# 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

### **Courtyard Buffet**

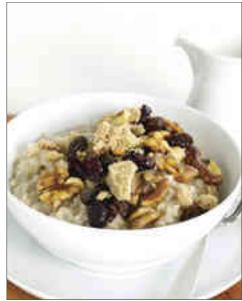
Scrambled Eggs
Choice of two:
Bacon, Sausage, or Turkey Sausage
Choice of two:
Breakfast Potatoes, French Toast, or Pancakes
Blueberry & Banana-Nut Muffins
Plain, Wheat, and Cinnamon Raisin Bagels
Assorted Cereal and Milk
Fresh Sliced Season Fruit & Whole Fruit
27.00

#### 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

# **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

#### **Dine Italian**

Choice of two

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

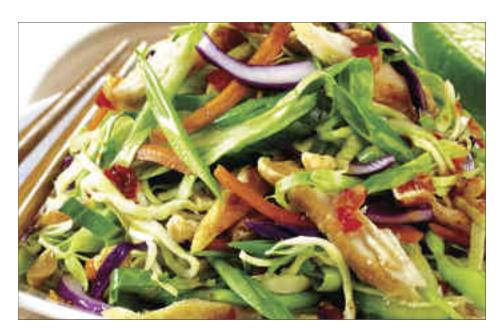
#### Taste of Italy

Pepperoni Pizza Tomato Mozzarella Flatbread Creamy Garlic Fettucine Alfredo 25.00

#### 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 Spies & Marinated for 24 hours Garden Salad Charred Red Skin potatoes or Wild Rice Pilaf Grilled Asparagus 31.00

#### Dine Italian

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

#### Taste of Italy

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

#### 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 Faijitas

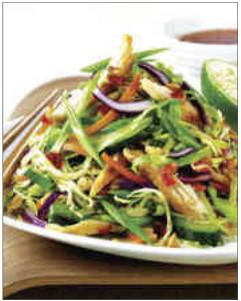
Grilled Tofu Caramelized Onions & Peppers White Rice Vegetable Rachero Beans

## Charred Veggie Wrap

Charred Bell pepper, Onions, Squash, Zuccini, 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

#### **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

#### 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

#### **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

### **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

#### **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

## **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 Savignon 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 6% 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.