

COURTYARD SPRINGFIELD DOWNTOWN

EVENT MENU

Whether you are planning a business meeting, family reunion or wedding reception, having plenty of options and personalized attention can turn any occasion from special to spectacular. From flexible meeting spaces, delicious on-site catering, and audio visual services, our expert staff can provide anything your event needs.





PLATED BREAKFAST

Groups of 5-25 people. All plated breakfasts include freshly baked buttermilk biscuits, assorted fruit jams and butter, freshly brewed coffee, decaf, iced tea and water.

All American

\$12 per person

fresh fruit cup, scrambled eggs, bacon or sausage patties, breakfast potatoes

Quiche

\$12 per person

fresh fruit cup, bacon & cheese or spinach & cheese quiche, breakfast potatoes

Grab and Go Bag

\$5 per person

muffin or granola bar, yogurt, piece of fruit, bottled water

Assorted Light & Greek Yogurts

\$3 each

assorted light and greek yogurts

Breakfast Sandwich

\$10 per person

english muffin with egg, cheese, ham or sausage, breakfast potatoes

Egg White Frittata

\$10 per person fresh fruit cup

Fruit Cup

\$4 per person

diced seasonal fruit cup with honey yogurt dressing

Steel Cut Oatmeal

\$5 per person

toasted walnuts, pecans, brown sugar, and dried fruits

Assortment of Breakfast Pastries

\$25 per dozen

deluxe assortment of pastries

Bagels

\$20 per dozen

assortment of bagels with cream cheese and assorted jams



BREAKFAST BUFFET

All breakfast buffets are served with freshly brewed coffee, decaf, iced tea, assorted chilled juices, and water. Based on 90 minutes of continuous service.

*25 person minimum, if the count falls below 25 attendees a \$5 per person charge will apply.

Continental Breakfast

\$12 per person diced seasonal fruit salad fresh baked breakfast pastries and bagels with fruit jams, cream cheese, and butter

Sunrise

\$16 per person diced seasonal fruit salad freshly baked danish and muffins scrambled eggs bacon or sausage patties breakfast potatoes

Smart Start

\$16 per person fresh whole fruit and sliced seasonal fruit assorted light and greek yogurts house made granola quiche lorraine with spinach and diced tomatoes turkey bacon



BREAKS

All breaks include freshly brewed coffee, decaf, hot tea, and water.

Based on 90 minutes of continuous service.

BREAK STATIONS

Mid-Morning Break

\$10 per person assorted quaker and kashi granola bars nutrigrain cereal bars assorted light and greek yogurts

Sweet Treat

\$6 per person assorted cookies and brownies

Healthy Snack

\$9 Per Person carrot and celery sticks with ranch dip hummus with olive tapenade garlic or roasted pepper apple slices with caramel & peanut butter

All prices are per person unless otherwise noted. All food & beverage is subject to a 20% service fee and 7.25% tax.

BREAKS (cont.)

All breaks include freshly brewed coffee, decaf, hot tea, and water.

Based on 90 minutes of continuous service.

SNACKS

House Potato Chips

\$4 per person

served with onion dip

Tortilla Chips

\$4 per person served with salsa

Chex Mix

\$18 per pound traditional chex mix

Mixed Nuts

\$38 per pound assortment of nuts

Granola Bars

\$3 each

assortment of granola bars

Assorted Individual Bags of Chips

\$2 each

assorted individual bags of chips,

pretzels & popcorn

Whole Fruit

\$2 per person

assortment of whole fruit

DRINKS

Assorted Pepsi Products

\$2 each assorted pepsi soft drinks and bottled waters

Juice

\$22 per gallon orange, grapefruit, cranberry or lemonade

Freshly Brewed Coffee

\$32 per gallon

freshly brewed coffee or decaf coffee

Tea

\$32 per gallon hot or iced tea



PLATED LUNCH

All plated lunches include bread service, assorted baked cookies and brownies, freshly brewed coffee, decaf, iced tea, and water.

Based on 90 minutes of continuous service.

Caesar Salad

\$14 per person crisp romaine lettuce shaved parmesan cheese, croutons, and caesar dressing add chicken +\$5 per person add salmon +\$12 per person

Chef Salad

\$16 per person salad greens, turkey, ham, bacon bits, cucumber, tomato, broccoli, red onion, cheddar, and mozzarella

Chicken Salad Croissant Plate

\$16 per person house fried potato chips fruit cup

Club Sandwich

\$18 per person sliced smoked turkey, ham and bacon with shredded lettuce and sliced tomato on a brioche bun with cranberry mayo house fried potato chips fruit cup

Pot Roast

\$18 per person house salad pot roast *served on mashed potatoes* honey-glazed carrots

Box Lunch

\$15 per person
assorted sandwiches: ham & swiss, turkey & pepper
jack, or roast beef & cheddar
house-fried potato chips
seasonal whole fruit
freshly baked cookie
bottle of water

Sage Chicken

*veggie option available

\$20 per person house salad 6oz chicken breast with sage cream sauce roasted red potatoes chef's choice of vegetable

Vegetarian Options (choice of)

\$18 per person baked penne with roasted veggies creamy chickpea curry white rice with vegetables zucchini cakes with garlic parmesan cream sauce broccoli alfredo with sauteed vegetables

BUFFET OPTIONS

All buffets include freshly brewed coffee, decaf, iced tea,and water.

Based on 90 minutes of continuous service

A 25 person minimum applies - if the count falls below 25, a \$5 per person charge will apply.

Deli Counter

\$22 per person

choice of two:

soup of the day, house salad, potato salad or

pasta salad

meat: sliced turkey, ham, roast beef, and salami toppings: sliced cheese, lettuce, tomato, onion,

mayonnaise, and mustard

assorted breads and croissants

house fried potato chips

assorted cookies and brownies

Italian Bar

\$24 per person caesar salad steamed broccoli baked ziti with meat sauce chicken alfredo spinach ravioli with alfredo sauce

garlic bread sticks chocolate chip cannoli

South of the Border

\$26 per person

black bean and corn salad with avocado, arugula, and cilantro lime vinaigrette

red beans and rice with sliced scallions

spiced fajita beef ϑ southwestern spiced chicken with bell peppers and onions

fire roasted vegetables with cheddar & black pepper

sweet corn with red peppers

toppings: cheddar jack blend, pico de gallo, sour cream, jalapeños, shredded lettuce, avocado relish, salsa verde

tortillas: soft flour tortillas and corn tortillas tres leche cake with tequila-strawberry compote

Home Cooking

\$22 per person

freshly baked rolls with butter

house salad with choice of two dressings

choose two: pot roast, chicken & dumplings, spiral ham,

salisbury steak, beef stroganoff

choose one: garlic mashed potatoes, macaroni & cheese

green beans with onion peach or cherry cobbler

Game Time

\$26 per person

baked buffalo chicken dip and tortilla chips

chop house salad with romaine and iceberg lettuces, chopped hard boiled eggs, crumbled bleu cheese, chopped bacon and tomatoes

dressing: white balsamic vinaigrette and buttermilk ranch

build your own angus beef sliders with cheddar cheese, lettuce, tomatoes, caramelized onion, pickle chips, yellow mustard, ketchup, and mayonnaise

build your own fried green tomato sliders with vinegar slaw and crisp onion straws

petite chicken breast patties split brioche silver dollar rolls

mela kettle chips with blue cheese dip

assorted cookies and brownies



PLATED DINNER

All plated dinners include house salad, bread service, fresh-brewed coffee, decaf iced tea, and water.

Sage Chicken

\$24 per person 8oz grilled chicken breast *with sage cream sauce* roasted red potatoes chef's vegetable house dessert

Filet & Chicken Plate

\$30 per person 4oz filet mignon 6oz chicken breast *with thyme sauce* garlic mashed potatoes chef's vegetable house dessert

Courtyard Cut Sirloin

\$26 per person
9 oz sirloin
three cheese au gratin potatoes
steamed broccolini
mushroom ragout with bourbon cream
house dessert

Lemon Garlic Salmon

\$28 per person grilled salmon with garlic lemon sauce wild rice chef's vegetable house dessert

Lemon Pepper Tilapia

\$24 per person breaded lemon pepper tilapia wild rice chef's vegetable house dessert

Vegetarian Options

\$18 per person orzo stuffed pepper *with marinara sauce or alfredo sauce* creamy chickpea curry *on white rice with vegetables*

zucchini cakes with garlic parmesan cream sauce, broccoli alfredo with sauteed vegetables

*all vegetarian meals are served with house dessert

Kids Meal

\$10 per person chicken fingers and fries macaroni and cheese hamburger sliders

*all kids meals served with applesauce & a beverage



DINNER BUFFETS - SPRINGFIELD BAR

Dinner buffets include bread service and freshly brewed coffee, dectaf, iced tea, and water.

Based on 90 minutes of continuous service.

A 25 per person minimum applies-if the count falls below 25, a \$5 per person charge will apply.

Two Entrees \$36 per person | Three Entrees \$44 per person

Salads - Choice of One

house salad caesar salad spinach salad pesto potato salad pasta salad 7-layer salad

Entrees - Choice of Two or Three

sliced top round with pepper demi
chicken breast with sage cream sauce or chicken
marsala
orange-glazed pork medallions
grilled salmon with honey garlic
wild caught alaskan pollock almondine with rum
butter

Sides - Choice of One

wild rice blend au gratin potatoes oven-roasted red potatoes garlic mashed potatoes macaroni & cheese

Vegetable – Choice of One

grilled asparagus
green beans with onion
honey glazed carrots
confetti corn with bacon
broccoli with cheese sauce
roasted cauliflower with mushroom and green onion
grilled mixed vegetables

Desserts - Choice of Two

fresh fruit tray fresh baked cookies fresh baked brownies cakes: *cheesecake, chocolate, carrot, lemon* pies: *apple, cherry*

All prices are per person unless otherwise noted. All food & beverage is subject to a 20% service fee and 7.25% tax.



RECEPTION

Based on 90 minutes of continuous service.

A 25 person minimum applies - if the count falls below 25, a \$5 per person charge will apply.

Mashed Potato Bar

\$10 per person

mashed yukon gold and sweet potatoes

toppings: brown sugar, butter, cinnamon sugar, sour cream, crumbled bacon, green onions, and shredded cheese

Taco Bar

\$16 per person

warm taco and tortilla shells

fillings: ground beef, sliced chicken, lettuce, tomatoes, green onion, black olives, jalapeños, shredded cheese, sour cream, and salsa

cinnamon crisps

Vegetable Crudité Display

\$6 per person

assorted seasonal vegetables: *carrots, celery, broccoli, cauliflower, and radish*

dips: caramelized onion and traditional ranch

Fresh Fruit Tray

\$3 per person

seasonal fresh fruit with yogurt dip

Grazing Platter

\$10 per person

swiss, cheddar, pepper jack, softened brie cheese, pepperoni, salami, prosciutto, assorted gourmet crackers, dried fruits, seeds, assorted nuts, infused honey

Cold Appetizers

\$3 per piece tomato bruschetta *with crostini* shrimp cocktail

mini taco cups

smoked salmon mousse toast points watermelon & feta bites

Hot Appetizers

\$3 per piece fried ravioli mini chicken quesadillas potato skins caprese skewers crab rangoon spanakopita

buffalo chicken bites

All prices are per person unless otherwise noted. All food & beverage is subject to a 20% service fee and 7.25% tax.

^{*} Add guacamole for +\$1 per person



PLATTERS

Platters are estimated for 25 guests. Serving size as listed below.

Chicken Tender Platter | \$75

Serving size: 3 per person

Meatball Platter | \$60

Serving size: *3 per person*

Hamburger Sliders | \$75

Serving size: 2 per person

Pretzel Bites with Cheese | \$50

Serving size: 3 per person

Pizza Bagels | \$58

Serving size: 3 per person

Ham & Turkey Pinwheels | \$60

Serving size: 2 per person

Pizza

14" Traditional Crust Pizza Cheese | \$13 per pizza Pepperoni | \$14 per pizza *Additional toppings \$1 each

Cheddar Mac & Cheese | \$45

Gruyere Mac & Cheese | \$60

BARS

Sundae Bar | \$7 per person

chocolate and vanilla ice cream, hot fudge, caramel, strawberry topping, chocolate chips, nuts, whipped cream, cherries, sprinkles Walking Taco Bar | \$8 per person individual bags of fritos and doritos, taco meat, lettuce, cheese, sour cream, salsa



BAR MENU

There will be a \$75 fee per bartender. Our standard of service is (1) bartender per 75 guests.

**Bartender fee will be waived with a beverage revenue exceeding \$300.

Interested in a specialty drink or bar? Ask your Event Manager for ideas and pricing!

Top Shelf Liquor

\$8 host bar | \$9 cash bar

vodka: tito's

rum: captain morgan scotch: glen fiddich irish whiskey: jameson tequila: jose quervo gin: tangueray

bourbon: maker's mark

blended whiskey: crown royal

Premium Liquor

\$7 host bar | \$8 cash bar

vodka: smirnoff rum: bacardi scotch: dewar's gin: beefeaters bourbon: jim beam

blended whiskey: canadian club

tequila: jose cuervo

House Liquor

\$6 host bar | \$7 cash bar aristocrat

Premium Domestic Beer

\$4 host bar | \$5 cash bar samuel adams, angry orchard

House Wine

\$6 per glass cabernet, chardonnay, merlot, moscato, white zinfandel

Domestic Beer

\$3 host bar | \$5 cash bar budweiser, bud light, coors light, miller lite, michelob ultra

Import Beer

\$4 host bar | \$5 cash bar corona, heineken

Add Kegs

\$250 domestic

or ask event manager for availablity and pricing

TECHNOLOGY

We offer all of the technology items you need for a successful event.

Available Complimentary

standing podium with microphone tabletop podium with microphone handheld microphone audio visual cart extension cord power strip sound cord easel

Available for an Additional Charge

8 foot screen | \$80 5 foot screen | \$50 LCD projector | \$100 flipchart with markers and pad | \$20

ADDITIONAL INFORMATION

General information to help you plan your event.

A customary 20% taxable service charge will be added to all food, beverage, audio/visual and meeting room rental. In addition, a 7.25% sales tax will be added on all food, beverage, audio/visual and meeting room rental.

Final number of guaranteed attendees is due seven business days prior to the event. In the event we do not receive the final guarantee seven business days prior, we will use the expected number on the signed banquet event order.

A \$75 bartender fee will be assessed for any bar that does not achieve \$300 in sales. Host bar prices do not include sales tax and service charge.

If you have any concerns regarding food allergies, please contact your event manager, we are happy to find an alternative meal selection.



Courtyard Springfield Downtown

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