



Banquet & Catering Menus 2019



Four Points by Sheraton Bakersfield
5101 California Avenue Bakersfield CA 93309 | 661.325.9700 | FourpointsBakersfield.com

All prices subject to current 23.5% Service Charge and 7.25% Sales Tax

Current prices are indicated on the enclosed menus. Menu selection should be submitted to the Catering Office at least two weeks in advance. Menu prices are subject to a 23.5% service charge and 8.25% sales tax.

Gourmet and theme menus are available upon request. Please ask your Catering Manager. No Food, beverage, or alcoholic or otherwise, shall be brought into the Hotel by the patron or attendees from outside sources without the special permission of the Catering Office. The Hotel reserves the right to charge an additional fee for such services.

DECORATIONS

The Hotel will not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, tape or any substances. We also do not permit any open flamed candles. Candles must be in a glass votive holder or have a hurricane globe.

SECURITY

The Hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the function rooms prior to or following the banquet (s) or meeting (s). Arrangements for security or exhibits, merchandise or articles set up for display must be made prior to the planned event.

GUARANTEE

In arranging for private functions, the expected attendance must be specified at the time of reservation. For food functions, the attendance must be definitely specified 3 working days in advance. Otherwise, your original expected attendance figure will be considered as your guarantee and charges will be made accordingly.

- a) Please advise the Catering Office of the exact number of guests at least 3 working days in advance. Otherwise, your original expected attendance figure will be considered as your guarantee and charges will be made accordingly.
- b) The kitchen will prepare food and set the room for 5% over your guarantee if the attendance is over 100 guests and 10% over your guarantee if the attendance is below 100 guests.

DEPOSITS and PAYMENTS

A 10% of the estimated total will be required as a deposit at the time of your confirmed booking. Deposits are non-refundable non-transferable and are subject to the cancellation policy stated on your catering contract. Payment shall be made 3 days prior to the function unless credit has been established to the satisfaction of the Hotel. In such a case, the complete account is due and payable no later than thirty days from the date of your function.

BREAKFAST BUFFETS

All breakfast buffets include freshly brewed coffee, decaf, hot water & tea. All buffets for 25 guests or more.

Continental Buffet

Assorted Breakfast Pastries Butter and preserves
Seasonal Fresh Fruit
Assorted Yogurts
Fresh Fruit Juices

Signature Four Points Breakfast Buffet

Assorted Breakfast Pastries
Classic Scrambled Eggs
Seasonal Fresh Fruit
Smoked Bacon and Sausage Links
Country Skillet Potatoes

All American Breakfast Buffet

Assorted Breakfast Pastries Butter and Preserves
Classic Scrambled Eggs
Seasonal Fresh Fruit
Healthy Cold Cereal Selection
Country Skillet Potatoes
Smoked Bacon & Sausage Links
Fresh Fruit Juices

Enhancements :

Enhancement Prices will be added to listed buffet price

Egg Enhancements

Substitute Egg Whites or Egg Beaters ADD: \$
Diced Ham, Red & Green Bell Peppers ADD: \$
Sautéed Mushrooms & Scallions ADD: \$
Mexican Chorizo & Cheese ADD: \$

Coffee Enhancements

Flavored Syrups
Hazelnut, Vanilla, Caramel and Raspberry flavored syrups

Egg, Ham & Cheese Croissant

Add Avocado \$\$

Healthy Breakfast Sandwich

Spinach, Scrambled Egg, Tomato
mozzarella cheese served on
a plain bagel

Add Avocado \$\$

Breakfast Burrito

Egg, Ham, Chorizo or Country
Sausage & Cheese wrapped in
a warm tortilla
House-made Oatmeal

PLATED BREAKFAST

All breakfast items include freshly brewed coffee, decaf and tea

All American Breakfast

Seasonal Fresh Fruit
Classic Scrambled Eggs
Smoked Bacon or Sausage Links
Country Skillet Potatoes

Continental Breakfast

Seasonal Fresh Fruit, Yogurt
Assorted muffins & Danish,
*beverages not included

A 'L A C A R T E B R E A K F A S T I T E M S

Breads & Pastries: *prepared by full dozen only*

- Assorted Danish & / Or Muffins
- Assorted Bagels
- Cinnamon Rolls with Cream Cheese Frosting
- Croissants & Cereal Bars
- Assorted Breakfast Breads

Yogurts

Assorted Non-Fat Yogurts
Granola Topping

Cereal: *Your Choice of Selections / Includes Low Fat Milk*

House-Made Granola
Old Fashioned Oatmeal
Raisin Bran

Fresh Fruit:

Your choice of Whole Seasonal Fruit
or Freshly Sliced Fruit

BEVERAGES

prepared & priced by the gallon, pitcher or per consumption

Royal Cup Coffee
Fruit Juices (cranberry, white grapefruit, apple)
Iced Tea
Bigelow Gourmet Teas
Orange Juice Pitcher
Lemonade or Fruit Punch
Assorted Diet & Regular Sodas
Red Bull Energy Drinks
Bottled Water

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MORNING BREAK

Energy Break

Strawberry/banana & pineapple/orange smoothies,
Blended to perfection with yogurt & milk

A Natural Break

Build your own trail mix: assorted nuts, shredded coconut, sunflower seeds
dried cranberries, chocolate chips, and banana/strawberry smoothies

Yogurts

Assorted Non-Fat Yogurts
Granola Topping

Fresh Fruit:

Your choice of Whole Seasonal Fruit
or Freshly Sliced Fruit

AFTERNOON BREAK

Border Break

Chips, house made salsa and guacamole, grilled chicken quesadillas
and churros

Refresh Break

Seasonal berry fruit parfait, puffed rice cracker, cottage cheese, peanut butter,
vegetable crudité served with hummus

Crunch Break

Pretzels, chips, and snack mix,

Old Fashioned Break

Ice cream sundae cups and Ice cream bars, served by the dozen

Freshly Baked Cookies

Baked in house and served by the dozen

Brownies

Served by the dozen

PLATED LUNCH

SANDWICHES

Includes Chef's choice side salad, iced tea & water service

Roasted Turkey Croissant

oven roasted turkey breast, swiss cheese, lettuce, tomato, mayo, butter croissant

Napa Chicken Salad Croissant

oven roasted chicken breast, red grapes, toasted walnuts, celery, scallions, lettuce, tomatoes, rosemary dijonnaise

Veggie Sandwich

chilled grilled vegetables, boursin cheese, milano roll

Cashew Chicken Salad Croissant

oven roasted chicken breast, scallions, toasted cashews, cilantro lettuce, toasted sesame mayo

Chilled Roast Beef Sarni

tender lean roast beef, cheddar cheese, lettuce, tomatoes, onions, peppercorn mayo, served on a rosemary parmesan ciabatta roll

Portobello Mushroom Sandwich

Tomato, lettuce, mayo, and mozzarella cheese, served on a ciabatta roll

Deli Sandwich

Ham, salami, swiss cheese or cheddar cheese, red onions, lettuce, tomato served on Hoagie Roll

Tuna Salad Sandwich

Fresh celery, pickle relish, mayo, salt & pepper, green & red bell pepper, chopped onion

SALADS

Includes dinner rolls and butter, iced tea & water service

Bistro Cobb Salad

Grilled chicken breast, hickory smoked bacon, gorgonzola cheese, sliced tomatoes, fresh avocado, and hard-boiled egg.

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SALADS CONTINUED

Greek Chicken Salad

Grilled chicken breast, tomatoes, gorgonzola cheese, cucumbers, pepperoncinis, olives, red onions, tossed in romaine lettuce, served with balsamic dressing

Gorgonzola Walnut Chicken Salad

grilled chicken breast, crumbled gorgonzola cheese, candied walnuts, red onions, tomatoes, served in a bed of mixed baby greens, topped with balsamic dressing

Asian Chicken Salad

Grilled chicken breast, carrots, snow peas, mixed baby greens, napa cabbage, cilantro, sesame seeds, wonton strips, served with sesame dressing

Chef's Salad

Ham and Turkey sliced and tossed in iceberg lettuce, hard boiled egg, cheddar and swiss cheese and freshly sliced tomatoes.

LUNCH ENTRÉES (choice of one)

Includes salad, chef's choice of starch, seasonal vegetables, rolls & butter, iced tea & water service. For two or more entrée choices, a fee of \$ per person applies. For three entrée selections, a split menu fee of \$ per person applies. All beef is prepared medium unless specified otherwise.

*** signature items / most popular*

Roasted Garlic Mushroom Chicken

Lightly breaded chicken breast,
Roasted garlic mushroom sauce

Mediterranean Chicken

Spice rubbed chicken breast
marinated tomato-cucumber
olives

Asian Orange Chicken

Served over white rice, stir fry
Vegetables

Salmon Vierge

oven baked salmon with fresh
tomato sauce vierge

****Chicken Zinfandel****

Lightly breaded chicken breast
Served with Caramelized shallot
cream sauce

Salmon Beurre Blanc

oven baked salmon, served with
lemon caper butter sauce

Chicken Pesto Bruschetta

Pesto grilled chicken breast, basil-garlic
Marinated tomatoes

****Char-Boiled Beef Tip****

Dry rubbed angus beef, barbe-jus

LUNCH ENTRÉES (choice of one)

Includes salad, chef's choice of starch, seasonal vegetables, rolls & butter, iced tea & water service. For two or more entrée choices, a fee of \$3.00 per person applies. For three entrée selections, a split menu fee of \$4.00 per person applies. All beef is prepared medium unless specified otherwise.

*** signature items / most popular*

Peppercorn Beef Tip

Dry rubbed angus beef, with
Whiskey peppercorn sauce

Pasta Primavera

Fresh vegetables, garlic, herbs
with white wine butter sauce

LUNCH BUFFET SELECTION

Includes choice of baby green salad, caesar salad or pasta salad. Rolls & butter, iced tea & water service, and choice of dessert. Accompanied by Wild Rice Pilaf or Oven Roasted Red Potatoes and Chef's Seasonal Vegetables

*. *Buffets are prepared for 25 guests or more*

Two Entrees \$

Three Entrees \$\$\$

Sautéed Chicken Breast

topped with zinfandel cream sauce

Grilled Chicken Penne Pasta

with alfredo sauce

Sliced Roast Beef

accompanied with sherry mushroom sauce

Chef's Fish

with lemon caper butter

Enhancements:

Baked Salmon

served with lemon caper butter

Add additional starch option:

Add additional vegetable option:

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LUNCH BUFFET SELECTION

Includes choice of baby green salad, caesar salad or pasta salad. Rolls & butter, iced tea & water service, and choice of dessert. Accompanied by Wild Rice Pilaf or Oven Roasted Red Potatoes and Chef's Seasonal Vegetables.

**All buffets are to serve a minimum of 25 guests or more.*

Bistro Deli Buffet

Oven Roasted Turkey Breast, Hickory Smoked Ham
Roast Beef, Genoa Salami, Cheddar, Swiss
Leaf Lettuce, Sliced Tomatoes, Sliced Red Onions, Dill Pickles
Mayo, Brown Mustard, Assorted Breads
Served with sides of Mixed Baby Green Salad, Pasta Salad, and Fresh Potato Chips
& Chef's Selection Dessert

Enhancements

Napa Chicken Salad
Cashew Chicken Salad

Artisan Sandwich Buffet

Served with sides of Mixed Baby Green Salad, Pasta Salad, & Fresh Potato Chips

(Choice of Three Sandwiches)

Grilled Vegetables, Boursin Cheese on Milano Roll
Deli Sandwich on Wheat Bread
Tuna Salad on Brioche
Napa Chicken Salad Croissant
Chicken Pesto Salad on Ciabatta
Cashew Chicken Salad Croissant
B.L.T., Rosemary Mayo on Ciabatta
Portabello Mushroom on Milano Roll
Roast Beef Sarni, Horseradish Mayo on Rosemary Ciabatta

Santa Maria BBQ

Sliced Dry Rubbed Grilled Beef Tip with Salsa
Charbroiled Chicken Legs/Thighs
Served with Mixed Baby Green Salad, Country Potato Salad
Santa Maria Style Baked Beans, Vegetables
Chef's Choice of Dessert, Rolls & Butter

LUNCH BUFFET SELECTION

Includes choice of baby green salad, caesar salad or pasta salad. Rolls & butter, iced tea & water service, and choice of dessert. Accompanied by Wild Rice Pilaf or Oven Roasted Red Potatoes and Chef's Seasonal Vegetables.

**All buffets are to serve a minimum of 25 guests or more.*

Boarderless

Spicy Seasoned Beef & Chicken
with Grilled Onions, Tomatoes, Jalapenos & Cilantro
Spanish Style Rice, Refried Beans
Salsa, Guacamole, Sour Cream, Shredded Cheese, Tomatoes, Olives
Fresh Tortilla Chips, Flour Tortillas, Taco Shells, Chef's Choice of Dessert

Bistro Burger Bar

Mixed Baby Green Salad, Country Potato Salad, Fresh Potato Chips
Grilled Hamburger Patties
Hickory Smoked Bacon, Assorted Cheeses
Lettuce, Tomato, Red Onion, Pickle, Condiments, Buns
Chef's Choice of Dessert

Pranzo

Mixed Baby Green Salad, Caesar Salad, Garlic Bread
Chicken Picatta / Lemon Caper Sauce OR Chicken Bruschetta
Cheese Tortellini, Penne Pasta
Marinara Sauce, Alfredo Sauce
Chef's Choice of Dessert

Bamboo (40 person min.)

Asian Green Salad, Chilled Yakisoba Noodle Salad
Citrus Glazed Tempura Chicken, Beef & Broccoli
Cilantro-Lime Steamed Rice, Stir Fry Vegetables
Chef's Choice of Dessert

PLATED DINNER

Includes: Bistro Salad (pre-dressed), chef's choice starch, vegetables, rolls & butter, and chef's choice dessert. All beef is prepared medium unless specified otherwise

Chicken Gratinata

Lightly Breaded Chicken Breast, Gratinata Cream Sauce
Roasted Red Peppers

Chicken Napa

Basil Pesto Marinated Grilled Chicken Breast
Gournay Cheese Sauce, Fresh Grapes, Toasted Walnuts

Chicken Tapenade

Lightly Breaded Chicken Breast, Lemon Butter Sauce
Tomato-Caper-Olive Relish

Chicken Yucatan

Sour Orange-Chile Marinated Grilled Chicken Breast
Grilled Peppers & Onions, Spanish Olives, Orange Butter Sauce

Chicken Zinfandel

Lightly Breaded Chicken Breast, Caramelized Shallot Cream Sauce

Roasted Garlic-Mushroom Chicken

Lightly Breaded Chicken Breast, Roast Garlic-Mushroom Sauce

Seared Ahi

Seared ahi tuna served with seasonal vegetables and tropical salsa

PLATED DINNER

Includes: Bistro Salad (pre-dressed), chef's choice starch, vegetables, rolls & butter, and chef's choice dessert. All beef is prepared medium unless specified otherwise.

Baked Salmon

Lemon Caper Butter Sauce

Salmon Provençal

Basil Pesto Marinated, Ratatouille Vegetables
Roasted Garlic Cream Sauce

Salmon Newburg

Baked Salmon, Newburg Sauce, Tomato-Basil Relish

Char-Broiled Beef Tip

House Dry Rub, Bordelaise Sauce

Coulotte Steak

Top Sirloin Steak, Maitre d' Hotel Butter

Blackened Steak

Top Sirloin Steak, Caramelized Onions, Rich Demi Glace

Roast Prime Rib of Beef 8oz

Slow Roasted, Brown Sugar-Herb Crusted, Au Jus, Creamed Horseradish

Filet Mignon 8oz.

Pepper Crusted, Cognac Peppercream Sauce

PLATED DINNER

Includes: Bistro Salad (pre-dressed), chef's choice starch, vegetables, rolls & butter, and chef's choice dessert. All beef is prepared medium unless specified otherwise

Duet Entrée Options

(Choose One)

Filet Mignon
Rich Demi Glace

Chicken Breast with
Choice of Zinfandel Sauce
or

Roast Garlic Mushroom
Sauce
Coulotte Steak
Rich Demi Glace

Paired With;
(Choose One)

6oz. Chicken Breast
Choice of Zinfandel or
Roast Garlic Mushroom

3 Sautéed Jumbo Prawns
Lemon Butter Sauce

4oz. Salmon Fillet
Lemon Butter Sauce

Vegetarian Entrée Options *(Choose One)*

Pasta Primavera
Fresh Vegetables, Pasta, Garlic-Herb Butter Sauce

Polenta Provençal
Cheese-Herb Polenta, Steamed Vegetables

Wild Mushroom Pasta
Forest Mushrooms, Pasta, Goat Cheese, Roasted Shallot Cream Sauce

DINNER BUFFETS

Buffets are prepared to serve a minimum of 25 guests. All beef is prepared medium unless specified otherwise.

Four Points Buffet

Salad (choice of 1)

Mixed Baby Green Salad
Caesar Salad
Tuscan Pasta Salad

Sides (choice of 2)

Mixed Garden Vegetables
Wild Rice Pilaf
Oven Roasted Potatoes

Entrées

(Choose 2 Selections)

Chicken Zinfandel
Roasted Garlic Mushroom Chicken
Chicken Piccata / Lemon Caper Butter
Chef's Fish Selection / Lemon Caper Butter
Char-Grilled Beef Tip / Garlic Rosemary Sauce
Rolls, Butter, Chef's Choice of Dessert

2 Entrées

3 Entrées

Mangia Italiano

Salads

Caesar Salad
Mixed Baby Green Salad

Entrées

Chicken Picatta / Lemon Caper Sauce
Sliced Garlic-Rosemary Pork Loin / Italian Herb Jus
Cheese Tortellini, Penne Pasta, Marinara Sauce
Alfredo Sauce, Garlic Cheese Bread

Chef's Choice of Dessert

Mexico

Salad

Mixed Baby Green Salad
Fresh Tortilla Chips & Salsa

Sides

Spanish Rice, Refried Beans
Chef's selection of desserts
Flour Tortillas

Entrees

Grilled Chicken *Fajita Style*
Char-Grilled Beef Tip with
grilled peppers and onion

HORS D'OEUVRES

Served Chilled

Fromagerie Cheese Display

Fresh & Dried Fruits, Roasted Mixed Nuts, Assorted Crackers

Crisp Vegetable Crudités

Buttermilk Dressing

Fresh Fruit Display

Assorted Melons, Seasonal Berries

Assorted Finger Sandwiches

Assorted Meats, Cheeses, Breads

Bruschetta

Fresh Tomato, Garlic, Basil, E.V.O.O. on Crostini

Poached Jumbo Shrimp

Classic Cocktail Sauce

Served Hot

Spanakopitas

Feta cheese, Spinach, Phyllo Dough
sauce,

Vegetarian Spring Rolls

Served with Sweet Thai Chile Sauce

Southwestern Chicken Egg Rolls

Chicken, Black Beans, Corn, Cheese, Enchilada Sauce

Meatballs

BBQ or Whiskey Peppercorn Sauce

Chicken Wings

Buffalo style, red hot

Bleu cheese dressing

Teriyaki Chicken Skewers

Teriyaki Beef Skewers

Crab Cakes

Served with remoulade
sauce.

WINE & SPIRITS

WINE & SPIRITS

House Brands
Call Brands
Premium Brands
Super Premium Brands

Wines by Glass
House Wine
House Champagne

Domestic Beer
Imported Beer
Domestic Keg Beer
(Budweiser, Bud Light, Coors, Coors Light, Miller Genuine Draft, Miller Light)
Imported / Specialty Keg Beer
(Heineken, Lengthwise, Samuel Adams)

***Hosted Bar Beverages will be charged Per Drink consumed
plus Service Charge and Sales Tax***

***No Host Bar and Hosted Bar
will be charged Per Drink consumed and are not inclusive of State Sales Tax.
A minimum is required for all hosted bars.***

****In compliance with ABC state laws we do not allow outside alcoholic beverages brought in.***