

COURTYARD EVENT 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



Healthy Start

Fresh Seasonal Fruit
Yogurt
Whole wheat bagels with light cream cheese
Bran muffins
Granola bars,
Assorted juices & bottle water
\$10

Continental Breakfast

Breakfast muffins
Assorted Danish
Bagels with cream cheese
Fresh seasonal fruit
Assorted juices & freshly brewed coffee
\$10

Homestyle Breakfast Buffet

Scrambled Eggs
Hashbrowns
Bacon & Sausage
Assorted Breakfast Breads
Assorted juices & freshly brewed coffee
\$15

BREAKS



Chill Out

Ice cream bars
Popsicles
Ice Cream Sandwiches
Refreshing Lemonade

\$8

Snack Attack

Chips
Pretzels
Cookies
Candy Bars
Soft Drinks
Bottle Water

\$8

Health Nut

Mixed Nuts
Granola Bars
Fresh Seasonal Fruit
Yogurt
Assorted Juices
Bottle Water

\$10

P.M. "Pick Me Up"

Freshly Brewed Coffee
Assorted Soft Drinks
Bottled Water
Cookies
Fudge Brownies
Cheese Tray
Fresh Fruit Tray

\$12

BREAKS



A La Carte Drinks

Coffee-\$25 per 3 gal. urn
Hot / Iced Tea- \$25 per 3 gal. urn
Infused Water-\$20 per 3 gal. urn
Aquafina Bottled Water (20oz)-\$2.50 each
Pepsi Products (200z)-\$2.50 each
Red Bull/Sugar Free Red Bull-\$3 each

A La Carte Snacks

Assorted Chips-\$2 each
Assorted Granola Bars-\$2.50 each
Brownies-\$20 per dozen
Cookies-\$20 per dozen

LUNCH



Chef's Salad

Iceberg lettuce, tomato, cucumber, carrots, shredded cheddar cheese, turkey, ham, eggs & bacon bits with choice of dressing

\$11



Chicken Caesar Salad

Crisp Romaine lettuce tossed with seasoned grilled chicken & Caesar dressing, sprinkled with parmesan cheese & topped with croutons

\$12

Soup Selections

Vegetable
Minestrone
Broccoli & Cheese

\$3 cup \$6 bowl

Baked Potato and Salad Bar

Baked potatoes served with butter, sour cream, shredded cheese, bacon bits, chives, beef chili. Served with a garden salad with choice of dressings.

\$11

LUNCH



Courtyard To Go

Boxed lunch with choice of ham, turkey or roast beef, American or Swiss cheese, served on fresh deli bread. Includes bag of potato chips, pickle & bottle water

\$12

Grilled Chicken Wrap

Seasoned grilled chicken with lettuce, tomato & herb mayonnaise wrapped in a flour tortilla. Served with potato chips, pasta salad & Iced Tea.

\$14

Deli Buffet

Turkey, ham, roast beef, cheddar & Swiss cheese, crisp lettuce, ripe tomato slices, onions, pickles & assorted breads. Two salad choices (Garden Salad, Potato Salad, or Pasta Salad). Served with Iced Tea.

\$17

LUNCH



Courtyard Cook Out

Hamburgers and Hot dogs served with homemade potato salad, corn on the cob, baked beans, seasonal fruit, and Iced Tea

\$15

Pig Pickin

Pulled BBQ pork & BBQ chicken served with baked beans, coleslaw, macaroni & cheese, corn on the cob, seasonal fruit, homemade banana pudding and Iced Tea

\$17

South of the Border

Beef & Chicken fajita bar with warm flour tortilla & taco shells. Served with Spanish rice, tortilla chips, mild salsa, chili con queso, fresh guacamole, chopped tomato & onion, shredded cheddar cheese, sour cream, refried beans and Iced Tea

\$17

Lunch in Little Italy

Meat or vegetable lasagna, chicken fettuccini served with alfredo or marinara sauce. Served with garden salad with choice of dressing, vegetable medley, garlic bread and Iced Tea

\$17

RECEPTION



Hors d'oeuvres

Finger Sandwiches- assortment tuna salad, egg salad & chicken salad \$5

Fresh Fruit Platter with yogurt dip \$6

Vegetable Crudit with Hummus, Pita wedges and crackers \$6

Hors d'oeuvres

Cheese Quesadilla \$3

Mini Quiches \$4

Spinach Dip \$4

Chips & Salsa \$3

Cheese & Cracker \$5

Hors d'oeuvres

Chicken Tenders \$5

Buffalo Chicken Wings \$6

Crab Dip \$7

Shrimp Cocktail \$9

Hors d'oeuvres

Fondue Frenzy- sliced bananas, strawberries, angel food cake & pretzels served with warm chocolate sauce & whipped cream \$8

DINNER



Dinner Buffet #1

One Vegetable
One Starch
One Entr e
One Dessert
\$23

Dinner Buffet #2

One Vegetable
One Starch
Two Entr es
One Dessert
\$29

Dinner Buffet #3

Two Vegetables
One Starch
Three Entr es
One Dessert
\$32

Additional Information

Buffets include garden salad, dinner rolls, Iced Tea and water.

Prime Rib, Rib Eye , Stuffed Flounder, Grilled Salmon & Ribeye available for Market Price

DINNER



Vegetables & Starches

Glazed Baby Carrots
Corn on the Cob
Southern Style Green Beans
Baked Beans
Italian Blend Vegetables
Rosemary Potatoes
Baked Potato
Wild Rice
Candied Yams

Beef & Chicken

Sirloin
Beef Tips over rice
Roast Beef
Baked or Grilled Chicken
Chicken Parmesan

Seafood & Pork

Grilled Tilapia
Shrimp Scampi
Grilled Salmon
Pork Chops
Honey Baked Ham

Dessert

Banana Pudding
Peach Cobbler
Cheesecake
Strawberry Shortcake
Chocolate Cake
Pecan or Apple Pie



ADDITIONAL INFORMATION

Prices are subject to 20% service charge & current sales tax. Prices are subject to change without notification.

All meeting room set ups include pens, note pads, white linen & water station. Wireless Internet, power/extension cord and screen are also complimentary.

Bartenders are required for all events that serve alcohol. Bartender fee of \$35.00 for the first hour & \$15.00 for each additional hour will be applied.

Alcohol consumption must be in compliance with applicable liquor laws. No alcoholic beverages will be sold to persons under 21 years of age.

Cancellation: All meeting room rentals will be paid as cancellation upon notice to the hotel. If cancellation is within 72 hours of the event 100% of the food/beverage owed will be charged plus the meeting room rentals.

Final Guarantee: A final guarantee of banquet attendance is required five (5) business days prior to the date of each function.

Please contact the Sales Department with any further questions, comments or special requests.