



## COURTYARD FORT WAYNE CATERING AND EVENT 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



### The Lincoln Buffet

Assorted House-Made Jumbo Muffins & Fresh Pastries  
Bagels with Flavored Cream Cheeses  
Assorted Individual Yogurts  
Assorted Granola Bars  
Whole Fresh Fruit  
Individual Bottles of Orange, Apple & Cranberry Juices  
Freshly Brewed Regular & Decaffeinated Coffee & Hot Teas  
**\$18.00**

### The Summit Buffet

Sliced Fresh Fruit  
Assorted House-Made Jumbo Muffins & Fresh Pastries  
Bagels with Flavored Cream Cheeses  
Make-your-Own Oatmeal  
Yogurt Parfait Station  
Breakfast Burrito with House-Made Salsa\*  
Individual Bottles of Orange, Apple & Cranberry Juices  
Freshly Brewed Regular & Decaffeinated Coffee & Hot Teas

\*Substitute Egg, Bacon and Cheese Sandwich on a Ciabatta Bread add \$2.00 per person  
**\$22.00**

## BREAKFAST



### The Freimann Buffet

Sliced Fresh Fruit  
Assorted House-Made Jumbo Muffins & Fresh Pastries  
Bagels with Flavored Cream Cheeses  
Make-your-Own Oatmeal  
Fluffy Scrambled Eggs  
Smoked Bacon and Country Sausage  
Turkey Sausage Patties  
Breakfast Potatoes  
Individual Bottles of Orange, Apple, Cranberry, & Tomato Juices  
Freshly Brewed Regular & Decaffeinated Coffee & Hot Teas  
**\$26.00**

### The Fort Buffet

Sliced Fresh Fruit  
Assorted House-Made Jumbo Muffins & Fresh Pastries  
Sunrise Flatbread with Scrambled Eggs, Bacon, Scallions, & Cheddar Cheese  
Smoked Bacon & Sliced Smoked Ham  
Turkey Sausage Patties  
Hash Brown Casserole with Sausage & Gravy  
Omelets Made to Order with a Variety of Fresh Ingredients  
Individual Bottles of Orange, Apple, Cranberry, & Tomato Juices  
Freshly Brewed Regular & Decaffeinated Coffee & Hot Teas

\*\*Requires (1) Uniformed Attendant Per (25) Guests at \$75 per Hour\*\*  
**\$29.00**

## BREAKFAST



### Breakfast Add-Ons

Hash Brown Casserole with Sausage & Gravy | \$3.50 per guest  
Sunrise Flatbread with Scrambled Eggs, Bacon, Scallions, & Cheddar Cheese | \$4.00 per guest  
Biscuits & Gravy | \$5.00 per guest  
French Toast served with Strawberries and Fresh Whipped Cream | \$3.00 per guest  
Hot Oatmeal served with Brown Sugar, Walnuts & Dried Cranberries | \$4.00 per guest  
Omelet Station | \$8 per guest  
Choice of ingredients to include: Egg Whites, Diced Tomatoes, Salsa, Cheddar Cheese, Ham, Bacon, Sausage, Onion, Bell Pepper, Mushroom and Spinach  
Add Eggs Benedict | \$2.00 per guest  
Belgium Waffle Station | \$7.00 per guest

\*\*Omelet and Belgium Waffle Station Require (1) Uniformed Attendant Per (25) Guests at \$75 per Hour\*\*

## BREAKFAST



### Morning Morsels

- Biscuits | \$15 per dozen
- Egg, Ham & Cheese Croissants | \$48 per dozen
- Bagels with Flavored Cream Cheeses | \$35 per dozen
- Fruit Filled Danish | \$35 per dozen
- Toasted Bagels with Flavored Cream Cheeses | \$40 per dozen
- Assorted Breakfast Breads and Pastries | \$40 per dozen
- House-Made Muffins | \$40 per dozen
- Assorted Individual Yogurts | \$36 per dozen
- Assorted Greek Yogurts | \$40 per dozen
- Granola Bars | \$30 per dozen
- Fresh Whole Fruit | \$36 per dozen

## LUNCH



### Downtown Deli Buffet

Soup of the Day with Crackers  
Chef's Choice of Two Deli Salads  
Roast Beef, Honey Baked Ham, Roasted Turkey  
Breast, Salami, Pastrami  
Swiss, Cheddar, American, Provolone and Pepper  
Jack Cheeses  
Chicken Salad  
Lettuce, Tomatoes, Sliced Red Onions, Pickles  
Assortment of Condiments  
Variety of Artisan Breads and Croissants  
House-Made Seasoned Potato Chips  
Fudge Brownies and Freshly Baked Jumbo  
Assorted Cookies  
Freshly Brewed Regular & Decaffeinated Coffee,  
Iced Tea & Lemonade  
**\$23.00**

### American Bistro Buffet

Napa Cabbage Salad with an Asian Vinaigrette  
Sweet Corn & Black Bean Salad  
Choice of (1) Scratch-Made Soups  
Roasted Garlic Caprese Flatbread  
Philly Cheesesteak Flatbread  
Classic BLT Wrap in an Herb Tortilla  
Grilled Chicken, Avocado, Arugula, & Havarti  
Sandwich on Warm Ciabatta  
Housemade Potato Chips  
Freshly Baked Jumbo Assorted  
Cookies  
Freshly Brewed Regular &  
Decaffeinated Coffee, Iced Tea & Lemonade  
**\$25.00**

## LUNCH



### Three Rivers Fajita Buffet

Chicken Tortilla Soup  
Cheese Enchiladas  
Grilled Fajita Chicken Breast with Onions & Peppers  
Seasoned Ground Beef  
Spicy Chipotle Black Beans  
Shredded Lettuce & Diced Tomatoes  
Tri-colored Housemade Tortilla Chips with Warm Queso  
Sour Cream, Salsa & Guacamole  
Soft Shell Corn & Flour Tortilla Wraps  
Chipotle Lime Vinaigrette & Ranch Dressing  
Cheesecake Empanadas  
Freshly Brewed Regular & Decaffeinated Coffee,  
Iced Tea & Lemonade  
**\$28.00**

### A Taste of Italy Buffet

White Bean & Sausage Soup  
Caesar Salad with Parmesan Cheese, Herb Croutons, Tossed in Caesar Dressing  
Vegetarian Lasagna Alfredo  
Classic Chicken Parmesan  
Penne with Tomato Sauce  
Italian Sausage & Peppers  
Herb Garlic Bread  
Seasonal Roasted Vegetables  
Triple Berry Layered Dessert  
Freshly Brewed Regular &  
Decaffeinated Coffee, Iced Tea & Lemonade  
**\$28.00**



## LUNCH



### Classic Cookout Buffet

Mixed Green Salad with Ranch & Balsamic Dressings  
Hamburger Sliders with Pickle Chips & American Cheese  
Pork Tenderloin Sliders with Jalapeño Coleslaw  
Fried Chicken Breast Strips with Barbeque & Honey Mustard Dipping Sauce  
Creamy Macaroni & Cheese  
Classic Potato Salad  
Seasonal Fruit Salad  
Jalapeño Corn Bread and Whipped Butter  
Apple Crisp  
Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea & Lemonade  
**\$30.00**

### Summit City Buffet

Mixed Green Salad with Ranch & Balsamic Dressings  
Choice of Soup: Chicken Noodle, Tomato Bisque, Loaded Baked Potato, Hearty Vegetable, White Bean & Sausage  
Sliced Sirloin Slow Roasted in a Rich Mushroom Demi Glace  
Herb Roasted Chicken breast in a Champagne Cream Sauce  
Roasted Seasonal Vegetables  
Garlic Mashed Potatoes  
Warm Rolls with Whipped Butter  
New York Cheesecake with Raspberry Coulis  
Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea & Lemonade  
**\$30.00**

## BREAKS



### **Beverage Break Solutions**

Freshly Brewed Regular & Decaffeinated Coffee | \$50 per gallon  
Starbucks Coffee | \$60 per gallon  
Hot Tea | \$3.00 per Tea Bag  
Bottles of Juice | \$4.00 per bottle  
Assorted Pepsi Soft Drinks | \$4.00 per can  
Bottled Spring Water | \$3.00 per bottle  
Lemonade | \$30 per gallon  
Fresh Brewed Iced Tea | \$30 per gallon  
Red Bull | \$5.00 per can  
Individually Bottled Starbucks Frappuccino Assorted Flavors | \$5.00  
Naked Juice Smoothies | \$5.00  
Sobe Lifewater Assorted Flavors | \$4.00

### **Afternoon Delights**

Fresh Popped Popcorn | \$3.00 per guest  
Bags of Assorted Salty Snacks | \$3.00 per guest  
Seasoned House-Made Potato Chips | \$3.00 per guest  
Snack Mix | \$3.00 per guest  
Fresh Baked Assorted Jumbo Cookies | \$40 per dozen  
Fudge Brownie Squares | \$40 per dozen  
Jumbo Warm Pretzels with Cheese Dipping Sauce | \$34 per dozen

## DINNER



### Taste of Italy Dinner Buffet

White Bean & Sausage Soup  
Caesar Salad with Parmesan Cheese, Herb  
Croutons, Tossed in Caesar Dressing  
Antipasto Platter  
Vegetarian Lasagna Alfredo  
Classic Chicken Parmesan  
Penne with Tomato Sauce  
Italian Sausage & Peppers  
Herb Garlic Bread  
Seasonal Roasted Vegetables  
Triple Berry Layered Dessert  
Freshly Brewed Regular & Decaffeinated Coffee,  
Iced Tea & Lemonade  
**\$34.00**

### Three Rivers Fajita Dinner Buffet

Chicken Tortilla Soup  
Cheese Enchiladas  
Grilled Fajita Chicken Breast with Onions & Peppers  
Seasoned Ground Beef  
Spanish Rice  
Spicy Chipotle Black Beans  
Shredded Lettuce & Diced Tomatoes  
Tri-Colored Housemade Tortilla Chips with Cheesy  
Chorizo Dip  
Sour Cream, Salsa & Guacamole  
Soft Shell Corn & Flour Tortilla Wraps  
Chipotle Lime Vinaigrette & Ranch Dressing  
Cheesecake Empanadas  
Freshly Brewed Regular & Decaffeinated Coffee,  
Iced Tea & Lemonade  
**\$34.00**

## DINNER



### Summit City Dinner Buffet

Mixed Green Salad with Ranch & Balsamic Dressings  
Choice of Soup: Chicken Noodle, Tomato Bisque, Loaded Baked Potato, Hearty Vegetable, White Bean & Sausage, Chicken Tortilla  
Sliced Sirloin Slow Roasted in a Rich Mushroom Demi Glaze  
Parmesan Crusted Tilapia  
Chicken Breast Stuffed with, Feta Cheese, Sundried Tomatoes, Topped with a Panko Bread Crumb Topping  
Roasted Brussel Sprouts  
Steamed Broccoli & Carrots  
Bowtie Pasta in Havarti Cream Sauce  
Red Roasted Potatoes  
Warm Rolls with Whipped Butter  
New York Cheesecake & Flourless Chocolate Torte  
Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea & Lemonade  
**\$38.00**

## RECEPTION



### Beef Hors D'Oeuvres

Beef Tenderloin Crostini with Blue Cheese Cream | \$3.75  
Marinated Steak Satay with Horseradish Cream | \$3.75  
Steak and Mushroom Brochette with Truffle Salt and Herbs | \$3.75  
Beef Wellington Puff with Duxelle, Havarti Cheese & Black Truffle Essence | \$5

### Chicken Hors D'Oeuvres

Rosemary Lemon Chicken Skewer | \$2.25  
Bacon Wrapped Chicken | \$2.25  
Chicken Won Ton with Sweet & Sour Sauce | \$2.50  
Hawaiian Chicken Brochette | \$3  
Coconut Chicken Skewer with Dipping Sauce | \$3.50  
Smoked Chicken Quesadilla | \$3.75  
Chicken Santa Fe Egg Roll with Avocado Aioli | \$4

### Pork Hors D'Oeuvres

Pork Pot Sticker with Dipping Sauce | \$2.50  
Sausage Stuffed Mushroom Cap | \$2.75  
Pork Egg Roll with Sweet & Sour Dipping | \$2.75  
Prosciutto Wrapped Asparagus | \$2.50

### Seafood Hors D'Oeuvres

Shrimp Shooter with Spicy Cocktail Sauce | \$3  
Teriyaki Marinated Shrimp Shooter | \$3  
Seared Tuna with Asian Cabbage Salad | \$3.50  
Coconut Shrimp, Pineapple Salsa with Pina Colada Sauce | \$4  
Southwest Crab Cakes, Corn Salsa with Chipotle Cream | \$4  
Scallop Rumaki | \$4

## RECEPTION



### Vegetarian Hors D' Oeuvres

- Four Cheese Breaded Ravioli | \$2
- Mozzarella, Tomato & Pesto Bruschetta | \$2
- Crudit Shooter | \$2
- Fruit Skewer | \$2.25
- Vegetable Spring Roll with Dipping Sauces | \$2.50
- Assorted Quiche | \$2.50
- Asparagus en Croute | \$2.50
- Caprese Shooter | \$3
- Cheese Stuffed Mushroom | \$3
- Grilled Cheese Tomato Shooters | \$3
- Spanakopita | \$3.25
- Walnut & Herbed Gorgonzola Stuffed Red Potato | \$3.50

## RECEPTION



### Cash Bar Pricing

House Brands | \$8  
Premium Brands | \$9  
Domestic Beer | \$5  
Imported Beer | \$6  
House Wine | \$7  
Premium Wine | \$11  
Soft Drinks | \$3  
Liqueurs | \$11  
Bottled Spring Water | \$5

### Kegs

Domestic Beer Keg | \$400  
Imported Beer Keg | \$550

### Host Bar Pricing

House Brands | \$7  
Premium Brands | \$8  
Domestic Beer | \$4  
Imported Beer | \$5  
House Wine | \$6  
Premium Wine | \$11  
Soft Drinks | \$3  
Liqueurs | \$10  
Bottled Spring Water | \$4

### House and Premium Brands

House Brands-Smirnoff Vodka, Gordon's Gin, Cruzan Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, Canadian Club Blend, Dewar's Scotch, Jack Daniels, Captain Morgan Spiced Rum, Sauza Gold Tequila

Premium Brands-Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon, Crown Royal Canadian, Seagram's 7 Whiskey, Johnny Walker Black Scotch, Jack Daniels, Captain Morgan Spiced Rum, Amaretto Disaronno

## TECHNOLOGY



### Meeting Accessories

- Post-it Flip Chart and Markers | \$45
- Flip Chart with Markers | \$35
- Additional Post-it Pad | \$30
- Additional Flip Chart Pad | \$25
- Whiteboard with Markers | \$35
- Easel | \$15
- Power Strip | \$15
- Extension Cord | \$15
- Data Switcher | \$30
- Slide Advancer | \$20
- Laser Pointer | \$10
- Remote Mouse | \$10
- Photo Copies | \$0.25
- LED Lights | \$30 Per Light
- Podium/Table Top Podium | \$30
- HDMI Cable | \$20.00
- Laptop Rental | \$50.00

### Technology

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|---|----------|
| LCD Projector (3000 Lumens)                           | \$200.00 |
| LCD Projector with 7.5 X 10 Screen & AV Table         | \$300.00 |
| 46 LCD TV with AV Cart                                | \$250.00 |
| 8x6 Fast Fold Screen                                  | \$125.00 |
| 6x6 Tripod Screen                                     | \$75.00  |
| Wireless Microphone (Includes Hand Held and Lavalier) | \$120.00 |
| Wired Microphone                                      | \$35.00  |
| 4 Channel Mixer                                       | \$30.00  |
| Polycom Speaker Phone                                 | \$100.00 |
| Laptop Sound Port                                     | \$55.00  |





## ADDITIONAL INFORMATION

All Food & Beverage Prices are Subject to Change without Notice. Prices are Subject to 24% Service Charge & Applicable Taxes

All groups of 20 guests or less are subject to a surcharge of \$100 per buffet.

Hors D'Oeuvres Items are Priced per Piece with a Minimum of (25) Pieces per order.

We Provide One Bartender per 100 Guests, Extra Bartenders are \$75 per Staff Needed. No Shots will be served. In Accordance with the Liquor Laws Governing Indiana a Guest Must be 21 Years or Older to Consume Alcoholic Beverages. The Courtyard Fort Wayne Downtown Reserves the Right to Exercise Our Legal Responsibility and Social Obligation in Refusing Service and Cutting off Service.

All Bar Packages are Subject to a \$75 Bartender Fee. Bar set-up fee of \$50 will be waived with \$350 in sales per bar.

### Guarantees

To best serve you and your guests, a final confirmation of attendance or guarantee is required by 12pm, three business days prior to your event. This count may not be reduced within this time period. However, we can be prepared to serve 5% over the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests as indicated on the banquet event order.