

Courtyard Event Menus



KAP062018



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



Beverage Service

Regular & Decaf Coffee, Assorted Teas
Chilled Bottled Water & Juices
(minimum of 10 guests required)
\$5

Working Coffee Break

Freshly Baked Muffins & Croissants
Regular & Decaf Coffee, Assorted Teas
Chilled Bottled Water & Juices
(minimum of 10 guests required)
\$8

The Bakeshop

Freshly Baked Cookies & Brownies
Fresh Fruit Salad
Regular & Decaf Coffee, Assorted Teas
Chilled Bottled Water & Assorted Sodas
(minimum of 10 guests required)
\$8

The Health Break

Fresh Fruit Salad
Individual Yogurts
Assorted Nutri-Grain Bars
Regular & Decaf Coffee, Assorted Teas
Chilled Bottled Water & Juices
(minimum of 10 guests required)
\$9

BREAKFAST



Traditional Continental Breakfast

Freshly Baked Muffins & Croissants
Fresh Fruit Salad, Individual Yogurts
Variety of Chilled Juices
Regular & Decaf Coffee, Assortment of Teas
(minimum of 10 guests required)
\$12

Sunrise Breakfast Buffet

Freshly Baked Muffins & Croissants
Bacon or Sausage
Home Fries
Fresh Fruit Salad
Variety of Chilled Juices
Regular & Decaf Coffee, Assortment of Teas

Entree Selections (choose one*)
Scrambled Eggs, Assorted Quiche,
French Toast or Buttermilk Pancakes with Maple
Syrup & Butter
*Additional entrees \$3 each per person
(minimum of 25 guests required)
\$17

LUNCH



Boxed Lunch

Choice of Sandwich, served on Brioche Roll with Lettuce & Tomato. Includes Bag of Chips, Pickle, Freshly Baked Cookie, Soft Drink & Appropriate Condiments.

~Sandwich Options~

Smoked Turkey Breast with Cheddar Cheese

Virginia Ham with Swiss Cheese

Roast Beef with Provolone Cheese

Roasted Veggie Wrap with Hummus

(minimum of 10 guests required)

\$15

Soup & Caesar

Choice of

Chicken Caesar Wrap or Caesar Salad

Homemade Soup du Jour

Chef's Selection Dessert

Variety of Soft Drinks & Bottled Water

(minimum of 10 guests required)

\$15

Deli Buffet

(Clam Chowder ~ Add \$2)

Homemade Soup du Jour

Garden Salad with Choice of Dressing

Basket of Assorted Breads

Smoked Turkey, Roast Beef & Virginia Ham

Cheddar, Swiss, & Provolone Cheeses

Lettuce, Tomato & Onions

Pickle Spears & Potato Chips

Freshly Baked Cookies & Brownies

Assorted Soft Drinks

(minimum of 25 guests required)

\$19

Sandwich Board

Garden, Caesar, or Tortellini Salad

Chicken Avocado with Garlic Aioli

Grilled Chicken Caesar Wrap

Chicken Bacon Ranch

Grilled Vegetable Wrap

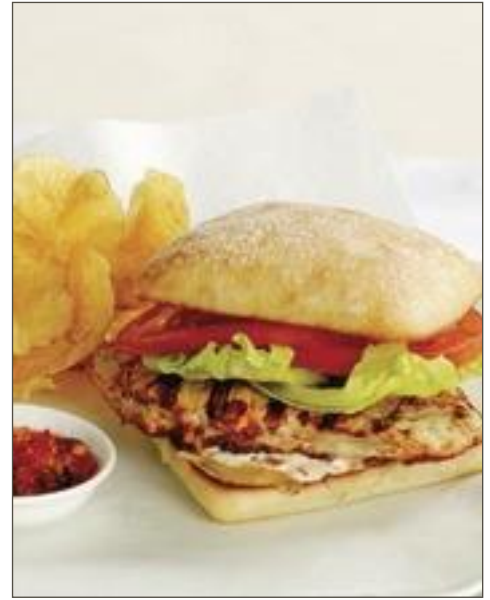
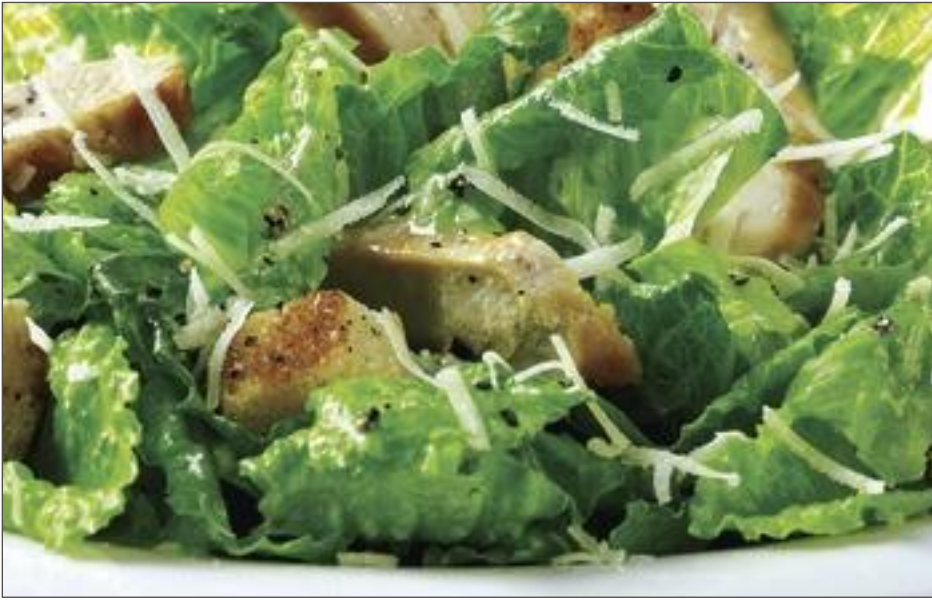
Tuna Salad Croissant

Variety of Soft Drinks & Bottled Water

(minimum of 10 guests required)

\$17

LUNCH



Courtyard Lunch Buffet

2 Entrees \$24, 3 Entrees \$26

Homemade Soup du Jour
Choice of Garden, Caesar, or Pasta Salad
Rustic Rolls & Butter
Fresh Vegetable & Potato
Chef's Selection Dessert
Assorted Soft Drinks

~Entrees~

Chicken Francaise, Caprese, or Marsala
Beef Medallions with Smoked Tomato Chutney
Grilled Salmon with Lemon Caper Sauce
Baked Scrod with Ritz Crumb Topping
Seasonal Roasted Vegetable Pasta
Roast Pork Loin with Apple Cider Demi-Glace
Turkey, Meat or Vegetable Lasagna
(minimum of 25 guests, 50 guests for three entrees)

Italian Lunch Buffet

2 Entrees \$24, 3 Entrees \$26

Homemade Minestrone or Italian Wedding Soup
Caesar Salad
Rolls & Butter
Roasted Vegetables
Tiramisu
Assorted Soft Drinks

~Entrees~

Chicken Parmesan
Eggplant Parmesan
Penne Pasta with Marinara or Alfredo Sauce
Seasonal Roasted Vegetable Pasta
Chicken & Broccoli Alfredo
Meatballs in Marinara
Turkey, Meat or Vegetable Lasagna
Eggplant Rollatini
(minimum of 25 guests, 50 guests for three entrees)

DINNER



Dinner Buffet

Choose one of each:

~Appetizer~

Fresh Fruit Cup

Tomato Bisque

Cream of Mushroom Soup

Italian Wedding Soup

Cream of Broccoli & Cheddar Soup

~Salad~

Mixed Greens with Choice of Dressing

Caesar Salad

~Potatoes & Rice~

Rosemary Roasted Red Potatoes

Yukon Gold Mashed Potatoes

Baked Potato with Sour Cream & Butter

Wild Rice Pilaf

~Dessert~

NY Cheesecake

Chocolate Layer Cake

Tiramisu

~Coffee, Tea, Decaf Coffee Included~

Entrees

2 Entrees \$32, 3 Entrees \$35

~Chicken~

Chicken Francaise, Marsala, or Caprese

Baked Stuffed Chicken Supreme

Cordon Bleu with Light Mustard Cream Sauce

~Beef/Pork~

Grilled Ribeye with Smoky Tomato Chutney

Beef Medallions, Rosemary Red Wine Sauce

Roast Pork with Cider Demi-Glace

~Seafood~

New England Baked Scrod

Grilled Salmon, Lemon Caper Sauce

Grilled Swordfish with Mango Salsa

Seafood Stuffed Sole, Newburg Sauce

~Vegetarian~

Cheese Tortellini with Tomato or Pesto Cream

Eggplant Rollatini

Turkey, Meat or Vegetable Lasagna

~Kids' pricing available. Please inquire.~

~Carving Stations available. Please inquire.~

RECEPTION



Chilled Displays

Sliced Fresh Fruit
Antipasto
Assorted Cheeses with a Variety of Crackers
Fresh Vegetable Crudités with Dips
Hummus with Soft Pita
One Item \$5,
Two Items \$7
Three Items \$9

Warm Displays

Spinach & Artichoke Dip \$50
Baked Brie with Apricot Preserves \$65

Each served with crusty bread & crackers.
Each serves 25.

Butler Passed Hors d'Oeuvres

(choose three)
Pork, Shrimp, or Veggie Potstickers
with Soy Ginger Sauce
Candied Bacon Bites
Spanakopita
Swedish or Thai Chili Meatballs
Chicken Cordon Bleu Bites
Teriyaki Beef Satay
Crab Cakes with Remoulade
Goat Cheese & Caramelized Onion Tarts
Sweet & Spicy Shrimp Skewers
Fried Brussel Sprouts with Garlic Aioli
Coconut Shrimp with Sweet & Spicy Sauce
Sea Scallops Wrapped in Bacon
Prosciutto-wrapped Asparagus

When part of a dinner reception
\$7 per person, half hour, \$11 full hour
When not part of a dinner reception
\$10 per person, half hour, \$17 full hour

RECEPTION



Beer, Wine and Soda Open Bar

House Beers, Wines and Sodas

First Hour \$12
Second Hour \$8
Third Hour \$8
Each Additional Hour \$8

Premium Open Bar

Dewars, Jameson Irish, Jack Daniels, Captain Morgan, Malibu, Bombay Sapphire, 1800 Reposado, Ketel One, Stolli Razberi, Bailey's, Southern Comfort, Complete Well Bar, Assorted Cordials & Mixers, House Beers and Wines

First Hour \$16
Second Hour \$14
Third Hour \$10

Open Bar

Jim Beam, Seagrams 7, Seagrams VO, Canadian Club, Bacardi Superior 80, Tanqueray, Jose Cuervo Gold, Absolut, Assorted Cordials & Mixers, House Beers and Wines

First Hour \$14
Second hour \$12
Third Hour \$8

Top Shelf Open Bar

Crown Royal, Makers Mark, Tanqueray 10, Amaretto Di Saronno, Chambord, Cointreau, Grand Marnier, Sambuca, Sambuca Black, Grey Goose, Complete Well and Premium Bar, Assorted Cordials & Mixers, House Beers and Wines

First Hour \$20
Second Hour \$17
Third Hour \$12

TECHNOLOGY



Audio Visual Equipment

These items are available with advance request.
Additional items available. Please inquire.

- Flipchart with Markers \$40
- Dry Erase Easel with Markers \$15
- 6ft Projection Screen \$35
- 8ft Projection Screen \$45
- Corded Microphone \$35
- Wireless Microphone \$100
- Audio Mixer \$50
- Patch to House Sound System \$75
- LCD Projector \$150
- Polycom Speakerphone \$75



ADDITIONAL INFORMATION

Prices do not include 7% Sales Tax and a taxable 20% House Charge. Due to market fluctuations, prices subject to change. Prices confirmed 90 days prior to event.

Menu Minimums:

- ~Breaks and Continental Breakfast - 10 guests.
- ~Breakfast - 25 guests.
- ~Lunch Buffets - 25 guests, 50 guests for three entrees.
- ~Dinner Buffets - 25 guests, 50 guests for three entrees.

A food service fee of \$100 will apply for groups that do not meet these minimums. If you wish for food to be replenished for longer than traditionally-scheduled times, additional fees may apply.

Bar Set up Fee is \$100. Banquet Bars are available on a Cash Basis, Consumption Basis or Per Person, Per Hour. All host-paid bars are subject to 20% House Charge and 7% Sales Tax.

Please inform your Catering Manager at the beginning of menu discussions if anyone in your party has a food allergy or dietary restrictions. During normal operations with shared prep and cooking areas, the possibility exists that some food items may come in contact with other food items. Therefore, we are unable to guarantee that any menu item can be completely gluten-free.

Due to licensing and insurance requirements, no food or beverages may be brought onto hotel premises.