CATERING MENU

COURTYARD[®] BY MARRIOTT

DENVER/CHERRY CREEK 1475 S. Colorado Blvd, Denver, Colorado, USA, 80222 303-757-8797



BREAKFAST BUFFETS

INCLUDES ORANGE JUICE, COFFEE, AND HOT TEAS.

LITE CONTINENTAL

Seasonal Fresh Fruit, Assorted Pastries and Bread served with Butter and Jam.

CONTINENTAL

Hard Boiled Eggs, Seasonal Fresh Fruit, Assorted Pastries, Breads and Bagels served with Cream Cheese, Butter and Jam, Berry Parfaits, and a self-serve Oatmeal Station.

EXECUTIVE CONTINENTAL

Hard Boiled Eggs, Seasonal Fresh Fruit, Assorted Pastries and Breads served with Flavored Butters and Jams, Berry Parfaits, Assorted Bagels, Nova Lox, Cream Cheese, Sliced Red Onion, and Capers.

THE CLASSIC BREAKFAST

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Assorted Pastries and Seasonal Fresh Fruit.

COWBOY BREAKFAST

Buttermilk Biscuits with Sausage Gravy, Scrambled Eggs, Bacon and Seasonal Fresh Fruit.

BREAKFAST SANDWICHES

All American- Cheddar Cheese, Egg and your choice of Sausage, Bacon or Canadian Bacon. Gardener- Avocado, Tomato, Spinach, Egg Whites and Pesto Aioli. Farmhouse- Ham, Bacon, Egg, Cheddar Cheese, Tomato and Country Pepper Cream Cheese. Santa Fe- Turkey Sausage, Egg Whites, Cheddar cheese, and Chipotle Aioli. Sub Beyond Sausage Patty for upcharge of \$2

BREAKFAST BURRITOS

All wrapped in a warm Flour Tortilla and served with Sour Cream and Salsa.
Denver- Bacon, Ham, Egg, Onion, Bell Pepper, and Pepper Jack Cheese.
Health Nut- Mushroom, Onion, Bell Peppers, Tomatoes, Spinach and Egg Whites.
Cherry Creek- Sausage, Potato, Egg, Onion, Bell Pepper, and Cheddar Cheese.
Country- Bacon, Sausage, Potato, Egg, Green Onion and Country Gravy.
Mexican- Chorizo, Hash Browns, Jalapenos, Red Onions, and Pepper Jack Cheese.

1



BREAKFAST BUFFETS

INCLUDES ORANGE JUICE, COFFEE, AND HOT TEAS.

QUICHE PIE

Served with Seasonal **Fresh Fruit** or **Berry Parfaits**. **Veggie-** Onions, Bell peppers, Broccoli, Mushrooms, Tomatoes and Cheddar Cheese. <u>Italian-</u> Italian Sausage, Green Bell Pepper, Onions and Cheese. **Power-** Bacon, Sausage, Ham, Onions, Mushrooms, Jalapenos and Pepper Jack Cheese.

THE PERFECT COMBO

Buttermilk Pancakes or Country Style French Toast, Scrambled Eggs, Bacon or Sausage, Assorted Toast, Seasonal Fresh Fruit. Served with Maple Syrup.
Stuffed French Toast: Upgrade to stuffed French Toast
Funky Monkey: Banana, Caramel Sauce and Candied Pecans
Berrylicious: Triple Berry Compote and Fresh Berries
Chocolate Therapy: Chocolate Sauce and Chocolate Chips. Additional \$4.5/PP
Flavored Syrup: Blueberry, Strawberry, Caramel or Chocolate – Additional \$2/PP

BREAKFAST A LA CARTE:

Assorted Bagels Assorted Muffins Assorted Pastries Bacon Biscuits and Gravy Country Potatoes French Toast Fruit Display Ham Oatmeal Station Pancakes Parfait Cups Sausage Scrambled Eggs



PLATED BREAKFAST

BREAKFAST: INCLUDES ORANGE JUICE, COFFEE, AND HOT TEAS.

SMOTHERED BURRITOS

Wrapped in a Flour Tortilla and Smothered with your choice of Sauce and topped with Cheese
Denver- Bacon, Ham, Egg, Onion, Bell Pepper, and Pepper Jack Cheese.
Health Nut- Mushroom, Onion, Bell Peppers, Tomatoes, Spinach and Egg Whites.
Cherry Creek- Sausage, Potato, Egg, Onion, Bell Pepper, and Cheddar Cheese.
Country- Bacon, Sausage, Potato, Egg, Green Onion and Country Gravy.
Mexican- Chorizo, Hash Browns, Jalapenos, Red Onions, and Pepper Jack Cheese
Sauces:
Mild- Roasted Tomatillo,
Medium- Hatch Green Chile, Hot- Red Chili.
Hottest- Habanero.

SPLIT DECISION

Belgian Waffle, 2 Eggs your way, 2 pieces of your choice Meat (**Bacon, Sausage, Canadian Bacon**), and Hash Browns.

EGGSTRAORDINARY BREAKFAST

Omelet, Breakfast Potatoes, 2 pieces of your choice of 2 Breakfast Meat (**Bacon, Sausage, Canadian Bacon**), and a Fruit Cup.

Plain Cheddar Cheese - Omelet

Meat Mania- Bacon, Ham, Sausage, Cheddar Cheese.

Veggie- Spinach, Mushroom, Tomato, Bell peppers, and Feta Cheese.

Denver- Bacon, Ham, Egg, Onion, Bell Peppers, and Pepper Jack Cheese.

Italian- Italian Sausage, Mushrooms, Onions and Mozzarella Cheese.

Southwestern- Onion, Jalapeno, Bacon, Avocado. Pepper Jack Cheese and Salsa +2

LUNCH BUFFETS

INCLUDES WATER, ICED TEA, AND COFFEE.

HOT SANDWICH PLATTER

Served with Chips and your choice of **Potato Salad** or **Pasta Salad French Dip-** Roast Beef and Provolone on a Toasted Hoagie served with Au Jus **Meatball Sub-** Meatballs and Mozzarella on a Toasted Hoagie served with Marinara **Philly Cheesesteak-** Sirloin, Sautéed Peppers and Onions, and Provolone on a Toasted Hoagie **Reuben-** Corned Beef, Swiss, Sauerkraut, and Thousand Island on Rye Bread **Portobello-** Fried Portobello Mushroom, Feta, Tomato and Basil on a Toasted Ciabatta Roll

TACO BAR

Shredded Chicken, Ground Beef, Pork Carnitas, Grilled Shrimp or Grilled Mahi Mahi. Served with Shredded Cabbage, Salsa, Radish, Pico De Gallo, and accompanied with **Black** or **Refried Beans**, Cilantro Lime Rice and **Warm Corn** or **Flour Tortillas**.

MEDITERRANEAN GYRO BAR

Roasted Lamb or **Grilled Chicken**, Warm Pita Bread, Falafels, Cucumber Salad, Red Onion, Feta, Kalamata Olives, Lettuce, Hummus, Tzatziki Sauce and Served with Curried Rice.

BBQ SLIDERS/\$28 PER PERSON

Served with House Salad and your Choice of **Potato Salad** or **Pasta Salad Turkey Sloppy Joe** or **BBQ Pulled Jackfruit**, **Chicken** or **Pork** served with Slider Buns, Caramelized Onions, Pickled Red Onions, Jalapeno Coleslaw, Cheddar and Pepper Jack Cheese.



LUNCH BUFFETS

INCLUDES WATER, ICED TEA, AND COFFEE.

FIXED PAIRINGS

Choice of **Soup** or **Salad** Choice of **Pasta** or **Baked Potato**

Soup: Chicken Tortilla, Minestrone, French Onion, Broccoli Cheddar, Clam Chowder, Italian Wedding, Tomato Basil Bisque.

Salad: Mixed Greens or Romaine, Croutons, and your Choice of 10 toppings and 2 dressings. **Toppings:** Tomato, Cucumber, Pickled Red Onion, Carrot, Black Olive, Green or Red Peppers, Sundried Tomato, Garbanzo Beans, Artichoke Hearts, Hard Boiled Eggs, Feta, Cheddar, Mozzarella, Blue Cheese, Grilled Chicken, Diced Ham, Bacon Crumbles.

Dressings: Ranch, Caesar, Italian, Blue Cheese, Balsamic, Oil and Vinegar. Served with Focaccia Bread sticks, and Shredded Parmesan.

Pasta: Choice of Two Proteins: Veggie, Chicken, Meatball, Sausage or Shrimp **Choice of Two Pastas:** Spaghetti, Fettuccine, Bowtie, Penne, Cavatappi or Rotini **Choice of Two Sauces:** Marinara, Bolognese, Creamy Pesto, Alfredo

Baked Potato: Classic- Sour Cream, Bacon Crumbles, Green Onion, Cheddar Cheese
Southwest- Pico, Corn, Black Beans, Guac, Cheese, Sour Cream and Cilantro
Chili- Chili, Cheddar, Green Onion and Sour Cream
Nacho- Ground Beef, Refried Beans, Sauteed Onions, Queso, Pico, Lettuce and Tortilla Strips
Fajita- Veggies, Refried or Pinto Beans, Sour Cream, Cheddar and Cilantro.

LUNCH BUFFETS

INCLUDES WATER, ICED TEA, AND COFFEE.

COLD SANDWICH OR WRAP BOARD

Served with Chips and your choice of Potato Salad or Pasta Salad

Turkey Club- with Turkey, Swiss, Lettuce, Tomato, Onion and Garlic Aioli (available for box lunch)
 Roast Beef Hero- with Roast Beef, Cheddar, Peppers, Lettuce, Onion and Horseradish Aioli
 Chicken - with Grilled Chicken, Provolone, Roasted Peppers, Caramelized Onion and Pesto Aioli
 BLT- with Bacon, Lettuce, Tomato, Pepperjack and Mayo.

Veggie Train- with Feta, Pickled Red Onion, Cucumber, Lettuce, Tomato, Avocado and Hummus. **Italiano**- with Provolone, Onions, Peppers, Capicola, Ham, Salami, Tomatoes, Pepperoncini, Lettuce and Balsamic Vinaigrette.

Steakhouse- with Provolone, Sauteed Onion, Arugula, and Garlic Aioli.

BUILD YOUR OWN BUDDHA BOWLS

Choose 2 bases, 8 toppings and 2 dressings.

Base: Kale, Mixed Greens, Wild Rice or Quinoa.

Toppings: Blueberries, Pomegranate Seeds, Halved Cherry Tomato, Pumpkin Seeds, Sunflower Seeds, Red Onion, Avocado, Cucumber, Beets, Radish, Broccoli Bites, Corn, Garbanzo Beans, Hard Boiled Egg, Feta, Cubed Chicken, Diced Ham.

Dressings: Lemon Balsamic Vinaigrette, Green Goddess, Miso Dressing, Pesto, Spicy Peanut

SALAD BAR

Your Choice of Greens, 8 toppings and 2 dressings. Served with Rolls and Butter.

Greens: Mixed Greens, Romaine or Kale Blend.

Toppings: Tomato, Cucumber, Pickled Red Onion, Carrot, Black Olive, Green or Red Peppers, Sundried Tomato, Garbanzo Beans, Artichoke Hearts, Hard Boiled Eggs, Feta, Cheddar, Mozzarella, Parmesan, Blue Cheese Crumbles, Diced ham, Bacon Crumbles.

Dressings: Ranch, Caesar, Italian, Blue Cheese, Balsamic, Oil and Vinegar.

Add Proteins

•Salt and Pepper Fried Tofu •Garlic and Herb Marinated Chicken Breast •Grilled Marinated Steak



PLATED LUNCH

LUNCH: SERVED WITH YOUR CHOICE OF **SALAD** OR **SOUP**, ROLLS + BUTTER, WATER, ICED TEA, AND COFFEE.

CHICKEN PLATE

Sweet Chili Sesame Chicken Breast, over Rice, and served with Roasted Broccoli.

AVOCADO SMOKED SALMON SALAD

Mixed Greens, Avocado, Cherry Tomatoes, Cucumber, Feta Crumbles and Smoked Salmon. Dressed with a Dijon Honey Vinaigrette and topped with Fresh Dill.

DINNER BUFFET

ALL SERVED WITH COFFEE, ICED TEA, WATER AND A FRESH BAKED DESSERT

TASTE OF ITALY

Choose Two Pasta Dishes, Served with Focaccia Garlic Bread, Butter, Shredded Parmesan, Romaine and Caesar Dressing. Lasagna- Layered with Three Cheese, Baked and Topped with Marinara Fettuccine Alfredo- White Wine Cream and Garlic Parmesan Sauce served over Fettuccine Bolognese- Simmered Tomato Sauce with Ground Beef and Italian Sausage over Rigatoni Meatballs- Homemade Beef Meatballs Served with Marinara over Spaghetti Chicken Marsala- Chicken Sautéed with Mushrooms and Simmered in a Rich Marsala Wine Sauce with Parmesan Risotto Shrimp Scampi- Sautéed Garlic, Fresh Herbs and Shrimp over Linguini Topped with Scampi Sauce.

BURGER MANIA

Beef or **Black Bean Patty**, Served with Brioche Buns, Bacon, Cheddar, Swiss, Lettuce, Tomato, Pickles, Jalapenos, Ketchup, Mustard, **Chipotle** or **Regular Mayonnaise**, and House Potato Salad.

FRESH CATCH

Lemon Caper Ver Blanc, **Browned Butter** or **Blackened Salmon** served with Garlic Roasted Potatoes, Roasted Veggies and your choice of **Caesar** or **House Salad**.

THE STEAKHOUSE

Southwest Mango Salsa and **Blue Cheese** or **Chimichurri** topped Flank Steak Strip, served with Garlic Mashed Potatoes, and Roasted Brussel Sprouts topped with Cojita Cheese and Pancetta.



DINNER BUFFET

ALL SERVED WITH COFFEE, ICED TEA, WATER AND A FRESH BAKED DESSERT

FREE RANGE

White Wine Lemon, **Honey Mustard** or **Rosemary Garlic Chicken** served with Roasted Potatoes, Green Beans, Rolls and Butter.

FAJITA FIESTA

Chicken, Steak or **Shrimp** Served with Sautéed Onions and Peppers, Flour Tortillas, Shredded Lettuce, Diced Tomato, Sour Cream, Salsa and Cheddar Cheese. Accompanied with **Black** or **Refried Beans** and Spanish or Cilantro Lime Rice.

BBQ

Short Ribs, **Chicken** or **Pulled Pork** served with Potato Au Gratin, Mac and Cheese, Sautéed Almond Green Beans, Rolls and Butter, and your choice of Caesar or House Salad.



PLATED DINNER

DINNER: SERVED WITH YOUR CHOICE OF **SALAD** OR **SOUP**, ROLLS + BUTTER, WATER, ICED TEA, COFFEE, AND CHOICE OF ONE DESSERT.

ROASTED CHICKEN PLATE

Lemon Roasted Bone in Chicken Breast, Roasted Yukon Potatoes and Grilled Veggie Medley.

MAHI MAHI PLATE

Grilled Mahi Mahi topped with a Mango Salsa, over a bed of Asparagus, Served with Cilantro Couscous.

SURF & TURF

Filet Mignon and Salmon with Scampi Sauce, Garlic Truffle Mashed Potatoes, Broccolini, your choice of **Caesar** or **House Salad**, Rolls and Butter.



BREAKS

Trail Mix or Mixed Nuts Chips Popcorn Granola Bars Pretzel Bites & Cheese Sauce Mini Twist Pretzels Loaded Hummus & Pita Parfaits Fruit Display Veggie Display

BREAK PACKAGES

PACKAGE1

Trail Mix or Mixed Nuts, Chips, Popcorn

PACKAGE 2

Granola Bars, Mini Twist Pretzels, Chips and Salsa, Guacamole

PACKAGE 3

Veggie Display, Loaded Hummus & Pita, Assorted Cheesecake

A P P E T I Z E R S

PRICED FOR 20 PEOPLE

Shrimp Cocktail Charcuterie Board Executive Charcuterie Board Salmon Cucumber Cups Antipasto Skewers Porchetta wrapped Asparagus **Caprese Skewers** Spinach and Feta Pinwheels Teriyaki Tenderloin and Pineapple Skewers Bacon Wrapped Blue Cheese Stuffed Dates Egg Rolls Pulled Pork Sliders Chicken or Veggie Pot stickers Italian Stuffed Mushrooms Meatball Skewers Chips and Salsa add Guacamole

DESSERTS

Seasonal Pie Assorted Cheesecake Cookies Loaded Rice Crispy Treats Panna Cotta Lemon Tartlets Peanut Butter Chocolate Bars Brownies Cake Bites or Pops Chocolate / Vanilla Mousse Shooters Cannolis Seasonal Cobbler Tiramisu Bread Pudding



KIDS MENU

All Items Served with your choice of Milk, **Chocolate Milk** or **Juice Box**, a fruit cup and either a **Cookie** or **Rice Crispy Treat**

Mac and Cheese Chicken Tenders and Fries Grilled Cheese

BEVERAGES

Coffee Service (Regular & Decaf) by the gallon Hot Tea Service by the gallon Iced Tea (Unsweetened or Lemon Sweetened) by the gallon Orange Juice by the gallon Lemonade by the gallon Seasonal Sparkling Punch by the gallon Spa Water (Citrus Infused or Cucumber Mint) by the gallon Bottled Iced Tea (Lemon Sweetened OR Unsweetened) La Croix or San Pellegrino (Orange and Lemon Flavored) Perrier Bottled Water Bottled Juice Canned Lemonade Canned Soda

BEVERAGE PACKAGES

BASIC

Coffee Service (Regular & Decaf) & Hot Tea Service

FULL

Coffee Service (Regular & Decaf), Hot Tea Service & Lemonade



ALL DAY MEETING PACKAGES

SILVER

INCLUDES WATER, ICED TEA, AND LEMONADE.

BREAKFAST

LITE CONTINENTAL

Seasonal Fresh Fruit, Assorted Pastries and Bread served with Butter and Jam.

LUNCH

COLD SANDWICH OR WRAP BOARD

Served with Chips and your choice of **Potato Salad** or **Pasta Salad Turkey Club**- with Turkey, Swiss, Lettuce, Tomato, Onion and Garlic Aioli (available for box lunch) **Roast Beef Hero**- with Roast Beef, Cheddar, Peppers, Lettuce, Onion and Horseradish Aioli **Chicken** - with Grilled Chicken, Provolone, Roasted Peppers, Caramelized Onion and Pesto Aioli **BLT**- with Bacon, Lettuce, Tomato, Pepperjack and Mayo.

Veggie Train- with Feta, Pickled Red Onion, Cucumber, Lettuce, Tomato, Avocado and Hummus. **Italiano**- with Provolone, Onions, Peppers, Capicola, Ham, Salami, Tomatoes, Pepperoncini, Lettuce and Balsamic Vinaigrette.

Steakhouse- with Provolone, Sauteed Onion, Arugula, and Garlic Aioli.

or

BUILD YOUR OWN BUDDHA BOWLS

Choose 2 bases, 8 toppings and 2 dressings.

Base: Kale, Mixed Greens, Wild Rice or Quinoa.

Toppings: Blueberries, Pomegranate Seeds, Halved Cherry Tomato, Pumpkin Seeds, Sunflower Seeds, Red Onion, Avocado, Cucumber, Beets, Radish, Broccoli Bites, Corn, Garbanzo Beans, Hard Boiled Egg, Feta, Cubed Chicken, Diced Ham.

Dressings: Lemon Balsamic Vinaigrette, Green Goddess, Miso Dressing, Pesto, Spicy Peanut

BREAK

Select AM or PM break from page 11.

ALL DAY MEETING PACKAGES

GOLD

INCLUDES WATER, ICED TEA, AND LEMONADE.

BREAKFAST

QUICHE PIE

Served with Seasonal Fresh Fruit or Berry Parfaits.

Veggie- Onions, Bell Peppers, Broccoli, Mushrooms, Tomatoes and Cheddar Cheese. **Italian**- Italian Sausage, Green Bell Pepper, Onions and Cheese. **Power**- Bacon, Sausage, Ham, Onions, Mushrooms, Jalapenos and Pepper Jack Cheese.

LUNCH

HOT SANDWICH PLATTER

Served with Chips and your choice of **Potato Salad** or **Pasta Salad French Dip**- Roast Beef and Provolone on a Toasted Hoagie served with Au Jus **Meatball Sub**- Meatballs and Mozzarella on a Toasted Hoagie served with Marinara. **Philly Cheesesteak**- Sirloin, Sautéed Peppers and Onions, and Provolone on a Toasted Hoagie **Reuben**- Corned Beef, Swiss, Sauerkraut, and Thousand Island on Rye Bread **Portobello**- Fried Portobello Mushroom, Feta, Tomato and Basil on a Toasted Ciabatta Roll

or

BBQ SLIDERS

Served with House Salad and your Choice of **Potato Salad** or **Pasta Salad** Turkey Sloppy Joe or BBQ Pulled Jackfruit, Chicken or Pork served with Slider Buns, Caramelized Onions, Pickled Red Onions, Jalapeno Coleslaw, Cheddar and Pepper Jack Cheese.

BREAK

Select AM and PM break from page 11.

ALL DAY MEETING PACKAGES

PLATINUM

INCLUDES WATER, ICED TEA, AND LEMONADE.

BREAKFAST

CONTINENTAL

Served with Seasonal Fresh Fruit or Berry Parfaits.

Veggie- Onions, Bell Peppers, Broccoli, Mushrooms, Tomatoes and Cheddar Cheese.
 Italian- Italian Sausage, Green Bell Pepper, Onions and Cheese.
 Power- Bacon, Sausage, Ham, Onions, Mushrooms, Jalapenos and Pepper Jack Cheese.

LUNCH

SANDWICH OR WRAP BOARD

Served with Chips and your choice of Potato Salad or Pasta Salad

Turkey Club- with turkey, Swiss, Lettuce, Tomato, Onion and Garlic Aioli (available for box lunch)
 Roast Beef Hero- with Roast Beef, Cheddar, Peppers, Lettuce, Onion and Horseradish Aioli
 Chicken - with Grilled Chicken, Provolone, Roasted Peppers, Caramelized Onion and Pesto Aioli.
 BLT- with Bacon, Lettuce, Tomato, Pepperjack and Mayo.

Veggie Train- with Feta, Pickled Red Onion, Cucumber, Lettuce, Tomato, Avocado and Hummus. **Italiano**- with Provolone, Onions, Peppers, Capicola, Ham, Salami, Tomatoes, Pepperoncini, Lettuce and Balsamic Vinaigrette.

Steakhouse- with Provolone, Sauteed Onion, Arugula, and Garlic Aioli.

or

MEDITERRANEAN GYRO BAR

Grilled Chicken, Warm Pita Bread, Falafels, Cucumber Salad, Red Onion, Feta, Kalamata Olives, Lettuce, Hummus, Tzatziki Sauce and Served with Curried Rice.

BREAK

Select AM and PM break from page 11.



RECEPTION PACKAGES

LIGHT

Peanut Butter Chocolate Bars Tiramisu Chicken or Veggie Pot Stickers Shrimp Cocktail **Iced Tea** or **Lemonade**

HEAVY

Cannoli Loaded Rice Crispy Treat Meatball Skewers Italian Stuffed Mushrooms Spinach and Feta Pinwheels Caprese Skewers Salmon Cucumber Cups **Iced Tea** or **Lemonade**



BAR

GOLD PACKAGE

Absolut Beefeater Jim Beam Captain Morgan Jose Cuervo Tradicional Dewars \$10 cash / \$9 host

PLATINUM PACKAGE

Glenfiddich Grey Goose Bacardi Tanqueray Jack Daniels Crown Royal Patron Silver \$13 cash / \$12 host

HOSTED BAR

OPEN BAR INCLUSIVE OF COCKTAILS, BEER, WINE, AND ASSORTED SOFT DRINKS. PRICED PER PERSON, BASED ON YOUR FINAL GUARANTEED NUMBER OF GUESTS.

	GOLD	PLATINUM
1-Hour	\$22	\$26
2-Hours	\$28	\$31
3-Hours	\$34	\$37
4-Hours	\$40	\$43

BEER + WINE

PRICED PER DRINK		
	CASH	HOST
Domestic Beer	\$7	\$6
Imported + Craft Beer	\$8	\$7
House Wine	\$9	\$8

An additional charge of \$150 will be applied for a bar tender fee.