

# COURTYARD RICHLAND CATERING

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.



# BREAKS & BEVERAGES

## Sweet & Salty Break

\$8 per person

Assorted Individual Bags of Chips, Savory Chex Mix, Brownies, Cookies, Assorted Soft Drinks

## South of the Border Break

\$10 per person

House Made Tortilla Chips, Fresh Guacamole, Traditional Salsa, Black Bean & Corn Salsa, Queso Dip, Assorted Soft Drinks

## Fruit Infused Water

\$8 gallon

**Choose One:** Rosemary & Strawberry Infused Water **or** Mint & Cucumber Infused Water

## Refreshing Lemonade

\$24 gallon

## Assorted Soft Drinks

\$2 can

Pepsi Products

## Bottled Water

\$2 bottle

## Redbull 8.4oz

\$4.50 can

## Energy Break

\$9 per person

Trail Mix, Granola Bars, Fresh Seasonal Fruit, Assorted Soft Drinks

## Ball Game Break

\$10 per person

Soft Pretzels with Mustard, Freshly Popped Popcorn, Mixed Nuts, Assorted Soft Drinks

## The Coffee Experience

\$35 per gallon - 16 cups per station

Regular & Decaffeinated Coffee, Hot Tea, Iced Water

Add on Flavored Coffee Syrups for an Additional \$5 per Station

## Unsweetened Ice Tea

\$24 gallon

## Assorted Juices

\$3.50 bottle

## Sparkling Water

\$4 bottle



## A LA CARTE

### **Assorted Freshly Baked Cookies**

\$16 dozen

### **Assorted Pastries**

\$24 dozen

### **Fresh Baked Cinnamon Rolls**

\$24 dozen

### **Assorted Bagels with Cream Cheese & Butter**

\$24 dozen

### **Chocolate Dipped Strawberries**

\$24 dozen

### **Assorted Nuts**

\$4 per person

### **Decadent Chocolate Brownies**

\$16 dozen

### **Assorted Muffins**

\$18 dozen

### **Individual Granola Bars**

\$14 dozen

### **Fresh Made Donuts**

\$12 dozen

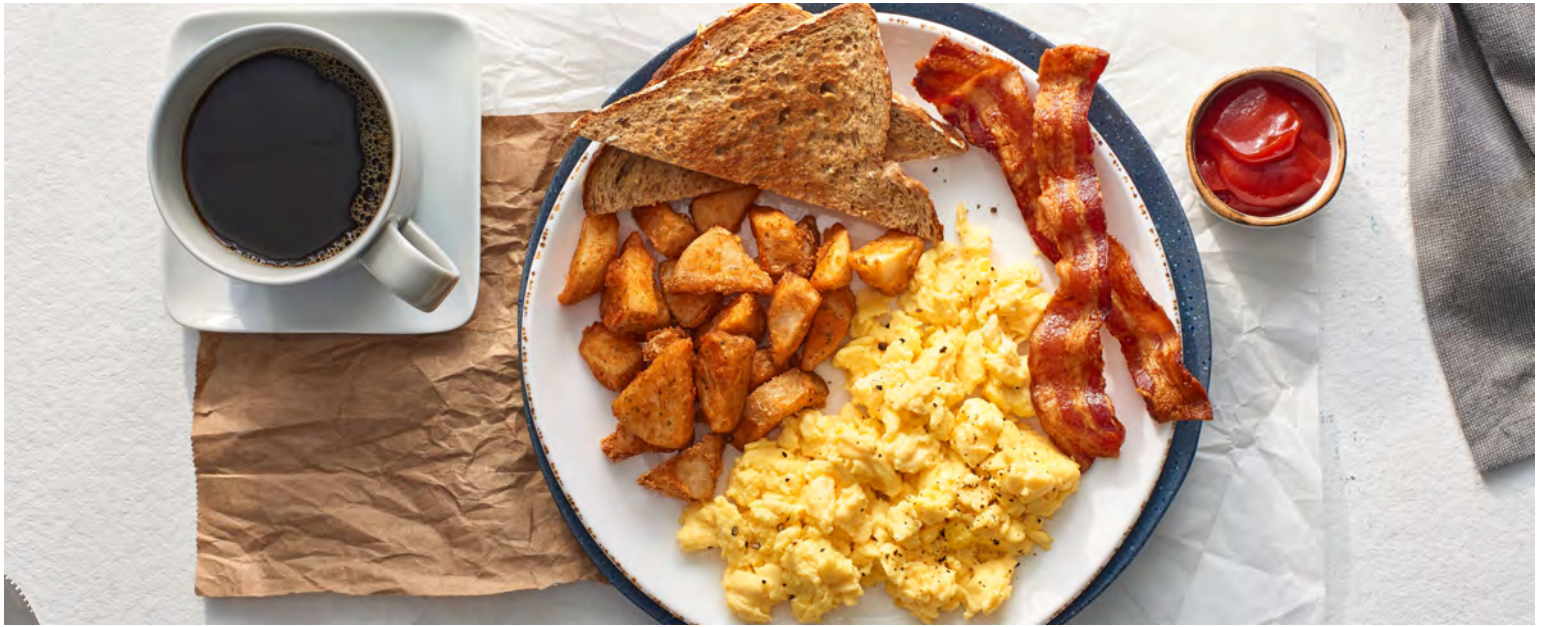
### **Assorted Seasonal Whole Fresh Fruit**

\$19 dozen

### **Carnival Style Freshly Popped Popcorn**

\$3 per person

Served in Individual Bags



# BREAKFAST

All Breakfast Selections Include Regular & Decaf Coffee, Hot Tea & Iced Water. A \$2.00 Charge Per Person Will Be Added For Groups of Less Than 14 People.

## Courtyard Continental Buffet

\$11

Freshly Baked Breakfast Breads, Croissants with Butter & Preserves, Fresh Seasonal Fruits

## Executive Continental Buffet

\$14

Freshly Baked Breakfast Breads with Butter & Preserves, Bagels with Cream Cheese, Individual Assorted Yogurts & Granola, Assorted Cold Cereals with Milk, Fresh Seasonal Fruits

## Healthy Start Buffet

\$14

Fresh Baked Bran Muffin with Butter & Preserves, Warm Oatmeal, Skim Milk & Brown Sugar, Blueberries & Dried Cranberries, Individual Assorted Yogurts, Cottage Cheese, Fresh Seasonal Fruits

## Biscuits & Gravy Buffet

\$17

Scrambled Eggs, Country Ham, Home Fried Potatoes, Freshly Baked Buttermilk Biscuits, Sausage Country Gravy, Fresh Seasonal Fruits

## Belgium Waffles or French Toast Buffet

\$15 | \$17 Both

**Choose One:** Warm Belgium Waffles or French Toast, Fresh Strawberries & Country Syrup, Scrambled Eggs, Crispy Bacon & Sausage Patties, Fresh Seasonal Fruits

## Rise & Shine Buffet

\$16

Scrambled Eggs, Crispy Bacon & Sausage Patties, Home Fried Potatoes, Freshly Baked Breakfast Breads with Butter & Preserves, Fresh Seasonal Fruits



## LUNCH BUFFET

All Lunch Selections Include Regular & Decaf Coffee, Hot Tea & Iced Water. A \$2.00 Charge Per Person Will Be Added For Groups of Less Than 14 People.

### Soup & Salad Buffet

\$17

**Choose One:** Grilled Chicken, Smoked Salmon **or** Bay Shrimp, Fresh Chopped Romaine Lettuce, Grated Parmesan Cheese, Croutons, Garlic Bread, House-Made Caesar Dressing, Chef's Choice Soup of the Day

### Pastabilities Buffet

\$19

**Choose Two Noodles:** Fettuccine, Rigatoni, Penne, Cheese Tortellini, Cheese Ravioli

**Choose Two Sauces:** Sausage Marinara, Garden Marinara, Puttanesca, Alfredo, Pesto Cream Sauce, Clam Sauce - Served with House Green Salad with Assorted Dressings & Garlic Bread

### Riverside Deli Buffet

\$22

Variety of Specialty Breads, Oven Roasted Turkey, Ham, Chicken, Sliced Cheeses, Micro-Greens, Pickles, Fresh Tomatoes, Sliced Red Onions, White Wine Mustard, Trio of Mayonnaise - Served with Field of Greens Salad with Assorted Dressings, Bleu Cheese Bacon Potato Salad, Individual Bags of Chips & Chef's Soup of the Day

### Street Taco Buffet

\$20

Beef & Chicken, Cotija Cheese, Onion, Tomatoes, Pico De Gallo, Lettuce, Sour Cream, House-Made Salsa, Corn Tortillas, Rice, Beans, Cinnamon Crisps  
Add Guacamole \$2

### Greek Gyro Buffet

\$19

Grilled Chicken & Lamb, Lettuce, Tomatoes, Red Onion, Cucumber, Pepperoncini, Kalamata Olives, Tzatziki Sauce - Served with Pita Bread, Romaine Salad with Greek Dressing, Hummus & Pita Chips

### Enchilada Buffet

\$21 | Two \$24

**Choose One:** Shredded Chicken, Three Cheese **or** Seasoned Ground Beef Enchiladas, Salsa, Sour Cream, Guacamole - Served with Roasted Corn & Black Bean Salad & Spanish Rice

# LUNCH CONTINUED

## All American Burger Buffet

\$19 | Both \$22

**Choose One:** Beef Burgers **or** Chicken Patties, Cheeses, Lettuce, Tomatoes, Onion, Pickles, Condiments - Served with Macaroni Salad, House-Made Fries

## French Dip Buffet

\$19

Slow Roasted Roast Beef, French Roll, Au Jus Dipping Sauce - Served with House-Made Fries, Green House Salad with Assorted Dressings

## Baked Potato Bar

\$17

Baked Potatoes, Bean & Beef Chili, Shredded Cheese, Salsa, Sour Cream, Steamed Broccoli, Green Onion, Tomatoes, Bacon Bits - Served with Green House Salad with Assorted Dressings

## Gourmet Grilled Cheese & Tomato Soup

\$15

Blend of Havarti Cheddar & Swiss Cheese, Sourdough Bread - Served with Green House Salad with Assorted Dressings, Creamy Tomato Basil Soup

## BOXED LUNCH

### Turkey & Havarti

\$17

Sliced Turkey, Havarti Cheese, Lettuce, Tomato, Onion, Dijon Mustard on Artisan Bread or Flour Tortilla Wrap - Served in Box with Chips, Whole Fresh Fruit, Cookie & Bottled Water

### Vegetarian

\$16

Feta Cheese, Lettuce, Oven Roasted Vegetables, Red Wine Vinaigrette on Artisan Bread or Flour Tortilla Wrap - Served in Box with Chips, Whole Fresh Fruit, Cookie & Bottled Water

### Cobb Salad

\$17

Field of Greens with Chicken, Bacon, Bleu Cheese, Avocado, Tomatoes, Onion, Bleu Cheese Dressing, Garlic Bread - Served in Box with Chips, Whole Fresh Fruit, Cookie & Bottled Water

### Ham & Swiss

\$17

Sliced Ham, Swiss Cheese, Lettuce, Tomatoes, Onion, Horseradish Mayonnaise on Artisan Bread or Flour Tortilla Wrap - Served in Box with Chips, Whole Fresh Fruit, Cookie & Bottled Water

### Chicken Caesar

\$17

Sliced Chicken Breast, Parmesan Cheese, Romaine Lettuce, Tomato, Caesar Dressing on Artisan Bread or Flour Tortilla Wrap - Served in Box with Chips, Whole Fresh Fruit, Cookie & Bottled Water

### Chicken Caesar Salad

\$17

Crisp Romaine, Creamy Caesar Dressing, Croutons, Parmesan Cheese, Garlic Bread - Served in Box with Chips, Whole Fresh Fruit, Cookie & Bottled Water



# APPETIZERS

Each Platter Serves 25 Guests.

## Seasonal Vegetable Platter

\$90  
Freshly Chopped Vegetables served with Ranch Dip

## Caprese Salad Skewers

\$150 (3 per person)  
Skewered Classic Italian Salad with Aged Balsamic & Extra Virgin Olive Oil

## Cheese Platter

\$100  
Garnished with Fruit & Toasted Mixed Nuts, Smoked Gouda, Aged Cheddar, Swiss & Pepper Jack, Assorted Crackers, Crostini

## Antipasto Platter

\$205  
Artisan Meats, Assorted Cheeses, Olives, House-Pickled Vegetables, Assorted Crackers, Crostini

## Chinese BBQ Pork

\$75 (3 per person)  
Served with Spicy Mustard

## Seasonal Fruit Platter

\$90  
Freshly Sliced Seasonal Fruits

## Meat & Cheese Platter

\$205  
Pepperoni, Salami, Smoked Turkey, Smoked Gouda, Aged Cheddar, Baby Swiss, Assorted Crackers, Crostini

## Hot Crab & Artichoke Dip

\$160  
House-Made Tortilla Corn Chips & Assorted Crackers

## Jumbo Prawns

\$180 (3 per person)  
Fresh Jumbo Prawns with Cocktail Sauce & Lemon

## Fresh Tomato Basil Bruschetta

\$120 (3 per person)  
Balsamic Vinegar & Extra Virgin Olive Oil, Red Onion & Garlic on Toasted Crostini

All Pricing is Subject to 20% Gratuity and 8.6% Sales Tax.

# APPETIZERS CONTINUED

## Moroccan Lamb Skewers

\$125 (2 per person)  
Served with Chimichurri Dipping Sauce

## Display of Mediterranean Spreads

\$215  
Mixed Olive Tapenade, Bleu Cheese Caramelized Onion Tapenade, Roasted Red Pepper Tapenade, Hummus, Fresh Vegetables, House-Made Pita Chips & Crostini

## Oysters

\$180 (3 per person - Must Order 3 Platters)  
Half Shell Raw Oysters Served with Hot Sauce, Mignonette, Lemon & Cocktail Sauce

## Flatbread Pizzas

\$220 (4 pieces per person)  
**Choose One:** BBQ Chicken, Four Cheese, Tomato Mozzarella **or** Pepperoni Flatbread

## Korean Chicken Skewers

\$170 (3 per person)  
Chicken Skewers Marinated in Korean Spices with Chili Garlic Dipping Sauce

## Mini Burger Sliders

\$170 (2 per person)  
Kobe Beef with Caramelized Shallots & Havarti Cheese

## Smoked Salmon Deviled Eggs

\$125 (2 per person)  
Deviled Eggs with Smoked Salmon, Crème Fraiche, Brandy & Topped with Fresh Chives

## Meatballs

\$145 Beef (3 per person)  
Beef Meatballs with Your Choice of Swedish, Teriyaki or BBQ

## Chicken Wings

\$175 (3 per person)  
Bone-In **or** Boneless Chicken Wings with your Choice of BBQ, Teriyaki, Franks Red Hot **or** Golden Garlic - Served with Celery, Carrot Sticks & Bleu Cheese Dip

## Stuffed Mushrooms with Gouda Cheese

\$155 Sausage | \$190 Crab (3 per person)  
Your Choice of Sausage **or** Crab Stuffed Mushrooms with Gouda Cheese

## House Made Dumplings

\$160 (3 per person)  
Open-Faced Steamed Dumplings filled with your Choice of Pork **or** Chicken - Served with Asian Slaw & Chili Garlic Dipping Sauce

## Miniature Dungeness Crab Cakes

\$235 (4 per person)  
Miniature Crab Cakes with a Cilantro Lime Aioli

## Miniature BBQ Pulled Pork Sliders

\$185 (2 per person)  
BBQ Pulled Pork Sliders Served with a Pickle Chip

## Tomato Basil Grilled Cheese Bites

\$105 (2 per person)  
Grilled on Artisan Bread with Roma Tomatoes & Basil Leaf





# DINNER BUFFET

All Dinner Selections Include Regular & Decaf Coffee, Hot Tea, Iced Water & Chef's Choice Dessert. A \$2.00 Charge Per Person Will Be Added For Groups of Less Than 14 People.

## Little Italy Buffet

\$24 | \$27 Both

**Choose One:** Home Style Lasagna **or** Chicken Piccata, Ciliegine Caprese Salad, Caesar Salad, Fresh Seasonal Vegetables & Pesto Flat Bread

## The Astoria Buffet

\$24 | \$27 Both

**Choose One:** Beef Stroganoff **or** Baked Rosemary Chicken, Tortellini Salad, Field of Greens Salad with Assorted Dressings, Oven Roasted Season Potatoes, Fresh Seasonal Vegetables

## Far East Buffet

\$23 | \$26 Both

**Choose One:** Teriyaki Chicken, Sweet & Sour Chicken **or** Sweet & Sour Pork, Egg Fried Rice, Egg Roll, House Made Dumplings, Fortune Cookies

## Enchilada Buffet

\$25 | \$28 Both

**Choose One:** Shredded Chicken, Three Cheese **or** Seasoned Ground Beef Enchiladas, Salsa, Sour Cream, Guacamole - Served with Roasted Corn & Black Bean Salad, Spanish Rice & Tres Leche Cake

## Western BBQ Buffet

\$24 | \$27 Both

**Choose One:** Beef Brisket **or** BBQ Chicken, Baked Beans, Coleslaw, House Made Potato Salad, Warm Corn Bread with Honey Butter

## Captain's Platter

\$30

Lemon Pepper Baked Cod, Crispy Fried Jumbo Shrimp, Breaded Sea Clams - Served with Green House Salad & Assorted Dressings, Wild Rice Pilaf, Coleslaw, Tartar Sauce & Cocktail Sauce

## Chicken Fried Buffet

\$24 | \$27 Both

**Choose One:** Buttermilk Fried Chicken Thighs **or** Chicken Fried Steak, Macaroni & Cheese, Creamy Apple Slaw, Fresh Seasonal Vegetables, Biscuits with Butter

## Pastabilities Buffet

\$26

**Choose Two Noodles:** Fettuccine, Rigatoni, Penne, Cheese Tortellini, Cheese Ravioli - **Choose Two Sauces:** Sausage Marinara, Garden Marinara, Puttanesca, Alfredo, Pesto Cream Sauce, Clam Sauce - Served with House Green Salad with Assorted Dressings, Garlic Bread

# PLATED DINNER

Build Your Own Plated Dinner. All Dinner Selections Come with Regular & Decaf Coffee, Hot Tea, Iced Water, Fresh Seasonal Vegetables, Rolls with Butter, & Chef's Choice Dessert. Selecting More Than One Entree Will Result in Additional \$3 Per Person Based on Highest Priced Entree.

## CHOOSE ONE SALAD:

### Green House Salad

Green House Salad with Assorted Dressings Mixed Greens with Cucumbers, Carrots & Tomatoes

### Raspberry Vinaigrette Salad

Field of Greens Raspberry Vinaigrette Salad Mixed Greens with Apples & Bleu Cheese Crumbles

### Traditional Caesar Salad

Romaine Lettuce, Parmesan Cheese & Garlic Croutons

### Wedge Salad

Wedge Iceberg Lettuce with Bleu Cheese Crumbles & Crispy Bacon

## CHOOSE ONE STARCH:

### Wild Rice Pilaf

### Savory Mashed Yams

### Roasted Fingerling Potatoes

### Polenta

### Roasted New Potatoes

### Garlic Mashed Potatoes

## CHOOSE ONE ENTREE:

### Herb Crusted Chicken

\$27

Marinated in Olive Oil & Garlic Herbs

### Herb Crusted Pork Tenderloin

\$27

Slow Roasted & Sliced Thin with Pan Gravy

### Cod Provençale

\$27

Baked Cod with a Tomato Caper Salsa

### London Broil

\$28

Broiled Marinated Flank Steak Sliced into Thin Strips with a Burgundy Mushroom Sauce

### Alder Plank Salmon

\$32

Baked Salmon over a Plank of Alder with Riesling Pear Beurre Blanc Sauce

### Chicken Chordonnay

\$27

Grilled Chicken Breast in a White Wine Mushroom Sauce

### Prime Rib of Beef Au Jus

\$40

Slow Roasted Prime Rib, Served with Creamy Horseradish & Au Jus

### Grilled New York Strip Loin

\$38

Seasoned Grilled New York with Sautéed Wild Forest Mushrooms

**Surf & Turf**

\$39

Center-Cut Petite Sirloin & Garlic Shrimp Scampi



# BANQUET BAR

A \$100 Bar Set Fee Will Apply to All Banquet Bars. Bar Times are Limited to 10am-11:30pm.

## Platinum Liquor

\$9.50

Glenlivet, Glenfiddich, Grey Goose, Jameson, Johnny Walker Black, Makers Mark, Patron Silver, Woodford Reserve

## Gold Liquor

\$8.50

Bombay Sapphire, Crown Royal, Dewar's, Disaronno Amaretto, Grand Marnier, Absolut, Jack Daniels, Kettle One, Stolichnaya

## Silver Liquor

\$7.50

Bacardi Superior, Baileys, Canadian Club, Captain Morgan, Gordons, Jim Bean White Label, Jose Cuervo, Kahlua, Smimoff, Tanqueray

## Mimosa

\$6.00

Champagne & Orange Juice

## House Red & White Wines

\$7.50

Barnard Griffin Red Blend & Chardonnay

## Domestic Beer

\$6.00

Budweiser, Coors Light, Michelob Ultra, Miller Lite

## Imported & Microbrew Beer

\$6.50

Corona, Corona Light, Heineken, Stella Artois, Guinness, Blue Moon, Sam Adams Seasonal, Sierra Nevada, Fresh Squeezed IPA, Angry Orchard

## Bloody Mary

\$7.50

Bacardi Superior, Tomato Juice, Celery Stick, Tabasco

# TECHNOLOGY

All Audio & Visual Services Have a Daily Rental Charge.

## Flip Chart on Easel with Markers

\$35 each

## Dry Erase White Board on Easel with Markers

\$35 each

## LCD Projector with Screen

\$150 package

Includes 8ft Screen with AV Table & Power Extension Cord

## Projection Screen

\$50

Includes 8ft Screen with AV Table & Power Extension Cord

## Microphone with Sound System

\$150 package

Wireless Handheld or Lapel Microphone with PA Sound System

## Polycom Conference Phone

\$45 each

## Dance Floor

\$100 Set Fee

## Podium with Laser Pointer

Complimentary



## GENERAL INFORMATION

Prices are per person, unless otherwise notated. Pricing is based on one hour of service. 20% of the food and beverage will be added as a Service charge to your invoice plus applicable tax. 70% of the service charge will be distributed to service staff. Selecting two entrees will result in an additional \$3 per person based on highest priced entrée. For customized and additional menu options, please contact our sales department. Prices are subject to change without notice, based on market and food pricing.

COURTYARD RICHLAND COLUMBIA POINT

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