

3200 Boardwalk Ann Arbor, Michigan 48108 734-996-0600
www.fourpointsannarbor.com

BREAKFAST & BRUNCH BUFFETS

BREAKFAST BUFFETS

Buffet will remain in the room for up to 90 minutes.
Substitutions are not available. Minimum 20 people

THE AMERICAN BUFFET

Freshly Squeezed Orange & Grapefruit Juices
Sliced Fresh Fruit Fruit Yogurts
Home Fried Potatoes
Choice of two: Bacon, Sausage or Turkey Link Sausage
Scrambled Eggs
French Toast or Pancakes with Warm Syrup
Granola and Cold Cereal with Milk
Muffins, Donuts, Fruit Danish and
Bagels with Cream Cheese
Freshly Brewed Seattle's Best Coffee and
Decaf Coffee, Tea, or Milk
11.50

THE EUROPEAN BUFFET

Freshly Squeezed Orange & Grapefruit Juices
Sliced Fresh Fruit Fruit Yogurts
Home Fried Potatoes
Choice of two: Grilled Canadian Bacon,
Sausage Patties or Turkey Link Sausage
Scrambled Eggs with Mushrooms
French Toast or Pancakes with Warm Syrup
Granola and Cold Cereal with Milk
Croissants, Scones and Coffee Cake
Freshly Brewed Seattle's Best Coffee and
Decaf Coffee, Tea, or Milk
12.00

THE ULTIMATE BRUNCH BUFFET

Freshly Brewed Seattle's Best Coffee, Tea, Decaf Coffee, Iced Tea or Milk
Freshly Squeezed Orange and Grapefruit Juice
Fresh Fruit Tray Deluxe Salad Bar Granola and Cold Cereal with Milk Fruit Yogurts
Fluffy Scrambled Eggs with Scallions Crisp Bacon and Turkey Link Sausage
French Toast or Pancakes with Warm Syrup
Scalloped Potatoes Sunshine Bean Medley Chef's Dessert Table

HERBED BAKED CHICKEN BREAST SHITAKE

*Marinated in Herbs and topped with a
Light Shitake Mushroom Sauce*

CHICKEN MARSALA

*Breast of Chicken prepared with Marsala Wine
accented with Mushrooms, Onions and Celery*

HOMESTYLE POT ROAST

Braised Lean Beef enhanced with Hearty Vegetables

ITALIAN MEAT LASAGNA

Layered Meat Sauce, Pasta and Various Cheeses

SPINACH LASAGNA MARINARA

Layered with Marinara Sauce and Various Cheeses

MARINATED LONDON BROIL

*Sliced Flank Steak enhanced with a Brown Butter
Sauce topped with Crisp Fried Onions*

HOUSE SMOKED PORK LOIN

*Center Cut Pork Loin slowly smoked with
Our Special BBQ Sauce*

POACHED SALMON FILLET

Topped with Béarnaise Sauce

ORANGE ROUGHY

Prepared Light and Flaky with Garlic Herb Butter

SHRIMP AND SCALLOP SCAMPI

Sautéed in White Wine, Garlic, Tomatoes, Onion & Bell Pepper

Choice of One Entrée.....16.00

Choice of Two Entrées.....18.00

To Supplement Your Breakfast or Brunch Buffet add a Chef Attended Station

Made to Order Omelets..... 2.50

Belgian Waffles with Assorted Toppings..... 2.50

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BREAKFAST ENTRÉES

All Breakfast Entrées are served with Chilled, Freshly Squeezed Orange Juice
A Basket of Breakfast Pastries
Freshly Brewed Seattle's Best Coffee, Decaf Coffee, Tea or Milk

THE TRADITIONAL AMERICAN

Seasonal Fresh Fruit Plate
Fluffy Scrambled Eggs with Scallions
Grilled Pork Sausage Patties, Bacon or Turkey Link Sausage
Home Fried Potatoes
10.00

THE BENEDICT

Seasonal Fresh Fruit Plate
Toasted English Muffins topped with Two Poached Eggs,
Canadian Bacon and Hollandaise Sauce
Home Fried Potatoes
11.00

THE WESTERN OMELET

Cup of Sliced Strawberries (Seasonal)
Fluffy Three Egg Omelet filled with Green Peppers, Ham and Onions
Topped with Zesty Cheddar Cheese Sauce
Home Fried Potatoes
10.00

THE CALIFORNIA BREAKFAST

Seasonal Fresh Fruit Plate
Veggie Cheese Quiche
Home Fried Potatoes
9.50

THE FRENCHMAN

Seasonal Fresh Fruit Plate
Golden Brown French Toast served with Hot Maple Syrup
Choice of Bacon or Sausage
9.50

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BREAK MENUS

THE ALWAYS ON BREAK

Substitutions are not available. Minimum 20 people

For the Morning

*Sliced Fresh Fruit, Danish, Donuts, Muffins, Bagels with Cream Cheese, Peanut Butter and Whipped Butter
Cranberry Juice, Freshly Squeezed Orange and Grapefruit Juices*

Freshly Brewed Seattle's Best Coffee, Decaf Coffee, Tea, Assorted Soft Drinks and Bottled Water

For the Afternoon

Freshly Popped Popcorn, Mini Candy Bars

Freshly Brewed Seattle's Best Coffee, Decaf Coffee, Tea, Assorted Soft Drinks and Bottled Water

Monday & Thursday	Tuesday & Friday	Wednesday & Weekends
➤ Freshly Baked Cookies	➤ Selection of Dessert Bars	➤ Freshly Baked Cookies
➤ Domestic Cheese	➤ Granola Bars	➤ Warm Bavarian Pretzels
➤ Bean Dip and Salsa	➤ Whole Fresh Fruit	➤ Spinach Artichoke Dip
➤ Tortilla Chips & Crackers	➤ Hummus and Pita Chips	➤ Tortilla Chips

All Day.....14.00

Half Day.....10.00

THE STARTER BREAK

Break will remain in the room for up to 90 minutes. Substitutions are not available. Minimum 20 people

Freshly Brewed Seattle's Best Coffee, Tea, Decaf Coffee, Freshly Squeezed Orange and Grapefruit Juices
Muffins, Fruit Danish, Donuts, Bagels with Cream Cheese, Peanut Butter and Whipped Butter

7.50

To supplement The Always on Break or The Starter Break add...

Assorted Fruit Yogurts 1.50	Chocolate Dipped Strawberries 2.00	Cold Cereal and Milk 1.50
Sliced Fresh Fruit 1.50	Lox 3.00	Assorted Mini Quiche 2.50
Bacon, Egg & Cheese Biscuit 2.25		Sausage, Egg & Cheese Biscuit 2.25
Scrambled Eggs 1.00	Bacon or Sausage Patties 2.00	Mini Chicago Style Pizzas 2.50
Turkey or Vegetable Pinwheels 2.50	Mozzarella Sticks 2.00	Fresh Veggie Tray and Ranch Dip 3.00
Baked Mini Burritos with Enchilada Sauce 2.50	Coffee Syrups, Whipped Cream, Chocolate Shavings 2.50	

ALL DAY BEVERAGE BREAK

Minimum 20 people

Freshly Brewed Seattle's Best Coffee, Tea, Decaf Coffee,
Freshly Squeezed Orange and Grapefruit Juices (in the morning)
Iced Tea, Assorted Soft Drinks and Bottled Water

9.50

NACHO BAR

Break will remain in the room for up to 90 minutes. Substitutions are not available. Minimum 20 people

Tortilla Chips
Zesty Cheese Sauce, Sour Cream, Salsa,
Chopped Tomatoes, Chopped Onions, Jalapeño Slices, Shredded Lettuce

5.50

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TRADITIONAL LUNCHESES

All Traditional Lunches are served with a choice of Tossed Fresh Green Salad or Soup du Jour, Freshly Baked Rolls and Butter, Choice of Dessert and Freshly Brewed Seattle's Best Coffee, Decaf Coffee, Tea, Iced Tea or Milk

PRIME RIB OF BEEF

8-9 ounces Slow Roasted Rib
Served with Garlic Mashed Potatoes
& Steamed Baby Carrots
17.00

CHICKEN MARSALA

Breast of Chicken prepared with Marsala Wine and accented with Mushrooms, Onions and Celery
Served with Rice Florentine and Sunshine Bean Medley
15.00

BREAST OF CHICKEN WITH CAPER SAUCE

Chicken Breast topped with White Wine and Capers Sauce
Served with Wild Rice Pilaf and Sunshine Bean Medley
14.50

LINGUINE WITH CHICKEN OR BEEF

Broccoli & Mushrooms with a Garlic White Wine Sauce
Served with Steamed Baby Carrots
14.50

ENCHILADAS

Beef, Chicken or Black Bean & Rice Cheddar Cheese, Pinto Beans with Spicy Sauce on the top.
Served with Spanish Rice and Corn
14.50

RAVIOLI FLORENTINE

Jumbo size pockets of Pasta filled with Ricotta Cheese and enhanced with Marinara Florentine Sauce
Served with Zucchini Boat Parmesan and Garlic Bread Sticks
14.50

ROAST BEEF

Slow Roasted Beef Sirloin with Demi-Glaze. Served with Rosemary Roasted Potatoes & Steamed Carrots.
15.50

CHICKEN PESTO

Sautéed Chicken Breasts with light Pesto Cream Sauce.
Served with Basmati Rice and Asparagus
14.50

PETITE FILET MIGNON MOREL

6 ounce Grilled to Perfection
Served with Baked Idaho Potato & Green Beans Almondine
17.50

SAGE CHICKEN BREAST

Stuffed with Sage Dressing and topped with Artichoke, Mushroom and Wine Sauce
Served with Wild Rice Pilaf and Steamed Broccoli
15.00

STUFFED CHICKEN BREAST

Stuffed with Mushrooms, Basil & Asiago Cheese and topped with Béarnaise Sauce
Served with Harvest Rice and Steamed Broccoli
15.00

HOUSE SMOKED PORK LOIN

Center Cut Pork Loin slowly smoked with Our Special BBQ Sauce
Served with Au Gratin Potatoes and Asparagus
14.50

MARINATED LONDON BROIL

Sliced Flank Steak enhanced with a Brown Butter Sauce and topped with Crisp Fried Onions
Served with Redskin Potatoes and Green Beans Almondine
14.50

ITALIAN MEAT LASAGNA

Layered Meat Sauce, Pasta and Various Cheeses
Served with Sautéed Zucchini Medley and Garlic Bread Sticks
14.50

EGGPLANT PARMESAN

Glazed with Marinara Sauce and Provolone Cheese
Served with Penne Pasta Primavera and Garlic Bread Sticks
14.50

VEGETARIAN LASAGNA MARINARA

Baked Layers of Vegetable Ratatouille, Pasta and Various Cheeses
Served with Steamed Broccoli and Garlic Bread Sticks
14.00

Dessert Selections are listed on the next page

Event host may give guests a choice of up to two entrées at no additional charge.

A \$.75 charge will be added per entrée for additional choices. There is a four entrée maximum.

Event host must report the number of each entrée to the hotel four business days prior to the event and must provide the guests with a ticket or place card which clearly indicates to the server their selection.

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LIGHT AND HEALTHY LUNCHES

All Light & Healthy Lunches are served with a choice of Tossed Fresh Green Salad or Soup du Jour,
Freshly Baked Rolls and Butter, Choice of Dessert and
Freshly Brewed Seattle's Best Coffee, Decaf Coffee, Tea, Iced Tea or Milk.

AUTUMN CHICKEN SALAD

*Mixed Field Greens, Dried
Cherries, Pecans, Red Onion,
Tomato and Marinated, Grilled
Chicken Breast*
13.00

CHICKEN CAESAR SALAD

*A Bed of Romaine Lettuce topped with Black
Olives, Tomato Wedges, Egg Quarters,
Croutons, Freshly Shredded Parmesan
Cheese and Sliced, Grilled Chicken Breast*
13.00

GRILLED PORTABELLA MUSHROOM SALAD

*Served on a bed of Mixed
Greens, Red Onions, Tomatoes,
Feta Cheese and Strawberries*
12.50

NEW YORK DELI PLATE

*Rolls of Roast Beef, Ham, Turkey,
Cheddar and Havarti Cheese*
Served with Pasta Salad, Potato
Chips and Assorted Sliced Bread
& Sandwich Rolls
12.50

ROASTED VEGETABLE WRAP

*Roasted Squash, Eggplant and Bell
Peppers served in a Lavash Wrap with
Havarti Cheese and Roasted Red Pepper
Cream Cheese*
Served with Potato Chips and
Fresh Fruit Cup
12.50

SMOKED TURKEY WRAP

*Smoked Turkey served in a
Lavash Wrap with Havarti
Cheese and Roasted Red Pepper
Cream Cheese*
Served with Potato Chips and
Fresh Fruit Cup
13.00

PORTABELLA FLORENTINE

*Char-grilled Portabella Mushroom stuffed
with Spinach, Bermuda Onion and
Feta Cheese.*
Served with Parslied New Potatoes & Carrots
13.00

STIR-FRIED VEGETABLES

*Broccoli, Carrots, Zucchini, Red Bell Peppers, Pea Pods, Bok Choy,
Waterchestnuts, Baby Corn and Bamboo Shoots quick fried in
Sesame Oil with a touch of Ginger and Soy Sauce.*
Served with Steamed Rice
12.00

MANGO SALSA CHICKEN

Sautéed Chicken Breast
Topped with Mango Salsa
Served with Steamed Rice &
Asparagus
13.50

GRILLED CHICKEN BREAST

*A Grilled Chicken Breast topped with
Julienne Vegetables and a Light Olive Oil,
Garlic & Fresh Basil Sauce*
Served with Wild Rice Pilaf & Steamed
Broccoli
14.00

ROASTED TURKEY BREAST

Oven Roasted Turkey Breast
Served with
Sweet Potato Fries and
Green Beans Almondine
14.50

LAKE SUPERIOR WHITEFISH FILLETS

*Seasoned and baked to Flaky Tenderness.
Brushed with Herb Butter*
Served with Basmati Rice and Asparagus
14.50

LEMON PEPPER ORANGE ROUGHY

Seasoned and baked to Flaky Tenderness.
Served with Rice Florentine and
Steamed Baby Carrots
15.50

DESSERT SELECTIONS

(Choose One)

New York Style Cheesecake with Strawberry Topping, Lemon Meringue Pie, Apple Pie, Blueberry Pie,
Carrot Cake, Cherry Pie, Vanilla Bean Ice Cream, Chocolate Ice Cream, Peach Pie, Chocolate Torte,
Banana Cream Pie, Coconut Cream Pie, Oreo Cookie Cream Pie, Chocolate Cream Pie or Raspberry Sherbet

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LUNCHEON BUFFET

All Lunch Buffets include Fresh Garden Green Salad with Various Toppings and Dressings, Fresh Seasonal Fruit Tray, Italian Pasta Salad, Potato Salad, Chef's Choice of Starch and Vegetable Freshly Baked Rolls and Butter, and Chef's Dessert Table
Freshly Brewed Seattle's Best Coffee, Decaf Coffee, Tea, Iced Tea or Milk.

Buffet will remain in the room for up to 90 minutes. Minimum 20 people

MANGO SALSA CHICKEN

Sautéed Chicken Breast Topped with Mango Salsa

GRILLED CHICKEN BREAST

Topped with Julienne Vegetables and a Light Olive Oil, Garlic & Fresh Basil Sauce

BREAST OF CHICKEN WITH CAPER SAUCE

Topped with White Wine and Capers

STUFFED CHICKEN BREAST

Stuffed with Mushrooms, Basil & Asiago Cheese and topped with Béarnaise Sauce

CHICKEN MARSALA

Breast of Chicken prepared with Marsala Wine and accented with Mushrooms, Onions and Celery

HERBED BAKED CHICKEN BREAST SHITAKE

Marinated in Herbs and topped with a Light Shitake Mushroom Gravy

BROCCOLI STUFFED CHICKEN BREAST

Filled with Broccoli and Cheddar Cheese and topped with Red Pepper Hollandaise Sauce

HOMESTYLE POT ROAST

Braised Sliced Lean Beef enhanced with Hearty Vegetables

MARINATED LONDON BROIL

Sliced Flank Steak enhanced with a Brown Butter Sauce and topped with Crisp Fried Onions

MEXICAN STEAK

Sliced Flank Steak with Ranchero Sauce

ITALIAN MEAT LASAGNA

Layered Meat Sauce, Pasta and Various Cheeses

HOUSE SMOKED PORK LOIN

Center Cut Pork Loin slowly smoked with Our Special BBQ Sauce

FANTAIL SHRIMP

Breaded and Fried to a Golden Brown. Served with Cocktail Sauce

SHRIMP AND SCALLOP SCAMPI

Sautéed in White Wine, Garlic, Tomatoes, Onion and Green Peppers

LAKE SUPERIOR WHITEFISH FILLETS

Seasoned and baked to a Flaky Tenderness. Brushed with Herbed Butter

ORANGE ROUGHY

Prepared Light and Flaky with Garlic Herb Butter

PINTO & BLACK BEAN ENCHILADAS

Flour Tortillas filled with Beans and Topped with Cheddar Cheese and Enchilada Sauce

EGGPLANT PARMESAN

Glazed with Marinara Sauce and Provolone Cheese

VEGETARIAN LASAGNA MARINARA

Baked Layers of Ratatouille Vegetables,

Pasta and Various Cheeses

STIR-FRIED VEGETABLES

An array of Vegetables quick fried in Sesame Oil with a touch of Ginger and Soy Sauce.

Two Entrée Buffet17.00
Three Entrée Buffet19.00

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SPECIALTY LUNCH BUFFETS

Specialty Lunch Buffets include Freshly Brewed Seattle's Best Coffee, Decaf Coffee, Tea, Iced Tea or Milk
Buffet will remain in the room for up to 90 minutes.
Substitutions are not available. Minimum 20 people

DELI LUNCH BUFFET

American Style Potato Salad Tossed Fresh Green Salad Italian Pasta Salad
Roast Beef Ham Turkey Roasted Vegetables
Cheddar and Havarti Cheese
Potato Chips Soup du Jour
A Variety of Sliced Breads and Kaiser Rolls
Relish and Vegetable Tray Condiments Assorted Fruit Pies
15.00

WRAPPED SANDWICH BUFFET

Assorted Smoked Turkey Wraps and Roasted Vegetable Wrap Sandwiches
Broccoli Walnut Salad Greek Salad
Soup du Jour Caribbean Vegetable Medley Sweet Potato Fries
New York Style Cheesecake with Strawberry Topping on the side
15.50

HOT SUB-SANDWICH BUFFET

Barbecue Meatballs Strips of Southwestern Chicken Breast Thinly Sliced Flank Steak
Tossed Fresh Green Salad
Assorted (Sandwich/Salad) Toppings: Cucumber Coins, Tomato, Sliced Red Onion,
Sliced Green and Black Olives, Shredded Cheddar and Parmesan Cheeses, Bell Pepper Confetti,
Banana Pepper Rings, Shredded Lettuce and Crumbled Bacon
Sliced Provolone and Baby Swiss Cheeses
Waffle Fries Sautéed Mushrooms and Onions Condiments
Cherry and Apple Pie
16.50

THE SOUTHWESTERN

Tossed Fresh Green Salad Tortilla Chips with Seven-Layer Dip Tomato and Vegetable Salad
Chicken Fajitas with Fire-Roasted Peppers and Onions
Taco Bar with Assorted Fillings
Vegetarian Refried Beans Southwestern Rice with Pinto Beans
Pecan Pie and Lemon Meringue Pie
17.00

ITALIAN BUFFET

Fresh Garden Green Salad with Various Toppings and Dressings
Chicken Marsala
Vegetarian Lasagna
Zucchini Squash Provençal
Garlic Bread Sticks
Banana Cream Pie and Chocolate Cream Pie
16.00

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BOX LUNCHES

Limit your choice to one Box Lunch Menu

THE CARPOOL

Assorted Sandwiches; Roast Beef, Turkey and Vegetarian
Prepared on a Kaiser Roll
Served with Packets of Condiments
A Bag of Potato Chips, Fritos, Doritos, or Pretzels
Apple
Home Baked Cookies
Soft Drink
12.50

12" WRAPPED SANDWICHES

Assorted Wrapped Sandwiches; Smoked Turkey Wrap, Roast Beef Wrap and
Roasted Vegetable Wraps
Served with Cole Slaw
A Bag of Potato Chips, Fritos, Doritos, or Pretzels
Home Baked Cookies
Soft Drink
13.50

ITALIAN SUB

6" Sub Sandwich made with Provolone, Salami, Ham, Turkey,
Pepperoncini, Tomato, Lettuce, Onion and Italian Dressing
Served with Italian Pasta Salad
A Bag of Potato Chips, Fritos, Doritos, or Pretzels
Home Baked Cookies
Soft Drink
14.50

THE PICNIC BASKET

Two pieces of Southern Fried Chicken
Served with Italian Pasta Salad
Apple
Home Baked Cookies
Soft Drink
14.00

MENU ENHANCERS

Seattle's Best Coffee, Tea, Decaf Coffee	15.00 per pot	25.00	per gallon
Hot Chocolate	15.00 per pot	25.00	per gallon
Lemonade or Iced Tea	15.00 per pitcher	25.00	per gallon
Fountain Sodas (Regular Cola, Diet Cola and Lemon-Lime).....		9.00	per pitcher
Hot or Cold Cider (Seasonal)		23.00	per gallon
Apple, Cranberry, Tomato and Pineapple Juice		15.00	per liter
Freshly Squeezed Orange or Grapefruit Juice		16.00	per liter
Assorted Soft Drinks		1.75	per can
Bottle Water		1.75	per bottle
Fruit Yogurts (Assorted)		2.25	each
Granola Bars		1.25	each
Protein Bars		2.25	each
Sliced Fresh Fruit Tray.....		3.00	per dozen
Whole Fresh Fruit		1.25	each
Chocolate Dipped Strawberries (Seasonal)		15.00	per dozen
Scones, Croissants and Cinnamon Rolls.....		21.00	per dozen
Fruit Danish, Donuts, Bagels and Muffins		20.00	per dozen
Bagels and Cream Cheese.....		22.00	per dozen
Cookies		15.00	per dozen
Dessert Bars.....		15.00	per dozen
Double Chocolate Brownies.....		15.00	per dozen
Rice Krispies Treats, Asst Flavors Individually Wrapped.....		18.00	per dozen
Mini Candy Bars.....		6.00	per dozen
Tiramisu, Mocha Latte, and Italian Almond Dessert		90.00	per dozen
Ice Cream Novelties.....		3.00	per person
Hot Buttered Popcorn.....		1.00	per person
Soft Warm Bavarian Pretzels with Mustard.....		18.00	per dozen
Potato Chips, Fritos, Doritos, Pretzels (Individual Bags)		1.00	each
Mixed Nuts		35.00	per pound
Peanuts		25.00	per pound
Snack Mix.....		15.00	per pound
Trail Mix (Individual bags of Cajun and Chocolate & Nut)		1.50	each
Peanuts (Individual bags)		1.00	each

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DINNER DELUXE COMBINATION PLATES

All Dinner Entrées include Your Choice of Appetizer, Salad, Starch, Vegetable and Dessert
Freshly Baked Rolls and Butter
Freshly Brewed Seattle's Best Coffee, Decaf Coffee, Tea, Iced Tea or Milk.

SWORDFISH MEDALLION CITRON & PETIT FILET MIGNON MOREL

*Four ounce Swordfish Steak served with a Light Lemon Sauce combined with a
Four ounce Broiled Petit Filet Mignon laced with a Creamy Morel Sauce*
34.00

HERBED BAKED CHICKEN BREAST SHITAKE & MARINATED LONDON BROIL

*Three ounce Chicken Breast marinated in Herbs and baked, laced with a Light Shitake Mushroom Gravy
combined with six ounces tender slices of Flank Steak enhanced with a Brown Butter Sauce,
topped with Crisp Fried Onions*
26.00

GRILLED SALMON MEDALLION CASINO & PETIT FILET MIGNON MOREL

*Four ounces Grilled Salmon Steak topped with a light Herb Butter
combined with a four ounce Broiled Petit Filet Mignon laced with a Creamy Morel Sauce*
32.00

PETIT FILET MIGNON MOREL & HERBED BAKED CHICKEN BREAST

*A four ounce Broiled Petit Filet Mignon laced with a Creamy Morel Sauce and combined with a
Three ounce Chicken Breast marinated in Herbs, baked and topped with a Natural Gravy*
32.50

GRILLED TUNA STEAK & CHICKEN MARSALA

*A four ounce Tuna Steak topped with Casino Butter combined with a
Three ounce Breast of Chicken accented with Marsala Wine, Mushrooms, Onions and Celery*
31.00

SHRIMP SCAMPI & PETIT FILET MIGNON

*Four Jumbo Shrimp sautéed in Garlic Butter combined with a four ounce
Tender Petit Filet Mignon topped with Demi-Glaze*
33.00

VEGETARIAN TRIO

Portabella Florentine, Three Ricotta Stuffed Shells and Grilled Vegetables
27.00

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DINNER ENTRÉES

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Freshly Baked Rolls and Butter
Freshly Brewed Seattle's Best Coffee, Decaf Coffee, Tea, Iced Tea or Milk

MANGO SALSA CHICKEN

Sautéed Chicken Breast topped with Mango Salsa
23.00

BREAST OF CHICKEN WITH CAPER SAUCE

*Chicken Breast topped with a Tangy White Wine
and Capers Sauce*
21.50

CHICKEN MARSALA

*Breast of Chicken prepared with Marsala Wine and
accented with Mushrooms, Onions and Celery*
23.50

STUFFED CHICKEN BREAST NOISSETTE

*Pine Nuts and Sweet Onion Bread Stuffing. Sautéed
with Fresh Herbs and enhanced with Sweet Basil Sauce*
24.50

HERB BAKED CHICKEN BREAST SHITAKE

*Marinated in Herbs and topped with a
Light Shitake Mushroom Gravy*
21.50

GRILLED TUNA STEAK

Topped with Casino Butter
26.50

POACHED SALMON FILLET

Salmon Steak with a Béarnaise Sauce
25.50

BROILED SWORDFISH FILLET

Enhanced with a Light Lemon Pesto Sauce
27.50

LAKE SUPERIOR WHITEFISH FILLETS

*Seasoned and baked to a Flaky Tenderness.
Brushed with Herbed Butter*
21.50

HOUSE SMOKED PORK LOIN

*Center Cut Pork Loin slowly smoked with
Our Special BBQ Sauce*
22.50

PRIME RIB OF BEEF AU JUS

12 ounce Slowly Roasted Prime Cut Beef
26.50

FILET MIGNON WITH CREAMY MOREL SAUCE

*8 ounce Filet Broiled and enhanced with a
Creamy Morel Sauce*
31.00

MARINATED LONDON BROIL

*Sliced Flank Steak enhanced with a Brown Butter Sauce
and topped with Crisp Fried Onions*
21.50

TOP SIRLOIN

*7 ounce Center-cut Sirloin
accented with an Onion-Ale Sauce*
24.50

NEW YORK STRIP STEAK

*10 ounce Strip Rubbed with House Seasonings
and Broiled*
26.00

RAVIOLI FLORENTINE

*Jumbo size pockets of Pasta filled with Spinach and
Ricotta Cheese, enhanced with Marinara Sauce*
21.50

PORTABELLA FLORENTINE

*Char-grilled Portabella Mushroom Caps, stuffed with
Spinach, Bermuda Onion and Feta Cheese*
23.50

GRILLED VEGETABLES

*Eggplant, Squash & Portabella Mushroom grilled and
topped with Carrot & Bell Pepper Julienne*
22.00

PESTO PENNE PRIMAVERA

*Penne Pasta tossed with Roasted Red Peppers, Tomatoes
& Summer Squash and finished with a
Pesto Sauce*
21.50

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www.fourpointsannarbor.com

DINNER BUFFETS

All Dinner Buffets include Your Choice of Four Salads, Two Starches, and One Vegetable Chef's Dessert Table, Freshly Baked Rolls and Butter, and Freshly Brewed Seattle's Best Coffee, Decaf Coffee, Tea, Iced Tea or Milk.

Buffet will remain in the room for up to 90 minutes. Minimum 20 people

BROCCOLI STUFFED CHICKEN BREAST

Filled with Broccoli and Cheddar Cheese and topped with Red Pepper Hollandaise Sauce

GRILLED BREAST OF CHICKEN JULIENNE

Topped with Garlic Butter & Julienne Vegetables

BREAST OF CHICKEN WITH CAPER SAUCE

Topped with a Tangy White Wine and Caper Sauce

HERBED BAKED CHICKEN BREAST SHITAKE

Marinated in Herbs and topped with a Light Shitake Mushroom Gravy

SAGE CHICKEN BREAST

Stuffed with Sage Dressing and topped with Artichoke, Mushroom and Wine Sauce

BREAST OF CHICKEN CORDON BLEU

Filled with Ham and Swiss Cheese and baked to a Golden Brown topped with Mushroom Sauce

CHICKEN MARSALA

Breast of Chicken prepared with Marsala Wine and accented with Mushrooms, Onions and Celery

CHICKEN ROULADE

Stuffed with Spinach, Pinenuts, Bleu Cheese, Onions and Red Pepper, topped with Tomato Concassé Sauce

ROASTED SIRLOIN OF BEEF AU JUS

Served with a Natural Gravy

MARINATED LONDON BROIL

Sliced Flank Steak enhanced with a Brown Butter Sauce and topped with Crisp Fried Onions

HOMESTYLE POT ROAST

Braised Sliced Lean Beef enhanced with Hearty Vegetables

MEXICAN STEAK

Sliced Flank Steak with Ranchero Sauce

ITALIAN MEAT LASAGNA

Layered Meat Sauce, Pasta and Various Cheeses

HOUSE SMOKED PORK LOIN

Center Cut Pork Loin slowly smoked with BBQ Sauce

SHRIMP AND SCALLOPS SCAMPI

Sautéed in White Wine, Garlic, Tomatoes, Onion and Green Peppers

LAKE SUPERIOR WHITEFISH FILLETS

Seasoned and baked to a Flaky Tenderness.

Brushed with Herbed Butter

POACHED SALMON FILLET

Topped with Béarnaise Sauce

FANTAIL SHRIMP

Breaded and fried to a Golden Brown.

ORANGE ROUGHY

Prepared with Lemon Pepper, Cajun or Garlic Butter

INDIAN-STYLE LAMB CHOPS

Prepared Well-done with Garlic and various seasonings

BAKED SPINACH LASAGNA

Layered with Marinara Sauce, Spinach and Various Cheeses

PESTO PENNE PRIMAVERA

Penne Pasta tossed with Roasted Red Pepper, Tomatoes and Summer Squash and finished with a Pesto Sauce

EGGPLANT PARMESAN

Glazed with Marinara Sauce and Provolone Cheese.

STIR-FRIED VEGETABLES

An array of Vegetables quick fried in Sesame Oil with a touch of Ginger and Soy Sauce.

STUFFED PORTABELLA MUSHROOMS

Char-grilled Portabella Mushroom Caps, stuffed with Spinach, Bermuda Onion and Feta Cheese

Choice of two Entrées ...24.00

Choice of three Entrées ...27.00

Choice of four Entrées ...30.00

Entrées available at an additional charge
(Chef attended stations)

PRIME RIB... 2.00

STRIP LOIN... 2.50

BEEF WELLINGTON... 3.00

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SPECIALTY DINNER BUFFETS

All Specialty Buffets include

Freshly Brewed Seattle's Best Coffee, Decaf Coffee, Tea Iced Tea or Milk

Buffet will remain in the room for up to 90 minutes.

Substitutions are not available. Minimum 20 people

TASTE OF ITALY BUFFET

Fresh Garden Green Salad with Various Toppings & Dressings

Caesar Salad Marinated Vegetable Salad

EGGPLANT PARMESAN

ITALIAN MEAT LASAGNA

CHICKEN BREAST ALFREDO

Penne Pasta Primavera Zucchini Squash Provençal Garlic Bread Sticks

Tiramisu and Strawberry Wave Cheesecake

24.00

SOUTH OF THE BORDER BUFFET

Redskin Potato Salad

Jalapeño Cole Slaw

Salad Bar with Various Toppings & Dressings

MEXICAN STEAK

CHICKEN FAJITAS

TACO BAR WITH ASSORTED FILLINGS

Tortilla Chips with Seven Layer Dip

Fiesta Rice, Refried Beans &

Petite Corn-on-the-Cob

Double Layer Fudge Torte

Turtle Cheesecake

25.00

THE ALL AMERICAN BUFFET

Salad Bar with Various Toppings & Dressings

Creamy Potato Salad

Cucumber and Tomato Salad

SMOKED BBQ PORK RIBS

GOLDEN FRIED SHRIMP

FRIED CHICKEN FILLETS WITH

BARBECUE SAUCE

Au Gratin Potatoes, Baked Beans &

Petite Corn-on-the-Cob

Warm Dinner Rolls and Butter

Apple and Cherry Pie

24.00

MARDI GRAS

Tossed Fresh Green Salad Cole Slaw Broccoli Walnut Salad

HOT & SPICY GUMBO

JERK CHICKEN

DEEP FRIED CATFISH

Red Beans & Rice Sweet Potato Fries

Caribbean Vegetable Medley

Corn Bread

Rum Balls and Pecan Praline Torte

26.00

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DINNER ACCOMPANIMENTS

Plated: Choose one Appetizer, one Salad, one Starch, one Vegetable and one Dessert
Buffets: Choose four Salads, two Starches, and one Vegetable. The Chef will choose the Desserts.

APPETIZERS

(Available for Plated meals only)

Chicken Vegetable with Rice Soup Soup du Jour Cream of Broccoli Soup Tomato Basil Soup
Italian Antipasto Skewers Fresh Fruit Cocktail California Rolls

Appetizers available at an additional charge

Shrimp Cocktail with Cocktail Sauceadd 5.00 Smoked Whitefish Pâté with Sesame Wafers....add 4.50

SALADS

(Available for Plated or Buffet meals)

Greek Salad Caesar Salad Michigan Salad Boston Lettuce Princess Salad
Tossed Fresh Green Salad Fresh Spinach Salad
Artichoke Hearts and Tomato Salad Creamy Cole Slaw Cucumber and Tomato Salad

PREPARED SALADS

(Available for Buffets only)

American Style Potato Salad Creamy Dill Redskin Potato Salad Crab & Pasta Salad
Creamy Macaroni Salad Mostaccioli Salad Cucumber & Yogurt Salad Italian Pasta Salad
Mediterranean Mushroom Salad Broccoli Walnut Salad Fresh Fruit Medley
Garden Fresh Potato and Bean Salad Couscous & Vegetable Salad

STARCHES

Baked Redskin Potatoes Baked Idaho Potato Scalloped Potatoes Au Gratin Potatoes
Garlic Mashed Redskin Potatoes Old Fashioned Mashed Potatoes & Gravy
Sweet Potato Fries Rosemary Roasted Potatoes Salt Roasted Potatoes Waffle Fries
Parslied New Potatoes Tater Tots Garlic Roasted Redskins
Steamed Rice Cajun Rice Wild Rice Pilaf Basmati Rice
Broccoli and Cheese Rice Southwestern Rice with Pinto Beans Spanish Rice
Steak Fries Mostaccioli Marinara Penne Alfredo
Twice Baked Potatoes Add 1.00

VEGETABLES

California Medley Sautéed Zucchini Squash Medley Kernel Corn O'Brien Sunshine Bean Medley
Roasted Root Vegetables Sautéed Button Mushrooms
Steamed Broccoli and Cauliflower Sweet Peas and Pearled Onions Baby Carrots with Butter
Caribbean Vegetable Medley Green Bean Casserole Green Beans Almondine Green Point Asparagus

DESSERTS

Oreo Cookie Cream Pie Apple Pie Blueberry Pie Cherry Pie Pecan Pie
Lemon Mist Torte Chocolate Cream Pie Peach Pie Lemon Meringue Pie
New York Style Cheesecake Carrot Cake Banana Cream Pie Coconut Cream Pie Chocolate Torte
German Chocolate Cake Vanilla Bean Ice Cream Chocolate Ice Cream Fruit Sherbet

Desserts available for an additional 1.50

Chocolate Raspberry Supreme Chocolate Suicide Strawberry Wave Cheesecake Two-Timing Cheesecake
Café Latte Cheesecake Tiramisu Italian Almond Cream Torte
Turtle Cheesecake White Chocolate Mousse Torte Apple Bavarian Cheesecake

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HORS D'OEUVRES

Priced per person, minimum 20 person order

DOMESTIC CHEESE

*Swiss, Cheddar and Pepper Jack
with Crackers*
3.00

DOMESTIC & IMPORTED CHEESE

*Danish Havarti, Gouda, Swiss and
Cheddar with Crackers*
3.25

GRILLED HALOUMI

*Greek Sheep Cheese, Marinated
and Grilled*
3.50

FRESH FRUIT

*Watermelon, Cantaloupe, Honeydew, Pineapple
and Grapes*
3.00

MEDITERRANEAN PLATTER

*Greek Olives, Marinated Tomato Slices, Hummus,
Baba Ganoush, Grilled Vegetables and Pita*
6.00

FRESH VEGETABLES AND RANCH DIP

*Carrots, Celery, Broccoli, Zucchini Coins, Bell Pepper
Strips, Grape Tomatoes and Cucumber Sticks*
3.00

GRILL-CRISP VEGETABLES

*Grilled Asparagus, Bell Pepper, Zucchini, Yellow Squash,
Red Onion & Portabella drizzled with Balsamic Vinegar*
3.50

HUMMUS

Served with Tortilla & Pita Chips
3.00

7-LAYER DIP

Served with Tortilla Chips
4.00

CHIP DIP

Served with Pretzels & Potato Chips
2.00

SMOKED ICELANDIC SALMON

*Thin slices of Salmon, garnished with Onions, Capers &
Chopped Eggs served with Bagel Chips & Cream Cheese*
6.00

SMOKED WHITEFISH PÂTÉ

Served with Sesame Flat Breads
5.00

SLICED SMOKED CHICKEN PLATTER

*with Marinated Asparagus, Roma Tomatoes & Fresh Mozzarella
Drizzled with Balsamic Vinegar and Olive Oil*
5.00

**SPINACH ARTICHOKE
DIP**

Served with Tortilla Chips
4.00

BEAN DIP

*Served with Salsa, Pico de
Gallo and Tortilla Chips*
3.00

CRAB DIP

Served with Crackers
5.00

GARLIC BREAD STICKS

*Rosemary Olive Oil and
Marinara Dipping Sauce*
3.00

BAKED BRIE

*Estimated 35 Servings
Baked Brie in Puff Pastry with Raspberry Sauce.*
160.00

MINI CHEESECAKE BARS

*Estimated 25 servings (50 pieces)
New York Cheesecake, White Chocolate Chambord,
Chocolate/Hazelnut and Cappuccino*
85.00

MINIATURE DESSERTS

*Estimated 25 servings (50 pieces)
Cream Puffs, Éclairs, Petit Fours, Brownies, Pecan
Tart Squares, Cannolis and Lemon Bars*
75.00

CARVING STATIONS

*All Stations include Silver Dollar Buns and Condiments
Price includes the Carver Fees*

THE BARON OF BEEF

Approximately 200 Servings
230.00 each

SMOKED HAM

Approximately 75 Servings
100.00 each

ROASTED PRIME RIB

Approximately 50 Servings
200.00 each

ROASTED TURKEY

Approximately 50 Servings
175.00 each

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HORS D'OEUVRES

Hors d'oeuvre Buffets (Available after 4:00 pm)

Hors d'oeuvre Buffets provide a set amount of food based on the guarantee and will remain in the room for a maximum of 90 minutes. Substitutions are not available. Minimum 20 People

ITALIAN STATION	PIZZA STATION	MEDITERRANEAN STATION	SAMPLER STATION (estimated 12 pieces per person)
<i>Antipasto Tray</i>	<i>Caesar Salad</i>	Grilled Haloumi	<i>Swedish Meatballs</i>
<i>Italian Sausage w/ Peppers</i>	<i>Assorted Pizzas</i>	Grill Crisp Vegetables	<i>Fried Chicken Fingers</i>
<i>Italian Meatballs</i>	<i>(est. 2 slices per person)</i>	Hummus	<i>Mozzarella Cheese Sticks</i>
<i>Ricotta Stuffed Shells</i>	<i>Garlic Bread Sticks</i>	Baba Ganoush	<i>Barbecue Ribettes</i>
<i>Parmesan Artichoke Hearts</i>	<i>Rosemary Olive Oil &</i>	Pita Wedges	<i>Franks and Puff Pastry</i>
<i>Mini Chicago Style Pizza</i>	<i>Marinara Dipping Sauce</i>	Spanakopitas	<i>Vegetable Eggrolls</i>
<i>Mozzarella Sticks</i>	<i>Assorted Cheesecake Bars</i>	Stuffed Grape Leaves	<i>12.50</i>
14.00	13.00	Keftethakia (Meatballs)	
	<i>(Assorted Pizzas sold separately at \$14.00 each)</i>	15.00	

COLD SELECTIONS

Priced per 50 pieces

Turkey or Vegetable Pinwheels.....	75.00	Shrimp on Ice with Cocktail Sauce.....	120.00
Lox Croistini	90.00	Iced Crab Claws with Cocktail Sauce	110.00
Crabmeat Salad Stuffed Mushrooms	75.00	Sirloin Wrapped Asparagus	80.00
California Rolls	80.00	Sesame Red Pork with Wasabi and Soy Sauce.....	75.00
Seafood Crêpe Bundles	115.00	Stuffed Mushrooms Vinaigrette.....	70.00
Bluepoint Oysters on the Half Shell.....	110.00	Antipasto Skewers	110.00

HOT SELECTIONS

Priced per 50 pieces

Buffalo Style Chicken Wings	70.00	BBQ, Swedish or Italian Meatballs	65.00
Chicken and Pineapple Brochettes	110.00	Beef Teriyaki Brochettes	120.00
Fried Wing Dings with Barbecue Sauce.....	70.00	Franks in Puff Pastry	60.00
Fried Chicken Fingers	70.00	Beef Wellington	125.00
Chicken Fontina Bites	80.00	Hibachi Beef Skewers	95.00
Hibachi Chicken Skewer	80.00	Coney Dogs in Puff Pastry	70.00
Sesame Chicken	90.00	Greek Spinach Spanakopitas	80.00
Chicken Wellington	125.00	Parmesan Artichoke Hearts	95.00
Nassau Chicken Skewers	90.00	Crispy Asparagus with Asiago	90.00
Pistachio Chicken.....	120.00	Cocktail Vegetable Egg Rolls	70.00
Cozy Shrimp	120.00	Assorted Petite Quiche	70.00
Crabmeat Rangoons w/ Sweet & Sour Sauce..	80.00	Goat Cheese & Red Pepper Quiche	80.00
Crab Cakes	120.00	Mozzarella Sticks	60.00
Shrimp Chopsticks	125.00	Pear and Brie in Phyllo	105.00
Mini Chicago-Style Pizza	70.00	Stuffed Mushrooms w/ Red Pepper & Cheese.....	70.00
Calzones with Pizza dipping sauce.....	95.00	Spinach Artichoke Tart.....	90.00
Stuffed Mushrooms Italienne	70.00	Baked Mini Burritos with Enchilada Sauce.....	70.00
Barbecue Ribettes	70.00	Cheese Straws.....	65.00

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BEVERAGE SERVICE HOST BAR

House Brand Liquors.....	3.75	Per Drink	Draft Beer:		
Call Brand Liquors.....	4.50	Per Drink	Budweiser & Bud Light	225.00	Per Keg
Premium Brand Liquors.....	5.00	Per Drink	Labatt Blue or Killian Red	250.00	Per Keg
Chardonnay, Cabernet, and White Zinfandel.....	18.00	Per Bottle	Punches:		
Merlot and Pinot Grigio.....	21.00	Per Bottle	Wine or Champagne Punch...	45.00	Per Gallon
Shiraz, Chenin Blanc, & Pinot Noir	25.00	Per Bottle	Mimosa or Sangria Punch.....	50.00	Per Gallon
Cordials.....	5.25	Per Drink	Margaritas.....	75.00	Per Gallon
Budweiser and Miller Lite.....	3.25	Per Bottle	Fruit Punch.....	25.00	Per Gallon
Labatt Blue.....	3.75	Per Bottle	Champagne.....	18.00	Per Bottle
Bass Ale, Amstel Light, Anchor Steam.....	4.50	Per Bottle	Sparkling Cider.....	16.00	Per Bottle
			Asst. Fountain Soda & Juice	1.50	Per Glass
			Bottle Water.....	1.75	Per Bottle

CASH BAR

(Inclusive of Sales Tax)

House Brand Liquors.....	4.25	Per Drink	Cordials.....	6.00	Per Drink
Call Brand Liquors.....	4.75	Per Drink	Budweiser and Miller Lite.....	3.50	Per Bottle
Premium Brand Liquors.....	5.75	Per Drink	Labatt Blue.....	4.25	Per Bottle
Chardonnay, Cabernet & White Zin	5.50	Per Glass	Bass Ale, Amstel Light, Anchor		
Merlot & Pinot Grigio.....	6.50	Per Glass	Steam.....	5.50	Per Bottle
Shiraz, Chenin Blanc & Pinot Noir.	7.75	Per Glass	Asst. Fountain Soda & Juice....	1.75	Per Glass

LIQUOR SERVICE

	House Brands	Call Brands	Premium Brands
WHISKEY	<i>Seagram's 7</i>	<i>Canadian Club</i>	<i>Crown Royal</i>
BOURBON	<i>Jim Beam</i>	<i>Jack Daniels</i>	<i>Wild Turkey</i>
SCOTCH	<i>J & B</i>	<i>Dewars</i>	<i>Chivas</i>
VODKA	<i>Popov</i>	<i>Smirnoff</i>	<i>Absolut</i>
GIN	<i>Seagram's Extra Dry</i>	<i>Beefeater</i>	<i>Tangueray</i>
RUM	<i>Heaven Hill</i>	<i>Bacardi</i>	<i>Captain Morgan's</i>

BOTTLE PRICES

Grand Marnier.....	175.00	Amaretto di Saronno.....	140.00	Remy Martin V.S.....	175.00
Baileys.....	125.00	Kahlua.....	125.00	Courvoisier V.S.....	175.00
Frangelico.....	125.00	House Brand Liquors.....	100.00	Hennessy V.S.	175.00
Tia Maria.....	125.00	Call Brand Liquors.....	130.00	Christian Brothers.....	75.00
Sambuca.....	125.00	Premium Brand Liquors...	155.00	Peachtree Schnapps.....	75.00

A \$50.00 Set-up Fee is applicable to Cash or Hosted Bars with beverage sales less than \$300.00 per bar.

All prices include the appropriate mixers, glassware and garnishes and are single shot drinks only.

Bottles of liquor are one liter & yield 33 mixed drinks.

If purchasing a bar based on bottles of liquor instead of per drink, once a bottle is opened, the full bottle price will be charged. Any liquor left over may be delivered to a guest room but cannot be taken out of the hotel.

Kegs are Half Barrels and yield 180 servings.

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