

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

BREAKS



Beverages

Water | Complimentary

This is a complimentary service with room rental.

Can Soda | \$1.75 per consumption

Coffee | \$20.95 per gallon

Sweet or Unsweetened Tea | \$ 20.95 per gallon

Fruit Punch or Juice | \$18.95 per gallon

Lemonade | \$18.95 per gallon

Hot Cider or Hot Chocolate | \$16.95 per gallon

BREAKS



Al a Carte

Cookie Platter | \$18.95 per dozen
An assortment of Otis Spunkmeyer cookies

Chip Basket | \$1.25 per bag
An assortment of snack bag size of chips

Trail Mix Basket | \$19.95 per dozen
Individual serving packets of trail mix

Veggie Platter | \$ 34.95 per 10 people
An assortment of fresh veggies with ranch dressing

Fresh Fruit Platter | \$34.95 per 10 people
An assortment of sliced seasonal fruit

BREAKS



Concession Bar

The Candy Shoppe | \$ 7.95 per person
An assortment of chocolate and fruit candy and a variety of granola bars

Sweet & Salty Mix | \$10.95 per person
Fresh sliced apples with caramel dipping sauce, pretzels, trail mix and cookies

Razorback Favorites | \$12.95 per person
Peanuts, chips, popcorn, soft pretzels with cheese dipping sauce

BREAKFAST



Breakfast Basics

Assorted breakfast breads including bagels, muffins and pasties with spreads, yogurts and whole fruit
\$6.95 per person

Oatmeal Bar

Warm oatmeal with an assortment of toppings including brown sugar, dried fruits, nuts and whole fruit
\$7.95 per person

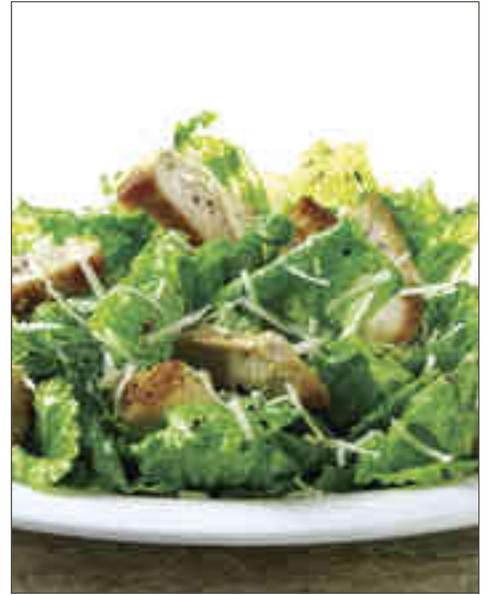
Best Start Breakfast

Scrambled eggs, bacon, sausage, biscuits and gravy, seasoned potatoes, assorted breakfast breads with spreads, whole fruit and yogurt
\$13.95 per person

Cook to Order Breakfast

Cook to order omelet station with scrambled eggs, French toast, bacon, sausage, biscuits and gravy, seasoned potatoes, assorted breakfast breads with spreads, whole fruit and yogurt
\$17.95 per person

LUNCH



Lunch Box

Choice of sandwich or wrap boxed with chips, whole fruit, homemade coleslaw and a cookie
\$14.95 per person

Bistro Fresh Sandwich

Sandwich platters with sides of chips, coleslaw, whole fruit and your choice of brownie or cookie
\$15.95 per person

Soup & Sandwich

Choice of sandwiches, choice of soup, chips, whole fruit, homemade pasta salad and a brownie tray
\$16.95 per person

Menu Options

Sandwich:
Turkey BLT on Sourdough
or
Ham & Havarti

Wrap:
Chicken Caesar
or
Southwest Chicken

Soup:
Chicken Noodle, Cheddar Broccoli,
Chicken Tortilla, Potato or Chili

LUNCH



Southern Fried Chicken

Served with mashed potatoes and brown gravy, seasoned green beans and biscuits.

Dessert: Apple Cobbler

\$16.95 per person

Taco Bar

Seasoned ground beef and fajita chicken served with flour tortillas, hard shell tacos, shredded lettuce, diced tomatoes, shredded chesses, sour cream and salsa

Dessert: sweet cinnamon chips with fruit salsa

\$16.95 per person

Chicken Alfredo or Pesto

Served over penne or fettuccine with a mixed green salad and dinner roll

Dessert: chocolate brownies or chocolate chip cookies

\$16.95 per person

Southern BBQ

Chicken and pork BBQ style with baked beans, potato salad and chips

Dessert: chocolate chip cookies

\$18.95 per person

RECEPTION



Flatbread Pizza

Selection of flatbread pizza cut into bite size pieces

\$6.95 per person

Spinach & Artichoke Dip

Creamy spinach and artichoke dip served with pita or tortilla chips

\$10.95 per 10 people

Stuffed Mushrooms

Herb roasted mushrooms stuffed with creamy spinach and parmesan cheese

\$14.95 per 10 people

Stuffed Potato Skins

Baked potato skin stuffed with a creamy mixture of cheese and bacon topped with green onion and sour cream

\$27.96 per 10 people

RECEPTION



Capreses a la Pesto

Fresh mozzarella and marinated roma tomatoes drizzled with olive oil and balsamic vinegar
\$22.95 per 20 people

Cheese Platter

Bite sized cubes of pepper jack, swiss and white cheddar
\$34.95 per 20 people

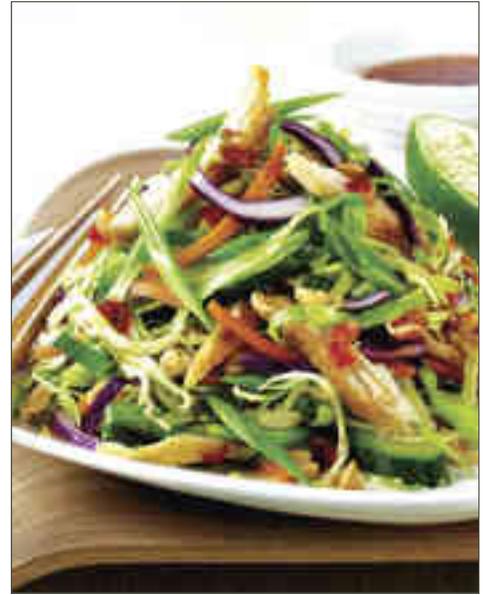
Fruit and Veggie Platter

Freshly cut seasonal fruit and veggie tray served with ranch
\$34.95 per person

Bruschetta

Freshly diced tomatoes marinated with basil and olive oil, served with herb crostinis
\$47.90 per 20 people

DINNER



Chicken Dinner

Roasted chicken dinner, mashed potatoes, asparagus, salad, dinner roll and cheesecake
\$23.95 per person

Beef & Chicken Dinner

Tossed salad with assorted dressing, beef tips, lemon pepper chicken, mashed potatoes, corn, green beans, dinner roll and cheesecake

Platted or Buffet Style
\$27.95 per person

Steak Dinner

6oz filet, mashed potatoes, asparagus, salad, dinner roll and cheesecake

Platted or Buffet Style
\$30.95 per person

DINNER



Team Meals

Option 1 - seasoned ground beef and fajita chicken served with flour tortillas, hard taco shell, shredded lettuce, diced tomatoe, shredded cheeses, sour cream and salsa. Cinnamon chips and fruit salsa for dessert. \$15.95

Option 2 - grilled chicken breast, grilled salmon, garlic potatoes, steamed vegetables and tossed salad. Chocolate chip cookies for dessert. \$27.95

Option 3 - baked chicken, fettuccini alfredo, vegetable medley, tossed salad, dinner rolls and whole fruit. Cheesecake for dessert. \$17.95

Option 4 - grilled white fish, mixed vegetables, rice pilaf, garden salad, dinner rolls and whole fruit. Apple cobbler for dessert. \$19.95

\$15.95+ per person

DINNER



Team Meals

Option 5 - grilled chicken breast, fettuccini alfredo, manicotti with marinara, mashed potatoes, vegetable medley, ceasar salad, dinner rolls, sliced fruit. Chocolate chip cookie for dessert. \$21.95

Option 6 - grilled BBQ chicken, penne pasta, grilled shrimp cocktail sauce, sweet potato with brown sugar, butter and cinnamon on the side. Sweet corn, green beans, fresh cut fruit, dinner rolls and caesar salad. Peach cobbler for dessert. \$29.95

Option 7 - breaded chicken breast, pasta with meat sauce, mashed potatoes, steamed broccoli, mixed salad and dinner roll. Dessert assorted cookie tray. \$23.95

\$21.95+ per person

TECHNOLOGY



Complimentary Items

- AV Cart
- Screens
- Extension Cords
- WIFI
- Podium with Microphone
- Copies *black & white*
- Linen *unless special order*

- Flip Chart & Markers \$25 day
- Dry Erase Board & Markers \$25 day
- Projector & Screen \$125 day
- Speakers \$25 day
- Wireless Microphone \$25 day
- Color Copies 5+ pages \$1 per page
- Special Order Linen \$10 per table



ADDITIONAL INFORMATION

- pricing does not included 20% gratuity
- all prices are subject to change
- menu items are not final and are not limited to what's included. For specific requests or modifications please contact the sales department
- menu selection and final meal counts are due to the sales department 7 days prior to event or meeting
- please refer to cancelation policy on event order when booking