# COURTYARD FORT WAYNE CATERING AND 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**





#### 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

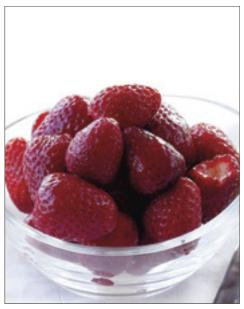
#### The Summit Buffet

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 quest 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**



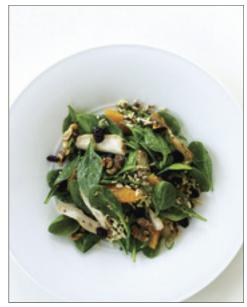


### **Morning Morsels**

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





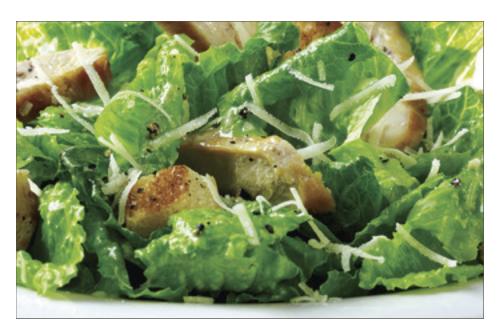
#### Downtown Deli Buffet

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 Jalape o Coleslaw Fried Chicken Breast Strips with Barbeque & Honey Mustard Dipping Sauce

Creamy Macaroni & Cheese

Classic Potato Salad

Seasonal Fruit Salad

Jalape o 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





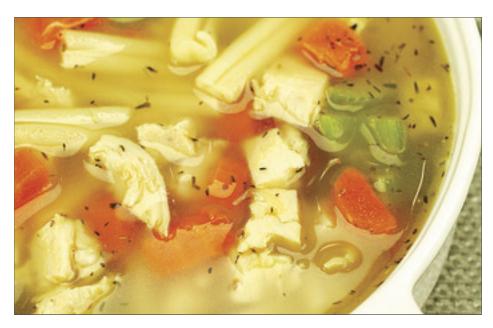
### Taste of Italy Dinner Buffet

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

#### 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

### Chicken Hors D'Oeurves

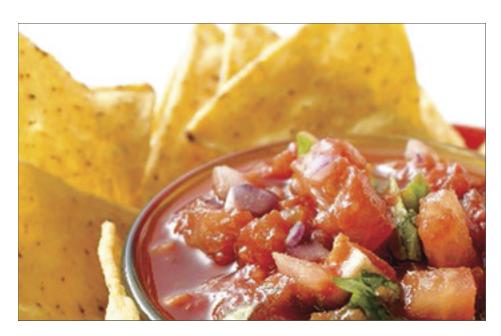
Rosemary Lemon Chicken Skewer | \$2.25 Bacon Wrapped Chicken | \$2.25 Chicken Won Ton with Sweet & Sour Sauce | \$2.50 Hawaiian Chicken Brochette | \$3 Coconut Chicken Skewer with Dipping Sauce | \$3.50 Smoked Chicken Quesadilla | \$3.75

Chicken Santa Fe Egg Roll with Avocado Aioli | \$4

#### Seafood Hors D'Oeurves

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

LCD Projector (3000 Lumens)	\$200.00
LCD Projector with 7.5 X 10 Screen	\$300.00
& AV Table	
46 LCD TV with AV Cart	\$250.00
8x6 Fast Fold Screen	\$125.00
6x6 Tripod Screen	\$75.00
Wireless Microphone (Includes	\$120.00
Hand Held and Lavaliere)	
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'Oeurves 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.