

# The Four Seasons Banquet House

## Golden Menu

*Minimum 100 guests*

**\$77.00 per person**

### Entrees

(Choose 2\*)

Stuffed Chicken Breast

Herb Baked Chicken Breast(◇)

Chicken Marsala(◇)

Chicken Romano(◇)

Bruschetta Chicken

Fried Chicken

Stuffed Cabbage

Italian or Swedish Meatballs

Filet Beef Tips with Peppers  
and Onions (◇)

Sliced Baked Hawaiian Ham

Ricotta Stuffed Shells (V)

Vegetarian Lasagna (V)

*\*Substitute 1 entrée for:*

Appetizer Hour before dinner  
(Includes Cut Vegetables, Dip,  
and

Assorted Cheese and  
Pepperoni)

### Sides

(Choose 3)

Sauteed Zucchini (V)(◇)

Buttered Corn (V)

Steamed Vegetable Blend (V)(◇)

Glazed Carrots (V)

Green Beans Almondine (V)

Whipped Potatoes (V)

Parsley Potatoes (V)

Scalloped Potatoes (V)

Potatoes Au Gratin (V)

Ziti Marinara (V)

Rice Pilaf

Buttered Noodles(V)

### Included

Tossed Salad with 2 Dressings

Rolls and Butter

Coffee Service

(◇) Denotes Gluten-Free or GF upon request

(V) Denotes Vegetarian

### EXTRAS

All prices subject to

7% Sales Tax & 21% Service Charge.

\*All menu prices subject to change\*

\*Pricing based on Minimum Guest Count\*

**\*All deposits are non-refundable\***

# The Four Seasons Banquet House

## Diamond Menu

*Minimum 100 guests*

**\$81.00 per person**

### *Entrees*

#### Poultry

(Choose 1\*)

Chicken Romano  
Chicken Marsala (◇)  
Bruchetta Chicken (◇)  
Chicken Parmesan

Italian Herb Chicken (◇)  
Rosemary Herb Baked  
Chicken (◇)  
Fried Chicken

Stuffed Chicken Breast  
Sliced Turkey with Gravy  
Pulled Chicken

#### Beef and Pork

(Choose 1\*)

Sliced Beef in Mushroom  
Gravy  
Braised Tenderloin Tips (◇)  
Beef Stroganoff  
Homestyle Meatloaf

Meatballs with Tomato Sauce  
Swedish Meatballs  
Black Oak Ham with Au Jus (◇)  
Roasted Pork with  
Sauerkraut (◇)

Sausage with Peppers and  
Onions (◇)  
Pork BBQ (◇)

#### Pasta

(Choose 1\*)

Remo's Rigatoni (V)  
Ricotta Stuffed Shells (V)  
Pasta Alfredo (V)  
Lasagna  
Pasta Primavera (V)

Pasta Alla Vodka (V)  
Tomato Basil Cream Pasta (V)  
Eggplant Parmesan (V)  
Haluski (V)

Ziti with Spinach, Feta, Garlic,  
and Olive Oil (V)

Pierogi (V)

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# The Four Seasons Banquet House

\*Seafood

(Can be substituted for 1 Entrée)

*(additional \$2.95 per person)*

Baked Cod-English Style with Lemon

Bourbon Glazed Baked Salmon over Wild Rice

## *Side Dishes*

(Choose 2)

Sauteed Zucchini (V)(◇)

Vegetable Blend (V)(◇)

Parsley Potatoes (V)(◇)

New Orleans Dirty Rice

Rice Pilaf

Green Beans Almondine (V)(◇) *(add \$1.50 per person)*

Smashed Garlic Redskins (V)(◇) Potatoes Au Gratin (V)

Buttered Carrots (V)(◇) Whipped Potatoes (V)

Kevin's Street Corn off the Cob Garlic Mashed Potatoes (V)

Grilled Vegetables(V)(◇)

## *Salads*

(Choose 1)

Potato Salad

Pasta Salad

/

Tossed Salad (V)(◇)

Coleslaw

Asian Slaw

Macaroni Salad

Chopped Salad

Orzo & Sundried Tomato Salad

Romaine Salad with Parmesan

Dressing *(add \$1.00 per person)*

## Included

Rolls and Butter

Coffee Service

(◇) *Denotes Gluten-Free or GF upon request*

(V) *Denotes Vegetarian*

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# The Four Seasons Banquet House

## Stations Menu

*Minimum 100 guests*

**\$95.00 per person**

### Appetizers

Cut Vegetables with Dip and assorted Pepperoni and Cheese, Hot or Cold Dip with Gourmet Crackers, Cocktail Meatballs, Kalamata Olives (V), Bruschetta (V), Roasted Red Peppers (V), Country Olives (V), Hummus with Pita (V), Grilled Vegetables (V)

### Salad Station (V)

Salad Greens, Tomatoes, Black Olives, Cucumber, Pepperoncini, Croutons, House Italian and Ranch Dressing. These items are added to Appetizer Station

### Carving Station

Chef Carved Prime Rib, Au Jus, Horseradish Sauce, Rolls.

### Choice of Chicken, Potato, and Vegetable

Choose 1 from each column

Chicken Romano	Loaded Smashed Redskins	Green Beans Almondine (V)
Chicken Marsala (◇)	Roasted Rosemary Potatoes (V)	Vegetable Medley (V)
Chicken Bruschetta (◇)	Parsley Potatoes (V)	Buttered Corn (V)
Stuffed Chicken	Garlic Mashed Potatoes	Honey Pecan Carrots (V)
	Potatoes Au Gratin	Sauteed Zucchini (V)

### Pasta Action Station

Two kinds of Pasta, Red Sauce, Alfredo Sauce, Shrimp, Sausage, Meatballs, Peppers, Onions, Mushrooms, Garlic, Red Pepper Flakes, Grated Cheese.  
Cooked to order. Sauces chaffered for speed and ease.

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(V) Denotes Vegetarian

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# The Four Seasons Banquet House

## Premier Menu

*Minimum 100 guests*

**\$89.00**

### Antipasto Bar

Cut Vegetables with Dip (V), Cocktail Meatballs, Kalamata Olives (V), Imported Cheeses, Domestic Cheeses and Pepperoni with Crackers, Bruchetta (V), Roasted Red Peppers (V), Country Olives (V), Hummus with Pita (V), Grilled Vegetables (V), Homemade Buffalo Chicken Spread, Sliced Fresh Fruit—in season (V)

### Carving Station

Roast Round of Beef or Virginia Baked Ham  
Prime Rib Available  
+\$3.00 per person

### Poultry or Seafood

Choose 1

Stuffed Breast of Chicken—Traditional Bread Stuffing wrapped in Boneless Chicken Breast  
Chicken Marsala—Tender Chicken Breast sauteed in garlic butter and Marsala Wine reduction (◇)  
Chicken Romano—Tender Chicken Breast sauteed with Romano coating, served with signature sauce

Ermond's Baked Scrod—Baked to perfection with a light bread crumb dusting and butter sauce  
Seafood Alfredo—Simmered in garlic butter and dressed in heavy cream, cheese, and spices.  
Grilled Bourbon Glazed Salmon—Served over a bed of Rice

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**The Four Seasons Banquet House**  
**Premier Menu**  
*(continued)*

*Minimum 100 guests*

**\$89.00**

Pasta

Choose 1

Rigatoni—Imported Pasta prepared al dente with a choice of marinara, Aglio olio, or cream sauce (V)

Stuffed Shells—Stuffed with Ricotta and baked with Tomato Sauce and Mozzarella (V)

Pasta Primavera—Imported Pasta prepared in an oil and garlic sauce and topped with mixed vegetables (V)

Sides

Choice of 2

Vegetable Medley (V)

Glazed Carrots (V)

Honey Pecan Carrots

Green Beans Almondine (V)

Parsley Potatoes (V)

Potatoes Au Gratin

Scalloped Potatoes

Buttered Noodles (V)

Rice Pilaf

Wild Rice

Buttered Corn (V)

Broccoli and Cauliflower (V)

Sauteed Zucchini (V)

Pan-Roasted Corn with Sweet

Peppers

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# The Four Seasons Banquet House

## Picnic Wedding Package

*Minimum 90 guests*

### BBQ Menu

**\$68.99 per person**

#### The American Favorite

Homestyle BBQ Chicken with Tangy BBQ Sauce, Juicy Hamburgers, Ball Park Franks and Fixin's, 1 side, 2 salads, Fresh Buns, and Condiments

#### Classic Country Ribs & Chicken

St. Louis Style Pork Ribs mopped with BBQ Sauce, Fresh Cut Garlic Grilled Chicken, 1 side, 2 salads, Cornbread or Rolls

#### Longhorn BBQ

Brisket basted with Chef's Special Sauce, Fresh Cut Homestyle BBQ Chicken, 1 side, 2 salads, Cornbread or Rolls

#### Pig Roast Extravaganza

*Add Chicken for only \$2.00 more*

Roast Pig, Baked Beans, Rolls & Butter, Cornbread, and 2 Salads.

#### Luscious Kabobs

Choose 2 Kabobs—Marinated Beef, Cilantro Lime Chicken, Balsamic Glazed Vegetables, Rosemary Grilled Lamb. Served with Dixie Dusted Red Bliss Potatoes, Dutch Oven Baked Beans, Ginger Slaw with Mandarin Oranges, Bread & Butter, and Condiments.

#### Hawaiian Pig Roast

Roast Pig, Teriyaki Chicken, Kona Sweet Potatoes, Watermelon Boat with Tropical Fruit Salad, Pineapple Slaw, Bread & Butter.

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# The Four Seasons Banquet House

## Picnic Wedding Package

*Minimum 90 guests*

### BBQ Menu

*(continued)*

#### BBQ Sides

Sauteed Zucchini  
Vegetable Blend  
Old Bay Redskin Potatoes  
Orleans Dirty Rice

Rice Pilaf  
Green Beans Almandine  
Smash Garlic Redskins  
Mac & Cheese

Potatoes Au Gratin  
Whipped Potatoes  
Garlic mashed Potatoes

#### BBQ Salads

Potato Salad  
Pasta Salad  
Fresh Fruit Salad

Tossed Salad  
Coleslaw  
Asian Slaw

Macaroni Salad  
Chopped Salad  
Pineapple Slaw

Ginger Slaw with  
Mandarin Oranges

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# The Four Seasons Banquet House

## Picnic Wedding Package

*Minimum 90 guests*

**\$68.99 per person**

### Pig Roast BBQ Menu

#### Chef Carved Bull Roast

USDA Choice Roast Top Round of Beef with Fresh Rolls, Spicy Mustard, Chipotle Mayo, and Horseradish Sauce. Served with Pulled Pork or BBQ Chicken, Boston Baked Beans or Smoked Green Beans, Mac & Cheese, Cajun Rice, or Steamed Old Bay Redskins, Coleslaw or Tossed Salad. Fresh Fruit in Season.

#### Cochon de Lait Louisiana Pig Roast

A Split Pig laid flat to roast, with peeled Garlic beneath the skin. The pig is marinated in our own Louisiana Marinade for 24 hours, then rubbed with Black Pepper and Celery Salt. Served With Roast Beef or Fried Oyster Po Boys, Dirty Rice, French Quarter Salad Verte, Maque Choux (Cajun Corn) or Succotash, and Fresh Bread and Butter.

#### Celebration Lechon

Slow Roasted Pig rubbed with spices and soy and stuffed with lemongrass. Dipping Sauce of Vinegar, Scallions, and Black Pepper on the side. Served with Chicken Adobo, Steamed Rice, Fried Cabbage, and a Garden Salad.

#### North Carolina Pig Pickin'

Butterfly Style Roast Pig seasoned with Cider Vinegar, Crushed Red Pepper, Salt, and Spices— Pulled apart to serve on a tray (No Head or Legs) with Pig Pickin' Sauce. Served with Baked Beans, Coleslaw, Sweet Potato Casserole, Corn on the Cob (in season) or Buttered Corn, Hushpuppies or Cornbread.

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# The Four Seasons Banquet House

## Picnic Wedding Package

*Minimum 90 guests*

**3 Entrées, 2 sides, 1 salad**

**\$68.99 per person**

### *Entrées*

#### Poultry

Chicken Romano  
Chicken Marsala (◇)  
Bruchetta Chicken (◇)  
Chicken Parmesan

Italian Herb Chicken (◇)  
Rosemary Herb Baked  
Chicken (◇)  
Fried Chicken

Stuffed Chicken Breast  
Sliced Turkey with Gravy  
Pulled Chicken

#### Beef and Pork

Sliced Beef in Mushroom  
Gravy  
Braised Tenderloin Tips (◇)  
Beef Stroganoff  
Homestyle Meatloaf

Meatballs with Tomato Sauce  
Swedish Meatballs  
Black Oak Ham with Au Jus (◇)  
Roasted Pork with  
Sauerkraut (◇)

Sausage with Peppers and  
Onions (◇)  
Pork BBQ (◇)

#### Pasta

Remo's Rigatoni (V)  
Ricotta Stuffed Shells (V)  
Pasta Alfredo (V)  
Lasagna  
Pasta Primavera (V)

Pasta Alla Vodka (V)  
Tomato Basil Cream Pasta (V)  
Eggplant Parmesan (V)  
Haluski (V)

Ziti with Spinach, Feta, Garlic,  
and Olive Oil (V)  
Pierogi (V)

#### Seafood

(Can be substituted for 1 Entrée)

*(additional \$2.95 per person)*

Baked Cod-English Style with Lemon

Bourbon Glazed Baked Salmon over Wild Rice

#### EXTRAS

All prices subject to  
7% Sales Tax & 21% Service Charge.

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# The Four Seasons Banquet House

## Picnic Wedding Package

*Minimum 90 guests*

**3 Entrées, 2 sides, 1 salad**

**\$68.99 per person**

***(continued)***

### Side Dishes

Sauteed Zucchini (V)(◇)	Green Beans Almondine (V)(◇)	<i>(add \$1.50 per person)</i>
Vegetable Blend (V)(◇)	Smashed Garlic Redskins (V)(◇)	Potatoes Au Gratin (V)
Parsley Potatoes (V)(◇)	Buttered Carrots (V)(◇)	Whipped Potatoes (V)
New Orleans Dirty Rice	Kevin's Street Corn off the Cob	Garlic Mashed Potatoes (V)
Rice Pilaf	Grilled Vegetables(V)(◇)	

### Salads

Potato Salad	Asian Slaw	Romaine Salad with Parmesan
Pasta Salad	Macaroni Salad	Dressing <i>(add \$1.00 per person)</i>
Tossed Salad (V)(◇)	Chopped Salad	
Coleslaw	Orzo & Sundried Tomato Salad	

### Included

Rolls and Butter  
Coffee Service

*(◇) Denotes Gluten-Free or GF upon request*

*(V) Denotes Vegetarian*

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