

## COURTYARD 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



### Simply Continental

Breakfast Pastries to include Croissants, Bagels and Muffins served with Cream Cheese and Butter  
Chilled Orange Juice  
Regular and Decaffeinated Coffee, Hot Teas  
**\$9**

### Executive Continental

Fresh Seasonal Sliced Fruit, Assorted Yogurt Cups and Breakfast Pastries to include Croissants, Bagels and Muffins  
Chilled Orange Juice  
Regular and Decaffeinated Coffee, Hot Teas  
**\$13**

### Early To Rise

Build Your Own Yogurt Parfait with Seasonal Fresh Fruit Toppings & Granola. Whole Fruit Selection  
Chilled Orange Juice  
Regular and Decaffeinated Coffee, Hot Teas  
**\$11**

### The Boardroom

Choice of Seasonal Vegetable or Bacon Frittata served with Croissants and Fresh Seasonal Cut Fruit  
Chilled Orange Juice  
Regular and Decaffeinated Coffee, Hot Teas  
**\$14**

## BREAKFAST



### Healthy Start Plate

Scrambled Egg Whites, Sliced Turkey, Arugula and Roasted Green Chilies on an English Muffin  
Fresh Cut Fruit  
Regular and Decaffeinated Coffee, Hot Teas  
**\$13**

### Southern Breakfast plate

Applewood Smoked Bacon, Fluffy Scrambled Eggs and Cheddar Cheese on a Croissant  
Fresh Cut Fruit  
Fresh Orange Juice  
Regular and Decaffeinated Coffee, Hot Teas  
**\$13**

### The Sunrise Plate

Blueberry Muffin, Fresh Cut Fruit  
Slice of Seasonal Frittata  
Breakfast Potatoes  
Fresh Orange Juice  
Regular and Decaffeinated Coffee, Hot Teas  
**\$15**

### Gluten Free Options

Gluten Free Muffins and Bagels Available  
**\$5 each**

## BREAKFAST



### Wahoo Breakfast Buffet

Fluffy Scrambled Eggs and Crisp Bacon  
Breakfast Potatoes  
Assorted Breakfast Pastries to include Croissants,  
Bagels and Muffins  
Fresh Whole Fruit  
Chilled Orange Juice,  
Regular and Decaffeinated Coffee, Hot Teas

For groups of 20+  
**\$18**

### Healthy Start Buffet

Seasonal Frittata  
Oatmeal served with Brown Sugar, Candied  
Walnuts and Dried Cranberries  
Assorted Yogurts  
Fresh Sliced Fruit  
Bagel selection with Cream Cheese, Peanut Butter,  
assorted Honey and Jams. Chilled Orange Juice,  
Regular and Decaffeinated Coffee, Hot Teas  
**\$16**

### Omelet Buffet

Omelets and Eggs cooked to order with guest  
choice of fillings to include Cheese, Onions,  
Peppers, Kale, Mushrooms, Tomatoes, Bacon and  
Ham.  
Breakfast Potatoes, Crisp Bacon,  
Assorted Breakfast Pastries to include Croissants,  
Bagels, and Muffins  
Fresh Sliced Seasonal fruit  
Chilled Orange Juice,  
Regular and Decaffeinated Coffee, Hot Teas  
**\$21**

### Omelet Station Add to any menu\*

Eggs to order or Omelets just the way you like  
them. Fillings available include Cheese, Onions,  
Peppers, Kale, Mushrooms, Tomatoes, Bacon, and  
Ham

\*Attendant Fee - \$50 per station  
**\$7**

## BREAKFAST



### Bodo's Bagels - Locally Baked

Plain  
Sesame  
Poppy  
Onion  
Everything  
Garlic  
Salt  
100% Whole Wheat  
Cinnamon-Raisin  
Everything on Whole Wheat  
Assorted  
**\$25 per dozen**

### Cream Cheese Spreads

Herb  
Jalapeno Lime  
Walnut Raisin  
Olive  
Honey Pecan  
Blueberry  
Vegetable  
Strawberry  
Plain  
Neufchatel (Low Fat)  
Lox Spread (+\$1)  
**\$6 per 8 oz tub\* \*One tub per 1/2 dozen bagels is recommended**

## LUNCH



### Platters of Prepared Sandwiches

Select 2 Sandwiches and 1 Salad or  
3 Sandwiches

- Club Croissant, Turkey, Ham, Smoked Bacon, White Cheddar Cheese with Lettuce and Tomato
- Roast Beef and Gruyere Cheese on Rustic Bread with Lettuce, Tomato and Garlic Aioli
- Chicken Salad on Whole Grain Bread with Fresh Arugula and Tomato
- Vegetable Sandwich; Roasted Tomatoes, White Cheddar, Avocado, Arugula, Pickled Red Onions with Green Goddess Ranch on Artisan Bread

Salads: Pasta Salad, Potato Salad, Mixed Green Salad or Caesar Salad

Served with Fresh Whole Fruit, Chips, Freshly Baked Cookie, Pickle Spear, Iced Tea and Iced Water

**\$17**

### Boxed Cold Sandwiches

Sandwich offerings may be "boxed" and include Fresh Whole Fruit, Chips, Freshly Baked Cookie, Pickle Spear, Assorted Soda and Bottled Water  
**\$17**

### Tomato Basil Soup

Add Tomato Basil Soup to any menu  
**\$2pp**

## LUNCH



### Greens and Grains Salad Selection

Choose individual salads from the following:

Chicken Caesar Salad:

Roasted Chicken Breast on Crisp Romaine Lettuce topped with Parmesan and Garlic Croutons

Modern Cobb Salad:

Mixed Greens, Grilled Chicken, Applewood-Smoked Bacon, Hard Boiled Egg, Grape Tomatoes, Pickled Red Onions, Gorgonzola Cheese and Green Goddess Ranch

House Salad:

Romaine Lettuce and Arugula, Hard Boiled Egg, Gruyere Cheese, Grape Tomatoes, Cucumber, Candied Walnuts and Strawberries

**\$13**

### Deli Buffet

Make your own sandwich;

Assorted Deli Meats, Cheeses, Breads and Wraps

Condiment trays of Lettuce, Tomato and Pickle Spears

Pasta Salad and Potato Chips

Buffet served with Iced Tea, Iced Water and Freshly

Baked Cookies

**\$15**



## BREAKS



### Fresh and Light

Fresh Berries  
Granola and Honey  
Greek Yogurt  
Assorted Snack Bars  
Assorted Fruit Juices  
Bottled Water

**\$12**

### Chocolate Shop

Chewy Fudge Brownies  
Chocolate Chip Cookies  
Chocolate Chip Granola Bars  
Snack Size Chocolate Candy Bars  
Ice Cold Milk  
Assorted Soda and Bottled Water

**\$10**

### Sweet and Salty

Chocolate Chip Cookies  
Plain and Peanut M&Ms  
Potato Chips  
Pretzels  
White Cheddar Popcorn  
Assorted Soda and Bottled Water

**\$10**

### The Fresh Market

Fresh Sliced Fruit with a Yogurt Dipping Sauce  
Fresh Vegetables Crudite with Green Goddess Ranch  
Hummus with Pita Chips  
Bottled Water and Bottled Iced Tea

**\$12**

## BREAKS



### Perk Up!

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Hot Teas  
Assorted Sodas and Bottled Water  
**\$6**

### Afternoon Antipasto

Pesto Prosciutto Flatbread  
Marinated Green and Black Olives,  
Pepperocinis and  
Roasted Red Peppers  
Crostoni  
Assorted Artisan Cheeses  
Assorted Sodas and Bottles Water  
**\$15**

## DINNER



### Cucina Italiano

Choice of 2 Entrees: Vegetable Baked Pasta,  
Grilled Chicken Breast Alfredo or  
Linguine with Meatballs and Marinara  
Choice of Mixed Greens or Caesar Salad  
Dinner Rolls and Butter  
Tiramisu

\*For groups of 20+  
**\$26**

### South of the Border

Fajitas with Seasoned Ground Beef  
Grilled Chicken, Sauteed Peppers and Onions  
Green Onions, Diced Tomatoes, Shredded Cheese  
and Lettuce, Hot Sauce, Scratch-Made Salsa, Mixed  
Green Salad and Seasoned Black Beans  
Churros

\*For groups of 20+  
**\$26**

### Southern Hospitality

Fried Chicken, Pulled Pork BBQ, Soft Rolls and  
Cole Slaw  
House-Made Mac & Cheese  
Green Beans  
Apple Pie

\*For groups of 20+  
**\$26**

### Super "Food" Charge

Baked Salmon with Lemon Dill Sauce  
Roasted Brussels Sprouts with Parmesan Cheese  
Warm Quinoa Salad with Broccolini, Brown Rice,  
Toasted Almonds and Roasted Tomatoes  
Kale Salad with Dried Cranberries and Candied  
Walnuts

\*For groups of 20+  
**\$28**

## DINNER



### Create Your Own Buffet

Includes Your Choice of 2 or 3 Entrees, 2 Sides, and 1 Dessert

\*For groups of 20+  
2 Entrees \$32  
3 Entrees \$35

### Choose Two Sides

Baked Potato  
Garlic Smashed Redskin Potatoes  
Rice Pilaf  
Seasonal Vegetable Medley  
Green Beans  
Brown Sugar Glazed Carrots  
Mixed Green Salad

### Choose Your Entrees

Grilled Salmon with Lemon Dill Sauce  
Baked Rosemary Chicken  
Baked Penne Pasta with Beef and Mushrooms  
Grilled Italian Sausage with Peppers and Onions  
Chicken Alfredo

### Choose One Dessert

Apple Pie  
Carrot Cake  
Cheesecake  
Tiramisu  
Assorted Cookies  
Fudge Brownies  
Flourless Chocolate Cake (Gluten-free)

## RECEPTION



### Hors d'oeuvres

Mini Crab Cakes with Aioli \$37  
Bacon Wrapped Scallops (Market Price)  
Vegetarian Spanakopita \$21  
Vegetarian Egg Rolls \$27  
Assorted Mini Quiche \$27  
Mini Chicken Quesadillas \$25  
BBQ Meatballs \$24

Priced per dozen

### Sweets

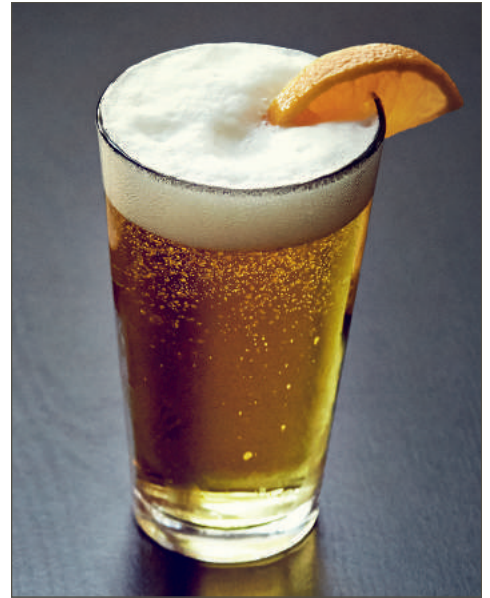
Fresh Baked Cookies \$20/dozen  
Fudge Brownies \$26/dozen  
Doughnuts \$30/dozen  
Cheesecake Bites \$30  
Carrot Cake \$45 (serves 16)

### Displays - Priced per person

Shrimp Cocktail (Market Price)  
Fruit Display \$5  
Cheese Display \$6  
Artisan Cheese Board \$10  
Fruit & Cheese \$9  
Crudite \$5  
Crab Dip with Flatbread \$9  
Spinach Artichoke Dip with Flatbread \$7  
Hummus with Pita Chips \$6  
Tortilla Chips served with Scratch-Made Salsa \$4  
Tortilla Chips served with Guacamole \$6

**\*minimum 10 guests**

## RECEPTION



### Host Bar

Domestic Beer \$5  
Craft/Imported Beer \$7  
House Wine \$8  
Well Cocktails \$7  
Premium Cocktails \$10  
Soda \$2.00  
Bottled Water \$2.00  
per item

### Cash Bar

Domestic Beer \$6  
Craft/Imported Beer \$8  
House Wine \$9  
Well Cocktails \$8  
Premium Cocktails \$11  
Soda \$2.50  
Bottled Water \$2.50  
per item (inclusive of tax)

### Bartender Fee

State law requires a bar attendant to serve and attend all alcoholic beverage service on property.

First Hour \$50  
Additional Hour(s) \$20/hour

### Special Events

Create a Special Signature Cocktail for your event.  
Order the Virginia Beer Experience featuring locally crafted beers.

## TECHNOLOGY



### Items included

Complimentary Wi-Fi  
Water Station  
Pads, Pens, and Mints

### Audio Visual Additions

Polycom Speakerphone	\$50
Microphone & Speakers	\$150
Flipchart, Easel, and Markers	\$35
LCD Projector	\$100
Projection Screen	\$40



## ADDITIONAL INFORMATION

### Wedding Brunch Selections

Let us help you plan your Farewell Breakfast with the following suggested options.

#### Option 1 Love Them

Fresh Whole Fruit, Assorted Breakfast Pastries to include Croissants, Danish, and Muffins, Fluffy Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes,

Chilled Orange Juice, Regular and Decaffeinated Coffee

Assorted Hot Teas

\$23.00 Per Person Inclusive of Tax and Service

#### Option 2 Sweet Ending

Fresh Seasonal Sliced Fruit, Assorted Yogurt Cups

Breakfast Pastries to include Croissants, Danish, and Muffins

Fresh Orange Juice, Regular and Decaffeinated Coffee, Assorted Hot Teas

\$16 Per Person Inclusive of Tax and Service

#### Option 3 Ready for the Honeymoon

Bodo's Bagels, Cream Cheese Spreads, Fresh Seasonal Sliced Fruit

Fresh Orange Juice, Regular and Decaffeinated Coffee, Assorted Hot Teas

\$9 Per Person Inclusive of Tax and Service

For more information please contact the Sales Office @ 434-817-2658