

## COURTYARD YONKERS 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



### Continental Breakfast

- Blueberry, Banana Nut and Seasonal Muffins
  - Plain, Whole Grain, and Cinnamon Bagels w/ butter, cream cheese, and preserves
  - Kellogg's Cereals w/ cold milk
  - Fresh Cut Seasonal Fruit and Yogurt
  - Chilled Orange Juice
  - Coffee and Tea
- \$10.95 per person**

### All American Breakfast

Continental Breakfast offerings plus:

- Scrambled Eggs
  - Breakfast Potatoes
  - Choice of Bacon, Turkey Bacon, Canadian Bacon or Sausage
- \$14.95 per person**

## BREAKS



### Starbucks Coffee Break

- Starbucks Cafe Verona Coffee
- Starbucks Decaf Cafe Verona Coffee
- Starbucks Tazo Teas

**\$7.00 per person**

### Starbucks Refreshment Break

Starbucks Coffee Break plus:

- Whole Fruits
- Chocolate Chunk Cookies
- Assorted Pepsi Products
- Bottled Water

**\$9.00 per person**

### Courtyard Beverage Break

- Barista Bold Regular and Decaf Coffee
- Tetley tea
- Assorted Pepsi Products
- Bottled Water

**\$6.00 per person**

### Coffee & Tea Break

- Barista Bold Regular and Decaf Coffee
- Tetley tea

**\$4.00 per person**

## LUNCH



### Bistro Deli - Choice Lunch

up to 20 attendees

Attendee has their choice of:

- Modern Cobb Salad
- Green Goddess Chicken BLT
- Roast Turkey Sandwich w/ bacon
- Chicken Ceasar Wrap

-Fresh Fruit or Chips

Client to choose (1) of the following for dessert:

- New York Style Cheesecake w/ fresh strawberries
- Assorted Cookies

-Iced Tea and Water

Menus provided in the morning and picked up two hours prior to lunch break

**\$17.50 per person**

### Bistro Deli - Market Style

20 attendees and up

Includes the following:

- Garden Greens w/ Champagne Vinaigrette and Caesar Dressing, Croutons, Tomatoes, Black Olive and shredded Parmesan

Selection of sandwiches to include:

- Green Goddess Chicken BLT
- Roast Turkey Sandwich w/ bacon
- Chicken Ceasar Wrap

-Kettle Chips

Client to choose (1) of the following for dessert:

- New York Style Cheesecake w/ fresh strawberries
- Assorted Cookies

-Iced Tea and Water

**\$19.95 per person**

## DINNER



### Greens

Choice of (1):

- Hearts of Romaine  
w/ shredded parmesan, focaccia croutons, and creamy garlic dressing
- Mixed Baby Greens  
w/ European cucumbers, teardrop tomatoes, and crispy onion topper
- Baby Spinach Salad  
w/ portabella mushrooms, apple smoked bacon, shaved bermuda onion and sherry vinaigrette

### Desserts

Choice of (1):

- Classic New York Style Cheesecake  
w/ fresh strawberries
- Iced Lemon Pound Cake  
w/ whipped cream and macerated strawberries

### Entrees

Choice of (1):

- Grilled Marinated Breast of Chicken  
w/ saffron and chive risotto
  - Filet of Beef  
w/ roasted red pepper demi and whipped pesto potatoes
  - Atlantic Salmon  
w/ citrus butter, sauteed baby spinach and Cabernet rice
  - Gemelli  
w/ artichoke heart, roasted tomatoes with basil infused oil
- \$42.95 per person**

## TECHNOLOGY



### Audio - Visual

|                                 |          |
|---------------------------------|----------|
| LCD Projector and Screen        | \$350.00 |
| Screen Only                     | \$75.00  |
| Easel w/ Flip Chart and Markers | \$50.00  |
| Conference Phone                | \$50.00  |

## RECEPTION



### Hors d'oeuvres

- Skillet Meatballs  
w/ pomodoro sauce, ricotta & parmesan
- BBQ Chicken Quesadilla  
w/ roasted tomato salsa, avocado mash
- Pesto Prosciutto Flatbread  
w/ pesto, red tomatoes, ricotta & prosciutto
- Warm Bacon & Caramelized Onion Dip

### Fresh Crudites

- Crispy Vegetables w/ Green Goddess Ranch  
**\$11.00 per person**

### Hors d'oeuvres (cont...)

- Butternut Squash & Kale Flatbread  
w/ caramelized onion & gruyere
- Gourmet Fries & Dip Trio  
w/ spicy ketchup, garlic aioli & green goddess ranch
- Crispy Brussel Sprouts  
w/ parmesan & lemon, garlic aioli
- Citrus Marinated Olives  
**\$28.00 per person (select four)**

### International Cheese Display

- Selection of Gourmet Cheeses & Breadsticks  
**\$12.00 per person**



## RECEPTION



### Premium Open Bar

Includes the following:

- Smirnoff
- Dewar's
- Bacardi
- Tanqueray
- Bulleit
- Jose Cuervo
- House Wines
- Domestic Beer
- Soda, Juice & Water

**\$24 first hour, \$8 each additional hour**

### Beer, Wine & Soda Bar

Includes the following:

- House Wines
- Domestic Beer
- Soda, Juice & Water

**\$18 first hour, \$7 each additional hour**



## ADDITIONAL INFORMATION

### General Information and Policies

Food and beverage must be purchased and served by the hotel. Printed menus are for general reference, our event staff is happy to customize menus to meet your specific needs.

Menu pricing is subject to change.

### Guarantees

In order to make your meeting a success please confirm your number of guests 3 business days prior to your event. The expected number will act as the final guarantee number if the guarantee number is not received.

### Service Charge, Tax, and Fees

All Food and Beverage, as well as Audio-Visual pricing is subject to 22% service charge and 8.875% New York state sales tax. One bartender required per 100 guests, fee of \$150 for four hours, \$25 for each additional hour. If cashier is required for cash bar, cashier fee of \$100 per bar shall apply.

### Shipping

If shipping materials to the hotel please include company/group name and date of the meeting on the outside of the package. The hotel cannot accept responsibility for lost or damaged merchandise sent for storage.