

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



Colesville Continental

Blueberry & Banana-Nut Muffins
Plain, Wheat, & Cinnamon Raisin Bagels
Assorted Cereal
Assorted Individual Yogurts
Fresh Sliced Seasonal Fruit
Whole Fruit
Milk
19.00

Fresh Start

Blueberry & Banana-Nut Muffins
Wheat Bagels & English Muffins
Assorted Individual Yogurts & Greek Yogurt
Fresh Granola & Seasonal Sliced Fruit
Assorted Nutri-Grain Bars
22.00

Courtyard Buffet

Scrambled Eggs
Choice of two:
Bacon, Sausage, or Turkey Sausage
Choice of two:
Breakfast Potatoes, French Toast, or Pancakes
Blueberry & Banana-Nut Muffins
Plain, Wheat, and Cinnamon Raisin Bagels
Assorted Cereal and Milk
Fresh Sliced Season Fruit & Whole Fruit
27.00

BREAKFAST



ENHANCEMENTS

Oatmeal w/ Brown Sugar, Cranberries, & Walnuts
\$4.00

Fresh Baked Cinnamon Rolls
\$3.00

Croissants
\$3.00

LUNCH



Bistro Market

Classic Salad- Bistro salad greens, House tomatoes, Fresh Cucumbers, Sliced Eggs, Bacon bits, & Green Onions
\$27.00

Choice of One Soup

Cheddar Broccoli
Spicy Corn Chowder
Vegetarian Creamy Tomato

Sandwich Selection

Chicken Walnut Salad on Wheat
Tuna Salad on Wheat
Caprese Ciabatta
Chicken Ceasar Wrap
Chicken Ranch BLT Wrap

Choice of One Dessert

Turtle-Nut Brownies
Lemon Bars
Assorted Cheese Cake

LUNCH



South of the Border

Grilled Steak & Chicken
Saut ed Peppers & Onions
Grated Cheese
Jalapenos, Diced Tomatoes
Tortilla Chips, Salsa, & Guacamole
Spanish Rice & Ranchero Beans
Chef's Choice Dessert
31.00

Taste of Italy

Pepperoni Pizza
Tomato Mozzarella Flatbread
Creamy Garlic Fettucine Alfredo
25.00

Dine Italian

Choice of two

Chicken Parmesan w/ Capelini Pasta & Bolognese
Sauce
Cheese & Spinach Tortalini
Spaghetti
Rigitoni & Italian Sausage
30.00

Taste of Italy & Dine Italian

These menu items are served with the following:
Garden Salad & Greek Salad
Tiramisu
Assorted Soft Drinks, Iced Tea, & Bottle Water

LUNCH



Savor South America

Roasted Peruvian Chicken Smothered in South American Spices & Marinated for 24 hours
Garden Salad
Charred Red Skin potatoes or Wild Rice Pilaf
Grilled Asparagus
31.00

Taste of Italy

Tomato Mozzarella Flatbread
Pepperoni Pizza
Cream Garlic Fettuccine Alfredo
Garden Salad & Greek Salad
Tiramisu
25.00

Dine Italian

Chicken Parmesan w/ Angel Hair Pasta & Bolognese Sauce
Cheese & Spinach Tortellini served in Spaghetti & Meatballs
Garden Salad & Greek Salad
Tiramisu
30.00

Mediterranean Crusted Tilapia

Wild Rice Pilaf
Grilled Asparagus or Steamed Broccoli
Greek Salad & Harvest Chopped Salad
Chocolate Layer Cake or Assorted Cheese Cake
30.00

LUNCH



Bistro Boxed Lunch to Go

Individual lunches are boxed, bagged, and delivered to your group at your designed time
24.00

Box lunch includes: (select One)

Chicken Salad on Wheat
Tuna Salad on Wheat
Roasted Veggie Wrap
Ranch Chicken BLT Wrap
Turkey Club Sandwich

Side items included (Select One)

Cole Slaw
Chips
Fresh Cut fruit

Beverage (Select one)

Pepsi
Diet Pepsi
Mountain Dew
Tea
Apple Juice
Cranberry Juice
Bottled Water

LUNCH



Tofu Black Bean Burger

Tofu Black Bean Burger on a Toasted Cibatta bun
Avacado Mayo
Quinoa Salad

Tofu Fajitas

Grilled Tofu
Caramelized Onions & Peppers
White Rice
Vegetable Racherro Beans

Charred Veggie Wrap

Charred Bell pepper, Onions, Squash, Zucchini, and
Asparragus wrapped in a wheat tortilla
Quinoa Salad

DINNER



Buffet Dinners

Requires a 10 person minimum; \$10 per person surcharge will be added to parties of less than 10 people

Grilled Seasonal Fish

Herb seasoned grilled seasonal Fish
Wild Rice
Charred Green beans
Greek Salad
\$40.00

Peruvian Chicken

Tender Roasted chicken, smothered in a blend of South American Spices
Charred red potatoes
Wild Rice Pilaf
South Western Salad
\$35.00

Seasoned Prime Rib

Herb encrusted, slow roasted to perfection, pre-sliced and served with Au Jus
Green Bean Almondine
Garlic Mashed Potatoes
Bistro Salad
\$55.00

BREAKS



Starbucks Coffee & Tea

Starbucks Premium Coffee
Starbucks Premium Decaf Coffee
Starbucks Tazo Teas
\$10.00

AM Coffee, Tea, & Beverage

Chilled Orange Juice, Cranberry Juice, and Apple Juice
Bottle Water
Starbucks Premium Coffee
Starbucks Premium Decaf Coffee
Starbucks Tazo Teas
\$12.00

Healthy Living Break

Assorted Granola & Nutria-Grain Bars
Chilled Orange Juice, Cranberry Juice, and Apple Juice
Bottle Water
Fresh Fruit
Starbucks Premium Coffee
Starbucks Premium Decaf Coffee
Starbucks Tazo Teas
\$15.00

Energizer Break

Fresh Cut Fruit
Chocolate Chip Cookies
Inhouse Energy Trail Mix
Starbucks Premium Coffee
Starbucks Premium Decaf Coffee
Starbucks Tazo Teas
\$15.00

BREAKS



Snack Break

Popcorn
In-house Trail Mix
Assorted Granola Bars
Assorted Sodas & Bottled Water
Starbucks Premium Coffee
Starbucks Premium Decaf Coffee
Starbucks Tao Teas
\$15.00

Healthy Break

Fresh Cut Fruit
Fresh Cut Vegetables & Ranch Dip
Toasted Flat Bread & Hummus
Starbucks Premium Coffee
Starbucks Premium Decaf Coffee
Starbucks Tao Teas
\$18.00

Afternoon Refreshment Break

Lemon Bars
Blondie Brownie
Lemon Pound Cake
Assorted Sodas & Bottled Water
Starbucks Premium Coffee
Starbucks Premium Decaf Coffee
Starbucks Tao Teas
\$17.50

RECEPTION



Presentation Platter

All platters serve approximately 25 people

Vegetable Crudite

Medley of seasonal fresh vegetables and dips
\$130.00

Seasonal Fresh Fruits

A vibrant Display of sliced seasonal fresh fruits
served with sweet yogurt dip
\$130.00

Maryland Crab Dip

Fresh Maryland-style crab dip with French toast
points
\$160.00

RECEPTION



Artisan cheese Tray

A flavorful variety of domestic & Imported cheese served with gourmet crackers and crostini
\$130.00

Antipasto

A tray of fine cured Italian meats, assorted cheese, and grilled marinated vegetables
\$160.00

Southwest Egg Roll

Tortillas Stuffed with chicken, black beans, spinach, Monterey Jack cheese & smoked cheddar cheese served with our in house chipotle sauce
\$130.00

RECEPTION



Cash Bar

Please choose either House or Top Shel Brands

Domestic beer

Miller Lite, Bud Light, Budweiser, Sam Adams,
Sierra Nevada, Blue Moon, Dog Fish
\$7.00

Imported Beer

Corona Extra, Corona Light, Heineken, Stella Artois
\$8.00

RECEPTION



Top Shelf Brands

Ketel One, Absolut, Tanqueray, Barcardi Superior
\$13.00

Wine

Meridian Pinot Grigio, Clos du Bois Chardonney,
Clos Du Bois Merlot, Beringer White Zinfandel,
Brancott Sauvignon Blanc, Estancia Pinot, Suvignon,
Clean Slate Reisling
\$10.00

Bartender Fee

A Bartender Fee will be added to equip the bar
\$125

TECHNOLOGY



Printing/Copying

Available in color or black & white
Color is .40 cent per page
Black and White is .15 cent per page

LCD Projector	\$350.00
Polycom Speakphone	\$75.00
FlipChart w/pad & markers	\$45.00
Handheld Wireless microphone	\$150.00
Podium w/microphone	\$150.00



ADDITIONAL INFORMATION

Please let us know if anyone in your group has any special dietary or allergy needs. Food and beverage must be provided by the hotel and outside food and beverage is prohibited within the hotel meeting space.

Menu Selection Timeline: Final menu selections and guest counts are due 10 business days prior to the event. Any request submitted within 10 days of your event may not be available.

Fees and Taxes:

A service fee of 22% applies to all food and beverage service. A sales tax of 6% applies to all food & beverage and audio visual services. All beverage pricing, for drinks containing alcohol, are inclusive of taxes. Prices are subject to change. Prices are per person unless otherwise noted.

Shipping:

Please contact the sales office directly if shipping materials prior to your event.