



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





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 PUDDING 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 & HUSHPUPPIES

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 & PIMIENTO 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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