



## Courtyard Banquet Menu 2017

---





## 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



### Timely Continental

Assortment of Muffins  
Fresh Whole Fruit

7

### Courtyard Continental

Assortment of Muffins, Pastries and Bagels with  
Cream Cheese  
Seasonal Fruit Display

10

### Courtyard Breakfast Table

Scrambled Eggs  
Breakfast Potatoes  
Apple-Wood Bacon OR Sausage Links  
Assorted Breakfast Pastries  
Seasonal Fruit Display

Include Bacon AND Sausage for \$2 per person

14

### Eldorado Breakfast Table

Scrambled Eggs with Shredded Cheese and Green  
Onions  
Breakfast Potatoes  
Apple-wood Bacon and Sausage Links  
Seasonal Fruit Display  
Chef prepared made to order omelet station

18

## BREAKFAST



### Healthy Start Continental

Sliced seasonal fruit display, yogurt with crunchy granola, assorted muffins, and hot oatmeal with toppings of dried cranberries, nuts, and brown sugar

12

### Breakfast Burrito Table

Build your own burrito: warm flour tortilla, scrambled eggs, sausage, potatoes, cheese, salsa, and sour cream with assorted pastries and sliced seasonal fruit

Add chorizo or bacon for an additional \$1.50 per person

16

### Coronado Plated Breakfast

Scrambled eggs, potatoes, and apple wood smoked bacon with assorted pastries and sliced fruit

15



## BREAKFAST



### Add-ons to Breakfast Tables

These items can be purchased with any breakfast buffet, but cannot be purchased separately  
Prices are per person

### Apple Wood Bacon or Sliced Ham or Sausage Patties

3

### Breakfast Pastries or French Toast or Waffles

3

### Yogurt Parfaits

Yogurt with Fresh Fruit and Granola

3

## BREAKFAST



**Biscuits and gravy made with warm buttermilk biscuits with cream gravy**

6



**Breakfast burritos with eggs, ham, peppers, potatoes, and cheese**

7

**Bagles and Lox with smoked Norwegian salmon, cream cheese, sliced tomatoes, and red onions**

8

**Omelet station made to order with ham, onions, peppers, tomatoes, salsa, and shredded cheese**

Chef attendant fee of \$60 per chef will apply

8

## BREAKS



### Good Morning Break

Assorted Whole Fruit  
Assorted Muffins  
Assorted Yogurts and Granola  
Bottled Water  
Coffee Service

9

### Chocolate Lovers Pick Me Up

Brownies  
Chocolate Chip Cookies  
Chocolate Candy Bars  
Regular and Chocolate Milk  
Assorted Soft Drinks

9

### South of the Border Break

Chips and Salsa  
Guacamole  
Black Bean and Roasted Corn Salsa  
Sour Cream  
Queso Dip  
Assorted Soft Drinks  
Bottled Water

10

### Ball Game Break

Popcorn and Peanuts  
Mini Pretzels  
Ice Cream Bars  
Assorted Soft Drinks

8

## BREAKS



### Light and Tasty

Assorted Whole Fruit  
Fresh Vegetable Tray  
Bottled Water

6



### Cookie Break

Assorted Fresh Baked Cookies  
Assorted Milk  
Coffee Service

6

### Say Cheese Break

Imported and Domestic Cheeses  
Sliced locally made Baguettes and Crackers  
Assorted Grapes and Berries  
Bottled Water

11

### Mediterranean Break

Hummus  
Grilled Pita Chips  
Crumbled Feta Cheese  
Sliced Cucumber, Tomatoes, Red Onions  
Assorted Olives and Capers  
Assorted Soft Drinks

8



## BREAKS



### Market Fresh

Starbuck bottled Frappuccinos  
Variety of Naked Juice Smoothies  
Strawberry cups and Fruit cups

6

### Starbucks barista deluxe

Starbucks cafe verona coffee  
Starbucks decaf cafe verona coffee  
selection of Starbucks tazo teas  
variety of Pepsi products  
bottled water  
selection of desserts, biscotti, protein bars, yogurt  
parfaits, strawberry cups  
and fruit cups

7.50

### Sweet And Salty

Snack mix and Pretzel bowl  
Candy bars  
Assorted soft drinks and bottled water

6

### All Day Break

Water, coffee, and tea served and replenished  
throughout the day  
AM: Assorted pastries, bagels with butter and cream  
cheese, yogurt parfaits, and whole fresh fruit with  
milk and juices.

PM: Choose any specialty break from above.

15

# COURTYARD® Marriott®



## Beverage Service

Gourmet Coffee	27/gallon
Lemonade	27/gallon
Herbal Tea	27/gallon-tea packets
Fruit juice:	27/gallon
(oj, apple, cranberry)	
Milk:	1.50 per carton
(2%, skim, chocolate)	
Bottled Fruit Juice	3.50 each
Naked Juice Smoothies	4.50 each
Starbucks Frappuccino	3.50 each
PureLeaf Tea	2.50 each
Gatorades	3 each
Soft drinks	2 each
Bottled water	2 each

## Refreahments

Assorted cookies	20/doz
Bagels & cream cheese	27/doz
Coffee cake	24/doz
Assorted muffin or pastries	27/doz
Lemon Bar or Brownie	22/doz
Whole Fruit Bowl	2 per person
Popcorn	1.50 per person
Peanuts	2.75 per person
Mini Pretzel	1.50 per person
Snack Mix	1.50 per person
Candy Bars	2.50 per person
Granola Bars	2 per person
Ice Cream Bar	3 per person



### **Southwest Chicken Salad**

Fresh Mixed Greens with Black Beans and Roasted Corn topped with Spicy Grilled Chicken, Shredded Cheddar-Jack Cheese, and Salsa-Ranch Dressing

14

### **Cobb Salad**

Fresh Mixed Greens  
Diced Tomatoes, Crumbled Bacon,  
Oven Roasted Turkey  
Blue Cheese Crumbles and  
Hard Boiled Egg

15

### **Chicken Caesar Salad or Wrap**

Grilled Chicken tossed with Caesar Dressing and Crisp Romaine Lettuce wrapped in a Flour Tortilla served with

13

### **Sourdough Clubhouse Sandwich**

Toasted Sourdough bread with Lettuce, Tomato, Swiss Cheese, Oven Roasted Turkey, Crisp Bacon, and Sliced Avocado

14

## LUNCH



### Boxed Lunch

Choice of: oven roasted turkey, pit ham, roast beef on a hoagie roll with lettuce, tomato, and cheese. Served with whole fruit, bag of chip, cookie, and a soft drink

15

### Think Outside the box Lunch

Choice of: oven roasted turkey, pit ham, roast beef on a hoagie roll with lettuce, tomato, and cheese. Served with whole fruit, bag of chip, cookie, and a soft drink

Served buffet style

14

### Bistro Choice Lunch

Choice of two Entr e  
Roasted turkey B.L.T.  
Chunk White Tuna Sandwich  
Grilled Caesar Wrap  
French Dip  
Asian Chicken Salad  
Half tuna sandwich With cup of soup  
Asian Chicken Salad with cup of soup  
Served with potato chips and fresh cut fruit

15



## LUNCH



### **Plated Baked Lemon Dill Salmon**

Sockeye Salmon with Dill and Fresh Lemon served with Wild Rice Pilaf

19

### **Plated Chicken Saltimbocca**

Tender Chicken with Fresh Sage and Prosciutto, Italian Breading and served with a Sweet Onion Jus Roti Lie and Herb Roasted New Potatoes

17

### **Plated Herb Rubbed Chicken**

Grilled Chicken Breast with an Olive Oil and Fresh Herb Rub served with Roasted New Potatoes

17

### **Plated Peppered Pork Loin**

Slow Roasted Pepper Crusted Pork Loin with Wild Mushroom Sauce and Roasted Yukon Potatoes

16

## LUNCH



### **Plated Horseradish Glazed Salmon**

Sockeye salmon glazed with horseradish cream, topped with caramelized apples and served with wild rice pilaf

20



### **Plated Teriyaki Chicken**

Ginger, garlic, and soy marinated grilled chicken served with a sweet teriyaki sauce and fried rice

16

### **Plated Grill Top Sirloin**

8 oz choice top sirloin with mash potatoes and pan sauce

18

### **Plated Grill Flat Iron Steak**

8 oz grilled flat iron steak served with roasted red potatoes

23

## LUNCH



### Lunch Enhancements

Cup of Soup	3.75
Pasta Salad	3.50
Macaroni & Cheese	4.50
Caesar Salad	9.95
Grilled Chicken Quesadilla	9.25
Cheddar French Dip	9.95
Ham & Swiss Melt	6.75
Hummus	6.75
Chicken Wing	8.95
(buffalo or thai)	

## LUNCH



### Pasta Table

Caesar Salad with Parmesan Cheese  
Artisan Bread selection with Butter  
Fettuccine and Bowtie Pasta with  
Traditional Bolognese and Alfredo Sauce  
Sautéed Seasonal Vegetables

17

### Deli Table

Sliced Turkey, Pit Ham, and Roast Beef  
Assorted Sliced Cheese, with Crisp Lettuce,  
Tomatoes, Onions and Pickles  
Variety of Sliced Breads and Condiments  
Pasta and Potato Salad

16

### South of the Border Table

Cumin Scented Beef and Pulled Chicken  
Spicy Black Beans and Spanish Style Rice  
Crisp Corn & Soft Flour Tortillas  
Shredded Cheese, Shredded Lettuce  
Diced Tomatoes, Sour Cream and Olives

18

### Soup and Salad Bar Table

Choice of Mixed Greens, Spinach and Crisp  
Chopped Romaine Lettuce  
Ranch, Zesty Italian, and Balsamic  
Diced Tomatoes, Red Onions, Carrots, Olives,  
Cucumbers Kidney Beans,  
Diced Turkey and Ham Hard Boiled Egg, Cottage  
Cheese, Parmesan Cheese  
Croutons and Assorted Crackers  
Chef Choice Soup with appropriate garnish  
Fresh Baked Bread and Butter

15



## LUNCH



### Baked Idaho Potato Bar

Fresh Jumbo Idaho Potatoes  
3-Bean Chili, Broccoli, Shredded Cheese, Sour  
Cream, Crisp Chopped Bacon,  
Green Onions, Salsa, and Butter, Mixed Greens  
Salad with Assorted Dressings

13

### BBQ Table

Slow Cooked BBQ Beef Brisket  
and Grilled Chicken with  
Brown Sugar Baked Beans, Old Fashioned Potato  
Salad and Coleslaw  
Corn on Cob or Seasonal Vegetables  
Cornbread with Whipped Honey Butter

16

### Stir Fry Table

Sliced Chicken and Marinated Beef  
Julienned Vegetables, Fresh Broccoli  
and Water Chestnuts  
Ginger-Soy Garlic sauce  
Steamed Jasmine Rice, Yakisoba Noodles  
Mixed Greens with Curry Dressing  
Fortune Cookies

15

### Backyard BBQ

Quarter pound burger, all beef hot dog, cheese,  
lettuce, tomato, onion, pickles, condiments, potato  
salad, corn on the cob, and watermelon

16

## LUNCH



### Bistro Deli

Choice of Broccoli Cheddar or Onion Soup  
Tuna salad sandwich, Roasted Turkey B.L.T., Grilled  
chicken Caesar Wrap served with potato chips and  
fresh cut fruit

13

### Bistro

Choice of Broccoli Cheddar or Onion Soup  
Choice of Two Entrees:  
bbq chicken pizza  
bbq pork ribs  
herb roast chicken  
Asian chicken salad  
Served with coleslaw, potato chips, and fresh cut  
fruit

16

## LUNCH



### **Vegetarian Lunch**

Vegetable Lasagna  
squash, red pepper, and eggplant stacked and  
served with provolone cheese  
19 plated/ 18 buffet

Eggplant Parmesan  
Breaded, baked, and layered with provolone cheese  
and marinara  
18 plated/17 buffet

Butternut Squash Ravioli  
served with a tarragon sage sauce  
18 plated/ 17 buffet

Quinoa Pilaf  
Roasted seasonal vegetable served on a quinoa pilaf  
17 plated/ 16 buffet

## RECEPTION



### Displays

Fresh Vegetable 4  
assorted crisp vegetables with ranch dressing

Seasonal Fruit 5  
Seasonal fruit served with honey poppy seed yogurt

Specialty Cheese 6  
Domestic & international cheeses served with  
grapes and assorted crackers

### Deli Meat And Cheese Board

Slice Turkey, Ham and Roast Beef  
Swiss, Cheddar, and Pepper Jack,  
Crisp Lettuce, Tomato, Onion and Pickles  
Assorted Condiments, with Artisanal Rolls  
8

### Smoked Salmon Board

Sockeye salmon with chopped egg, capers, olives,  
onions, lemon remoulade sauce, and assorted  
crackers  
9

### Antipasto Display

Prosciutto, salami, roasted garlic, grilled zucchini,  
roasted red bell peppers, grilled red onions, assorted  
olives, balsamic marinated mushroom, and  
parmesan cheese  
10



## RECEPTION



### **Hummus Dip**

Served with warm Pita Chips

Serves 25

20



### **Chinese Pork and Seeds**

Served with Hot Mustard and Sesame Seeds

Serves 25

30

### **Prosciutto Wrapped Asparagus**

with Herbed Cream Cheese

19/ Dozen

### **Tomato Bruschetta**

Crostini Baguette with Tomato, Olive Oil, Basil,  
Parmesan Cheese and Kalamata Olives

18/ Dozen

## RECEPTION



### **Pork Loin Canapes**

Shaved pork loin, roasted garlic goat cheese, and shallot marmalade on a baked crostini  
**20/dozen**



### **Flank Steak & Crispy Onion Strings**

Thinly sliced flank steak rolled with dijon aioli and crispy onion strings  
**24/dozen**

### **Artichoke & Parmesan Canapes**

Crostini baguette with chopped artichokes, cream cheese, and parmesan  
**15/dozen**

## RECEPTION



### **Shrimp Cocktail**

Served with Cocktail Sauce and Lemon  
Serves 25

60



### **Smoked Salmon Canapes**

Toast Points with Herbed Cream Cheese  
Lox Style Salmon and Capers

19/ Dozen

### **Tuna Tataki Triangles**

Wonton Crisps with Wasabi Aioli  
Sweet Soy Drizzle and Chives  
Seared Ahi Tuna

21/ Dozen

### **Caprese Skewers**

Baby Mozzarella, Grape Tomato,  
Kalamata Olive and Fresh Basil with Balsamic Syrup  
Drizzle

19/ Dozen

## RECEPTION



### **Spinach Artichoke Dip**

Served with grilled pita chips

Served 25

75



### **Crab Fondue**

Cheesy lump crab meat dip with mozzarella cheese and white wine cream sauce served with grilled pita chip

Serves 25

85

### **Spanakopita**

Spinach and feta cheese wrapped in delicate phyllo dough

15/dozen

### **Blue Corn Tostaditas**

Blue corn tortilla bites with slow cooked pulled pork and pickled red onions

21/dozen



## RECEPTION



### **Pesto Sausage Stuffed Mushrooms**

Fresh Pesto Infused Italian Style Sausage Stuffed  
Jumbo Mushrooms  
**19/ Dozen**

### **Seared Meatballs**

Served with choice of  
Sweet and Sour, Swedish or Marinara Sauce  
**16/ Dozen**

### **Fried Spring Rolls**

Vegetable or pork  
Served with hot mustard and  
toasted sesame seeds  
**18/ Dozen**

### **Chicken Wings**

Buffalo, Teriyaki, or BBQ  
Served with Celery Sticks and Blue Cheese or  
Ranch Sauce  
**19/ Dozen**

## RECEPTION



### **Tempura Chicken**

Served with Sweet and Sour Sauce

22/ Dozen

### **Mushroom Asiago Toast Points**

Sauteed Spinach and Mushrooms with Asiago  
Cheese baked on Crostini Bread

20/ Dozen

### **Sesame Beef or Chicken Satay**

Served with Thai Coconut Peanut Sauce

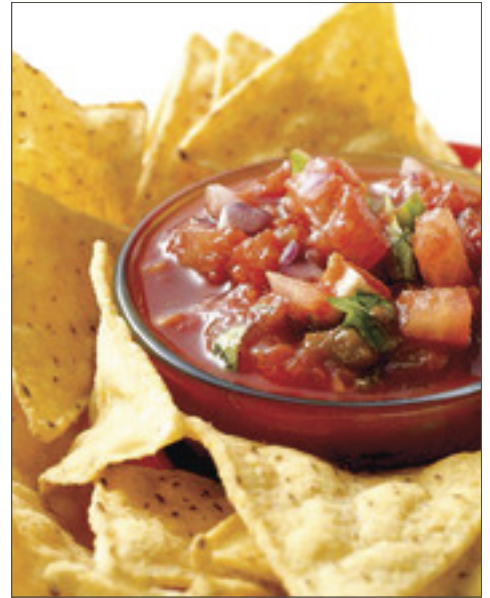
23

### **Crab Stuffed Mushrooms**

Sweet Blue Crab with Mozzarella Cheese

25

## RECEPTION



### Appetizer Buffet

#### Fresh & Easy

Assortment of crisp vegetables  
Sliced seasonal fruit with honey poppy seed yogurt  
Deli meat & cheese served with condiments and  
artisanal rolls  
Assorted Cookies

14

### Cocktail Party

Specialty cheese, berries, grapes, and crackers  
Spinach artichoke dip with grilled pita chips  
Shrimp cocktail with lemons  
Sweet & sour meatballs  
Mini cheesecake bites

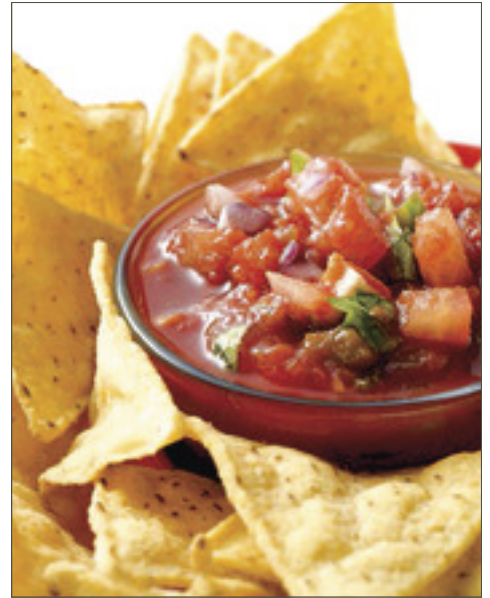
18

### Deluxe Bites

Prosciutto wrapped asparagus  
Smoked salmon canapés  
Crab & mozzarella stuffed mushrooms  
Caprese skewers  
Mushroom asiago toast points  
Brownies & lemon bars

18

## RECEPTION



### Appetizer Buffet

### International Sampler

Blue corn tostaditas  
Chinese pork & seeds  
Fried spring rolls  
Tuna tataki triangles  
Spanakopita  
Tomato bruschetta

18

### Land & Sea

Pork loin canapes  
Buffalo chicken wings  
Chicken & beef satays  
Shrimp cocktail  
Crab fondue  
Seared BBQ meatballs

20



## DINNER



### Plated Dinner

All selections include rolls, butter, garden or Caesar salad, seasonal vegetables, coffee service, and iced tea or lemonade

### Chicken Saltimbocca

Fresh Sage and Prosciutto  
Served with Wild Rice Pilaf and Sweet Onion Sherry Herb Sauce

20

### Herb Roasted Pork Loin

Brined and Slow Roasted served with Asiago Potato Cakes and Au Poivre Sauce

22

### Horseradish Glazed Salmon

Sockeye Salmon glazed with Horseradish Cream and topped with Caramelized Apples served with Wild Rice Pilaf

29

## DINNER



### Plated Dinner

All selections include rolls, butter, garden or Caesar salad, seasonal vegetable, coffee service, and iced tea or lemonade

### Herb Roasted Chicken

Grilled bone-in chicken breast with olive oil and herb rub, served with roasted new potatoes  
20



### Idaho Trout Almondine

Hagerman Valley Trout with slice almonds and a wild rice pilaf  
20

### Grilled Flat Iron Steak

Seasoned with fresh herbs, served with roasted new potatoes  
25

## DINNER



### Plated Dinner

All selections include rolls, butter, garden or Caesar salad, seasonal vegetable, coffee service, and iced tea or lemonade



### Prime Rib

Choice grade prime rib slow roasted and served with au jus, creamy horseradish, baked potato with butter, sour cream, and chives

32

### Filet Mignon

8 oz hand cut peppered filet served with brandied demi glace and garlic mash potato

36



## DINNER



### Dinner Buffet-all selections include iced tea or lemonade

Salad - choice one  
 Garden  
 Caesar  
 Spinach

### Vegetables - choice one

Seasonal vegetable  
 Classic Mixed Vegetable  
 Zucchini Provencal  
 Roasted Seasonal Squash

### Sides - choice one

Roasted garlic or traditional mashed potatoes  
 Asiago Potato Bake  
 Baked Potato  
 Wild Rice Pilaf  
 Roasted New Potatoes

### Entree -choice one or two

Grilled Chicken Puttanesca	20
Chicken Parmesan	21
Herb Roasted Chicken	22
Idaho Trout Almondine	20
Bake Sockeye Salmon	28
Pepper crusted Pork Loin	21
Braised Pot Roast	20
Braised Beef Brisket	23
Grilled Flank Steak	27



## DINNER



### Themed Dinner Buffet

all selections include iced tea or lemonade

### South of the Border Table

Spiced Ground Beef and Shredded Chicken, Crisp  
Corn and Soft Flour Tortillas  
Spicy Black Beans and Spanish Rice  
Shredded Cheese, Lettuce,  
Diced Tomatoes, Black Olives  
Tossed Green Salad with Assorted Dressing, Tortilla  
Chips and Salsa  
Churros with Cinnamon Whipped Cream

25

### Italian Table

Chicken Parmesan with Basil Marinara  
Fettuccini and Bow Tie Pasta  
Bolognese and Alfredo Sauce  
Roasted Zucchini Provencal  
Assorted Ciabatta Rolls with Butter  
Antipasto Display  
Cheesecake with Berry Sauce

28

### Hawaiian Luau Table

Sesame Cabbage Salad,  
Polynesian Fried Rice,  
Sautéed Vegetable Medley  
Coconut Chicken with Pineapple Salsa  
Slow Cooked Kahlua Pork  
Pineapple Upside-Down Cake

26

## DINNER



### Themed Dinner Buffet

all selections include iced tea or lemonade

### Western BBQ

Slow cooked bbq brisket, grilled chicken, brown sugar baked beans, potato salad, coleslaw, corn on the cob or seasonal vegetable, cornbread with honey butter, and apple crisp

27

### Backyard BBQ

Quarter pound burgers, all beef hot dog, grilled chicken, cheese, lettuce, tomato, onion, pickles, condiments, potato salad, corn on the cob, watermelon, and brownies

24

## DINNER



### Vegetarian Dinner

Plated option includes roll, butter, garden salad, coffee service, and iced tea or lemonade

Buffet option includes iced tea or lemonade

### Vegetable Lasagna

Squash, red pepper, and eggplant stacked with provolone cheese

21 plated/20 buffet

### Crispy Eggplant Parmesan

Breaded, baked and layered with provolone cheese and marinara

21 plated / 20 buffet

### Butternutt Squash Ravioli

served with tarragon sage sauce

21 plated / 20 buffet



## DINNER



### Carving Stations

\$60 carving station fee applies

### Herb Roasted Turkey Breast

Served with assorted roll, cranberry sauce, and  
Dijon aioli  
Serves 40  
**150**

### Honey Glazed Pit Ham

Served with assorted roll, butter, and stone ground  
mustard  
Serves 40  
**160**

### Peppered Pork Loin

Served with assorted rolls, and wild mushroom pan  
sauce  
Serves 30  
**200**



## DINNER



### Carving Stations

\$60 carving station fee applies

### Baron of Beef

Served with assorted rolls, creamy horseradish, and au jus

Serves 150

requires 10 day minimum advance notice

**650**

### Prime Rib

Served with assorted rolls, creamy horseradish, and au jus

Serves 20-30

**350**

### Seared Beef Tenderloin

Served with assorted rolls, creamy horseradish, and demi-glace

Serves 25

**350**

## DINNER



### Dessert - price per person

Carrot Cake	4
Chocolate Cake	6
Red Velvet Cake	5
New York Cheesecake	5
Caramel Apple Cobble	4
Creme Brule	5
Tiramisu	5
Chocolate Mousse	3
lemon Mousse	3
Dessert Platter	3
Assorted Cookies	2



## ADDITIONAL INFORMATION

### Guarantees

Guaranteed attendance must be confirmed 3 business days prior to the event. Guaranteed numbers are not subject to reduction. Add \$2.50 per person for parties under 25

### Banquet Event Orders

The group is to submit a signed banquet event order 14 days prior to event date. Guest guarantee may be adjusted, without penalty, if submitted at 3 business days prior to event start date.

### Pricing

Prices are subject to the prevailing service charge (currently 20%) and applicable Idaho State Sales Tax (currently 6%). All prices and menus are subject to change

### Additional Charges

All server attended food & beverage events with less than 25 guests require a \$50 labor fee

A \$60 labor fee per carving station will apply to all banquet carving stations

A \$50 bartender fee per bartender will apply to all banquet bars. 1

bartender per 100 people required. This fee is waived with a beverage purchase of \$500 or greater.

Any approved wines brought from outside the hotel will be charged a \$10 per bottle corkage fee

Audio visual equipment is available for rent. Please contact your catering manager for pricing. For your safety, any setup that requires using a ladder will be hung by a member of our staff or an event coordinator that can provide liability insurance. A labor fee of \$75 will apply.