

2019 Banquet Menus





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



Snacks- priced per dozen

Breakfast pastries- \$14
Assorted muffins- \$20
Croissants- \$21
Bagels with cream cheese- \$18
Chocolate brownies- \$18
Assorted cookies- your choice of: chocolate chip,
sugar, and oatmeal raisin- \$18

Snacks- priced per pound

House made potato chips with onion dip- \$8
Tortilla chips with salsa- \$8
Chex Mix- \$8
Mixed nuts- \$12

Snacks- priced per piece

Granola bars- \$1.5
Protein bars- \$2.75
Whole fruit- \$1.5
Fresh fruit kabobs- \$1.5
Flavored yogurt cup- \$1.75
Hard boiled eggs- \$1
String cheese- \$1
Cottage cheese cup- \$2.25
Bags of chips- \$1
Sweet & salty snack mix- \$1.5

Beverages

Assorted soft drinks- \$1.5 per can
Coffee: regular and decaf- \$18 per gallon
Iced tea- \$18 per gallon
Fruit juice and punch- \$18 per gallon
Lemonade- \$18 per gallon
Iced tea- \$18 per gallon

BREAKS



Break Bars- priced per person

"Build Your Own Trail Mix"

Assorted nuts
Raisins
Cranberries
Pretzels
Chocolate chips
Granola

\$3

Break Bars- priced per person

"Yogurt Bar"
Plain yogurt
Strawberries
Blueberries
Bananas
Raspberries
Granola

Nuts
Chocolate chips
\$2.5

Break Bars- priced per person

"Sundae Bar"

Chocolate and vanilla ice cream
Hot fudge
Caramel
Strawberry topping
Chocolate chips
Nuts
Whipped cream
Cherries
Sprinkles

\$4.5

BREAKS



Breaks- priced per person

"Sweet Treat" - \$4
Brownies
Assorted cookies
Sodas
Coffee
Tea

Breaks- priced per person

"Sweet & Salty" - \$6
Tortilla chips and salsa
House fried potato chips with onion dip
Cookies
Brownies
Sodas
Coffee
Tea

Breaks- priced per person

"Healthy Snack" - \$4.95
Carrot and celery sticks
Ranch dip
Hummus
Apple slices
Caramel
Peanut butter
Sodas
Bottled water

BREAKFAST



Continental Breakfast Bar

Fresh fruit and berries
Freshly baked danish and muffins
Coffee
Tea
Orange juice
\$9.25

Sunrise Bar

Fresh fruit and berries
Freshly baked danish and muffins
Scrambled eggs
Bacon or sausage patties
Hash brown casserole
Coffee
Tea
Orange juice
\$12

Oatmeal Bar

Oatmeal
Brown sugar
Raisins
Cranberries
Nuts
Maple syrup
\$4.5

BREAKFAST



All American Plate

Fresh fruit cup
Scrambled eggs
Bacon or sausage
Breakfast potatoes
Freshly baked muffin
Coffee
Tea
Orange juice
\$8.95

Quiche Plate

Fresh fruit cup
Bacon & cheese or spinach & cheese quiche
Breakfast potatoes
Coffee
Tea
Orange juice
\$8.5

Breakfast Sandwich Plate

Butter croissant with:
Ham or sausage
Cheese
Served with breakfast potatoes
Coffee
Tea
Orange juice
\$8.5

LUNCH



Wine Braised Beef Brisket Plate

House salad
Wine braised beef brisket
Mashed potatoes
Chef's choice vegetable
House dessert
Freshly baked rolls
Iced tea
Coffee
\$17.5

Chicken Parmesan Plate

House salad
Chicken parmesan served on angel hair pasta
Sautéed zucchini
House dessert
Freshly baked rolls
Iced tea
Coffee
\$15

Breaded Tilapia Plate

House salad
Lemon pepper tilapia with lime caper sauce
Wild rice
Green beans with onion
House dessert
Freshly baked rolls
Iced tea
Coffee
\$15

Pot Roast Plate

House salad
Pot roast served on mashed potatoes
Honey glazed carrots
House dessert
Freshly baked rolls
Iced tea
Coffee
\$16.5

LUNCH



Manicotti Plate

Caesar salad
Ground beef or cheese manicotti
Chef's vegetable
House dessert
Freshly baked rolls
Iced tea
Coffee
\$15

Chicken Salad Croissant Plate

Chicken salad croissant
House fried potato chips
House dessert
Iced tea
Coffee
\$13

Pick Two Plate

Soups: vegetable, broccoli and cheddar, potato
Salads: house, caesar
Sandwiches: turkey and cheddar, ham and swiss
Iced tea
Coffee
\$10

LUNCH



Chicken Caesar Salad Bread Bowl

Salad: chopped romaine lettuce, hard boiled egg, Parmesan cheese, croutons, and Caesar dressing
Served in a bread bowl
House dessert
Iced tea
Coffee
\$14

Chef Salad Bread Bowl

Salad: salad greens, turkey, ham, bacon bits, cucumber, tomato, broccoli, red onion, cheddar, and mozzarella
Served in a bread bowl
House dessert
Iced tea
Coffee
\$14

Black and Bleu Salad Bowl

Salad: chopped romaine lettuce, sliced sirloin, red onion, cherry tomato, and bleu cheese
Served in a bread bowl
House dessert
Iced tea
Coffee
\$14

Chilled Sandwich Bar

Choice of two: soup of the day, house salad, potato salad, pasta salad
Meats: sliced turkey, ham, roast beef, and salami
Toppings: sliced cheese, lettuce, tomato, onion, mayonnaise and mustard
Assorted breads and croissants
House fried potato chips
Cookies and brownies
Iced tea
Coffee
\$17

LUNCH



The Lunch Bar w/ One Entree

House salad
Entrees: hamburger, grilled chicken sandwich, brats, pulled pork sandwich
Pick one side: potato wedges, macaroni and cheese, macaroni salad, potato salad
House dessert
Iced tea
Coffee
\$16.5

The Lunch Bar w/ Two Entrees

House salad
Entrees: hamburger, grilled chicken sandwich, brats, pulled pork sandwich
Pick one side: potato wedges, macaroni and cheese, macaroni salad, potato salad
House dessert
Iced tea
Coffee
\$17.5

Boxed Lunches

Sandwich options: ham and swiss, turkey and pepper jack, roast beef and cheddar
Salad options: pasta salad, potato salad, coleslaw
House fried potato chips
Seasonal whole fruit
Freshly baked cookie
Canned soda
\$12

DINNER



Flank Steak Plate

House salad
8 oz. grilled flank steak
Baked potato with butter and sour cream
Chef's vegetable
House dessert
Freshly baked rolls
Iced tea
Coffee
\$21

Chicken Marsala Plate

House salad
Chicken marsala
Garlic mashed potatoes
Chef's vegetable
House dessert
Freshly baked rolls
Iced tea
Coffee
\$21

Filet & Chicken Plate

House salad
4 oz. filet mignon
6 oz. chicken breast with thyme sauce
Garlic mashed potatoes
Chef's vegetable
House dessert
Freshly baked rolls
Coffee
Iced tea
\$24

Chicken Breast Plate

House salad
Grilled chicken breast with sage cream sauce
Roasted red potatoes
Chef's vegetable
House dessert
Freshly baked rolls
Iced tea
Coffee
\$20

DINNER



Lemon Garlic Salmon

House salad
Grilled salmon with garlic lemon sauce
Wild rice
Chef's vegetable
House dessert
Freshly baked rolls
Iced tea
Coffee
\$22

Lemon Pepper Tilapia

House salad
Breaded lemon pepper tilapia
Wild rice
Chef's vegetable
House dessert
Freshly baked rolls
Iced tea
Coffee
\$18

DINNER



Italian Bar

Caesar salad
Steamed broccoli
Baked ziti with meat sauce
Chicken alfredo
Spinach ravioli with alfredo sauce
Garlic bread sticks
Chocolate chip cannolis
Iced tea
Coffee
\$22

BBQ Bar

House salad
Pick two: smoked sausage with onions and peppers, beef brisket, BBQ ribs, BBQ chicken
Ranch red potatoes
Baked beans
S'mores brownies
Chocolate chip cookies
Iced tea
Coffee
\$22

Comfort Food Bar

House salad
Choose two: pot roast, chicken & dumplings, spiral ham, Salisbury steak, beef stroganoff
Choose one: garlic mashed potatoes, macaroni and cheese
Green beans with onion
Peach or cherry cobbler
Iced tea
Coffee
\$21

DINNER



Springfield Bar

Salads- choose one
House salad
Caesar salad
Spinach salad
Pesto potato salad
Pasta salad
7-layer salad
\$24

Entrees- choose two

Sliced top round with pepper demi
Chicken breast with sage cream sauce
Chicken parmesan
Balsamic honey pork medallions
Grilled salmon with citrus butter
Lemon pepper tilapia

Sides- choose two

Wild rice blend
Au gratin potatoes
Oven roasted red potatoes
Garlic mashed potatoes
Green beans with onion
Macaroni and cheese
Broccoli with cheese sauce
Confetti corn with bacon
Honey glazed carrots

Desserts- choose two

Fresh fruit tray
Cookies
Brownies
Cakes: cheesecake, chocolate, carrot, red velvet, lemon, German chocolate
Pies: apple, cherry, chocolate cream, lemon meringue

DINNER



Kids Meals

Chicken fingers and fries

Macaroni and cheese

Hamburger sliders

*All meals served with applesauce and beverage

\$8.95

Vegetarian Options

Orzo stuffed pepper with marinara sauce

Creamy chickpea curry on white rice with vegetables

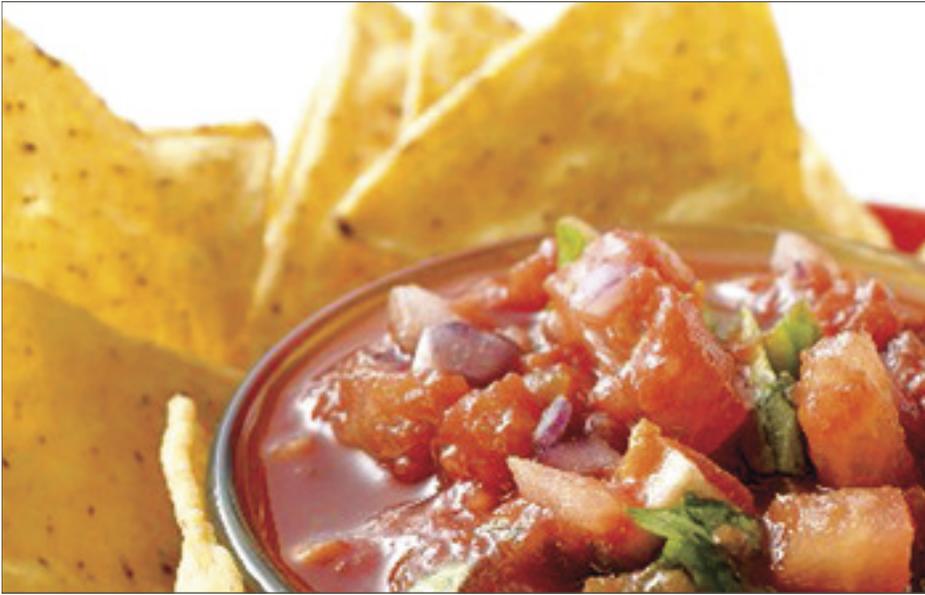
Zucchini cakes with garlic parmesan cream sauce

Broccoli alfredo with sauteed vegetables

*All meals served with house salad, house dessert, iced tea, and coffee

\$14

RECEPTION



Mashed Potato Bar

Mashed Yukon gold and sweet potatoes
Toppings: brown sugar, butter, cinnamon sugar, sour cream, crumbled bacon, green onions, and shredded cheese

\$8

Taco Bar

Warm taco and tortilla shells
Fillings: ground beef, sliced chicken, lettuce, tomatoes, green onion, black olives, jalapenos, shredded cheese, sour cream, and salsa
Cinnamon crisps

*Add guacamole for an additional \$1 per person

\$14

RECEPTION



Grazing Platter- priced per person

Includes:

Cheeses: Swiss, cheddar, and pepperjack
Meats: pepperoni, salami, and mortadella
Breads: assorted flavors with dipping oil
Fruits: grapes, strawberries, and apples
Vegetables: carrot and celery sticks

\$8

Bread & Oil Platter- priced per person

Assorted artisanal breads
Assorted flavored dipping oils
\$3

Trays

Fresh Fruit - \$1.75 per person
Domestic Cheese - \$1.75 per person
Vegetable Crudite- \$1.25 per person

RECEPTION



Appetizers- priced per piece

Vegetable cups with ranch
Pretzel bits with cheese sauce
Mini fruit skewers
Meatballs- BBQ or Swedish
Tomato bruschetta with crostini
Cucumber dill bites

\$1.5

Appetizers- priced per piece

Mini chicken quesadillas
Shrimp cocktail
Potato skins
Caprese skewers
Prosciutto & goat cheese crostini
Sweet potato bites with bacon and avocado

\$1.75

Appetizers- priced per piece

Ham or turkey pinwheels- \$.50
Chicken wings- BBQ or buffalo- \$1
Fried ravioli- \$1

RECEPTION



Top Shelf Liquor

Vodka: Absolut
Rum: Myers
Scotch: Glen Fiddich
Irish Whiskey: Jameson
Tequila: Jose Cuervo
Gin: Tanqueray
Bourbon: Jack Daniels
Blended Whiskey: Crown Royal
Brandy: Christian Brothers
\$6.25 host bar; \$6.75 cash bar

House Brand Liquor

A collection of fine spirits carefully selected by the Courtyard
\$5.5 host bar; \$5.75 cash bar

Premium Liquor

Vodka: Smirnoff
Rum: Bacardi
Scotch: Dewars
Gin: Beefeaters
Bourbon: Jim Beam
Blended Whiskey: Canadian Club
Tequila: Jose Cuervo
\$5.75 host bar; \$6.25 cash bar

RECEPTION



Import Beer

Corona
Heineken
\$4 host bar; \$4.25 cash bar

Premium Domestic Beer

Michelob Ultra
Samuel Adams
\$3.5 host bar; \$3.75 cash bar

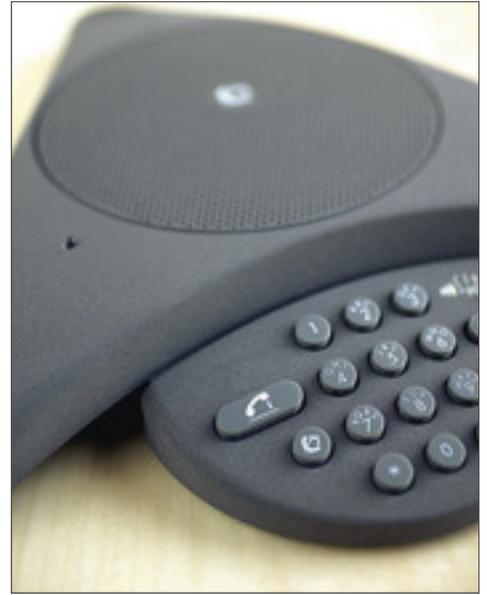
Domestic Beer

Budweiser
Bud Light
Coors Light
Miller Lite
\$3 host bar; \$3.25 cash bar

House Wine- by the glass

Summerfield:
Cabernet
Chardonnay
Merlot
Moscato
White Zinfandel
\$6

TECHNOLOGY



Available Complimentary

Standing podium with microphone
Tabletop podium with microphone
Handheld microphone
AV cart
Extension cord
Power strip
Sound cord

Available for an Additional Charge

8 foot screen	\$30
5 foot screen	\$25
LCD projector	\$100
Flipchart with markers and pad	\$20
Conference phone	\$30
TV/VCR/DVD combo	\$25
Easel	\$5



ADDITIONAL INFORMATION

All prices are subject to current sales tax and service charge.

Final guarantee numbers are due three days prior to the event. In the event we do not receive the final guarantee three business days prior, we will use the expected number on the signed banquet event order.

A \$50 bartender fee will be assessed for any bar that does not achieve \$250 in sales.

Host bar prices do not include sales tax and service charge.

If you have any concerns regarding food allergies, please contact your event manager.

Luncheon pricing is available for events that are served prior to 2 p.m.

Pricing is per person unless otherwise noted.