



SHERATON

Greensboro Hotel  
at Four Seasons

**JOSEPH'S BUFFET MENUS**

**EVERYDAY BREAKFAST**

CHILLED ORANGE, CRANBERRY & APPLE JUICES

SLICED LOCAL & SEASONAL FRUIT TRAY & WHOLE FRUIT

FLAKY CROISSANTS, MUFFINS, DANISH, BREAKFAST BREADS & BAGELS  
*WITH BUTTER, LOCAL PRESERVES & APPLE BUTTER, CREAM CHEESE & HONEY*  
SCRAMBLED EGGS

APPLE-WOOD SMOKED BACON

COUNTRY SAUSAGE LINKS

HASHBROWN CASSEROLE

STONE GROUND GRITS — WITH CHEDDAR CHEESE ON THE SIDE

BUTTERMILK BISCUITS *WITH BUTTER & PRESERVES*

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS



Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event

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TIER #1 \$\$

LUNCH:

**SUNDAY** – SOUP & SALAD & DELI

**MONDAY** – FRIED CHICKEN MONDAY

**TUESDAY** – TACO (SALAD) TUESDAY

**WEDNESDAY** – HOAGIES & GRINDERS

**THURSDAY** – PIZZA & PASTA

**FRIDAY** – FISH FRY FRIDAY

**SATURDAY** – COOKOUT SATURDAY

TIER #1 \$\$

DINNER:

**SUNDAY** – SUNDAY FAMILY DINNER

**MONDAY** – MEATLOAF MONDAYS

**TUESDAY** – ASIAN NIGHT

**WEDNESDAY** – NC LOCAL FARE

**THURSDAY** – CHEF'S DINNER

**FRIDAY** – STEAKHOUSE BUFFET

**SATURDAY** – SOULFOOD SATURDAYS

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## SUNDAY LUNCH — SOUP & SALAD & DELI

### PICNIC SALAD BAR

FARMER'S GREENS, CHICKEN SALAD, TUNA SALAD, CUCUMBERS, TOMATOES, BACON, ROASTED CORN, BOILED EGG, CHEDDAR CHEESE, BLEU CHEESE, GARLIC CROUTONS, HERB BUTTERMILK DRESSING & BALSAMIC VINAIGRETTE, CAESAR DRESSING & RASPBERRY VINAIGRETTE

### SOUP BAR

BEEF & BARLEY

BROCCOLI & CHEDDAR

TOMATO BISQUE

BUILD YOUR OWN DELI SANDWICH: — HAM, ROASTED TURKEY BREAST, CHICKEN SALAD, TUNA SALAD, SALAMI, CHEDDAR, SWISS & PROVOLONE CHEESES. LETTUCE, TOMATO, SHAVED RED ONION, PICKLE SPEARS, MAYO & MUSTARD WITH *WHITE OR WHOLE WHEAT BREAD*

KETTLE CHIPS

### DESSERT

CANNOLI & COOKIES

## MONDAY LUNCH — FRIED CHICKEN MONDAY

JOSEPH'S HOUSE SALAD — FARMER'S GREENS, TOMATOES, CUCUMBERS, SHAVED CARROTS WITH RANCH & BALSAMIC VINAIGRETTE

POTATO SALAD

PASTA SALAD

SOUTHERN STYLE FRIED CHICKEN WITH TEXAS PETE & COLESLAW

GRILLED SAUSAGE WITH PEPPERS & ONIONS

CORN ON THE COB

SOUTHERN STYLE GREENS

BUTTERMILK BISCUITS WITH BUTTER

### DESSERT

BREAD PUDDIN WITH VANILLA ICE CREAM

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## TUESDAY LUNCH - TACO (SALAD) TUESDAY

MEXICAN COBB SALAD- ROASTED CORN, RED ONIONS, BLACK BEANS, AVOCADO, TOMATOES, CUCUMBERS, CILANTRO WITH A CHIPOTLE RANCH DRESSING

### BUILD YOUR OWN TACO SALAD BOWL!

- FRIED TORTILLA BOWLS & HARD TACO SHELLS & SOFT TORTILLAS

MEATS: CHICKEN TINGA, TACO BEEF & GRILLED FAJITA VEGETABLES

TOPPINGS: PICO DE GALLO, TOMATO SALSA, SHREDDED LETTUCE, QUESO FRESCO, ONIONS, ROASTED CORN, BLACK OLIVES & GUACAMOLE

CILANTRO-LIME RICE

REFRIED BEANS

ANCHO FIRE ROASTED SUMMER SQUASH

### DESSERT

HORCHATA CUPCAKES

## WEDNESDAY LUNCH — HOAGIES & GRINDERS

"ALL KALE CAESAR" SALAD- TUSCAN KALE, HEIRLOOM CHERRY TOMATOES, FRESH GARLIC CROUTONS, ASIAGO CHEESE, CAPERS & CREAMY CAESAR DRESSING

GREEK PASTA SALAD- PASTA WITH CHEESE, MARINATED IN ITALIAN SPICES, EXTRA VIRGIN OLIVE OIL, RED WINE VINEGAR

FOUR FOOT SUB- ULTIMATE SUB WITH HAM, ROAST TURKEY BREAST, SALAMI, PEPPERONI, SLICED ONION, TOMATO, RED & GREEN PEPPERS, LETTUCE, PEPPERONCINI, OLIVES, PICKLES

BUILD YOUR OWN PHILLY CHEESESTEAK- GRILLED SHAVED PHILLY BEEF, PHILLY CHICKEN, GRILLED PORTABELLA MUSHROOM STEAKS, HOUSE-MADE CHEESE SAUCE, PEPPERS & ONIONS, HOAGIE ROLLS

FRENCH FRIES WITH KETCHUP

### DESSERT

COOKIES & BROWNIES

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## THURSDAY LUNCH — PIZZA & PASTA

PAISAN SALAD — FETA, BANANA PEPPERS, ROMAINE, TOMATOES, CUCUMBERS, KALAMATA OLIVES WITH GREEK VINAIGRETTE

ANTIPASTO — MOZZARELLA, TOMATOES, MARINATED MUSHROOMS & ARTICHOKE HEARTS, SALAMI, GREEK & KALAMATA OLIVES, BANANA PEPPERS WITH ITALIAN DRESSING

CHEESE PIZZA & PEPPERONI PIZZA

BAKED BEEF MEATBALLS — GEMELLI PASTA, MEATBALLS, RUSTIC MARINARA WITH PARMESAN CHEESE

PENNE PASTA ALA VODKA — PENNE PASTA, GRILLED CHICKEN BREAST & VEGETABLES WITH "NO VODKA" VODKA SAUCE

GARLIC BREAD

SAUTÉED ZUCCHINI WITH PEPPERS

DESSERT

TIRAMISU & CANNOLI

## FRIDAY LUNCH — FISH FRY FRIDAY

JOSEPH'S HOUSE SALAD — FARMER'S GREENS, TOMATOES, CUCUMBERS, SHAVED CARROTS WITH RANCH & BALSAMIC VINAIGRETTE

POTATO SALAD & COLESLAW

FRIED CATFISH WITH TEXAS PETE & TARTAR SAUCE & LEMON WEDGES

POPCORN SHRIMP & HUSHPUPIES

COLLARD GREENS

MAC 'N' CHEESE

CORNBREAD MUFFINS WITH BUTTER

DESSERT

CHERRY COBBLER WITH ICE CREAM

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## SATURDAY LUNCH – COOKOUT

PICNIC SALAD BAR—FARMER'S GREENS, CUCUMBERS, TOMATOES, BACON, ROASTED CORN, BOILED EGG, CHEDDAR CHEESE, BLEU CHEESE, GARLIC CROUTONS, HERB BUTTERMILK DRESSING & BALSAMIC VINAIGRETTE

PASTA CAESAR SALAD—GEMELLI PASTA, TOMATOES, ROASTED SWEET PEPPERS, SPINACH & PARMESAN CHEESE WITH TOSSED IN CREAMY CAESAR DRESSING

GRILLED ALL-BEEF HOT DOGS & ANGUS BEEF BURGERS WITH MUSTARD, RELISH, MAYONNAISE, KETCHUP, SHARP CHEDDAR, SWISS & PROVOLONE CHEESES, LETTUCE, SHAVED RED ONION, SLICED STEAKHOUSE TOMATOES

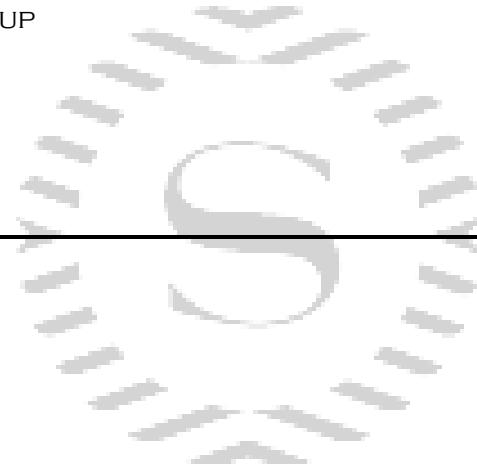
PICKLE SPEARS

BRIOCHE BUNS

CINNAMON BAKED BEANS

CRISPY FRIES WITH KETCHUP

DESSERT  
BANANA PUDDIN'



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## SUNDAY DINNER - SUNDAY FAMILY DINNER

TRADITIONAL CAESAR SALAD—ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, CREAMY CESAR DRESSING

CAPRESE SALAD—FRESH MOZZARELLA, HEIRLOOM TOMATOES, BASIL, BALSAMIC REDUCTION

THREE CHEESE LASAGNA—MOZZARELLA CHEESE, BEEF BOLOGNESE, RUSTIC MARINARA, THREE CHEESE

CHICKEN MARSALA—BREADED CHICKEN BREAST, MOZZARELLA CHEESE, MARSALA-MUSHROOM CREAM SAUCE, BASIL & BALSAMIC REDUCTION

SICILIAN STYLE BAKED COD—WHITE WINE & HERB SAUCE & PUTTANESCA

RATATOUILLE VEGETABLES—QUICK STEWED ZUCCHINI, YELLOW SQUASH, EGGPLANT, TOMATOES

GARLIC BREAD

## DESSERT

ITALIAN CREAM CAKE

## MONDAY DINNER — MEATLOAF MONDAYS

JOSEPH'S HOUSE SALAD — FARMER'S GREENS, TOMATOES, CUCUMBERS, SHAVED CARROTS WITH RANCH & BALSAMIC VINAIGRETTE

PASTA SALAD

ALL-BEEF SLICED MEATLOAF WITH GRAVY

COUNTRY BBQ BONE-IN CHICKEN WITH COLESLAW

MASHED POTATOES

MAC 'N' CHEESE

SAUTEED GREEN BEANS

ROASTED CORN

DINNER ROLLS WITH BUTTER

## DESSERT

ASSORTED CAKES & PIES

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## TUESDAY DINNER — ASIAN NIGHT

CARROT-GINGER SALAD - CRISP LETTUCE, SHAVED CABBAGE, RADISH & CARROT WITH SESAME GINGER DRESSING

VEGETABLE LO MEIN - COLD LO MEIN, STIR-FRY VEGGIES, SESAME & SOY GLAZE

MANDARIN ORANGE CHOPPED SALAD - CABBAGE, CARROTS, SESAME SEEDS, CHICKPEAS, EDAMAME, PEPPERS ON ICEBERG LETTUCE WITH SESAME GINGER DRESSING

SWEET & SOUR CHICKEN - STIR-FRY CHICKEN WITH A TANGY-SOY CITRUS GLAZE

FIVE-SPICE BEEF & BROCCOLI - BRAISED BEEF WITH BROCCOLI STIR FRY

TERIYAKI SALMON - WHOLE SALMON WITH TERIYAKI GLAZE WITH CUCUMBER-WASABI SLAW

VEGETABLE FRIED RICE

SPRING ROLLS WITH SOY SAUCE & DUCK SAUCE

## DESSERT

NY STYLE CHEESECAKE & FORTUNE COOKIES

## WEDNESDAY DINNER — NC LOCAL FARE

SOUTHERN COBB SALAD - BACON, BLACK-EYED PEAS, ROASTED CORN, HARD BOILED EGG, BLEU CHEESE, TOMATOES WITH HOUSEMADE BUTTERMILK HERB DRESSING

SOUTHERN POTATO SALAD

CLASSIC TOMATO-CUCUMBER-ONION SALAD WITH DILL DRESSING

EASTERN NC STYLE COLESLAW

LEXINGTON STYLE PULLED PORK WITH SWEET ROLLS

CHICKEN & DUMPLINGS

CAJUN SHRIMP & PIMENTO CHEESE GRITS

COLLARD GREENS

BAKED SWEET POTATOES WITH BUTTER

## DESSERT

SOUTHERN TARTS — PECAN PIE, SWEET POTATO PIE, CHOCOLATE PIE

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### THURSDAY DINNER – CHEF'S DINNER

JOSEPH'S HOUSE SALAD – FARMER'S GREENS, TOMATOES, CUCUMBERS, SHAVED CARROTS WITH RANCH & BALSAMIC VINAIGRETTE

TRADITIONAL CAESAR SALAD – ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, TOMATOES, CROUTONS WITH CREAMY CAESAR DRESSING

BEEF GOULASH WITH CARROTS & NEW POTATOES – SLOW BRAISED BEEF STEW WITH SMOKED PAPRIKA, CARROTS & NEW POTATOES

BLACKENED SALMON – WHOLE SALMON SIDES, CAJUN CREAM SAUCE & FENNEL SLAW

CHICKEN-POT CORNBREAD – CHICKEN POT PIE TOPPED WITH SOUTHERN STYLE BISCUITS

MASHED POTATOES

CAROLINA FARM VEGETABLES – LOCAL & SEASONAL VEGETABLE MEDLEY

### DESSERT

KRISPY KREME BREAD PUDDING WITH BOURBON CARAMEL SAUCE, VANILLA ANGLAISE & BERRIES

### *FRIDAY DINNER – THE STEAKHOUSE*

TRADITIONAL CAESAR SALAD – GARLIC CROUTONS, PARMESAN CHEESE & CREAMY DRESSING

CHOPPED STEAKHOUSE SALAD – STEAKHOUSE TOMATOES, RED ONION, BACON CRUMBLES, BLEU CHEESE & CORN WITH BUTTERMILK DRESSING

SMOTHERED BONE-IN PORK CHOPS WITH CREAMY DIJON CREAM SAUCE

ROASTED & SLICED NEW YORK STRIP WITH RED WINE DEMI

BAKED POTATOES WITH SOUR CREAM, BUTTER, GREEN ONIONS & BACON BITS

ROASTED BROCCOLI WITH SAUTÉED CARROTS

ASSORTED DINNER ROLLS

### DESSERT

NY CHEESECAKE & FUDGE BROWNIES

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## SATURDAY DINNER – SOULFOOD SATURDAYS

JOSEPH'S HOUSE SALAD – FARMER'S GREENS, TOMATOES, CUCUMBERS, SHAVED CARROTS WITH RANCH & BALSAMIC VINAIGRETTE

POTATO SALAD

MACARONI SALAD

COUNTRY STYLE FRIED CHICKEN WITH LEMON PEPPER COLESLAW

PORK BBQ SPARERIBS

POT ROAST – CLASSIC COMFORT FOOD RECIPE - SLOW BRAISED BEEF

BAKED MAC 'N' CHEESE

SMOKED TURKEY COLLARD GREENS

HOPPIN' JOHN – RICE WITH BLACK EYED PEAS

STEWED YAMS

CORNBREAD MUFFINS WITH BUTTER

DESSERT

POUND CAKE WITH BERRIES & WHIPPED CREAM

RED VELVET CUPCAKES



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