, condiments and sauce Au Jus alie

Roast Prime Rib of Beef

Served with horseradish sauce, silver dollar rolls, condiments and sauce Au Jus

Roast New York Strip Loin of Beef

Served with sauce Au Poivre, silver dollar rolls and condiments

Roast Leg of Lamb

Seasoned to perfection served with Mint Jelly, condiments and assorted rolls

Black Oak Sugar Cured Ham

Served with assorted Mustards, condiments and Rye Panini rolls

Roast Boneless Pork Loin

Served with sauce Chardonnay & Apricot Plum Sauce, condiments and assorted rolls

Whole Smoked Suckling Pig

Served with vinegar based and tomato based BBQ sauces, soft rolls and coleslaw

Oven-roasted Whole Salmon

Served with melba toast and lemon-dill mayonnaise

Whole Roast Turkey

Boned and stuffed with breast of turkey meat, served with Herbed Rosemary sauce, condiments and assorted rolls

Salt Brined Roasted Whole Turkey

Served with cranberry sauce, mayonnaise, whole grain mustard and assorted rolls

Spit Roasted Greek Gyro

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.

Hors d'oeuvres & Receptions

Seafood

Twice Baked Oysters Rafeal Style
*(Baked Oysters topped with spicy Shrimp, Spinach, Bacon,
Cream & Hollandaise Sauce)*

Jumbo Cocktail Shrimp *with Cocktail Sauce*

Popcorn Shrimp *with Cocktail Sauce*

Spiced Shrimp *in the shell*

Shrimp Quesadillas *served with Salsa & Sour Cream*

Tempura Shrimp *with Sweet & Sour or Hot Pepper Sauce*

Marinated, grilled Shrimp Kabobs

Shrimp Scampi *in Herb Butter, Lemon and White Wine*

Creole Crab Dip *with Garlic Croustade*

Spinach & Crab Dip *with bread sticks*

South of the Border Shrimp-Crab Dip *with corn tortillas*

Crab Cocktail Claws *with Cocktail & Remoulade sauces & Lemon*

Maryland-Style Crab Cakes *with Cocktail, Remoulade & Tartar Sauces*

Mushrooms stuffed with Crab *topped with Lemon Cream*

Fried Calamari *with Marinara Sauce & Lemon Aioli*

Catfish Bites *with Cocktail & Tartar Sauces & lemon*

Flounder Bites *with Cocktail & Tartar Sauces & lemon*

Bacon & Shrimp Puffs *with Remoulade Sauce*

Thai Red Curry Shrimp *with Jasmine Coconut Rice*

Shrimp & Crab Cake *with Cocktail & Tartar sauces*

Seafood Mirrors

Sliced Smoked Salmon *with chopped egg, capers, cream cheese
& red onion served with Melba toast & mini bagels*

Oven Roasted Whole Salmon Louisiana *served with
Remoulade sauce, crawfish hollandaise & sliced garlic croustade*

Whole Poached Decorated Salmon
*with cucumber dill tartar sauce, chopped egg, capers & red onion
served with assorted crackers & Melba toast*

Sheraton Greensboro Hotel at Four Seasons

Chicken

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

Beef

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

Lamb

Herb crusted Lamb Chop *served with Mint Jelly*
Ground Lamb Kabob
Lamb Meatballs in Spicy Tomato Sauce

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Pork

Baby-Back Ribs:

(select one style: Oriental, Memphis, Sweet & Sour, or Barbecue)

Ham and Cheese Strudel

Pigs in a Blanket *served with Mustard*

Melon wrapped with Prosciutto

Asparagus wrapped with Prosciutto

Andouille Sausage in Puff Pastry

Mild Italian Sausage stuffed Mushroom Caps

served with Tomato Basil Sauce

Bacon Wrapped Red Potato *with blue cheese dip*

Palace Court Pork Kabob *with andouille sausage & gravy*

BBQ Pork Quesadilla *with black bean corn chipotle salsa*

Southern Fried Pork Sliders *with honey mustard & mayo*

Chile Braised Pork Shoulder Taco *with pickled onion & tomato salsa*

Ham & Cheese Egg Roll *with mango mustard*

Carolina BBQ Egg Roll *with BBQ sauce*

Specialty

Antipasti Rolls

cheese wrapped with marinated salami, ham & smoked turkey

Salami Cornets *with cream cheese and olives*

Spanikopita - *Spinach & feta filled phyllo triangle*

Wild Mushroom & Roasted Pepper Strudel *with Fontina Cheese*

Stuffed Grape Leaves - *Basmati rice, vegetables, mint & parsley*

Jumbo Mushrooms *stuffed with Herbs, Parmesan & Spinach*

Fried Mac and Cheese

Miniature Quiche (select one):

Lorraine (bacon & Swiss)

Spinach, Mushrooms, Onion, Mozzarella, & Parmesan

Ham, Provolone, Cheddar, Mozzarella & Broccoli

Napels (pepperoni, ham, artichoke, onion, pancetta)

Onion, Mushroom, Potato Ricotta

Western (peppers, onion, bacon, white cheddar)

House Fried Mozzarella *with tomato dipping sauce*

Brie en Croute *topped with brown sugar & almonds*

served with sliced baguette & garnished with sugar grapes

Finger Tea Sandwiches: choice of three

Egg Salad Spread, Chicken Salad Spread, Tuna Salad Spread, Ham Salad Spread

Olive & Roasted pepper Spread, Pimento & Cheese Spread

Hyrollers - *tortilla wrapped assorted meats, cheeses, & vegetable*

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Farmers Market

Grilled Seasonal Vegetable

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

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

Domestic & International Cheeses

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

to include honeydew, cantaloupe, grapes, strawberries, pineapple, mango, papaya with Chocolate Fondue with Cottage Cheese, Honey & Mint with Strawberry, Honey & Yogurt Dip

Vegetarian Fare

Roasted Red Pepper Relish Spread

with sliced onion baguette & assorted crackers

Hummus Tahini Dip

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

Cheddar and Wine Spread

with sliced onion baguette, celery & carrot sticks

Hot Spinach Artichoke Dip

with bread sticks and pita bread

Philly Style Jalapeno & Garden Vegetable Spread

with sliced onion baguette & assorted crackers

Rotel Cheddar & Pepper Dip with corn tortillas

Cold Spinach, Feta & Greek Yogurt spread with pita triangles

Additional Chips and Breads

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

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

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

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

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

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

DH-6 Roast Chicken Chasseur

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

DH-7 Breast of Chicken Tetrizzini

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

DH -8 Breast of Chicken Ravioli

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

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

DH-10 Grilled Chicken Penne

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

DH-11 Southwest Chicken

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

DH-12 Chicken Puttanesca

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

DH-13 Chicken Morel

Grilled Chicken Breast with shallots & morel mushrooms

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DH-14 Chicken Basil

Breast of Chicken with fontina cheese, prosciutto and marsel mushrooms

DH-15 Chicken Venice

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

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

DH-17 Prime Rib of Beef - Queen Cut

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

DH-18 New York Strip Steak

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

DH-19 Roast Sliced Beef Tenderloin

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

DH-20 Grilled Filet Mignon

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

DH-21 Roast Loin of Pork Chardonnay

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

DH-22 Roast Pork Tenderloin

Oven roasted pork tenderloin with mustard dill sauce

DH-23 French Cut Pork Chop

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

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

Jumbo Stuffed Shrimp

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

Norwegian Salmon

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

Breast of Chicken

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

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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

Choice of:
Two Salads
Two Entrees
One Vegetable
One Starch

Dinner Buffet Two Entree

Choice of:
Three Salads
Two Entrees
Two Vegetables
One Starch

Luncheon Buffet Three Entree

Choice of:
Three Salads
Three Entrees
Two Vegetables
Two Starches

Dinner Buffet Three Entree

Choice of:
Three Salads
Three Entrees
Two Vegetables
Two Starches

Dinner Buffet Four Entree

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

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

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*

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Chicken Entrees

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
Sole 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*

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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
Lyonnais 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

Adult Beverage Options

Bar Selections

“Call Brands”
“Premium Brands”
“Sheraton Specialty Brands”
Domestic Beer
Premium Beer
House Wine
Soft Drinks

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

<i>Call</i> Jim Beam Johnnie Walker Red Seagrams 7 Cruzan Smirnoff Beefeater Sauza Silver	<i>Premium</i> Wild Turkey Chivas Crown Royal Bacardi Superior Absolut Bombay Sapphire Cuervo Silver	<i>Sheraton Specialty</i> Makers Mark Glenlivet Crown Royal Reserve Appleton Extra Grey Goose Hendrick Patron
<i>Domestic Beer</i> Budweiser (reg & light) Miller Lite Coors Light Michelob Ultra Yuengling	<i>Premium Beer</i> Heinekin Amstel Light Corona Extra Corona Light Red Oak, Lager Natty Greene Sam Adams	<i>House Wine</i> 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

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)