## 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.

Courtyard Springfield Downtown
100 South Fountain Avenue, Springfield, Ohio, USA

## 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 $\mathcal{\&}$ 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

## 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

## Box Lunch

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

## Sage Chicken

\$20 per person
house salad
60 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

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

## 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 $\&$ 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
8 oz 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

## 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

## Sides - Choice of One

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


## 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

* Add guacamole for $+\$ 1$ per person


## 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


## 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: tanqueray
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 availaiblity 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 <br> ar masaiotr

Courtyard Springfield Downtown
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