

COURTYARD CATERING & EVENTS MENU





WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team

BREAKFAST



Courtyard Breakfast Buffet

Fresh Orange Juice
Sliced Fresh Seasonal Fruits
Scrambled Eggs w/ Cheese
Bacon & Sausage
Breakfast Potatoes
Cinnamon or Caramel Rolls
Colombian Coffee and Tea Selection
\$18.00/person

Chef's Breakfast Table

Fresh Orange Juice
Sliced Fresh Seasonal Fruits w/ Fruit Dip
Scrambled Eggs w/ Chives
Breakfast Potatoes
Chef's Choice of: Turkey Sausage Patties, Country
Sausage Patties
or Pecan Smoked Bacon
Pancakes or French Toast
w/ Warm Maple Syrup
Yogurt Cups
Colombian Coffee and Tea Selection
Minimum of 20 ppl
\$19.00/person

BREAKS



Early Bird Break

Oatmeal
Craisins, Half & Half and Brown Sugar
Sliced Fresh Fruit
Colombian Coffee and Tea Selection
Bottles of Orange Juice
\$9.25/person

Continental Break

Sliced Fresh Seasonal Fruits & Berries
Fresh Muffins
Colombian Coffee and Tea Selection
Bottles of Orange Juice
\$9.50/person

Spa Break

Caramel and Cinnamon Rolls
Granola, Yogurt, Craisins and Dried Cherries
Skim Milk
Sliced Fresh Fruit
Breakfast Bars
Colombian Coffee and Tea Selection
Bottles of Orange Juice
\$11.25/person

Cardinal Continental Break

Greek Yogurt, Granola and Raisins
Muffins or Bagels
Cold Cereal w/ Milk
Sliced Fresh Fruit
Colombian Coffee and Tea Selection
Bottles of Orange Juice
\$11.00/person

BREAKS



Mid Morning Break

Sliced Fresh Seasonal Fruit
Assorted Breakfast Breads & Muffins
Infused Water Station
\$9.00/person

Cookie Monster Break

Assorted Fresh Baked Cookies & Bars
Assorted Sodas
Colombian Coffee and Tea Selection
\$9.50/person

Refuel Break

Fresh Vegetable Platter
Domestic & Import Cheeses w/ Sliced Baguette
Dried Fruit
Mixed Nuts
Bottles Water
\$13.00/person

Grab 'n' Go

Assorted Bagged Chips, Pretzels & Nuts
Granola Bars
Assorted Candy Bars
Assorted Sodas
Bottled Water
\$11.25/person

BREAKS



Farmer's Market Break

Sliced Fresh Fruit
Sliced Fresh Vegetables
Fruit Dip
Dill Dip
Ranch Dip
Bottled Water
\$10.00/person

Southwest Break

Tortilla Chips w/ Salsa and Choice of Guacamole or Southwest Seven Layer Dip
Churros w/ Chocolate & Honey Dipping Sauce
Assorted Sodas
\$12.00/person

Take Me Out To The Ball Game

Popcorn, Peanuts, Cracker Jacks,
Soft Pretzels w/ Cheese
Assorted Sodas
\$10.00/person

Protein Pack

String Cheese, Hard Boiled Eggs,
Mixed Nuts, Beef Jerky
Bottled Water
\$14.00/person

BREAKS



A La Carte

- Yogurt (ea.) \$3.00
- Seasonal Fruit & Yogurt Parfait (ea.) \$4.25
- Muffins (per doz.) \$23.00
- Bagels with Cream Cheese (per doz.) \$22.00
- Caramel or Cinnamon Rolls (per doz.) \$23.00
- Cookies or Brownies (per doz.) \$20.00
- Fancy Nut Mix or Spicy Trail Mix (per lb.) \$21.00
- Fresh Baked Savory or Sweet Scones (per doz.) \$24.00
- Assorted Bars (per doz.) \$21.00

A La Carte Beverage Options

- Colombian Coffee (per gal.) \$32.00
- Hot Chocolate (ea.) \$2.50
- Milk (per 1/2 gal.) \$5.50
- Apple Cider (per gal.) \$20.00
- Iced Tea or Lemonade (per gal.) \$25.00
- Soda (ea.) \$2.50
- Infused Water (gal) \$75.00
- Starbucks Coffee (Light or Dark Roast) (per gal.) \$53.00

LUNCH



Green Goddess Chicken BLT

Applewood Smoked Bacon, Avocado, Lettuce and Tomato with Green Goddess Dressing on Toasted Artisan Bread with Choice of Potato Salad or Potato Chips and a Pickle Spear
\$14.00/person

Roast Beef Sandwich

Roast Beef and Cheddar on a Ciabatta Bun with Choice of Potato Salad or Potato Chips and a Pickle Spear
\$14.00/person

Smoked Turkey Lavosh

Smoked Turkey, Romaine Lettuce, Parmesan Cheese & Herb Aioli with Choice of Potato Salad or Potato Chips and a Pickle Spear
\$14.00/person

Chef's Chop Salad

Mixed Greens, Chopped Ham and Turkey, Tomato, Red Onion, Cheese, Cucumber, Choice of Dressing Served with Fresh Baked Breadsticks
\$17.00/person

LUNCH



Parisian Light Fare

Garden Salad with Choice of Dressing
Turkey, Ham & Roast Beef Sandwiches
Served with Fresh Whole Fruit
\$13.00/person

Chef Salad Bar

Mixed Greens, Shredded Cheese, Red Onion, Black
Olives, Carrots, Cucumber, Tomato, Sun Flower
Seeds, Bacon Bits, Grilled Chicken, Ham, Croutons
and Fresh Baked Breadsticks
\$15.00/person

The Grille

Hamburgers and Bratwurst with Buns, Sauerkraut,
Onions, Tomato, Pickles,
Mayonnaise, Mustard and Ketchup
Potato Chips, Baked Beans,
Potato Salad and Fruit Salad
\$17.50/person

Minnesota Deli

Cream of Chicken Wild Rice Soup
Mixed Green Salad with Assorted Dressings
Sliced Swiss, Cheddar and Provolone Cheese,
Sliced Smoked Turkey, Honey Smoked Ham,
Salami, Roast Beef and Prosciutto,
Mustard, Mayonnaise, Horseradish Cream
Pickles, Tomato, Lettuce, Sliced Breads
Potato Chips & Potato Salad
\$19.25/person

LUNCH



Courtyard Burger

Half-Pound Burger on a Brioche Bun
Lettuce, Tomato, Red Onion,
Garlic Aioli & Aged White Cheddar
*Bacon Available Upon Request
Served with your Choice of:
Coleslaw or Potato Salad &
Fries or Side Salad
\$15.00/person

Courtyard Chicken Sandwich

Grilled Chicken Breast on a Brioche Bun
Lettuce, Tomato, Red Onion,
Fiesty Feta Spread & Swiss Cheese
*Bacon Available Upon Request
Served with your Choice of:
Coleslaw or Potato Salad &
Fries or Side Salad
\$15.00/person

LUNCH



Asian Buffet

Asian Salad with Thai Chili Dressing
General Tso's Chicken
Korean Beef
Lo Mein
Egg & Spring Rolls
Fried Rice & White Rice
Cream Cheese Wantons
Fortune Cookies

\$20.00/person

Traditional Mexican Buffet

Choice of Two:
Carne Asada, Carnitas or Tinga Chicken

Refried Black Beans
Mexican Rice
Mexican Corn
Queso Fresco
Pickled Jalapeno
Pickled Cactus
Onion
Guacamole
Pico de Gallo
Assorted Corn & Flour Tortillas

\$20.00/person

LUNCH



Fajita Buffet

Mixed Green Salad with Assorted Dressings
Grilled Chicken & Flank Steak
Sauteed Peppers and Onions
Cilantro Lime Rice
Assorted Tortillas
Shredded Cheese
Sour Cream, Guacamole & Pico de Gallo
\$20.00/person

Italian Buffet

Mixed Green Salad with Assorted Dressings &
Asiago Cheese, Meat Lasagna,
Veggie Lasagna, Chef's Choice Vegetables
Fresh Baked Breadsticks
\$20.00/person

Lunches To Go

Chef's Garden Salad with Assorted Dressing
with a Bottled Water \$13.00/person

Boxed Sandwich Lunch \$15.50/person

*Sandwich Choices:

Honey Smoked Ham, Tomato, Lettuce, Swiss
Cheese & Dijon Mustard

Smoked Turkey, Bacon, Lettuce, Tomato,
Provolone Cheese & Herbed Aioli

Sliced Roast Beef, Swiss Cheese, Lettuce, Tomato,
Red Onion & Horseradish Sauce

All Choices Served w/ Chocolate Chip Cookie,
Apple & Beverage Selection

*Boxed Lunches Available for Off-Property Events
Only*

RECEPTION



Domestic Meat and Cheeses Tray

Assorted Domestic Cheeses & Deli Meats
Serves approximately 30 ppl
\$76.00

Specialty Imported and Domestic Cheese Display

Specialty Import and Domestic Cheeses
Seasonal Berries & Sliced Baguette
Minimum of 50 ppl
\$8.00/person

Spinach & Artichoke Dip (GF)(V)

Serves approximately 30 ppl
\$85.00

Marinated Beef Tenderloin Display

Roasted Medium-Rare
Red Onion
French Bread
Horseradish Cream
Serves approximately 30 ppl
\$180.00

RECEPTION



Buffalo Chicken Dip and Pretzel Bread

Serves approximately 30 ppl

\$85.00

Jumbo Shrimp Cocktail

Each

\$5.00

Caprese Skewers

Tomato, Fresh Mozzarella, Fresh Basil
Balsamic Vinegar & Olive Oil

Per 25 pieces

\$50.00

Spreads and Fried Pita Chips

Traditional or Roasted Red Pepper Hummus
Feisty Feta or Beer Cheese Spread

Serves approximately 25 ppl

\$45.00

RECEPTION



Homemade Beef Meatballs

Choice of BBQ or Swedish
Per 50 pieces
\$62.00

Walleye Bites

Deep Fried Walleye
in a Lemon Burre Blanc Cream Sauce
Per 50 pieces
\$186.00

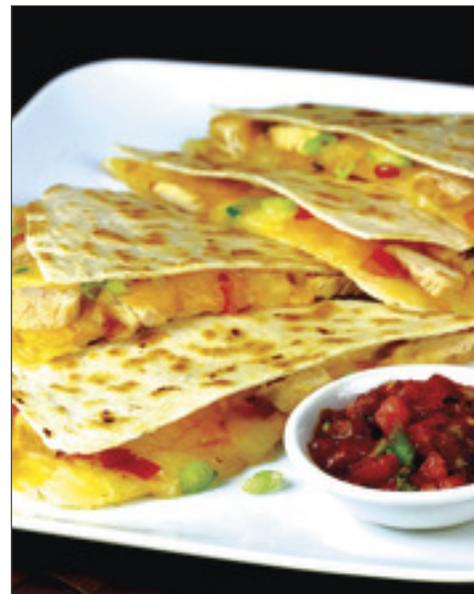
Italian Sausage Stuffed Mushroom Caps

Seasoned Italian Sausage Stuffed Mushrooms
in a Mushroom Cream Sauce
Per 50 pieces
\$77.00

Fresh Seasonal Fruit

Fresh Seasonal Fruit and Berries
Serves approximately 30 ppl
\$50.00

RECEPTION



Assorted Crostini & Croustade

List Available Upon Request
Per 50 pieces
\$123.00

Vegetable Crudites

Fresh Vegetables with Ranch or Cucumber Dip
Serves approximately 30 ppl
\$50.00

Bruschetta

Bruschetta A la Croustade
Serves approximately 30 ppl
\$68.00

Crab Cakes

Topped with Jicama Slaw
With Spicy Mustard & Wasabi Mayo
Per 30 pieces
\$83.00

RECEPTION



Chicken Satay

Choice of Sauce:
Teriyaki, Peanut or Sage Honey Mustard
Per 50 pieces
\$82.00

Beef Satay

Beef Satay with Saffron Horseradish Aioli
Per 50 pieces
\$128.00

Chicken Wings

Choice of:
Plain, BBQ, Thai Sweet Chili or Buffalo
Per 50 pieces
\$79.00

Asian Spring Rolls

Asian Spring Rolls with Inferno Dipping Sauce
Per 50 pieces
\$67.00

RECEPTION



Bar Service

House, Call & Premium Liquor
\$5.00-\$9.00

Wine & Champagne

House Champagne
House Wine
\$26.00-\$28.00

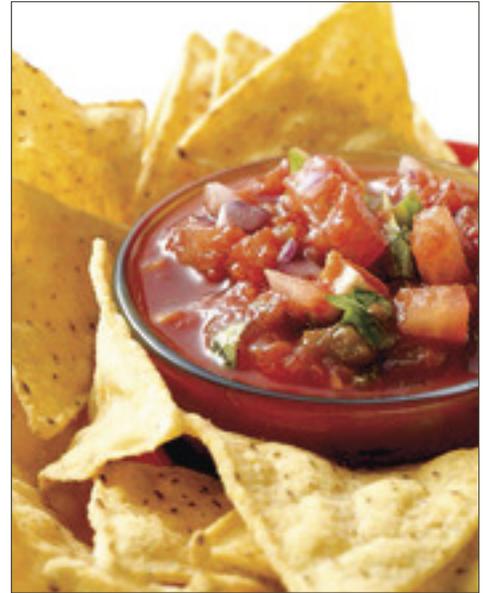
Bottled Beer

Domestic, Import & Craft
\$5.00-\$7.00

Keg Beer

16 Gal - 1/2 Barrel
Domestic Kegs
Import & Craft Beer Available Upon Request
\$295-TBD

RECEPTION



Late Night Dogs

Hot Dogs w/ Buns
Sauerkraut, Onion, Pickle Relish, Tomato,
Ketchup, Mustard, Mayo
\$6.00/person

Late Night Deli Sandwiches

Assortment of Honey Ham, Smoked Turkey &
Sliced Roast Beef w/ Buns,
Mayonnaise, Mustard and Potato Chips
\$5.00/person

Late Night Pizza

Specialty Pizzas:
Buffalo Chicken
Philly Cheesesteak
Chicken Bacon Ranch
Taco Pizza
Chef's Special

Build Your Own Pizza:
Pepperoni
Sausage
Canadian Bacon
Ground Beef
Pineapple
Jalapeno
Black Olive
Green Pepper
Mushroom
Onion
\$18.00 ea.

DINNER



Buffet One

Mixed Green Garden Salad with Tomato, Cucumber and Carrot and choice of Ranch, French or Italian Dressing
Braised Chicken in Smoked Gouda Sauce
Sauteed Beef Tips in Red Wine Mushroom Sauce,
Chef's Choice Seasonal Vegetable
Garlic Mashed Potatoes
Fresh Baked Bread
\$24.00/person

Buffet Two

Mixed Green Garden Salad with Red Onion, Feta Cheese, Kalamata Olive, Pepperoncini and Red Wine Vinaigrette
Roasted Pork Loin with Charred Tomato Sauce,
Baked Salmon with Lemon Burre Blanc Sauce or Boursin Cheese Sauce
Chef's Choice Seasonal Vegetable
Herb Roasted Red Potato
Fresh Baked Bread
\$26.00/person

Buffet Three

Mixed Green Garden Salad with Manchego Cheese, Toasted Almonds & Orange Segments with Assorted Dressings
Sauteed Shrimp & Scallops in Wild Mushroom White Wine Sauce
Roast Beef Strip Loin in Choice of: Roasted Garlic Sauce, Tomato Basil Mushroom Sauce or Brandy Peppercorn Sauce
Chef's Choice Seasonal Vegetable
Wild Mushroom Risotto
Fresh Baked Bread
\$28.00/person

DINNER



Plated Chicken Entrees

Braised Airline Chicken Breast \$21.00
Smoked Chicken Gouda \$19.00
Roasted Stuffed Chicken Breast \$22.00
Minnesota Baked Chicken \$18.00
Chicken Marsala \$23.00
Chicken Parmesan \$23.00
Chicken Cordon Bleu \$24.00
Apple & Gouda Stuffed Chicken Breast \$23.00

Plated Beef Entrees

Sliced Roast Beef Strip Loin \$20.00
Seared Roast Beef Tenderloin \$28.00
10oz New York Strip \$22.00
Prime Rib \$23.00
Ribeye \$24.00

Plated Pork Entrees

Apple Cider Pork Chop \$21.00
Grilled Pork Tenderloin \$23.00
Roasted Pork Porter House \$22.00
Osso Buco Pork Shank \$23.00
Bacon-Wrapped Pork Filet \$23.00

Each Entree Served with Garden Salad, Fresh Baked Bread and Choice of Starch & Vegetable

(see following page)

*Lunch Pricing Available Upon Request

DINNER



Plated Seafood Entrees

- Broiled Walleye Almondine \$21.00
- Lemon Salmon Burre Blanc \$22.00
- Pan Fried Fish \$18.00
- Teriyaki Glazed Salmon \$22.00
- Puff Pastry Wrapped Salmon w/ Boursin Cheese Sauce \$23.00
- Deep Fried Beer Battered Walleye \$20.00

Plated Vegetarian Entrees

- Bistro Vegetable Pasta \$16.00
- Black Bean Burger \$14.00
- Vegetable Wrap \$13.00
- Grilled Portobello Mushroom \$15.00
- Vegetarian Chicken Alfredo \$17.00
- Spaghetti w/ Vegetarian Meat Sauce \$17.00

Starch Choices

- Garlic Mashed Potatoes
- Basil Parmesan Mashed Potatoes
- Potato Ragout
- Rice Pilaf
- Mashed Potatoes
- Wild Rice Craisin Dressing
- Bacon Cheddar Mashed Potatoes
- Herb Roasted Red Potatoes
- Roasted Fingerling Potatoes
- Baked Potato
- French Fries

Vegetable Choices

- Green Beans
- Squash, Zucchini & Pepper Medley
- California Mix
- Glazed Baby Carrots
- Steamed Broccoli
- Chef's Choice Vegetable Medley
- Brussel Sprouts

DINNER



Kid's Meals

All Served with French Fries and
Fresh Bowl of Fruit

Chicken Fingers
Hamburger
Mac 'n' Cheese
\$11.00/person

**Any Menu Option can be made
Gluten-Free or Vegan for an additional
\$4/person**

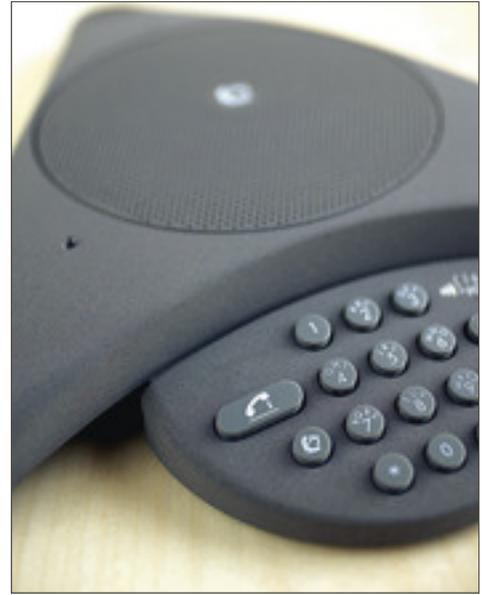
Dessert

Jamocha Almond Crunch Cake
Raspberry Swirl Cheesecake
New York Style Cheesecake
Maple & Sweet Potato Cheesecake
Chocolate Bread Pudding
Old Fashioned Carrot Cake
Peach Cobbler
Apple Crisp
Lemoncello Cake

\$6 - Full Size
\$3.50 - Banquet Size

*Gluten Free desserts available upon request
Prices Vary

TECHNOLOGY



AV Equipment

Meeting Room Rental Includes
Wireless Internet Access
Podium & Standard Corded Microphone
Pens & Pads of Paper
Water Station

Meeting Essentials

Room Rental	TBD
Conference Phone	\$50.00
LCD Projector	\$150.00
Sound Patch	\$50.00
Flipchart w/ Markers	\$30.00
Whiteboard w/ Markers	\$35.00
10 ft. Screen w/ AV Cart	\$30.00



ADDITIONAL INFORMATION

Wedding Package

- Complimentary Suite for the Bride and Groom
w/ Champagne and Chocolate Covered Strawberries
- Special Sleeping Room Rates Available for your Guests
- All Fine China, Glassware, Silverware,
as well as Linen Table Cloths and Napkins
- 2 Votive Candles and 1 Mirror per Table
- Cake Cutting and Service
- Menu Tasting - up to 4 items
- Cordless Microphone at Head Table
- Portable 21'x21' Dance Floor
- Staging for your Head Table
- Wedding Decoration Storage
- Space for Groom's Dinner/ Bridal Shower or Gift Opening
(Must provide Food and Beverage using Courtyard Catering Menu)
- Professional Wedding Coordinator & Banquet Staff to ensure your event
is a success

The purchase of our Wedding Package is \$900.00 and is required in order to hold your date. This is not subtracted from the final bill.