

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



CLASSIC CONTINENTAL

assorted muffins and bagels
cream cheese, butter, and preserves
sliced fruit & assorted yogurt
hard boiled eggs
orange juice & milk
coffee, decaf, and hot tea
\$9.95

DELUX BREAKFAST TABLE

scrambled eggs
bacon or sausage
pancakes, breakfast potatoes
assorted muffins & bagels
cream cheese, butter, and preserves
sliced fruit & assorted yogurt
orange juice & milk
coffee, decaf, and hot tea
\$13.95

BRUNCH TABLE

bacon or sausage
scrambled eggs, breakfast potatoes, Sliced
fruit, bagels with cream cheese, butter,
and preserves
grilled chicken, cob salad
vegetable medley
dessert du jour
coffee, decaf, and hot tea
\$18.95

LUNCH



BOX LUNCH

pre-select up to two(2) sandwiches
roasted turkey blt, Chicken Caesar wrap,
buffalo chicken wrap, or veggie wrap
chips and whole fruit
dessert du jour
assorted chilled beverages
\$12.95

BISTRO TABLE

Garden salad with assorted dressings
soup du jour with gourmet crackers
Roasted turkey blt & buffalo chicken wrap
potato chips
iced tea and lemonade
\$16.95

DELI TABLE

garden salad with assorted dressings
potato salad
deli sliced ham & turkey
assorted cheese
lettuce, tomato, red onion, kosher dills
mayonnaise & mustard
fresh deli breads & potato chips
dessert du jour
Iced tea & lemonade
\$14.95

LUNCH



STIR FRY TABLE

garden salad with assorted dressings
shrimp and chicken
rice and vegetable medley
dessert du jour
iced tea and lemonade
\$18.95

FIESTA TABLE

southwest cobb salad with assorted
dressings
seasoned ground beef and chicken strips
black beans, corn, tortilla chips,
shredded lettuce, cheddar cheese, chopped
onion, chopped tomatoes, salsa, sour
cream, guacamole
taco shells & flour tortillas
dessert du jour
Iced tea & lemonade
\$18.95

PASTA TABLE

caesar salad with croutons
meat lasagna
cheese ravioli with meat sauce
broccoli chicken alfredo
rigatoni pasta with marinara sauce
fresh garlic bread, vegetable medley
dessert du jour
iced tea and lemonade
\$18.95

SOUP AND SALAD BAR

broccoli cheddar & tomato soups
build your own salad with
romaine lettuce, spinach, chicken, turkey,
ham, shredded cheese, chopped onion,
cucumber, tomatoes, avocado, corn, black
beans, cranberries, bacon & hard boiled
egg
assorted dressings
dessert du jour
Iced tea & lemonade
\$18.95

BREAKS



COFFEE BREAK

freshly brewed coffee, decaf, and hot tea

*make it starbucks fresh brewed coffee for just \$1 more

*add starbucks specialty drinks for \$2 more

\$2.95

HEALTHY START

fresh fruit cup, yogurt granola parfait, assorted individual yogurt
soft drinks, bottled water

\$8.95

FULL REFRESHMENT BREAK

freshly brewed coffee, decaf, hot tea
soft drinks, juices, and bottled water

*make it starbucks fresh brewed coffee for just \$1 more

*add starbucks specialty drinks for \$2 more

\$6.95

DAY AT THE PARK

vegetable crudits with dip
assorted cheeses with gourmet crackers
whole fruit
soft drinks, bottled water

\$8.95

DINNER



ITALIAN TABLE

lightly buttered pierogis
caesar salad with croutons
meat lasagna
cheese ravioli with meat sauce
broccoli chicken alfredo
rigatoni pasta with marinara sauce
fresh garlic bread
vegetable medley
dessert du jour
assorted beverages
\$20.95

BBQ DINNER TABLE

potato salad and cole slaw
western chicken and pulled pork
mastaccioli
vegetable medley
baked beans and French fries
dessert du jour
assorted beverages
\$20.95

RECEPTION



FRESH VEGETABLES WITH HUMMUS DISPLAY

small 10-20 guests \$35
medium 21-30 guests \$50
large 31-40 guests \$65

CHEESE AND CRACKER DISPLAY

small 10-20 guests \$45
medium 21-30 guests \$60
large 31-40 guests \$75

HORS D'OEUVRES

assorted finger sandwiches
individual vegetable & dip cups
deep fried pickles
pierogis
battered mushrooms
devilled eggs
meatballs (bbq, sweet & sour, or swedish)
\$49

*HORS D'OEUVRES PRICED EACH PER 50 PIECES

SLICED SEASONAL FRUIT DISPLAY

small 10-20 guests \$35
medium 21-30 guests \$50
large 31-40 guests \$65

COOKIE TRAY

\$18 per dozen assorted cookies

HORS D'OEUVRES

chicken tenders with dipping sauce
mini quesadillas with salsa
chicken wings (bbq, buffalo, or plain)
mini burgers with condiments
shrimp cocktail
\$79

HORS D'OEUVRES

assorted mini quiche
flatbread (spicy chicken, bbq chicken, or margarita)
bite size chicken tacos
\$79

RECEPTION



REGULAR BAR HOURS

5:00pm - 10:00pm

keep the bar open until 2:00am for your group
\$75 bartender fee

OPEN BAR

premium beer, wine, and liquor
all guests over 21 must be paid for
18% gratuity will be added
\$19.99

TECHNOLOGY



AUDIOVISUAL EQUIPMENT

LCD Projector	\$30.00 / day
Conference Phone	\$30.00 / day
Flip Chart	\$15 / day