

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



Healthy Start

Seasonal fresh fruit
Yogurt and granola
Oatmeal and assorted cereals
Assorted breakfast juices
Starbucks Regular and Decaf Coffee
Tazo Herbal teas

10.00/per person

American Continental

Assorted sliced bagels
Assorted muffins
Assorted Danishes
Cream cheese, butter and jams
Seasonal fresh fruit
Assorted Breakfast juices
Starbucks Regular and Decaf Coffee
Tazo Herbal teas

13.00/per person

Executive Breakfast

Fresh scrambled eggs
Bacon or Sausage
Breakfast potatoes
Seasonal fresh fruit
Assorted sliced bagels
Assorted breakfast juices
Starbucks Regular and Decaf Coffee
Tazo Herbal teas

15.00/per person

BREAKFAST



Al La Carte Items

Muffins and Danishes \$20.00/ a dozen
Bagels w/cream cheese \$20.00/ a dozen
Cold Cereal w/Milk \$4.00/ per person
Assorted Yogurt \$18.00/ per dozen
Assorted Juices \$3.00 a Bottle

BREAKS



All Day Coffee Break

Unlimited Starbucks Regular and Decaf Coffee
Tazo Herbal teas

Bottled Water, Pepsi Soda's, and
Ice Teas

11.00/per person

Ball Park Snacks

Philly soft pretzels, peanuts, tortilla chips with
cheese sauce, sour cream, and salsa

Assorted Pepsi soda's and Bottled water
10.00/ per person

Guilty Pleasure

Freshly baked dark chocolate & Sea Salt Cookies,
gourmet fudge brownies, chips, and assorted
chocolate candy

Starbucks Regular and Decaf Coffee
Tazo Herbal teas, Pepsi sodas, Ice Teas, and Bottled
water

9.00/ per person

Healthy Choice Snack Basket

Season fruit, granola bars, Trail mix, Kashi Bars

Bottled Water and Energy Drinks

12.00/ per person

BREAKS



Create Your Own Mirmosa Bar

*2 drinks per person

Buffet style variety of juices and garnishes

Juices: Orange, cranberry, and grape fruit

Garnishes: raspberries, strawberries, blueberries, pineapples, coconut flakes, orange slices, lemon, limes and cherries

\$10.00/ per person

Create Your Own Bloody Mary Bar

* 2 drinks per person

Buffet style of garnishes

Bloody Mary Mix: house made mix

Garnishes: celery, carrots, olives, Ol Bay, Worcestershire, hot sauce, pickles, celery seed, lemon, lime, bacon, salt and pepper

\$10.00/ per person

LUNCH



Bistro Choice (20pp min)

Seasonal Soup
Sandwich Selection Choice of 3:
Roast Turkey BLT, w Mayo
Country Ham w/ American Cheese
Roast beef w/ Cheddar horseradish Mayo
Very Vegi
Fresh seasonal fruit,
bag of chips
Freshly baked dark chocolate and sea salt cookie,
Bottle of water
14.00/per person

Bistro Deluxe

Assorted sandwiches and wraps
Fresh garden salad
Seasonal fresh fruit
Bag of chips
Assorted desert platter
Freshly brewed Starbucks Regular and Decaf coffee
and herbal Tazo teas
Ice Tea and bottled water
18.00/per person

Bistro Lite

Bistro soup of the day
Little gems Caesar and Modern Cobb salad with
choice of dressing
Fresh rolls
Freshly brewed Starbucks regular and Decaf coffee,
Herbal Tazo teas, Iced Tea and Bottled water
14.00/per person

Bistro Grill (20 pp min)

Beef burger, cheese, bacon, lettuce and tomato
French fries
Creamy coleslaw or Potato salad
Seasonal fresh fruit
Desert platter including freshly baked cookies and
brownies
Freshly brewed Starbucks Regular and Decaf coffee
and herbal Tazo teas
Ice Tea and bottled water
16.00/per person

LUNCH



Bistro Pizza Flatbreads

*Pizzas will be made based on number of attendants

Choices:

Margarita, Prosciutto and Arugula
Torino Sausage, Pepperoni and Cheese

Side: Caesar Salad

Desert: Freshly baked chocolate chip cookies

13.75/per person

Soup and Salad Bar

Salad Bar including:

Romaine Lettuce, Spinach, Tomatoes, Cucumbers,
Bacon, Carrots, Green Onions, Croutons, Grilled
Chicken Breast, Jack, Cheddar, and Parmesan
Cheese

Dressings: Caesar, Ranch, and Balsamic Vinaigrette

Desert: Fresh Fruit

10.95/per person

Southwestern Table

Southwestern Cobb Salad: Romaine Lettuce,
Tomatoes, Bacon, Avocado, Grilled Chicken Breast,
Jack Cheese, and Green Chili Ranch dressing

Chicken Quesadillas: Jack Cheese, Salsas and Sour
cream

Side: Chips with Guacamole and Salsa

12.75/per person

DINNER



Your Choice of 2 Entrees

Chicken Marsala
Vegetable Lasagna with Alfredo Sauce
Roasted Herb Chicken Breast
Individual Pot Pie
Vegetable baked pasta
19.00/per person

Sides

Crisp garden Salad w/assorted dressings
Dinner rolls

Beverages

Starbucks Regular and Decaf Coffee
Tazo Herbal teas, and bottled water

Your Choice of 2 Desserts

Triple Chocolate Cake
Carrot Cake with cream cheese icing
New York Cheesecake
Caramel Apple Pie
Dark Chocolate & Sea Salt Cookies

RECEPTION



Non-alcoholic beverages

Bottled Water
Assorted Bottled Juices
Assorted Bottled Pepsi Products
3.00/per person

Domestic Beer Package

Coors Light
Budweiser
Bud Light
Michelob Ultra-Light
Miller Light
Yuengling
4.00/ per person

Premium Beer Package

Sierra Nevada Pale Ale
Heineken
Sam Adams Boston Lager
Blue Moon Belgian White
Dogfish Head 60 Minutes IPA
Stella Artois
Corona Extra
Corona Light
Guinness Stout
Angry Orchid Cider
Craft Variety Beers
5.50 per person

RECEPTION



Wine Bar

Reds
Barefoot Merlot
Dark Horse Cabernet Sauvignon
Naked Grape Pinot Noir
Concannon Petite Syra
Crane Lake Malbec
Beringer Red Moscato
24.00/ bottle

Whites

Dark Horse Chardonnay
Simply Naked Pinot Grigio
Woodbridge Sauvignon Blanc
Barefoot Moscato
Sutterhome Reisling
\$24.00/ bottle

Spirits Open Bar

Jack Daniels Whiskey
Smirnoff Vodka
Bacardi White Rum
Jose Cuervo Gold Tequilla
Gordon's Dry Gin
Captain Morgans Spiced Rum
Canadian Club Whiskey
Jim Beam Bourbon
Fireball Whisky
Grants Scotch
6.00/ per drink

TECHNOLOGY



Oak Room

Set-Ups:

Conference Style	Seats 20 people
Theatre Style	Seats 75 people
Classroom	Seats 50 people
U-Shape	Seats 30 people
Hollow Square	Seats 38 people
Social	Seats 48 people

*Round tables can be rented for \$10.00/per table

*Delivery and pick up fee is \$60

Pricing

Room Rental (1-5 hours)	\$250.00
Room Rental (6 plus hours)	\$500.00
LCD Projector	\$50.00/ a day
Flipcharts with markers	\$25.00/ a day
Whiteboard	no charge
Screen 6ft	no charge
Internet	no charge
AV cart w/power cords	no charge
Extension cords	\$10.00/ a day
Guests must bring own microphone and mixer	



ADDITIONAL INFORMATION

Menu Prices do not include 20% gratuity and 7% tax

Menu Selections and number of attendants must be confirmed 1 week prior to event to allow for smooth and efficient service

Please inform sales manager of any special food restrictions and or allergies.