

# 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 audio visual services, our expert staff can provide anything your event needs. We look forward to planning your next event or meeting together soon.*

The Courtyard® Events Team

# PLATED BREAKFAST

**All Selections Include: Chilled Orange Juice, Freshly Brewed Starbucks Coffee, and Assorted Teavana Tea**  
*Plated mealshavenominimum. Platedmealshavenominimum. Allpricesareperperson-highestpriced item prevails*

*\*\*Vegetarian & Gluten Free Menu Options Available Upon Request\*\**

## **The Traditional | \$25.00 per person**

*Assorted Muffins and Assorted Pastries Fluffy*

*Scrambled Eggs*

*Seasoned Breakfast Potatoes Crispy*

*Bacon or Sausage Links (Vegan*

*Option available)*

## **Brioche French Toast | \$27.00 per person**

*French Toast with Fresh Black Berries or Strawberries,  
Honey mascarpone, Candied Walnuts, or Vermont Maple Syrup (Chose 2)*

*Fluffy Scrambled Eggs*

*Crispy Bacon*

## **Short Rib Hash | \$30.00 per person**

***Braised Short Rib, Seasoned Breakfast Potatoes, Rustic Bread.***

*All prices are per person and 2 hours service, unless otherwise noted. It is subject to a 23% service charge and 7.75% sales tax.*

# BREAKFAST BUFFET

**All Selections Include: Chilled Orange Juice, Freshly Brewed Starbucks Coffee, and Assorted Teavana Teas**

**The Continental | \$22.00 per person**

*Fresh Sliced Seasonal Fruit (Cantaloupe, Honeydew, Pineapple, Strawberry, and Blueberry).*

*Assorted Breakfast Breads with Butter and Fruit Preserves (Not included bagels and muffins).*

*House Cereals Served with 2% and Skim Milk*

**The Deluxe Continental | \$27.00 per person**

*Fresh Sliced Seasonal Fruit (Cantaloupe, Honeydew, Pineapple, Strawberry, and Blueberry).*

*Assorted Breakfast Breads with Butter and Fruit Preserves (Not included bagels and muffins).*

*Assorted Cereals Served with 2% and Skim Milk, Individual Yoplait Yogurt & Breakfast Bars (Choice granola bar and Nutrigrain Bar).*

**The All American | \$30.00 per person**

*Fresh Sliced Seasonal Fruit (Cantaloupe, Honeydew, Pineapple, Strawberry, and Blueberry).*

*Assorted Breakfast Breads with Butter and Fruit Preserves (Not including bagels or muffins).*

*Fluffy Scrambled Eggs*

*Seasoned Breakfast Potatoes*

*Crispy Bacon or Sausage Links (Vegan option available).*

**Buffets require a minimum of (25) guests and are based on 60 minute service.**

**Payment for (25) guests will apply to Groups with less than (25) guests.**

*All prices are per person and 2 hours service, unless otherwise noted. It is subject to a 23% service charge and 7.75% sale*

# BREAKFAST ENHANCEMENTS

**Enhancement items are priced as an addition to your breakfast selection and may not be ordered individually**

All prices are per person, unless otherwise noted, and are subject to a 23% service charge and 7.75% sales tax.

**Oatmeal with Brown Sugar, Milk, and Raisins | \$2.50 per person**

**Whole Fruit (Apple, Banana, or Orange) | \$1.50 each**

**Assorted Breakfast Breads with Butter and Fruit Spread | \$3.50 per person**

*(Not including bagels or muffins).*

**Toasted Bagels with Cream Cheese | \$4.50 per person**

**Signature Cinnamon Rolls | \$4.50 per person**

**Assorted Cereals with Milk | \$3.50 per person**

**Assorted Yogurt Parfaits | \$4.00 per person**

**Buttermilk Pancake (1) with Butter and Maple Syrup | \$2.00 per person**

**Breakfast Burrito (1) | \$5.00 per person**

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# AM/PM BREAKS

**The listed break menus are for (60) minutes of service**  
**All breaks include: Freshly Brewed Regular Starbucks Coffee, Decaffeinated Starbucks Coffee,  
and Assorted Teavana Tea**

**Café Break | \$14 per person**

*Assorted Freshly Baked Cookies and Chocolate Brownies*

**Healthy Refresh | \$14 per person**

*Assorted Dannon Oikos and/or Chobani Yogurt, House Granola, Assorted Fancy Nuts, Trail Mix*

**Energy Boost | \$16 per Person**

*Assorted Energy Drinks, Kind Bars, Power Bars, Nutrigrain Bars, Whole Fresh Fruit*

**Local's Choice | \$16 per person**

*Tortilla Chips and Salsa, Guacamole Dip, Queso Dip*

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# SNACKS + BITES

**Assorted Individual Bags of Chips | \$3.00 per person**

**Tortilla Chips & Salsa | \$5.00 per person**

**Sliced Seasonal Fruit Served with Honey Yogurt Dip | \$7.00 per person**

**Garden Vegetables with Pepper-Cream and Ranch Dip | \$7.00 per person**

**Whole Fresh Fruit | \$28.00 per dozen**

**Assorted Energy Bars | \$32.00 per dozen**

**Fresh Baked Cookies | \$36.00 per dozen**

**Chocolate Brownies | \$36.00 per dozen**

*All prices are per person, unless otherwise noted, and are subject to a 23% service charge and 7.75% sales tax.*

# ALL DAY BREAK PACKAGES

## Meeting Planners Break \$30.00 per person

### Minimum (25) Guests

#### Continental Breakfast

Sliced Seasonal Fruit Display  
Assorted Breakfast Breads  
Butter & Fruit Preserves  
Assorted Chilled Juices  
Coffee & Tea Service

#### Mid-morning break

Assorted Canned Soft Drinks  
Bottled Waters  
Coffee & Tea Service

#### Afternoon Break

Assorted Freshly Baked Cookies  
Freshly Baked Brownies  
Assorted Canned Soft Drinks  
Bottled Water  
Coffee & Tea Service

## Deluxe Meeting Planners Break \$75 per person

### Minimum (25) Guests

#### Breakfast

Sliced Seasonal Fruit Display  
Assorted Breakfast Breads  
Butter & Fruit Preserves  
Assorted Bagels and Cream Cheese  
Yogurt Parfaits Served with Granola

Assorted Chilled Juices

Coffee & Tea Service

#### Mid-Morning break

Assorted Canned Soft Drinks  
Bottled Waters  
Coffee & Tea Service

#### Lunch (Choice of 1)

Deli Buffet, South of the Border Buffet, or Italian  
Buffet

#### Afternoon Break

Assorted Cookies & Brownies  
Assorted Canned Soft Drinks  
Bottled Waters  
Coffee & Tea Service

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# HOT + COLD BEVERAGES

**Regular or Decaffeinated Freshly Brewed Starbucks Coffee | \$85.00 per gallon**

**Hot Water and Assorted Teavana Teas | \$85.00 per gallon**

**Hot Chocolate | \$65.00 per gallon**

**Fresh Fruit Infused Water | \$25.00 per gallon**

**Assorted Canned Soft Drinks | \$4.00 each**

**Sparkling Water | \$4.00 per person**

**Starbucks Cold Mocha & Caramel Frappuccino | \$6.00 each**

**All Day Beverage Service | \$30 per person**

Regular, and Decaffeinated Freshly Brewed Starbucks Coffee, Hot Water, & Assorted Teavana Teas

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# COLD PLATED LUNCH

**All Selections Include: Iced Tea & Water (Coffee & Hot Tea upon Request)**  
**Plated meals have no minimum. All prices are per person – highest priced item prevails**

**The Wedge | \$25.00 per person**

Crispy Iceberg Lettuce Wedge, House Blue Cheese Dressing, Blistered Cherry Tomatoes, Crispy Bacon, House Made Croutons, Artisan Rolls & Whipped Butter, Chef's Choice of Dessert

**Southwestern Cobb | \$30.00 per person**

Iceberg Lettuce, Crispy Bacon, Diced Grilled Chicken Breast, Avocado, Green Onions, Diced Tomato, Corn, Monterey Jack, Green Goddess Dressing, Artisan Rolls & Whipped Butter, Chef's Choice of Dessert

**Add To Any Salad**

**Chicken \$5.00 per person**

**Salmon \$9.00 per person**

**The Bronx Sammie | \$26.00 per person**

Marble Rye, Thick Cut Pastrami, Provolone Cheese, Coleslaw.

Choice of (1): Seasoned Steak Fries OR Mac and Cheese

Choice of (1): Traditional Brownies, Blondies OR Freshly Baked Cookies

**Grilled Chicken Sandwich | \$25.00 per person**

Croissant, Herbed Chicken Breast, Roasted Peppers, Caramelized Onions, and Provolone cheese.

Choice of (1): Seasoned Steak Fries OR Mac and Cheese.

Choice of (1): Traditional Brownies, Blondies OR Freshly Baked Cookies

**\*\*Vegetarian & Gluten Free Menu Options Available Upon Request\***

*All prices are per person, unless otherwise noted, and are subject to a 23% service charge and 7.75% sales tax*

# BOXED LUNCH

**\$27.00 per person**

**All Selections Include: Potato Chips, Whole Seasonal Fruit, Condiments, and Freshly Baked Cookie,  
Choice of Soft Drink or Water**

## **Roast Turkey Breast**

Roasted Turkey Breast with Provolone Cheese Served on Whole Grain Wheat Bread, tomato, and lettuce.

## **Sliced Roast Beef Sandwich**

Sliced Roast Beef with Sharp Cheddar Cheese Served on a Kaiser Roll, tomato, and lettuce.

## **Smoked Ham**

Smoked Ham with Sharp Cheddar Served on a Butter Croissant, tomato, and lettuce.

## **Grilled Vegetable Wrap**

Grilled Vegetables and Brown rice with quinoa on a Spinach Tortilla

**\*\*Vegetarian & Gluten Free Menu Options Available Upon Request**

*All prices are per person, unless otherwise noted, and are subject to a 23% service charge and 7.75% sales tax.*



**All Selections Include: Iced Tea, Freshly Brewed Starbucks Coffee and Assorted Teavana Teas**

**Buffets require a minimum of (25) guests and are based on (60) minute service.**

**Payment for (25) guests will apply to Groups with less than (25) guests**

**Deli Buffet | \$35.00 per person**

Minestrone Soup  
Tossed Mixed Greens with Italian Vinaigrette  
Tender Sliced Roast Beef, Roasted Turkey, and Baked Ham  
Swiss and Cheddar Cheeses  
Creamy Pesto, Horseradish Mayonnaise, and Dijon Mustard  
Selection of Baked Breads and Kaiser Rolls  
Pasta Salad, Sliced Seasonal Fruit, and Freshly Baked Cookies

**South of the Border Buffet | \$36.00 per person**

Tortilla Soup Garnished with Cilantro, Tortilla Strips and Cotija Cheese  
Chicken Fajitas with Flour Tortillas  
Carne Asada with Ancho Chile Sauce and Corn Tostadas  
Sour Cream, Shredded Cheese, Diced Tomatoes, Onions, and Cilantro  
Traditional Mexican Rice & Pinto Beans  
Crisp Tortilla Chips with Fresh Salsa  
Churros

**Italian Buffet | \$36.00 per person**

Tomato Florentine Soup  
Caesar Salad with Garlic Bread, Antipasto Salad  
Chicken Milanese Pomodoro  
Sautéed Parmesan Vegetables with Italian Herbs  
Tiramisu

**North County Picnic Buffet | \$39.00 per person**

Fancy Field Greens with Balsamic Vinaigrette and Herbed Ranch Dressing, Rustic Redskin Potato Salad  
Charbroiled Chicken Breast with Fresh Herbs and Infused Olive Oil  
Marinated Grilled Beef Tri-Tip with Smokey BBQ Sauce  
Grilled Corn  
Chocolate Brownies & Blondies

# PLATED DINNER

**Plated Dinners are Served with Artisan Bread Rolls & Whipped Butter.  
Beverage Service Includes: Water and Hot Tea or Coffee (Iced Tea Upon Request)  
Plated meals have no minimum. All prices are per person, unless otherwise noted.**

**Choice of One Starter:** Mixed Greens Salad, Seasonal Salad, Potato Leek Soup or Cauliflower and Bacon Soup.

**Choice of One Dessert:** New York Cheesecake, Three Layer Chocolate Cake, or Tiramisu.

**Pecan Crusted Salmon | \$50.00 per person**

Chef's Lemon Butter Sauce, Sautéed Seasonal Asparagus, Mashed Potato, Toasted Nuts, and Panko, Topped with Fresh Parmesan.

**Lemon Herb Chicken | \$45.00 per person**

Herb marinated Chicken Breast, Rice Pilaf, Grilled Asparagus, and chicken sauce.

**Pork Chops Crusted | \$47.00 per person**

Crusted Parmesan and Panko Pork Loin, Seasoned Finger links Potato, and Herb dressing.

**8 oz. Filet Mignon | \$60 per person**

Filet Mignon, melted blue cheese, Seasoned Brussel Sprouts with Parmesan Cheese and balsamic Glaze, Sweet potato.

**Dual Entrees are available; all meals will be charged at the highest priced item chosen\***

*All prices are per person, unless otherwise noted, and are subject to a 23% service charge and 7.75% sales tax.*

# BUFFETS

**All Selections Include: Iced Tea, Freshly Brewed Starbucks Coffee and Assorted Tazo Teas**

**Buffets require a minimum of (25) guests and are based on (60) minute service.**

**Payment for (25) guests will apply to Groups with less than (25) guests**

## **The Valley Barbeque Buffet | \$65 per person**

Dinner Rolls and Whipped Butter, Mixed Greens Salad Tossed with Tomatoes, Cucumbers, Feta Cheese, and Croutons, Classic Macaroni Salad, Buttermilk Ranch Dressing and/or Balsamic Dressing, Herbed Roasted Chicken Breast or BBQ beef sliders (3), Yellow corn, Red Skin Potato Salad and Steamed Cauliflower, Broccoli, and Carrots. Assorted Brownies, and Cookies.

## **Little Italy Buffet | \$70 per person**

Dinner Rolls and Whipped Butter, Caesar Salad, Romaine Lettuce, Parmesan, Garlic Croutons, and Caesar dressing. Antipasto Salad with Salami, Gruyere cheese, Artichoke Hearts, Cherry Tomatoes, pepperoncini, and Kalamata Olives. Mushroom Ravioli in Alfredo Sauce. Breaded Chicken Breast with Pomodoro Spaghetti. Butter Poached Tilapia, Parmesan Roasted Potatoes Sautéed Peas & Carrots, Tiramisu.

## **Chef's Elegance Buffet | \$70 per person**

Dinner Rolls and Whipped Butter, Minestrone Soup, Mixed Green Salad Tossed with Tomatoes, Cucumbers, Feta Cheese, and Croutons, Buttermilk Ranch Dressing and/or Balsamic Dressing. Wild Mushroom Chicken Marsala, Mashed potatoes, and Mixed Veggies. Roasted Mahi Mahi, Gratin Broccolini, Carrot Cake.

*All prices are per person, unless otherwise noted, and are subject to a 23% service charge and 7.75% sales tax.*

# APPETIZERS

All of these items need to be  
ordered 6 days in advance

## Hot Hors D'oeuvres

*(items below may be tray passed  
if plated food.)*

(Minimum of 50 Pieces)

**Mini Beef Quesadilla | \$175.00**

**Swedish Meatballs | \$150.00**

**Buffalo Chicken Wings with Blue Cheese, Ranch, and Barbeque Dipping Sauces | \$150.00**

**Coconut Fried Shrimp with Sweet Chili Dipping Sauce | \$250.00**

**Crab Stuffed Mushroom Caps | \$175.00**

**Beef Sliders | \$275.00**

## Skewers

*(items below may be tray passed  
if plated food.)*

### **Chicken Brochettes with pineapple**

Chicken tender pieces of sirloin, Red and Green Bell Pepper, and Red Onion  
**\$175.00 Serves 25 / \$200.00 Serves 50 / \$225.00 Serves 75 / \$250.00 Serves 100**

### **Beef Brochettes**

Beef tender pieces, Red and Green Bell Pepper, and Pineapple  
**\$150.00 Serves 25 / \$175.00 Serves 50 / \$200.00 Serves 75 / \$275.00 Serves 100**



### **Firecracker Shrimp Lumpia**

Seasoned pieces of shrimp with water chestnuts, boursine cheese, sweet chili sauce, cilantro and Thai seasonings

**\$150.00 Serves 25 / \$175.00 Serves 50 / \$200.00 Serves 75 / \$225.00 Serves 100**

### **Date Wrapped**

Delicious, sweet California Dates stuffed with Goat Cheese and wrapped in applewood smoke bacon.

**\$150.00 Serves 25 / \$175.00 Serves 50 / \$200.00 Serves 75 / \$225.00 Serves 100**

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# APPETIZERS (*cont.*)

## Displays

### Fresh Fruit Display

**\$150.00 Serves 25 / \$250.00 Serves 50 / \$350 Serves 75 / \$450.00 Serves 100**

### Vegetable Crudités with Ranch Dressing

**\$150.00 Serves 25 / \$250.00 Serves 50 / \$350.00 Serves 75 / \$450.00 Serves 100**

### Charcuterie Board

with Assorted Cheeses and Meats, Assorted Crackers and/or Crostini, Dried Fruits, Assorted Nuts, Assorted Fruit jam and/or Sauces

**\$175.00 Serves 25 / \$275.00 Serves 50 / \$375.00 Serves 75 / \$475.00 serves 100**

### Flatbread Pizza

(Cheese or Peperoni) Made with Naan Bread

**\$200.00 Serves 25 / \$275.00 Serves 50**

*All prices are per person, unless otherwise noted, and are subject to a 23% service charge and 7.75% sales tax.*

# BEVERAGES

**One ( 1 ) Bar Set Up Per (75) Guests**

**Each Bar Must Achieve \$200.00 In Beverage Sales, Before Service Charge and Sales Tax, Per Hour,  
Based On A Two ( 2 ) Hour Minimum, OR, \$150.00++ Bartender Set Up Fee Applies**

## **Hourly Soft Drink Package**

Assorted Canned Soda, Juice, and Bottled Water

**\$9.00 per person for first hour**

**\$4.00 per person each additional hour**

## **Hourly Beer, Wine, and Soft Drink Bar Package**

Assorted Domestic and Imported Bottled Beer, House Red and White Wine,

Assorted Canned Soda and Juice

**\$12.00 per person for first hour**

**\$7.00 per person each additional hour**

## **Hourly Call Bar Package**

Call Cocktails, Assorted Domestic, Imported & Craft Bottled Beer, House Red and White Wine,

Assorted Canned Soda and Juice.

**\$20.00 per person for first hour**

**\$15.00 per person for each additional hour**

**Call Selections:** Absolute Vodka, Tito'd Vodka, Tanqueray Gin, Jack Daniel's Whiskey,  
Dewar's Blended Whiskey, Captain Morgan Spiced Rum, Bailey's Irish Cream

## **Hourly Premium Bar Package**

Premium Cocktails, Assorted Domestic, Imported & Craft Bottled Beer, Premium Red and White Wine,

Assorted Canned Soda and Juice

**\$26.00 per person for first hour**

**\$18.00 per person for each additional hour**

**Premium Selections:** Includes All Call Bar Selections Plus:

Woodford Reserve Bourbon, Glenfiddich Whiskey, Johnny Walker Black Label Whiskey,

Crown Royal Whiskey, Bombay Sapphire Gin, Patron Silver Tequila

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# INDIVIDUAL BEVERAGE PRICING GUIDE

Individual Beverage Pricing	Hosted Bar	Non-Hosted (Cash) Bar
Bottled Domestic Beer.....	\$7.00 Each	\$8.00 Each
Bottled Craft & Imported Beer.....	\$8.00 Each	\$9.00 Each
House Red & White Wine.....	\$8.00 Per Glass	\$10.00 Per Glass
Premium Red & White Wine.....	\$10.00 Per Glass	\$12.00 Per Glass
Call Liquor.....	\$ 9.00 Each	\$10.00 Each
Premium Liquor.....	\$10.00 Each	\$12.00 Each

**Drink Tickets** (minimum of 25) **\$8.00 Each Inclusive**

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