

YOUR MEETING. NO SMALL MATTER. MEETING/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





Courtyard Continental

Served with freshly brewed Starbucks coffee (regular and decaffeinated), Teavana teas, fruit juices (orange, apple, and cranberry)

Hand-cut seasonal fresh fruit, and assorted pastries. Pastries may include croissants, scones and muffins served with butter and assorted preserves \$26.00 Per Person

All American Buffet

Served with freshly brewed Starbucks coffee (regular and decaffeinated), Teavana teas, fruit juices (orange, apple, and cranberry)

Assorted pastries, which may include croissants, scones and muffins served with butter and assorted preserves, bagels with assorted cream cheese, fluffy scrambled eggs, crispy bacon, savory sausage links, breakfast potatoes with diced onions and peppers, and a seasonal fresh fruit display

(Minimum of 25 Guests)

\$38.00 Per Person

South Coast Continental

Served with freshly brewed Starbucks coffee (regular and decaffeinated), Teavana teas, fruit juices (orange, apple, and cranberry)

Hand-cut seasonal fresh fruit, an assortment of individual flavored vogurts, bagels with an assortment of cream cheeses, classic oatmeal with brown sugar, bananas, and walnuts, and assorted pastries. Pastries may include croissants, scones and muffins served with butter and assorted preserves.

\$28.00 Per Person

Elevated Brunch

Served with Keurig individual hot beverages, including Starbucks coffee and Teavana teas Assortment of artisan breads and miniature pastries, platter of creminelli prosciutto, pickled onions, lemon vinaigrette arugula. Served with roasted herbed chicken, and roasted red rosemary potatoes

\$42.00 Per Person

All Menu Prices are Subject to 23% Service Charges, 2% Administration Fee, and Local State Taxes



BREAKFAST



Business Class Plated Breakfast

Served with freshly brewed Starbucks coffee (regular and decaffeinated), Teavana teas, includes assorted pastries, bagels with cream cheese and jams Plated meal - choice of two (2) chicken sausages OR

three (3) apple smoked bacon along with seasoned breakfast potato and cage free scrambled eggs \$28.00

Enhancement 1

Yogurt Bar Served with vanilla honey yogurt, assortment of berries, trail mix, granola, and chocolate chips \$10.00 per person with breakfast meal \$12.00 per person if ordered a la carte

Enhancement 2

Baked Sweet Treats Served with fresh baked assortment of donuts, cheese Danishes, and chocolate croissants

\$8.00 per person with breakfast meal \$12.00 per person if ordered a la carte

Enhancement 3

Belgian Waffle Station Served with chocolate chips, strawberry topping, maple syrup and whipped cream \$12.00 per person with breakfast meal \$14.00 per person if ordered a la carte

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BREAKFAST BREAKS





Enhancement 4

Banana French Toast Made with banana bread topped with candied walnuts, pecans, sliced bananas, Vermont maple syrup and whipped cream

\$12.00 per person with breakfast meal \$14.00 per person if ordered a la carte

Enhancement 5

Breakfast Burritos

Plated burrito with your choice of one meat: crispy bacon strips, savory sausage, or chorizo. Served with fluffy scrambled eggs, shredded cheese, and breakfast potatoes, wrapped in a flour tortilla and served with salsa roja and salsa verde on the side.

\$14.00 per person with breakfast meal \$16.00 per person if ordered a la carte

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LUNCH



Lunch Buffet

(Minimum of 25 guests) Includes freshly brewed Starbucks coffee (regular and decaffeinated), Teavana teas, freshly brewed iced tea, and Chef's choice for dessert

Taste of Italy

Classic Caesar salad with grated parmesan and garlic croutons, chicken parmesan with marinara sauce, fettuccini with creamy alfredo sauce, grilled vegetables, and garlic bread sticks

\$50.00 Per Person

Deli Buffet

Mixed green garden salad with choice of dressing, Pasta salad, potato salad, sliced fresh seasonal fruit, assorted smoked ham, turkey and roast beef sandwiches on French rolls with Cheddar and Swiss cheese. Sliced tomatoes, lettuce, onions, pickles, and condiments on the side \$46.00 Per Person

Mediterranean Buffet

Greek salad with tomato, cucumbers, feta cheese, kalamata olives, and Greek vinaigrette. Marinated chicken or beef Gyros with roasted tomatoes, zucchini, onions, and tzatziki sauce. Served with Mediterranean rice, warm pita bread, and classic garlic hummus \$52.00 Per Person

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LUNCH



South of the Border Buffet

Southwest chopped salad, cheese enchiladas, fajitas (chicken or beef), Spanish rice and beans, flour tortillas, chips, salsa, sour cream and guacamole

\$52.00 Per Person

East Meets West Buffet

Mixed green garden salad with sesame-vinaigrette dressing, chicken teriyaki, stir-fry vegetables, fried rice, mini vegetable egg rolls with sweet and sour sauce \$52.00 Per Person

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BISTRO PLATED LUNCH





Bistro Plated Lunch

Includes freshly brewed Starbucks coffee (regular and decaffeinated), Teavana teas, and freshly brewed iced tea Chef's choice for dessert \$32.00 Per Plate

The Modern Cobb Salad

Little gem lettuce, grape tomatoes, gorgonzola crumbles, picked onion, cooked bacon, chicken breast, avocado mash, and hard cooked boiled egg Served with green goddess herb dressing

The Goddess BLT

Whole wheat rustic bread, bacon, chicken breast, little gem lettuce, tomato, pickled red onion and avocado mash Served with fries

Pesto Prosciutto Flatbread

Oval flatbread, basil pesto, creamy ricotta cheese, roasted tomatoes, prosciutto, and extra virgin olive oil

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BISTRO PLATED LUNCH





Little Gem Chicken Caesar Salad Little gem lettuce, caesar dressing, grilled chicken, parmesan cheese, croutons and black pepper

Roast Beef Havarti Sandwich

Whole wheat bread with roast beef deli, lettuce, tomato, horseradish cream, and havarti cheese Choice of 1 bag of chips

Margarita Flatbread

Oval flatbread, marinara sauce, oven roasted tomatoes, parmesan cheese, jack cheese, and shredded basil leaves

Tuna Croissant Sandwich

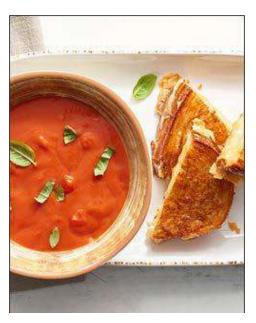
Tuna albacore salad with celery, lettuce, tomato Served on vie de france bread Choice of 1 bag of chips

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ENHANCED PLATED LUNCH





Enhanced Plated Lunch

Includes freshly brewed Starbucks coffee (regular and decaffeinated), Teavana teas and freshly brewed iced tea, assorted rolls with butter, mixed green salad Chef's choice of dessert

Penne Arrabiata

Penne tossed in a spicy pomodoro sauce with grilled chicken and fresh basil \$36.00 Per Plate

Classic Chicken Cordon Bleu with Buttered Linguine Pasta

Chicken cordon bleu with smoked ham, creamy swiss cheese Served with buttered linguine pasta \$36.00 Per Plate

Chicken Formaggio

Breaded parmesan chicken breast with a Chardonnay herb cream sauce Served with roasted red potatoes and market fresh vegetables Chef's choice for dessert \$36.00 Per Plate

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ENHANCED PLATED LUNCH





Oriental Pacific Salmon Miso Marinated Salmon Served with steamed Botan rice, pickled beets, cucumber, and cabbage.

\$46.00 Per Plate

The Blue Bayou Grilled tiger prawn shrimp and grilled filet mignon topped with herbed Béchamel sauce. Chef's choice for dessert \$74.00 Per Plate

All American Steak and Potatoes

6 oz. grilled prime rib topped with a port wine sauce Served with mashed potatoes and market fresh vegetables *prepared medium rare \$59.00 Per Plate

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(Minimum 25 guests) Includes freshly brewed Starbucks coffee, decaffeinated coffee, Teavana teas, freshly brewed icedtea and assorted rolls with butter Chef's choice for dessert

One Entree | \$50.00 per person Two Entrees | \$58.00 per person Three Entrees | \$68.00 per person

Salads (Choice of one)

Tossed Romaine and Mesclun mix Served with heirloom tomatoes, croutons, and shredded carrots. Ranch and Italian dressings on the side.

Caesar Salad Traditional romaine lettuce, parmesan cheese, croutons and Caesar dressing

Orchard Salad Spinach and romaine mix, homemade spiced pecans, dried cranberries, granny smith apples, crumbled gorgonzola cheese, and balsamic vinaigrette dressing

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Accompaniments (Choice of two accompaniments per first entrée, one more to be included for each additional entrée)

-Rosemary Roasted Baby Red Potatoes

-Mashed potatoes whipped with roasted garlic and butter

-Potato au Gratin sprinkled with Swiss cheese and baked until golden brown

-Braised green beans with crimini mushrooms

-Rice pilaf, a seasoned mixture of wild and white rice

-Zucchini and yellow squash sautéed and served with herb and spice blend

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Dinner Buffet Entrées

Tuscan Chicken Roasted with sun dried tomato and artichokes, Served with a zesty garlic red sauce Alaskan Cod

Seared, flaky cod served with a zesty white wine lemon caper sauce

Baked Salmon

Bakes salmon served with pesto cream sauce

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Beef Short Ribs Seared and slow cooked, served with a red wine reduction **Cheese Ravioli** Cheese stuffed ravioli with alfredo sauce

Beef Tenderloin

Herb roasted and garnished with root vegetables

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PLATED DINNER





Plated Dinner

Includes freshly brewed Starbucks coffee, decaffeinated coffee, Teavana teas, and freshlybrewed iced tea, Assorted rolls with butter Choice of salad and choice of dessert

Salads (Choice of one)

Tossed Romaine and Mesclun Mix Salad served with heirloom tomatoes, croutons, shredded carrots, and with ranch and Italian dressings on the side.

Or

Chef's Salad Served with kale, pear, goat cheese, and caramelized onions with red balsamic dressing

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PLATED DINNER





Plated Dinner Entrées

Airline Cut Baked Chicken

Seared, double breasted with tri-colored roasted peppers, kalamata olives, mozzarella cheese and a garlic white wine sauce served with rice and market fresh vegetables \$46.00 Per Plate

Rosemary Chicken

Soaked in buttermilk and roasted golden brown, Served with market fresh vegetables, garlic mashed potatoes and rosemary butter \$46.00 Per Plate

Roasted Pork Loin

Honey glazed and roasted with peach and apple Chutney. Served with market fresh vegetables and a baked potato with butter, sour cream and chives \$48.00 Per Plate

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PLATED DINNER





Filet of Salmon

Seared and roasted with shallot chardonnay sauce, served with rice pilaf and market fresh vegetables \$52.00 Per Plate

Buttered Garlic Shrimp

Served with wild rice and market fresh vegetables \$56.00 Per Plate

Flank Steak

Herb crusted with au jus sauce and horseradish cream, served with garlic mashed potatoes and market fresh vegetables

served medium rare

\$60.00 Per Plate

Prime Rib

10 oz. cut with gorgonzola cheese and a red wine sauce. Served with red roasted potatoes and market fresh vegetables

served medium rare

\$65.00 Per Plate

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BREAKS





Freshly brewed Starbucks coffee, decaffeinated coffee and Teavana teas

Healthy Break

Fresh seasonal Fruit and berries, vegetables with ranch dip, trail mix, assorted bottled juices and sparkling water \$20.00 Per Person

Chips and Salsa Break

Crisp tortilla chips with fresh tomato salsa and fresh handmade guacamole, assorted sodas and sparkling water \$18.00 Per Person

Cookie Break

Freshly baked assorted gourmet cookies and deluxe brownies, assorted sodas and sparkling water \$20.00 Per Person

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BREAKS





Snack Break

Fresh buttered popcorn, bagged peanuts, hot jumbo pretzels with spicy mustard and melted cheese, assorted sodas and sparkling water \$20.00 Per Person

Executive Break Package

Early morning: fresh cut seasonal fruit and assorted pastries including croissants, danishes and muffins. Served with butter and assorted preserves. Assorted fruit juices

Mid-morning: full refresh of beverages, assorted sodas and sparkling water

Afternoon: full refresh of beverages plus a choice of either assorted cookies and brownies or fresh vegetables with dip \$46.00 Per Person

Courtyard Santa Ana Spud Shakers

Homemade gourmet potato chips with flavored Seasonings -Ranch -Cajun -Kansas City \$16.00 Per Person

A La Carte

Assorted Individual Yogurts | \$4.00 each Assorted Chips | \$4.00 each Granola Bars | \$3.50 each Trail Mix | \$3.50 each

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BEVERAGES & PASTRIES SERVED AL A CARTE



Beverages

Starbucks Coffee | 60.00 per gallon

Sodas | 4.00 each

Freshly Brewed Iced Tea | 50.00 per gallon

Lemonade | 50.00 per gallon

Bottled Water | 4.00 each

*All Day Beverage Service Includes bottled water, sparking waters, Starbucks coffee, hot Teavana teas, sodas and fruit juices | 20.00 per person

Pastries

Assorted Pastries | 32.00 per dozen Including buttery croissants, muffins and pastries

Assorted Bagels | 32.00 per dozen Served with a selection of flavored cream cheeses

Freshly Baked Assorted Gourmet Cookies |28.00 per dozen

Deluxe Brownies | 30.00 per dozen

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RECEPTION



Appetizers – Priced per 50 pieces

Mini crab cakes with remoulade sauce 250.00	Beef tenderloin with garlic aioli on crostini 275.00
Stuffed mushroom caps 225.00	Tomato bruschetta with mozzarella on garlic crostini 200.00
Coconut fried shrimp 275.00	Sun dried tomato and boursin cheese spread, focaccia points 200.00
Chicken satay with peanut sauce 225.00	Red pepper pesto chicken canapes on garlic ciabatta 200.00
Beef satay with a teriyaki glaze 250.00	Swedish meatballs 200.00
Mini quesadillas, choice of cheese OR chicken 225.00	Scallops wrapped in bacon 300.00
Mozzarella cheese sticks with marinara sauce 200.00	Boneless buffalo chicken strips 225.00

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RECEPTION



Platters – Priced per 50 guests

Fruit and Cheese Display | 300.00 selection of cheeses served with seasonal fresh fruit and berries, french bread and assorted crackers

Fresh Vegetable Crudites | 275.00 carrot sticks, zucchini, cauliflower, celery, radishes, broccoli, bell peppers served with Hummus and ranch dip

Mediterranean Platter | 275.00 Cucumber, tomatoes, olives, falafels, tabouli, classic garlic Hummus and Pita bread Italian Vegetable Platter | 275.00 grilled eggplant, zucchini and yellow squash with marinated mushrooms and artichoke hearts, served with shaved pecorino romano cheese

La Fiesta | 250.00 tri-colored tortilla chips with ground beef, warm nacho cheese, cotija cheese, jalapeno, diced tomatoes, onions, and fresh spicy avocado sauce

Dessert Table | 275.00 mini cannoli, cream puffs , marble cake, fruit tarts, lemon tarts and cheesecake

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BAR – BEVERAGE OPTIONS





Hosted Bar

Beer & Wine Hourly Package

First Hour | 20.00 per person Each Additional Hour | 14.00 per person

House Hourly Package

First Hour | 25.00 per person Each Additional Hour | 16.00 per person

Premium Hourly Package

First Hour | 26.00 per person Each Additional Hour | 18.00 per person

Top Shelf Hourly Package

First Hour | 30.00 per person Each Additional Hour | 20.00 per person

Drink Prices

Domestic Beer | 9.00 per each

Imported Beer | 11.00 per each

House Wines | 14.00 per each

Premium Wines | 16.00 per each

House Cocktail | 14.00 per each

Premium Cocktail | 16.00 per each

Top Shelf Cocktail | 20.00 per each

Soft Drinks, Bottled Water, Mineral Water, Juice | 4.00 per each

All Bars are subject to a Bartender Fee of \$150.00 per bartender.

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TECHNOLOGY





AUDIOVISUAL EQUIPMENT

LCD Projector and Screen | 275.00 LCD Projector | 250.00 LCD Support Package | 60.00 8' drop down screen includes small AV table, extension cord and power strip 10 ft. LCD Screen with LCD Support Package | 75.00 Sound Patch | 200.00 Wireless Handheld Microphone | 55.00 Lapel Microphone | 100.00 Flip Chart | 50.00 includes paper and markers Flip Chart | 60.00 includes self stick paper and markers Polycom | 100.00 local and toll free calls included long distance charges will be applied to final bill Podium | 50.00 Easel | 20.00 Laser Pointer | 15.00 Power Strip | 12.00 Wired Internet with cable | 300.00 Additional Equipment Available Upon Request

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