



## COURTYARD CAL EXPO CATERING MENU

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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



### Bistro Continental Table

Assorted Muffins  
Sliced Bagels served with Cream Cheese,  
Butter and Preserves  
Whole Fruit  
Assorted Juices  
Starbucks Coffee and a Selection of Teas  
**16.00**

### Bistro Deluxe Continental Table

Assorted Pastries  
Sausage, Egg and Cheese Breakfast Sandwich  
Sliced Bagels served with Cream Cheese,  
Butter and Preserves  
Whole Fruit  
Assorted Juices  
Starbucks Coffee and a Selection of Teas  
**18.00**

### Fit Start Continental Table

Hot Oatmeal with Toppings  
Seasonal Fresh Fruit  
Build Your Own Yogurt Parfait  
Starbucks Coffee and a Selection of Teas  
**16.00**

### Enhancements

Energy Granola Bar | 3.00 per person  
Hot Oatmeal with Toppings | 3.00 per person  
Granola Parfait | 3.95 per person  
Breakfast Burrito | 5.95 per person  
Egg Sausage Cheddar English Muffin  
Sandwich | 6.25 per person  
Hard Boiled Eggs | 20.00 per dozen  
Bacon | 5.00 per person

## BREAKFAST



### Hot Breakfast Table

Assorted Muffins  
Seasonal Fresh Fruit  
Kellogg's Cereals with Chilled 2% Low Fat Milk  
Hot Oatmeal with Toppings  
Scrambled Eggs  
Breakfast Potatoes  
Applewood Smoked Bacon  
Tropicana Orange Juice  
Starbucks Coffee and a Selection of Teas

**22.00**

### Southwest Breakfast Table

Scrambled Eggs, Chorizo, Peppers, Tomato, Onions and Cheese  
Pico De Gallo  
Sour Cream  
Breakfast Potatoes  
Warm Corn & Flour Tortillas  
Seasonal Fresh Fruit  
Tropicana Orange Juice and Cranberry Juice  
Starbucks Coffee and a Selection of Teas

**20.00**

**minimum of 20 guests for breakfast tables**



## BREAKS



### Sweet & Salty Break

Hot Buttered Popcorn  
Mixed Nuts  
Assorted Candy Bars  
Lemonade  
Freshly Brewed Ice Tea  
**8.00**

### Health Craze Break

Vegetable Sticks with Dip  
Seasonal Sliced Fresh Fruit  
Granola Bars  
Freshly Brewed Ice Tea  
Infused Water  
**12.00**

### La Fiesta Break

House Baked Tortilla Chips  
Fresh Pico de Gallo  
Queso Bean Dip  
Guacamole and Sour Cream  
Warm Churros  
Assorted Pepsi Soft Drinks and Bottled Water  
**14.00**

### Smart Snacks

{ Select 2 }  
Assorted Freshly Baked Cookies  
Hot Buttered Popcorn  
Fresh Whole Fruit  
Granola Bars  
Brownies  
Lemon Bars  
{ Select 2 }  
Bottled Sparkling Water  
Starbucks Coffee and a Selection of Teas  
Assorted Pepsi Soft Drinks  
**10.00**

## BREAKS



### Snacks & Breaks A La Carte

Assorted Muffins | 36.00 per dozen  
Bagels with Cream Cheese | 38.00 per dozen  
Assorted Danishes | 36.00 per dozen  
Whole Fruit | 3.00 per each  
Individual Yogurt (4oz) | 2.00 per each  
Individual Greek Yogurt (6oz) | 4.00 per each  
Freshly Baked Cookies | 38.00 per dozen  
Freshly Baked Hot & Soft Pretzels with Dip | 36.00 per dozen  
Brownies | 38.00 per dozen  
Lemon Bars | 36.00 per dozen  
Assorted Candy Bars | 3.00 per each  
Individual Bag of Chips | 2.00 each per  
Pita Bread and Hummus | 5.00 per person  
Trail Mixes | 26.00 per dozen  
Sliced Seasonal Fruits | 45.00 per 15 people  
Hot Buttered Popcorn | 25.00 per 15 people

### Beverages A La Carte

Starbucks Coffee and Hot Tea | 65.00 per gallon  
Tropicana Orange Juice (10oz) | 3.50 per each  
Freshly Brewed Iced Tea | 34.00 per gallon  
Lemonade | 34.00 per gallon  
Fruit Infused Water | 30.00 per gallon  
Assorted Pepsi Soft Drinks | 3.50 per each  
Aquafina Bottled Water | 3.50 per each  
Sparkling Water | 3.50 per each  
Energy Drink | 4.50 per each

## LUNCH



### Boxed or Plated Bistro Choice

groups of 1 - 20 guests  
Menu Provided the morning of function and  
picked up two hours prior to lunch break

{select one}

Roast Turkey on Wheat Bread w/Provolone  
Ham and Swiss on Rye  
Portabello Mushroom, Roasted Peppers, Tomato  
and Spinach w/ Basil Aioli Wrap  
Asian Salad  
Chicken Caesar Salad

{select one}

Bag of Kettle Chips  
Freshly Baked Cookie  
\*All Sandwiches Served with Coleslaw

Assorted Pepsi Soft Drinks or Bottled Water

**18.00**

### Bistro Market Table

{select one}

Leaf Salad with Ranch and Vinaigrette  
Caesar Salad with Parmesan and Croutons

Chef's choice Soup of the Day

{select one}

Bag of Kettle Chips  
Freshly Baked Cookie

{select three}

Roast Turkey on Wheat Bread w/Provolone  
Ham and Swiss on Rye  
Roast Beef on Sourdough w/ Havarti  
Italian Meats w/ Provolone on Sweet Roll  
Portabello Mushroom, Roasted Peppers, Tomato  
and Spinach w/ Basil Aioli Wrap

Assorted Pepsi Soft Drinks and Bottled Water

**25.00**



## LUNCH



### Farm Fresh Table

Minestrone Soup  
Romaine Lettuce, Baby Spinach  
Tomatoes, Cucumbers, Sliced Red Onions  
Black Olives, Roasted Corn, Diced Chicken  
Shredded Cheese, Chopped Eggs  
Balsamic Vinaigrette and Ranch Dressings  
Wheat Rolls and Butter  
Seasonal Sliced Fruits with Nonfat Yogurt  
Starbucks Coffee and a Selection of Teas  
Iced Tea and Infused Water

**25.00**

### Build Your Own Sandwich Table

Orzo Salad  
Garden Salad w/Balsamic & Ranch Dressings  
Sliced Turkey, Roast Beef, and Pastrami  
Cheddar, Pepperjack, Provolone and Swiss  
Lettuce, Tomato, Onions, Pepperoncini  
Grilled Veggies and Roasted Peppers  
Dijon Mustard, Mayonnaise, Basil Aioli  
White, Wheat, Sourdough and Marble Rye  
Freshly Baked Cookies  
Starbucks Coffee, Hot Tea and Iced Tea

**27.00**

### The Italian Fusion Table

Caesar Salad with Parmesan and Croutons  
Chef's Selection of Roasted Vegetables  
Cavatappi with Alfredo Sauce  
Rigatoni Bolognese  
Penne Pasta with Sun Dried Tomatoes, Artichokes,  
Mushrooms, Basil and Spinach  
Topped with Olive Oil and Shaved Parmesan  
Chef's Choice Soup  
Garlic Bread Sticks with Butter  
Assorted Cheesecake  
Starbucks Coffee and a Selection of Teas  
Iced Tea and Water

**29.00**



## LUNCH



### Southwest Fiesta Table

Mixed Greens Topped with Cheddar Cheese,  
Black Beans, Corn, Red Bell Pepper, Jalapeno  
Ranch Dressing  
House Baked Tortilla Chips with Pico de Gallo  
Seasoned Chicken Fajitas with Warm Flour Tortillas  
Cheese Enchiladas  
Refried Beans and Mexican Cheese  
Sour Cream and Guacamole  
Warm Churros  
Starbucks Coffee and a Selection of Teas  
Iced Tea and Water

Seasoned Steak | additional 4.00 per person  
**30.00**

### Courtyard BBQ Table

Mixed Green Salad with Ranch and  
Italian Dressings  
Coleslaw  
BBQ Chicken  
BBQ Pulled Pork  
Chef's Choice Grilled Vegetables  
Western Style Baked Beans with Bacon  
Mini Buns  
Peach Cobbler  
Starbucks Coffee and a Selection of Teas  
Iced Tea and Water

**32.00**

## LUNCH



### Plated Lunch

Entrees Include: Selection of Seasonal Vegetables,  
Rolls & Butter, Starbucks Coffee, Hot Tea, Iced Tea &  
Water

{select one}

Caesar Salad with Parmesan and Croutons  
Mixed Greens with Kalamata Olives, Cucumber,  
Tomatoes, Feta Cheese and Balsamic Vinaigrette  
Spinach Salad with Dried Cranberries, Sliced  
Almonds with Poppy Seed Dressing

{select two}

Grilled Vegetables Extra Virgin Olive Oil | 22.00  
Portobella Mushroom Raviolis with Roasted Bell  
Pepper Puree | 24.00  
Cajun Tilapia with Lemon Brown Butter | 25.00  
Grilled Chicken with Sun Dried Tomatoes, Roasted  
Peppers, Basil Creme Fraiche | 26.00  
Tri-tip Mushroom Red Wine Demi Glaze | 28.00  
Baked Salmon with Ginger Soy Glaze | 29.00

### (continued)

{select one}

Rice Pilaf  
Herb Roasted Red Potatoes  
Garlic Mashed Potatoes

{select one}

New York Cheesecake  
Strawberry Cream Layer Cake  
Lemon Bars with Fresh Berries  
Chocolate Tuxedo  
Southern Pecan Pie

Gluten Free Guests:

Gluten Free Fusilli Pasta with Grilled Chicken,  
Peppers and Basil Cream | 25.00

\*more gluten free options available upon request

## DINNER



### **il Cortile Table**

Caesar Salad with Parmesan and Croutons  
Antipasto Salad  
Parmesan Crusted Chicken with Marinara  
Rigatoni with Sun Dried Tomatoes, Pine Nuts,  
and Basil Pesto Cream  
Cavatappi with Sweet Italian Sausage,  
Spinach, Tomato and Parmesan  
Garlic Bread Sticks  
Tiramisu  
Starbucks Coffee and a Selection of Teas  
Iced Tea and Water

**36.00**

### **Santa Fe Table**

Fiesta Salad with Corn, Black Beans, Roasted Red  
Peppers, Jalapeno Ranch Dressing  
Steak and Chicken Fajitas  
Cheese Enchiladas  
Refried Beans  
Cilantro Rice  
House Baked Tortilla Chips  
Pico de Gallo, Sour Cream, Guacamole  
Shredded Lettuce, Cheese, Tomatoes  
Flan and Warm Churros  
Starbucks Coffee and a Selection of Teas  
Iced Tea and Water

**37.00**



## DINNER



### Cal Expo Extravaganza Table

Spinach Salad with Cranberries and Walnuts and Poppy Seed Dressing  
Mediterranean Salad with Feta Cheese and Balsamic Vinaigrette Dressing  
Rice Pilaf  
Garlic Mashed Potatoes  
Chef's Selection of Seasonal Vegetables  
Assorted Cheesecake  
Starbucks Coffee and a Selection of Teas  
Iced Tea and Water

{select two}  
Grilled Chicken with Prosciutto and Sherry Cream Sauce  
Grilled Tri-tip with Shallots and Guinness Stout Demi Glaze  
Baked Salmon with Caper Dill Sauce

**40.00**

**minimum of 20 guests for dinner tables**

## DINNER



### Plated Farm Fresh Dinner

Entrees Include: Selection of Vegetables, Rolls & Butter, Starbucks Coffee, Hot Tea, Iced Tea & Water {select one}

Caesar Salad with Parmesan and Croutons  
 Mixed Greens with Kalamata Olives, Cucumber, Tomatoes, Feta Cheese and Balsamic Vinaigrette  
 Spinach Salad with Dried Cranberries, Sliced Almonds and Poppy Seed Dressing

{select one}

Rice Pilaf  
 Quinoa and Brown Rice  
 Herb Roasted Red Potatoes  
 Garlic Mashed Potatoes

{select one}

Chocolate Molten Cake  
 Turtle Cheesecake  
 Salted Caramel Cake  
 Cheesecake Topped with Fresh Strawberries

### Entree Selection

{select two}

Vegetarian Cavatappi Pasta with Grilled Vegetables, Fava Beans, Parmesan and Olive Oil | 27.00

\*Add Grilled Chicken | 3.00 per person additional\*

Parmesan Herb Crusted Chicken, Roasted Red Pepper Coulis | 28.00

Baked Chicken Cordon Blue, Ham and Havarti Cheese, Supreme Veloute Sauce | 29.00

Eggplant Parmesan with Marinara Rigatoni | 29.00

Salmon Picatta with Lemon, Caper Butter | 32.00

Grilled Mahi Mahi with Pineapple, Mandarin

Orange Salsa | 33.00

Grilled New York Steak with Herb Garlic Butter | 41.00

Grilled Filet Mignon with Port Wine Shallot

Demi Glaze | 50.00

## RECEPTION



### Reception Stations

Minimum of 20 People

Bruschetta Bar | 7.00 per person  
Chopped Tomatoes, Hummus and Artichoke  
Spread served with Toasted Baguettes and Flat  
Bread Crackers

Mashed Potato Bar | 9.00 per person  
Garlic Mashed Potatoes served with Bacon, Chives,  
Cheese, Broccoli, Sour Cream and Butter

Assorted Flat Bread | 11.00 per person  
Spicy Chicken with Spinach, Caprese, Italian  
Sausage and Peppers

### Reception Stations Cont.

Nacho Bar | 13.00 per person  
Ground Beef with Cheddar Cheese, Jalapenos, Sour  
Cream, Diced Tomatoes, Black Olives, Salsa,  
Guacamole, Scallions and Chips

Soup and Salad Bar | 13.00 per person  
Minestrone Soup, Spinach Salad, Caesar Salad,  
Spring Mix Salad served with Traditional Toppings,  
Ranch, Caesar and Raspberry Vinaigrette Dressings.



## RECEPTION



### Cold Hors d'oeuvres

25 Piece Minimum Order

Caprese Skewers | 2.75 each

Bruschetta on Toasted Baguette | 2.75 each

Endive, Cream Cheese & Chives | 3.00 each

Prawn Cocktail | 3.50 each

Tri-tip Portobello Crostini | 3.50 each

Grilled Shrimp with Sweet Chili Sauce | 4.00 each

Smoked Salmon, Dill Cream Cheese

Crostini | 4.50 each

Sashimi Grade Seared Ahi Tuna on Crisp

Wonton Shells | 5.00 each

### Hot Hors d'oeuvres

Pork Pot Stickers | 2.75 each

Meatballs with Garlic Cream Sauce | 2.75 each

Vegetarian Spring Rolls | 3.25 each

Chicken Satay | 3.75 each

Silver Dollar Crabcakes | 4.25 each

Prosciutto Wrapped Scallops | 4.00 each

Mini Beef Wellington | 4.50 each

### Display Reception Selections

Each Order Serves 25 People

Vegetable Crudite | 100.00

Fresh Vegetables served with Buttermilk Ranch Dip

Imported & Domestic Cheese Tray | 150.00

Garnished with Fresh Fruit & Berries, Sliced

Baguettes and Gourmet Crackers

Baked Brie | 50.00 additional

Seasonal Fresh Fruits | 150.00

Sliced Fruit, Melon & Berries with Honey-Yogurt Dip

Antipasto Tray | 200.00

Assorted Italian Cheeses, Cured Meats with Roasted Peppers, Olives, Artichokes and Grilled Vegetables

## RECEPTION



### Carving Stations

Minimum of 20 guests. Each station requires a Chef fee of \$100.00 per hour.

Roasted Turkey | 150.00  
Served with Cranberry Sauce, Gravy and Warm Rolls  
(serves 20 people)

Tri-tip Roast | 225.00  
Served with Mushroom Demi Glaze, Whole Grain Mustard and Warm Rolls  
(serves 20 people)

Prime Rib Roast | 300.00  
Served with Au Jus, Horseradish Sauce and Warm Rolls  
(serves 20 people)

## RECEPTION



### Bar Reception

There is a \$300 minimum sales guarantee per bar. If bar sales are less than combined minimums a \$100 bartender fee will apply.

Corkage is charged on all opened bottles served during the event.

750 Milliliters | 15.00 per bottle

1.5 Liters | 19.00 per bottle

### Beverage Value Packages

Call Bar Selection

First Hour | 18.00

Second Hour | 12.00

Each Additional Hour | 10.00

Premium Bar Selection

First Hour | 20.00

Second Hour | 14.00

Each Additional Hour | 12.00

Top Shelf Bar Selection

First Hour | 22.00

Second Hour | 16.00

Each Additional Hour | 14.00



## RECEPTION



### Call Brand Bar Selections

Absolute  
Tanqueray  
Bacardi  
Cuervo Gold  
Dewar's  
Seagram Seven  
Jack Daniels  
Korbel  
Hosted | 7.00  
Non Hosted | 8.00

### Premium Brand Bar Selections

Ketel One  
Bombay Sapphire  
Captain Morgan's Spiced Rum  
Hornito's  
Johnny Walker Black  
Seagram VO  
Makers Mark  
Couvoiser  
Hosted | 8.00  
Non Hosted | 9.00

### Top Shelf Brand Bar Selections

Grey Goose  
Hendricks  
Mount Gay  
Patron  
Woodford Reserve  
Crown Royal  
Glenfiddich  
Hennessy  
Hosted | 10.00  
Non Hosted | 11.00

### Beer and House Wine Bar Selections

Domestic Beer  
Hosted | 5.00  
Non Hosted | 6.00

Imported Beer  
Hosted | 6.00  
Non Hosted | 7.00

House Wine  
Hosted | 7.00  
Non Hosted | 8.00

*\*A full wine list is available upon request.*



## ADDITIONAL INFORMATION

Chemicals known to the state of California to cause cancer, or birth defects or other reproductive harm may be present in food or beverages sold or served here.

Final guest count is due 5 business days prior to your event. If final guest count is not received, estimated count will be used as final guarantee.

The hotel will honor last minute requests for additional food & beverage to the best of its ability. If the actual attendance number is greater than the final guarantee the additional attendance will be charged an additional \$2.00 plus applicable service charge and taxes per person per meal service.

If the group provides less food and beverage revenue, it agrees to pay the Hotel the variance of the shortage, plus applicable service fees and taxes.

All food and beverage served at any functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises. Under no circumstances may food or beverages be removed from the property after a function. Any donations must be pre-arranged, and the items available to donate will be at the sole discretion of the Hotel, based on safe food handling guidelines.

All prices are subject to 22% service charge and 8.25% state sales tax.