



## Courtyard Montvale Catering Menu

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## 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



### Continental Breakfast

Chilled Orange, Cranberry & Apple Juices  
Fresh Baked Breakfast Breads to Include:  
Assorted Bagels, White, Wheat & Rye breads,  
Muffins, and Croissant,  
Butter, Cream Cheese and Fruit Preserves  
Display of Fresh Seasonal Fruits  
Individual Boxed Cereals with Low-fat and Skim  
Milk, Nutri-Grain Bars, Fresh Brewed Starbucks  
Coffee, Decaffeinated Coffee & Premium Teas, Half  
& Half and 2% Milk

**\$15++**

### Breakfast Enhancements

Assorted Individual Boxed Cereals with Low-fat  
and Skim Milk  
\$3.00++ Per Person  
Assorted Yogurt & Granola  
\$3.00++ Per Person  
Sliced Fresh Seasonal Fruits  
\$3.00++ Per Person  
French Toast with Powdered Sugar & Maple Syrup  
\$3.00++ Per Person

### All American Breakfast Buffet

Chilled Orange, Cranberry & Apple Juices  
Fresh Baked Breakfast Breads to Include:  
Assorted Bagels, White, Wheat & Rye breads,  
Muffins, and Croissants  
Butter, Cream Cheese and Fruit Preserves, Whole  
Fresh Fruit, Fluffy Scrambled Eggs, Crisp Bacon and  
Country Sausage Links  
Breakfast Style Hash Brown Potatoes  
Fresh Brewed Starbucks Coffee, Decaffeinated  
Coffee & Premium Teas, Half & Half and 2% Milk

**\$18++**

### Breakfast Enhancements

Assortment of Bistro Pastries, Muffins, Scones,  
Pound Cake  
\$4.00++ Per Person  
Omelet Station with Diced Tomatoes, Onions,  
Mushrooms, Ham,  
Shredded Cheddar and Mozzarella Cheeses  
\$5.00++ per person  
(\$75 Chef Fee)

## BREAKFAST



### Brunch Menu

Chilled Orange, Cranberry & Apple Juices Fresh Brewed Starbucks Coffee, Decaffeinated Coffee & Premium Teas, Half & Half and 2% Milk, Fresh Baked Breakfast Breads to Include: Assorted Mini Bagels, White, Wheat & Rye breads, Butter, Cream Cheese and Fruit Preserves, Display of Fresh Seasonal Fruits, Fluffy Scrambled Eggs, Breakfast Style Hash Brown Potatoes

**\$39.95++**

### Brunch Menu (continued)

Choose 1 Meat:

Crisp Bacon, Country Sausage Links, or Turkey Sausage Patties

Choose 1 Salad:

Tossed Garden Salad Served with Dressing Selection, Classic Caesar Salad, Spinach Salad, Greek Salad, Fresh Mozzarella & Tomato with Basil Vinaigrette + \$2.00 ++ Per Person

### Brunch Menu (continued)

Choose 2 Hot Selections:

Chicken Marsala, Chicken Francese, Fillet of Salmon with Fresh Herb & Tomato, Crab-meat Stuffed Filet of Sole with Lemon Herb Sauce, Roast Sirloin of Beef Served with Brandied Peppercorn Sauce, Beef Bourguignon with Pearl Onions in a Burgundy Wine Sauce, Penne a la Vodka, Rigatoni Pomodoro, Bow Tie Pasta with Broccoli & Garlic & Oil

### Dessert

Chef's Selection of Cake

**\$4++**



## LUNCH



### It's a Wrap!

Deli Mustard and Creamy Mayonnaise, Pickle chips, Individual Bags of Chips and Pretzels, Assorted Diet & Regular Soft Drinks, Still Bottled Waters

Freshly Made Wraps (Select 3):

Turkey BLT with Provolone  
Roast Beef with Gruyere  
Hummus and Grilled Veggie  
Fresh Mozzarella with Roasted Red Peppers and Spinach  
Classic Tuna Salad  
Grilled Chicken Caesar

**\$25++**

### It's a Wrap! (continued)

Sides (Select 2):

Red Skin Potato Salad  
Creamy Cole Slaw  
Macaroni Salad  
Tossed Garden Salad  
Classic Caesar Salad  
Tri-Color Pasta Salad

## LUNCH



### **The Garden State Deli Buffet**

Sliced Ripe Tomatoes, Crisp Lettuce, Onions & Pickle Chips  
Assorted breads: Kaiser rolls, Whole Wheat & Rye  
Deli Mustard and Creamy Mayonnaise  
Individual Bags of Chips and Pretzels  
Assorted Diet & Regular Soft Drinks  
Still Bottled Waters  
**\$25++**

### **The Garden State Deli Buffet (cont.)**

Display of Freshly Sliced Deli Meats & Cheeses to Include:  
Roast Top Round of Beef  
Roasted Turkey Breast  
Baked Ham  
Genoa Salami  
Cheddar, Gruyere & Provolone Cheeses

### **The Garden State Deli Buffet (cont.)**

Sides (Select 2):  
Red Skin Potato Salad  
Creamy Cole Slaw  
Macaroni Salad  
Tossed Garden Salad  
Classic Caesar Salad  
Tri-Color Pasta Salad

## LUNCH



### South of The Border

Assorted Beverages including bottled water, regular and diet sodas.

Tossed Garden Salad, Chicken Tortilla Soup, Mexican Rice & Beans, Churros

Make Your Own Taco Station to Include:

Seasoned Ground Beef and Fajita Chicken  
Shredded Lettuce, Diced Tomatoes, Onions,  
Sliced Jalapeno Peppers, Shredded Cheddar  
Cheese, Crisp Taco Shells and Soft Flour Tortillas

**\$27++**

### Taste of Italy

Assorted Beverages including bottled water, regular and diet sodas.

Minestrone Soup

Caesar Salad

Garlic Bread

Penne Ala Vodka

Chicken Francese

Eggplant Parmesan

Tiramisu

**\$32++**

### The Half-Time

Bratwurst: served with sauerkraut, mustard & rolls

Wings: Buffalo and Barbecue

Philly cheesesteak egg rolls

French Fries

Macaroni salad

Chef selection of freshly baked cookies

Included: Assorted Diet & Regular Soft Drinks

Still Bottled Waters

**\$27++**



## LUNCH



### Surf & Turf

Assorted Diet & Regular Soft Drinks, Still Bottled Waters  
Tossed Garden Salad  
Tomato Basil Soup  
Filet of Salmon with Fresh Herb & Tomato  
Beef Bourguignon with Pearl Onions in a Burgundy Wine Sauce  
Herb Roasted Red Skinned Potatoes  
Chef's Selection of Fresh Seasonal Vegetables  
Chef's Selection of Cake  
**\$32++**

### The Montvale

Assorted Diet & Regular Soft Drinks, Still Bottled Waters  
Spinach Salad  
Cajun Shrimp  
Marinated Grilled Sliced Flank Steak with Wine reduction  
Chicken Cordon Bleu  
Rice Pilaf  
Green Beans Almondine  
Fresh Sliced Fruit Display  
**\$35++**



## DINNER



### The Courtyard Dinner Buffet

Assorted Dinner Rolls with Butter, Our Chef Selection of Fresh Seasonal Vegetables, Sliced Fresh Seasonal Fruits, Chef's Selection of Desserts, Assorted Diet, Regular Soft Drinks and Water, Fresh Brewed Starbucks Coffee, Starbucks Decaffeinated Coffee & Tazo Teas, Half & Half and 2% Milk

**\$39.95++**

### The Courtyard Dinner Buffet (cont.)

Market Fresh Salads (Select One):  
Classic Caesar - Creamy Caesar Dressing, Herb Croutons and Parmesan Cheese  
Courtyard - Crisp Greens, Cucumbers, Grape Tomatoes, Carrots and  
Black Olives, Served with Dressing Selections  
Spinach - Tossed with Walnuts & Boursin Cheese, Served with Raspberry Vinaigrette

### The Courtyard Dinner Buffet (cont.)

Entrees (Select Three):  
Chicken Cordon Bleu  
Chicken Francese - Sautéed in a Lemon Sauce  
Eggplant Parmesan  
Filet of Salmon - Topped with a Fresh Herb & Tomato Bruschetta  
Crabmeat Stuffed Filet of Sole - Served with a Lemon Herb Cream Sauce  
Cajun Shrimp  
Beef Bourguignon - Beef Tips with Pearl Onions in a Burgundy Wine Sauce  
Marinated Grilled Sliced Flank Steak - with Wine reduction  
Bow Tie Pasta with Broccoli, Garlic & Oil  
Penne alla Vodka

Sides (Select One):  
Herb Roasted Red Bliss Potatoes  
Rice Pilaf

## BREAKS



### Coffee Break

Fresh Brewed Starbucks Coffee, Decaffeinated Coffee, Premium Teas, Half & Half and 2% Milk  
**\$6.75++**

### All Day Beverage Break

Assorted Diet & Regular Soft Drinks, Still Bottled Waters, Fresh Brewed Starbucks Coffee, Decaffeinated Coffee, Premium Teas, Half & Half and 2% Milk  
**\$9.00++**

### Build Your Own Break

Individual Bags of Chips & Pretzels, Fresh Seasonal Fruits, Assorted Soft Drinks, Bottled Waters, Fresh Brewed Starbucks Coffee, Decaffeinated Coffee, Premium Teas, Half & Half and 2% Milk  
Choice of Any 2:  
Freshly Baked Cookies  
Assorted Bistro Pastries  
Assorted Power Bars, Protein Bars & Granola Bars  
Assorted Candy Bars  
Assorted Yogurt & Granola  
**\$15.00++**

### Build Your Own Break (cont.)

Sweet Gourmet Cupcakes  
Selection of Mini Donuts  
Peanut Butter with Sliced Apples, Celery and Pretzels  
Fresh Vegetable Crudit with Herb Dip  
Display of Cheeses Served with Assorted Crackers  
Jumbo Soft Hot Pretzels Served with Spicy Mustard  
Mediterranean Hummus with Seasoned Pita Chips  
Tomato and Mozzarella Salad  
Cocktail Franks with Ketchup  
**\*\*\*Add \$3++ for additional selections\*\*\***

## TECHNOLOGY



### Audio Visual Offerings:

Easel	\$15++
Flipchart with Markers	\$40++
LCD Projector	\$225++
Microphone	\$125++
Polycom Phone	\$75++
Whiteboard	\$35++
Screen	\$30++





## ADDITIONAL INFORMATION

### GUARANTEES:

Guaranteed number of guests is due no later than 2 weeks prior to event date.

### PAYMENT:

A credit card is required to guarantee all meeting space, food and beverage, and audio visual equipment. Hotel requires a credit card authorization form on file for meeting charges. Guests paying by check must remit payment at least 21 days prior to event.

### MINIMUM:

All Food & Beverage is a minimum of 10 people

### CANCELLATION:

Cancellation of a contracted event will incur a fee based on schedule below, payable within 30 days of cancellation:

More than 90 days prior to the scheduled date - 25% of estimated food & beverage revenues

61-90 days prior to event date - 50% of estimated food & beverage revenues

30-60 days prior to event date - 75% of estimated food & beverage revenues

Less than 30 days to event date - 100% of estimated food & beverage revenues

### TAX AND SERVICE:

NJ State Sales Tax - 6.625%

Service Charge - 22%

\*Prices subject to change