COURTYARD®

BANQUET MENU



DENVER, CO 80222 720.974.3023



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BREAKFAST BUFFETS

Cherry Creek Continental Breakfast

Sliced Seasonal Melon with Berries
Assorted House Baked Pastries, Muffins & Sweet
Breakfast Bread
Assorted Fruit Preserves and Butter
Freshly Brewed Coffee & Hot Teas
Choice of Two Juices: Orange, Cranberry, Grapefruit or Apple
\$18.00++

Homestyle

Fresh Fruit Salad
Assorted House Baked Pastries & Muffins
Scrambled Eggs with Peppers Onion and Cheese
Bacon OR Sausage
Home Fries
Freshly Brewed Coffee & Hot Teas
Choice of Two Juices: Orange, Cranberry, Grapefruit or Apple \$28.00++

Fresh & Fruity

Your Choice of Fresh Oatmeal Bar OR Build Your Own Parfait Bar House Made Seasonal Berry Puree with Fresh Berries Freshly Picked Whole Fruit Variety of Energy Bars Freshly Brewed Coffee & Hot Teas Choice of Two Juices: Orange, Cranberry, Grapefruit or Apple \$20.00++

Healthy Star

Sliced Seasonal Melon with Berries & Mint
Whole Grain Bagels with Low Fat Cream Cheese
Smoked Salmon & Egg White Scramble
Chicken Sausage
Hash Browns
Freshly Brewed Coffee & Hot Teas
Choice of Two Juices: Orange, Cranberry, Grapefruit or Apple
\$26.00++



BREAKFAST ENHANCEMENTS

Assorted Cold Cereals with Milk - \$5.00++/Person

Fresh Seasonal Fruit Display with Honey Yogurt Dipping Sauce - \$5.00++/Person

Build Your Own Parfait Bar - \$5.00++/Person

Oatmeal with Dried Fruits & Brown Sugar - \$5.00++/Person

Crispy Bacon, Sausage, or Chicken Sausage - \$5.00++/Person

Build Your Own Scrambled - \$7.00++/Person

Biscuits and Sausage Gravy - \$5.00++/Person

Smoked Salmon & Egg White Frittata - \$8.00++/Person

Smoked Salmon Platter (Serves 25) - \$125.00++/Per Tray

- Mini Bagels, Cream Cheese, Shaved Red Onions, Capers & Tomatoes

Assorted Gluten Free Bagels and Pastries - \$35.00++/ Per Dozen

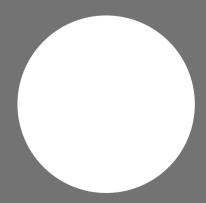
Assorted Pastries - \$32.00++/Per Dozen

Assorted Bagels W/Cream Cheese - \$42.00++/Per Dozen

Lemon Ricotta Blueberry Pancakes - \$7.00++/Person

Breakfast Burrito - \$7.00++/Person

Banana Nut French Toast - \$7.00++/Person



LUNCH BUFFETS

All Lunches Come with Coffee Service, Hot Teas and Freshly Brewed Iced Tea or Lemonade Minimum of 12 People - Under 12 People, Plated Options Only

Something Lite

Hearty House Made Chicken Noodle Soup or Roasted Tomato Basil Soup Smoked Salmon Board or House Roasted Chicken Salad Fresh Tossed Spring Mix with Assorted Dressings Baby Carrots, English Cucumbers, Grilled Cherry Tomato Chutney Mixed Greens Salad with Goat Cheese and Candied Walnuts \$25.00++

Taste of Tuscany

Caesar Salad with Croutons & Parmesan
Fettuccine Pasta with Pesto Cream Sauce and
Parmesan Cheese OR Spaghetti with Meat Sauce
Chicken Marsala or Beef Meatballs in a Marinara Sauce
Garlic Bread
Chef's Choice Seasonal Soup
Cannolis
\$29.00++

The Deli

Pesto Tortellini Caprese Salad
Arugula with Shaved Jicama and Golden Italian Dressing
Antipasto with Marinated Olives and Artichokes
Fresh Kaiser and Ciabatta Rolls
Thin Sliced House Honey Roasted Turkey, Salami, and Roasted Ham
Deli Sliced Provolone and Aged White Cheddar
Assorted Condiments
Italian Fruit Salad
Cookies & Brownies

Fire & Desire

\$27.00++

Crisp Romaine Lettuce & Black Bean Corn Salsa with Green Goddess Dressing
Chorizo Refried Beans and Spanish Rice
Blackened Chicken with Mango Salsa and Seasoned Carnitas
Warmed Flour Tortillas Pico De Gallo, Fresh Guacamole, Sour Cream and Shredded Cheese
Warm Cream-Filled Churros with Honey
(Add Steak or Shrimp for \$7.00++/Person)
\$30.00++



Bet'cha Bite This Burger

Choose One Protein: Ground Chuck Burger, Grilled Chicken Breast OR Veggie Burger Grilled Onions and Sautéed Mushrooms

Assorted Sliced Deli Cheeses and Blue Cheese Crumbles

Fresh Artisan Buns

Sliced Boston Bibb Lettuce, Sliced Tomatoes and Red Onions

Assorted Condiments

French Fries OR Onion Rings

Chef's Choice of Desserts

\$28.00++

Asian Fusion

Asian Slaw Salad

Seared Tune on Brioche with Wasabi Mayo

Egg Fried Rice OR Steamed Rice

Stir Fry Vegetables

Choice of Two Proteins: Beef and Broccoli, Fried Pork Thai Chile Ribs, Orange Chicken, Sesame Ginger

Chicken or Korean BBQ Wings

Chocolate Dipped Fortune Cookies Dusted and Mactcha Green Tea Cookies

\$32.00++

The Ranch

Wild Boar Sausage, Smoked Venison Sausage, and Buffalo Chipotle Sausage Sauteed Onions and Peppers, House Made Potato Chips, and Fried Pickles Chef's Choice Assorted Sauces \$24.00++

SANDWICH PLATTERS & BOXED LUNCHES

Boxed Lunch is Served with Whole Fresh Fruit, Bag of Potato Chips, Choice of Side Salad, Choice of Dessert, Choice of Soft Drink or Bottled Water and Condiments

Maximum of Three Sandwich Options \$24.00++/Person Served Platter Style \$26.00++/Person Boxed

Choose One Side Salad: Quinoa Salad OR Potato Salad

Choose One Dessert: Fresh Baked Cookies OR Chocolate Brownies

Vegetarian Spinach Wrap with Roasted Vegetables, Fresh Mozzarella and Pesto Aioli

Ham & Swiss on Rye with Fresh Sprouts (Mayonnaise and Mustard on the Side)

Roast Beef & Cheddar on a Kaiser Bun with Micro Arugula & Horseradish Cream Sauce

Turkey & Havarti on Wheat Bread with Honey Mustard and Sliced Granny Smith Apples

Grilled Chicken with Mixed Greens, Bacon, Avocado and Ranch Dressing on a Chipotle Wrap

*All menu items are subject to 23% service charge and applicable taxes







PLATED LUNCH

All Plated Lunches Are Accompanied by a Mixed Baby Greens Salad with Chef's Choice of Dressing, Assorted Artisan Breads, Chef's Choice of Dessert, Freshly Brewed Coffee & Hot Teas and Freshly Brewed Iced Tea

Spicy Rigatoni A La Vodka with Crushed Red Chili, Fresh Basil, and Shaved Parmesan Served with Caesar Salad *Add Chicken for \$6.00 or Add Shrimp for \$7.00 \$24.00++

Marinated Chicken Breast with a Whole-Grain Mustard Creme Served with Wild Rice Pilaf and Seasonal Vegetables \$29.00++

House Made Seared Crab Cakes with a Spicy Tartar Sauce Served with Fried Green Beans, Lemon Vinaigrette and Corn Puree \$27.00++

Alaskan Salmon with a Lemon Gremolata Served with Israeli Cous-Cous and Seasonal Vegetables \$30.00++

6 oz. Sirloin with Mushroom Herb Sauce Served with Roasted Red Potatoes and Seasonal Vegetables \$35.00++

Filet of Beef with Shallot Rosemary Reduction Served with Boursin Mashed Potatoes and Seasonal Vegetables \$40.00++



DINNER BUFFETS

Minimum of 15 Guests - All Buffets Are Accompanied by House Tossed Salad with Chef's Choice of Dressing (Unless Otherwise Noted), Assorted Artisan Breads (Unless Otherwise Noted), Chef's Choice of Dessert, Freshly Brewed Coffee & Hot Teas and Freshly Brewed Iced Tea

Good to the Last Drop

Classic Roast Beef with Mushroom Gravy, Honey Marinated Fried Chicken Boursin Garlic Mashed Potatoes and Chef Choice Seasonal Vegetable Home Styled Buttered Biscuits \$39.00++

Chicken Cacciatore

Classic Fresh Tossed Caesar Salad
Lightly Seared Chicken Breast with House Made Vodka Marinara Sauce with Fresh Basil and Capers
Thin Spaghetti Tossed In Marinara with House Made Meatballs
Garlic Bread
Chef's Cannolis
\$38.00++

Backyard BBQ

House Made Cornbread and Cole Slaw
Choice of Two Proteins: BBQ Pulled Chicken, Pulled Pork, or Beef Brisket
Choice of Two Sides: Creamed Corn, Green Chile Mac and Cheese, Baked Beans, or Potato Salad
\$34.00++

Tasty Lenacity

Slow Roasted Corned Beef with House Made Peppercorn Brandy Sauce Rainbow Trout with Lemon Thyme Butter Cabbage with Baby Carrots and Roasted Sweet Potatoes Cherry OR Apple Pie \$42.00++

Rovale

London Broil with a Wild Mushroom Sauce and Grilled Salmon with Artichoke & Sun-Dried Tomato Cream Sauce Oven Roasted Baby Red Potatoes, Wild Rice Pilaf and Grilled Seasonal Vegetables \$50.00++



PLATED DINNER

All Plated Dinners Are Accompanied by Mixed Baby Greens with Chef's Choice of Dressings, Assorted Artisan Breads, Chef's Choice of Dessert, Freshly Brewed Coffee & Hot Teas and Freshly Brewed Iced Tea
*Should More Than Two Entrees Be Selected, The Higher Priced Entrée Will Prevail for All Guests

Herb Roasted Chicken Plate

Marinated Chicken Breast with a Whole Grain Mustard Creme Served with Wild Rice Pilaf and Seasonal Vegetables \$33.00++

Chicken Florentine Plate

Tender Breast of Chicken Filled with Baby Spinach and Provolone Cheese Topped with Wild Mushroom Sauce
Served with Seasonal Vegetables
\$35.00++

Double Bone-In Pork Chop Plate

Roasted Double Bone-In Pork Chop with Bourbon Braised Apples

Served with Boursin Mashed Potatoes and Grilled Seasonal Vegetables

\$37.00++

New York Strip Steak Plate

Grilled New York Strip Steak with a Peppercorn Brandy Reduction Served with Roasted Red Potatoes and Seasonal Vegetables \$44.00++

Filet ot Beet Plate

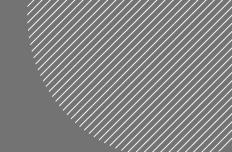
Grilled Filet of Beef with Lump Crab Meat Asparagus with Hollandaise Sauce Served with Boursin Mashed Potatoes and Seasonal Vegetables \$49.00++

Pan Seared Northwestern Salmon Plate

Pan Seared Northwestern Salmon with Lemon Gremolata Served with Israeli Cous-Cous and Seasonal Vegetables \$48.00++



ACTION STATIONS



Pasta: Tri-Colored Bow Tie, Penne, Fettuccine Sauces: Alfredo, Pesto Cream, Marinara & Pure Olive Oil Toppings: Basil, Garlic, Spinach, Mushrooms, Tomatoes, Asparagus, Sun-Dried Tomatoes, Kalamata Olives, Artichokes, Broccoli, Parmesan Cheese, Chicken, Mixed Peppers & Italian Sausage Station Will Incur a \$75 Attendant Fee per Hour \$17.00++

Beef Strips & Sliced Chicken Breasts, Spanish Rice, Guacamole, Pepper Jack Cheese, Cheddar Cheese, Salsa, Sour Cream, Black Olives, Refried Beans, Homemade Green Chili, Corn & Flour Tortillas Station Will Incur a \$75 Attendant Fee per Hour \$18.00++

Ice Cream Sandwiches With Assorted Toppings of Mixed Nuts, M&M Candies, Oreo Cookie Crumbs, Maraschino Cherries, Strawberry Topping, Caramel Topping, Chocolate Syrup, Candy Sprinkles & Whipping Cream \$15.00++





HORS D'OEUVRES

PRICED PER PIECE

HOT

Maryland Crab Cakes with Chipotle Aioli \$8++
Vegetable Spring Rolls with Plum Dipping Sauce \$5++
BBQ Meatballs \$5++
Assorted Petit Quiches \$5++
Miniature Beef Wellington \$8++
Teriyaki Beef or Chicken Skewers \$7++
Italian Stuffed Mushrooms \$5++
Bacon Wrapped Shrimp \$7++
Bacon Wrapped Scallops \$7++

COLD

Assorted Finger Sandwiches \$5++
Seared Tuna on Brioche with Wasabi Aioli \$8++
Jumbo Shrimp Cocktail with Cocktail Sauce \$8++
Fruit Kabob with Orange with Honey Dipping Sauce \$4++
Smoked Trout Dip on Pumpernickel with Pickled Onion \$6++

DISPLAY TRAYS

Veggie Crudité Display

Seasonal Vegetables Served with Garden Ranch Dip \$135.00++ (Serves 25)

Fresh Fruit Display

Seasonal Sliced Fruit Served with an Orange Blossom Honey Yogurt Dip \$135.00++ (Serves 25)

Antipasto Platter

Assorted Italian Meats and Cheeses, Roasted Red Peppers, Assorted Marinated Mushrooms and Olives. Served with Assorted Crackers \$170.00++ (Serves 25)

Imported and Domestic Cheese Display

Served with fruit garnishes and Assorted Crackers \$185.00++ (Serves 25)

Crusted Baked Brie Wheel

Filled with Raspberries and Almond. Served with Assorted Crackers \$185.00++ (Serves 25)

Smoked Salmon Board

with Red Onions, Capers, Hard Boiled Eggs, Herb Cream Cheese. Served with Assorted Crackers \$195.00++ (Serves 25)



BREAKS

The Dip

Traditional Hummus Fresh Pita Bread Wedges Freshly Brewed Iced Tea \$15.00++/Per Person

The Cookie Jar

Assorted Freshly Baked Cookies Half Pint Assorted Milks \$13.00++/Per Person

Mid-Mornina Refresh

Whole Fruit, Granola Bars, Freshly Brewed Coffee and Hot Teas \$13.00++/Per person



Green Chile Queso Dip, Chorizo Bean Dip, Palisade Peach Salsa. Served with Homemade Tortilla Strips and Pita Chips and Assorted Sodas \$16.00++/Per Person

Stadium Cravings

Soft Pretzels with Beer Cheese, Mini Corn Dogs, Jalapeño Poppers, and French Fries \$12.00++/Per Person

The Matinee

Soft Pretzels with Mustard, Homemade Mini Corn Dogs, Fresh Popcorn and Assorted Mini Candy Bars. Served with Assorted Sodas and Bottled Water \$18.00++/Per Person

The Health Nu

Vegetable Crudités with Chive Dip, Build Your Own Granola Bar and Fruit Skewers. Served with Naked Juice and Sparkling Water \$20.00++/Per Person

Protein Pick Me Un

Assorted Diced Deli Meats, Nuts, and Cheeses. Choice of Peanut Butter/Chocolate (or) Strawberry/Banana Smoothie. Served with Bottled Water \$18.00++/Per Person

The Snack Attack

Homemade Potato Chips and Vegetable Crudité with Chive Dip, Hot Spinach & Artichoke Dip with Pita Bread Wedges. Served with Assorted Sodas and Bottled Waters \$17.00++/Per person



BEVERAGES

Freshly Brewed Coffee (Regular and Decaf) & Hot Teas - \$50.00++/Gal

Freshly Brewed Iced Tea - \$30.00++/Gal

Fruit Juice (Choice of Cranberry, Grapefruit, Apple, Orange) - \$30.00++/Gal

Old Fashioned Lemonade - \$30.00++/Gal

Milk (Whole, Skim or Chocolate) - \$4.00++/Each

Bottled Water - \$4.00++/Each

Assorted Bottled Fruit Juice - \$4.50++/Each

Assorted Soft Drinks (Pepsi Products) - \$3.50++/Each

Energy Drinks - \$5.50++/Each

À LA CARTE ITEMS

Assorted Granola Bars - \$4.00++/Each

Assorted Gluten Free Dessert Bars - \$35.00++/Dozen

Freshly Baked Assorted Cookies - \$32.00++/Dozen

Freshly Baked Brownies - \$32.00++/Dozen

Individual Bags of Popcorn - \$3.50++/Each

Individual Bags of Trail Mix - \$4.00++/Each

Individual Bags of Assorted Chips - \$3.50++/Each

Deluxe Mixed Nuts - \$19.95++/Pound

Homemade Tortilla Chips with Fresh Made Salsa - \$6.00++/Per Person



BAR

	HOST	CASH	BOTTLED BEER
			Budweiser/ Bud Light
Premium Well	\$7.00	\$8.00	Coors/ Coors Light
Platinum Well	\$9.00	\$10.00	Miller Lite
BOTTLED BEER			Sam Adams
Domestic	\$5.00	\$5.00	Fat Tire
Import/Micro Brew	\$6.00	\$6.00	New Castle
			Corona/ Corona Light
Tier 1	\$6.50	\$7.00	Heineken
Tier 2	\$8.50	\$9.00	Amstel Light
SODA			
Pepsi Products	\$3.00	\$3.00	PREMIUM LIQUOR
			Jim Beam
			Dewar's
Bottled Still/Sparkling	\$3.00	\$3.00	Cruzan
			Beefeater
			Canadian

WINE

TEIR 1

House Wine by Mondavi - Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon \$28.00 by The Bottle

TIER 2

Premium Wine by Main Street - Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon \$32.00 by The Bottle

PLATINUM LIQUOR

Grey Goose Jack Daniel's

Johnny Walker Black

Bacardi

Sauza

Sapphire Bombay

Crown Royal Patron Silver

^{*}Courtyard by Marriott Denver Cherry Creek Reserves the Right To Limit And/or Restrict The Sale or Consumption of Alcoholic Beverages Based on Discretion.



AUDIO VISUAL EQUIPMENT

PROJECTION

LCD Complete Data Package - \$375.00++

- LCD Projector, 8 Ft. Screen, A/V Table, Extension Cords and Power Strip

LCD Support Package - \$70.00++

- 8 Ft. Screen, A/V Table, Extension Cords and Power Strip

AUDIO

Small P.A. Package - \$230.00++

- 2 Small Speakers W/Stands, Mixer/Amp, & Wireless Microphone - Handheld or Lavaliere

Wireless Microphone (Handheld or Lavaliere) - \$135.00++

Laptop/Mp3 Player Audio - \$20.00++

MISCELLANEOUS

Extension Cord or Power Strip - \$10.00++

Polycom Conference Telephone - \$100.00++

Flip Chart with Post It Pad and Markers - \$55.00++

White Board and Markers - \$40.00++

Podium - \$35.00++

Display Easel - \$15.00++

TECHNICIAN LABOR RATES

Meet and Greet (1 Hour) - \$85.00++

**Upcharge May Apply For Weekends and Outside Regular Business Hours



