



## COURTYARD Catering Menu 2016

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## 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



### The Continental

Orange and Apple Juice, Assorted Muffins, Bagels, Croissants, and Danish  
Cut Seasonal Fruit, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas  
**\$15.00 per person**

### Healthy Continental

Fresh Cut Fruit, Assorted Yogurt with Granola, Cereal and Fresh Oatmeal. Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas  
**\$17.00 per person**

### Hot Breakfast Table

Assorted Muffins, Sliced Bagels, Toast, Seasonal Cut Fruits, Choice of Scrambled Eggs or Assorted Mini Quiche, Breakfast Potatoes, Sausage and Bacon, Fresh Oatmeal. Choice of Yogurt Cups w/ granola or Assorted Cereal, Choice of Yogurt Parfaits or Fresh Oatmeal. Orange and Apple Juices, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas  
**\$21.00 per person**

### Breakfast Sandwich Add-Ons

Healthy Start - Turkey, Spinach, Tomato, and Havarti Cheese on an English Muffin

Sunrise Starter - Bacon, Egg and Cheddar Cheese on Ciabatta Bread

Ham, Egg, and Cheddar on a Buttery Croissant  
**\$6.00 per sandwich**

## BREAKS



### Healthy Kick

Fresh Cut Seasonal Fruit, Yogurt with Granola, Energy Bars, Mixed Nuts, Individual Selections of Pop Chips and Snackwell Cookies, Bottled Water  
**\$15.00 per person**

### Sweet Tooth

Freshly Baked Cookies, Dessert Bars, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas, Bottled Water and Assorted Soft Drinks  
**\$11.00 per person**

### Beverage Break

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Selection of Hot Teas  
Add Bottled Water and Soft Drinks for \$2.00 per person  
**\$6.00 per person**

### Add Day Break Package

Morning Break with Assorted Danishes and Muffins, Seasonal Cut Fruit, Bottled Juices and Water, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

Mid-Morning Refresh of Coffee, Teas, Bottled Water and Assorted Soft Drinks

Afternoon Break with Cookies, Dessert Bars, Assorted Soft Drinks and Bottled Water  
**\$25.00 per person**



## BREAKS



### A La Carte- Beverages

Soft Drinks (Pepsi Products)	\$3.00 Per Bottle
Bottled Water	\$3.00 Per Bottle
Fruit Juices (Orange/Apple/Cranberry)	\$3.00 Per Bottle \$18.00 Per Gallon
Chilled Milk (2% / Fat Free)	\$2.00 per Half Pint
Naked Smoothies	\$5.00 each
Starbucks Coffee	\$49.00 Per Gallon
Add to any break for \$2.00 per person	
Iced Tea (Sweet Tea Upon Request)	\$25.00 Per Gallon

### A La Carte - Snacks

Assorted Croissants/ Scones	\$26.00 /dz
Muffins/ Danish	\$28.00 /dz
Assorted Bagels	\$3.95 each
Coffee Cake	\$20.00 /dz
Assorted Cookies	\$24.00 /dz
Dessert Bars	\$12.00 /lb
Chips/ Pretzels	\$3.00 Each
Individual Bag Chips	\$3.50 Each
Fresh Cut Fruit Cups	\$2.25 Each
Assorted Yogurt Cups	\$3.50 Each
Yogurt Parfaits	\$4.50 each
Planter Peanut Packs	\$22.00 /lb
Tortilla Chips w/choice of Hummus/ Nacho	\$6.00 /pint
Cheese/ Ranch/ Salsa/ Pico de Gallo	
Fresh Guacamole	

## LUNCH



### **Bistro Deli Table (minimum of 20 people)**

Trays of Ham, Turkey, and Roast Beef with Assorted Cheeses and Breads, Lettuce, Tomatoes, Pickles, Pasta Salad, Assorted Chips, and Cookies  
Choice of Garden Salad or Seasonal Soup  
As Pre-Made Wraps Add \$3.00 Per Person  
**\$23.00 per person**

### **Boxed Lunches**

Choice of Turkey, Ham, Chicken Caesar, or Roast Beef Wraps  
Kettle Chips, Chocolate Chip Cookie, Bottled Water and Mint in a To-Go Box  
**\$19.00 per person**

### **Bistro Choice Menu (20 people or less)**

These individually selected meals are ordered one hour prior to serve time

#### **Entree Selections:**

Roast Turkey BLT on Sourdough  
Grilled Chicken Caesar Wrap  
Cheddar French Dip on Ciabatta Artisan Roll  
Chicken Ciabatta with Melted Jack and Hot Peppers  
Turkey Reuben on Marbled Rye  
Roast Beef Havarti and Horseradish on Marbled Rye  
Citrus Spinach Salad with Chicken, Quinoa, Walnuts and Cranberries in Red Wine Vinaigrette  
Asian Chicken Salad with Chili Lime Vinaigrette, Cucumbers, Carrots, Scallions, and Peanuts  
Side Items: Kettle Potato Chip, Pita Chips, or Fresh Fruit Cup  
Dessert: Dessert Bar or Chocolate Chip Cookie  
Choice of Soft Drink or Bottled Water  
**\$15.00 per person**

## LUNCH



### **Taco Specialty Buffet (min of 30 people)**

Seasoned Ground Beef, Shredded Chicken, and Pulled Pork, Sweet Potato w/Black Beans, Corn and Flour Tortillas, Spanish Rice, Sour Cream, Lettuce, Tomatoes, Cheese, Pico de Gallo, Assorted Desserts, Iced Tea and Water

Add Fresh Guacamole for \$3.00 Per Person

**\$22.00 Per Person Lunch / \$26.00 Per Person**

**Dinner**

### **Pasta Specialty Buffet (min of 30 people)**

Choice of Penne, Linguini, or Farfelle Pasta, Alfredo and Marinara Sauces, Grilled Chicken, Meatballs, Caesar Salad, Garlic Bread, Assorted Desserts, Iced Tea and Water

**\$23.00 Per Person Lunch / \$28.00 Per Person**

**Dinner**

### **BBQ Specialty Buffet (min of 30 people)**

Pulled Pork or Baked Chicken, Baked Beans, Cole Slaw, Potato Salad, Corn Bread, Assorted Pies, Iced Tea and Water

**\$24.00 Per Person Lunch / \$29.00 Per Person**

**Dinner**



## DINNER



### **Chef's Dinner Buffet (min of 30 people)**

All Buffets Served With Dinner Rolls, Chef Choice of Vegetable, Starch, Dessert, Freshly Brewed Coffee, Iced Tea and Water

Choice of Salad:

Caesar, Mixed Greens, or Garden Salad

Choice of Two Dressings:

Caesar, Ranch, Red Wine Vinaigrette, Raspberry Vinaigrette, or Italian

### **Dinner Buffet Entrees**

Chicken: Baked, Stuffed or Fried

Slow Roasted Beef, Beef Stroganoff, or Hawaiian Beef Tips

Shrimp: Fried or Baked; Crab Cakes, Tilapia: Baked or Seared

Vegetarian Options: Stuffed Bell Peppers, Pasta Primavera, Eggplant Parmesan

**\$29.00 Two Entree/ \$37.00 Three Entree**



## DINNER



### Plated Dinners

Prime Rib Au Jus  
\$40.00 per person

Crab Cakes  
Two Lump Crabmeat Cakes Blended with Spices  
\$37.00 per person

Parmesan Herb Crusted Tilapia  
\$34.00 per person

Herb Roasted Baked Chicken  
\$34.00 per person

Hawaiian Beef Tips  
Slow Roasted Beef with Sweet Pineapple Glaze  
\$34.00 per person

Chicken Teriyaki  
Sauteed Strips Marinated in Teriyaki Sauce  
\$24.00 per person

### Plated Dinners Continued

Stuffed Pepper  
Seasoned Ground Beef, Onions, Peppers, Rice in a  
Special Spice Blend; Vegetarian Option Available  
\$24.00 per person

Bistro Burger with Cheddar Cheese, Bacon, Lettuce,  
Tomato  
\$24.00 per person

Pasta Primavera  
Sauteed Garden Fresh Vegetables with Sun Dried  
Tomato Pesto  
\$24.00 per person

All Plated Meals are Served with a Garden Salad  
with Dressing, Chef's Choice of Vegetable, Starch,  
and Dessert, Rolls, Freshly Brewed Coffee, Tea, Iced  
Tea and Water.

Minimum 50 people, limit 3 options please.

## RECEPTION



### Reception Packages

Choose 3 items from one of the following tiers  
(Order would include 2-4 pieces of each item per person)

### Wainwright Package

Chicken Wings (BBQ/Bufalo/Thai/Naked)  
Meatballs (BBQ/Bufalo/Thai)  
Chicken Fingers with Two Dips  
Fried Beer Battered Tilapia Bites  
Mini Chicken Quesadillas  
Chicken Cheese Steak in a Pastry Shell with  
Caramelized Onions and Spicy Ketchup  
Mashed Potato Martinis with Topping Station  
Candied Bacon Wraps  
**\$32.00 per person**

### Courtyard Package

Fruit Skewers or Display  
Vegetable Shots or Display  
Hummus with Flatbread & Celery  
Fried Green Beans  
Cheese and Crackers Display  
Chips with 5 Layer Dip Cups  
(Salsa/Guacamole/Beans/Cheese/ Sour Cream)  
Bruschetta  
Seasonal Pico de Gallo in Filo Cups  
**\$24.00 per person**

### MacArthur Package

Shrimp Cocktail  
Fried Shrimp  
Mini Crab Cakes  
Seared Beef Crostini with a Spiced Sriracha Aioli  
Bacon Wrapped Scallops  
Pulled Pork or Beef Sliders  
Orchard Salad with Apples, Grapes with a Raspberry  
Vinaigrette  
**\$38.00 per person**

## RECEPTION



### A La Carte Hors D'oeuvres

Chicken Wings (BBQ/Buffalo/Naked)	\$100
Meatballs (BBQ/Buffalo)	\$100
Chicken Fingers (with 2 Dipping Sauces)	\$100
Fried Beer Battered Tilapia Bites	\$150
Bacon Wrapped Scallops	\$150
Pulled Pork or Beef Sliders	\$150
Mini Crab Cakes	\$225
Shrimp Cocktail	\$225
Tray of approximately 50 pieces	

### Trayed Hors D'oeuvres

Vegetable Display	\$7.00 per person
Seasonal Cut Fruit Display	\$7.00 per person
Assorted Cheese Display	\$9.00 per person
Hummus, Pita Chips and Celery	\$8.00 per person

## RECEPTION



### Banquet Beverages

A \$75 bartender fee will be applied to each bartender for the first four hours of service; \$10.00 for each additional hour. Hotel requests one bartender per 25 guests.

We are prohibited by ABC Laws from allowing guests to bring alcohol into or take alcohol from this facility. The Hotel reserves the right to refuse service to any guests.

### Cash Bar

Premium Liquor	\$7.00
Top Shelf Liquor	\$9.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
Wines	\$7.00
Soft Drinks	\$3.00
Bottled Water / Juice	\$3.00

### By the Gallon

Fruit Punch/ Lemonade/ Sports Drinks (Non-alcoholic)	\$18.00/gallon
House wine	\$25.00 / bottle
Champagne Punch	\$45.00/ gallon
Sangria (White or Red)	\$40.00/ gallon

### Host Bar

Premium Liquor	\$6.00
Top Shelf Liquor	\$8.00
Imported Beer	\$5.00
Domestic Beer	\$4.00
Wines	\$6.00
Soft Drinks	\$3.00
Bottled Water / Juice	\$3.00



## TECHNOLOGY



### Audio Visual Options

Presentation Package  
LCD Projector, 8' Screen, Audio Patch, Wireless  
Lavalier  
\$350.00 Full Day  
\$200.00 Half Day

On-Site Technician \$40/hour min of two hours

Please ask for pricing on items not seen here.

### Equipment Rentals

Podium w/Microphone	No charge
LCD Projector	\$250.00
10' screen	\$90.00
Wireless Lavalier	\$90.00
TableTop Microphone	\$30.00
Flip Chart w/ markers	\$45.00
Dry Erase w/markers	\$30.00
TV/DVD Combo	\$175.00
Audio Patch	\$65.00
Conference Phone	\$75.00



## ADDITIONAL INFORMATION

### Food and Beverage:

All food & beverage must be purchased and served by the hotel. Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Menu pricing is subject to change.

Buffets will be served for one and one-half hours.

Breaks will be served for 45 minutes.

### Service charge and tax:

Prices do not include taxable service charges or tax. A 20% service charge and 12.5% food tax will be added to all food and beverage arrangements.

A 6% sales tax is added to any audio visual and meeting room rental.

### Guarantees:

In order to make your meeting or event a success, please confirm your guaranteed number of guests five (5) business days prior to your event.

The expected number will act as the final guarantee number if the guarantee number is not received.

### Shipping:

If shipping materials to the hotel, please include the company/group name, and date of the meeting on the outside of the package. The hotel cannot assume responsibility for the damage or loss of merchandise sent for storage.