

Banquet Menu

Courtyard Cocoa Beach Cape Canaveral

Life is always better at the Beach! Our Courtyard by Marriott is your beachside place for professional business meetings, conferences, destination weddings, romantic getaways, pre-cruise wedding receptions and more! With over 7,000 sq feet of flexible space, we are able to create a high powered, collaborative atmosphere for any event.



Courtyard by Marriott Cocoa Beach Cape Canaveral
3435 N. Atlantic Ave, Cocoa Beach, Florida, USA

(321) 784-4800 [marriott.com/mlbcb](https://www.marriott.com/mlbcb)

Continental Breakfasts

Continental Breakfasts are scheduled for 1 1/2 hours Upgrade to Starbucks® Coffee for an additional fee Upgrade to Ultimate Starbucks® Coffee Station for an additional fee (see page 8) Upgrade to Natalie's Juice for an additional fee

Classic Continental

Assortment of Bagels with Butter, Jellies, Nutella and Cream Cheese
Fresh Baked Croissants and Danishes
Seasonal Fresh Fruit Tray
Freshly Brewed Regular and Decaf Coffee
Assortment of TWININGS® Teas
Chilled Orange Juice, Grapefruit Juice, or Cranberry Juice

The Deluxe Continental

Build your own Parfait with Greek Yogurt, Granola, Chocolate Chips, Fresh Strawberries, Blueberries and Pineapple
Assortment of Bagels with Butter, Jellies, Nutella and Cream Cheese
Fresh Baked Croissants and Danishes
Freshly Brewed Regular and Decaf Coffee
Assortment of TWININGS® Teas
Chilled Orange Juice, Grapefruit Juice, or Cranberry Juice

The Florida Deluxe Continental

Build your own Parfait with Greek Yogurt, Coconut, Granola, Pineapple, Mango, Strawberries and Oranges
Assortment of Bagels with Butter, Jellies, Nutella and Cream Cheese
Guava Pastries (Pastelitos de gyuaba)
Freshly Brewed Regular and Decaf Coffee
Assortment of TWININGS® Teas
Chilled Orange Juice, Grapefruit Juice, or Cranberry Juice

Prices are subject to change due to market availability.

All prices listed are subject to 22% Taxable Service Charge (valid through December 31st, 2025) and 7% Sales Tax.
Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

Breakfast Buffets

MINIMUM 25 PEOPLE OR ADDITIONAL FEE PER PERSON The Hot Breakfast Buffet is scheduled for 1 1/2 hours
Upgrade to Starbucks® Coffee for an additional fee Upgrade to Ultimate Starbucks® Coffee Station for an additional fee (see page 8) Upgrade to Natalie's Juice for an additional fee

Classic Breakfast Buffet

Scrambled Eggs (fried eggs also available)
Breakfast Potatoes
Bacon and Sausages
Fresh Baked Croissants and Danishes
Bagels with Butter, Jellies, Nutella and Cream Cheese
Seasonal Fresh Fruit Tray
Freshly Brewed Regular and Decaf Coffee
Assortment of TWININGS® Teas
Choice of Two, Chilled Orange Juice, Grapefruit Juice or Cranberry Juice

Florida Breakfast Buffet

Scrambled Eggs with Datil Pepper Sauce*(fried eggs also available)
Breakfast Potatoes
Bacon and Chorizo Sausages
Guava Pastries (Pastelitos de gyuaba)
Bagels with Butter, Jellies, Nutella and Cream Cheese
Seasonal Fresh Fruit Tray
Freshly Brewed Regular and Decaf Coffee
Assortment of TWININGS® Teas
Choice of Two, Chilled Orange Juice, Grapefruit Juice or Cranberry Juice

Healthy Beginnings Breakfast Buffet

Egg White Scramble with Spinach and Roasted Cherry Tomatoes
Turkey Sausage, Chicken Maple Sausage, or Turkey Bacon **Beyond Breakfast patties available upon request for additional fee*
Steel Cut Oatmeal served with Maple Syrup and Cinnamon
Assortment of Oikos Greek Yogurts
Assortment of Whole Grain Breads with Butter, Jellies, Nutella and Cream Cheese
Seasonal Fresh Fruit Tray
Freshly Brewed Regular and Decaf Coffee
Assortment of TWININGS® Teas
Choice of Two, Chilled Orange Juice, Grapefruit Juice or Cranberry Juice

**The datil pepper is a unique pepper to St. Augustine, FL and the Datil Pepper Sauce is sweet, tangy with a little kick.*

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Breakfast Buffet Enhancements

Avocado Toast Display

Avocado Mash on Multigrain Toast with Roasted Tomatoes, Green Onions, Hard-Boiled Eggs and Lemon Dressed Arugula

Smoked Salmon Display

Cream Cheese, Capers, Red Onions, Tomatoes, Cucumbers, Chives, Assorted Bagels

Made To Order Omelet Station

Fresh Veggies (Onion, Tomato, Spinach, Mushrooms, Green Onion, Bell Peppers), Bacon or Sausage Crumbles and Cheeses (Cheddar, Monterey Jack)
Omelet Station requires an attendant for an additional fee

Biscuits and Sausage Gravy

Bistro Breakfast Sandwich

Fried Egg, Smoked Bacon, Aged White Cheddar, Arugula, Lemon Vinaigrette and Avocado Mash on a Brioche Roll

Bistro Breakfast Burrito

Scrambled Eggs, Smoked Bacon, Breakfast Potatoes, Shredded Jack Cheese, in a Tortilla with Salsa and Sour Cream on the Side

Belgian Waffles with Warm Syrup

Pancakes with Warm Syrup

French Toast with Warm Syrup

Additional Berry Topping

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Brunch Buffet

MINIMUM 25 PEOPLE OR ADDITIONAL FEE PER PERSON Brunch Buffet is scheduled for 1 1/2 hours Upgrade to Starbucks® Coffee for an additional fee Upgrade to Ultimate Starbucks® Coffee Station for an additional fee (see page 8) Upgrade to Natalie's Juice for an additional fee

Brunch Menu

Freshly Brewed Regular and Decaf Coffee
Assortment of TWININGS® Teas
Choice of Two, Chilled Orange Juice, Grapefruit Juice or Cranberry Juice
Seasonal Fresh Fruit Tray
Bagels with Butter, Jellies, Nutella and Cream Cheese
Freshly Baked Croissants and Danishes
Scrambled Eggs (fried eggs also available)
Breakfast Sausages and Bacon
Breakfast Potatoes

Choice of 1 Salad:

Strawberry Fields Salad
Pasta Primavera
Sandy's Cowgirl Salad (Mix of corn, black beans, sweet potatoes, red and green peppers, and onions in zesty vinaigrette)

Specialty Drinks

Champagne
Sangria
Mimosa
Bloody Mary
Your Signature Drink

Brunch Additions

Add Virginia Baked Ham with Pineapple Glaze and Rolls Carving Station for additional per person charge (No Carving Attendant Required).

Belgian Waffles for an additional per person charge
Pancakes for an additional per person charge
French Toast for an additional per person charge
Additional Fresh Berry Topping for an additional per person charge

Add Omelet Station for an additional per person charge plus attendant fee.

Add 1 Main Entrée for an additional charge per person.

Creamy Chicken and Wild Rice Blend
Grilled Mahi Mahi and Comfetti Jasmine Rice
Lemon Butter Salmon and Baby Baker Potatoes

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À LA CARTE

Assortment of Bagels with Butter, Jellies, Nutella
and Cream Cheese

per dozen

Croissants with Butter and Jellies

per dozen

Assortment of Baked Danishes

per dozen

Assortment of Sliced Loaf Breads

per dozen

Guava Pastries (Pastelitos de guayaba)

per dozen

Belgian Waffles with Warm Syrup

Pancakes with Warm Syrup

French Toast with Warm Syrup

Additional Berry Topping

Seasonal Fruit Display

Whole Fruit

Build Your Own Parfait

Includes: Greek Yogurt, Granola, Chocolate Chips,
Fresh Strawberries, Blueberries and Pineapple

Florida Build your Own Parfait

Build your own Parfait with Greek Yogurt, Coconut,
Granola, Pineapple, Mango, Strawberries and
Oranges

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À LA CARTE BEVERAGES

Freshly Brewed Regular Starbucks® Coffee

Or Decaf, per gallon

Ultimate Starbucks® Coffee Station

Choose 2 Starbucks® Classic Syrup, Starbucks®
Brown Sugar Syrup, Starbucks® Hazelnut Creamer,
Starbucks® Chocolate Syrup, Starbucks® Caramel
Syrup

Freshly Brewed Regular Coffee

or Decaf, per gallon

Assorted TWININGS® Teas

per gallon

Choice of Dairy Milk for Coffee Station

2%, Whole Milk, Half & Half
per quart (32oz.)

Non-Dairy Milk for Coffee Station

Oat, Almond, Soy and Coconut
per quart (32 oz.)

Orange, Grapefruit, or Cranberry Juice

per gallon

Natalie's® Orange or Grapefruit Juice

per gallon

Assortment of Naked Smoothies

Infused Water

Cucumber and Mint, Strawberry and Mint or Citrus
and Mint
per gallon

Pelligrino

per bottle

Assorted bubly® sparkling water

Water Bottles

Life Water Bottles

Coconut Water

Specialty Drinks per glass

Champagne, Sangria, Mimosa, Bloody Mary

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All Day Meeting Package

MINIMUM 25 PEOPLE OR ADDITIONAL PER PERSON CHARGE Savor a delicious Breakfast, Lunch, and Afternoon Snack. Coffee is included and replenished all day

Breakfast (Choose One)

The Classic Continental

Assortment of Bagels with Butter, Jellies, Nutella and Cream Cheese

Freshly Baked Croissants and Danishes

Seasonal Fresh Fruit Tray

Freshly Brewed Regular and Decaf Coffee

Assortment of TWININGS® Teas

Choice of Chilled Orange Juice, Grapefruit Juice or Cranberry Juice

Bistro Breakfast Burrito

Scrambled Eggs, Smoked Bacon, Breakfast Potatoes, Shredded Jack Cheese, in a Tortilla with Salsa and Sour Cream on the side

Includes a small tray of Fruit

Bistro Breakfast Sandwich

Fried Egg, Smoked Bacon, Aged White Cheddar, Arugula, Lemon Vinaigrette and Avocado Mash on a Brioche Roll

Includes a small tray of Fruit

Lunch (Choose One)

Themed Lunch Buffet

Select from our lunch buffets

See Page 9.

Afternoon Break (Choose Two)

- Fresh Seasonal Fruit Tray
- Vegetable Crudites Tray with Green Goddess Dressing
- Assorted Cube Cheese Tray with Crackers
- Assorted Fresh Baked Cookies
- Fudge Brownies
- Assorted Bags of Gourmet Chips (*Ms. Vickie's, Terra Chips, Smartfood Popcorn, and Plantain Chips*)
- Assorted Granola Bars
- Tortillas Chips, Salsa and Guacamole
- Trio of Hummus (*Classic, Red Pepper Hummus, Olive and Herbs*) and Stacy's Pita Chips or Warmed Pita bread
- Chex Mix and Assorted Nuts Mix
- Mini Charcuterie Board
- Popcorn Bar with a Selection of Popcorn Salts and Toppings (Caramel Drizzle and Chocolate Drizzle)

Includes Assorted Pepsi® Products + Bottled Water

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Themed Lunch Buffets

MINIMUM 25 PEOPLE OR ADDITIONAL FEE PER PERSON

Includes Coffee and Iced Tea

Upgrade to Starbucks® Coffee for an additional fee

Southern Picnic Buffet

Spring Mix, Cucumber and Tomato Salad with Feta
Cheese in Lemon Vinaigrette
Barbecue Chicken Quarters Grilled with Tangy BBQ
Sauce
Choice of BBQ Baked Beans or Sandy's Cowgirl
Caviar
Red Skin Potato Salad and Cornbread
Choice of Peach, Apple or Blackberry Cobbler with
Whipped Cream

Soup and Sandwich Buffet

Choice of Tomato Soup, Broccoli and Cheddar Soup,
or Corn Chowder
Roast Beef, Turkey Breast, Ham, Salami, Swiss,
Cheddar Cheese
Lettuce, Tomatoes, Onions, Pepperoncini,
Pickle Spears and Condiments,
Croissants, Assorted Artisan Breads and Wheat
Wraps
Tri-Colored Pasta Primavera
Mix of Chocolate Chunk and Salted Caramel Cookies
and Brownies

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Themed Lunch Buffets (cont.)

MINIMUM 25 PEOPLE OR ADDITIONAL FEE PER PERSON Includes Coffee and Iced Tea Upgrade to Starbucks®
Coffee for an additional fee

Dolce Vita Buffet

Choice of Caprese Salad or Mediterranean Salad
(Mixed Greens, with Carrots, Cherry Tomatoes, Red Onion, Pepperoncini and Kalamata Olives, Parmesan Cheese with Red Wine Vinaigrette)
Spinach and Artichoke Grilled Chicken in Lemon Butter Sauce
Bowtie Pasta with Pesto Sauce or Marinara Sauce
Grilled Vegetable Medley
Focaccia Bread
Italian Lemon Cake

Burrito Bowl Buffet

Choice of White Rice or Brown Seasoned with Lime Juice
Choice of Barbacoa, Carnitas, or Grilled Chicken
Sautéed Peppers and Onions
Corn Salad, Black Beans, Pico de Gallo, Guacamole, Sour Cream and Hot Sauces
Tri-Colored Chips
Warm Cinnamon Sugar Churros
**Vegetarian Option available*

Pizza Flatbread Buffet

Choice of Caesar or Italian Salad
Assorted Margherita, Pepperoni, and BBQ Chicken Flatbread
Sorbet Pick One: Lemon, Mango, and Dragon Fruit

Mediterranean Bowl Buffet

Choice of White or Brown Basmati Rice
Choice of Spiced Grilled Beef or Chicken
Falafel with Hummus and Warm Pitas
Cucumber and Tomato Salad, Red Cabbage Salad and Garlic Yogurt Sauce
Baklava

Luau Buffet

Pineapple Coleslaw
Huli Huli Chicken (Soy Sauce, Ketchup and Garlic Marinated)
Hawaiian Macaroni Salad or
Spam (Low-Sodium) Fried Rice
Teriyaki Vegetables
Sweet Hawaiian Rolls
Coconut Cream Pie

Teriyaki Bowl Buffet

Seaweed Salad
Pork or Vegetable Potstickers
Steamed Jasmine Rice
Choice of Teriyaki Chicken or Salmon
Edamame, Cucumber Salad, Green Onions, Kimchi
Teriyaki Sauce, Wasabi Mayonnaise, Sriracha Mayonnaise
Assorted Mochi

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Grab and Go Lunches

FOR GROUPS WITH LESS THAN 15 PEOPLE, CHOOSE TWO

FOR GROUPS WITH 15-30 PEOPLE, CHOOSE THREE

FOR GROUPS WITH MORE THAN 30 PEOPLE, CHOOSE FOUR

All Grab-and-Go Lunches are served with an Assortment of Gourmet Chips (Ms. Vickies, Terra, Smartfood Popcorn, Plantain Chips), Seasonal Fresh Fruit Cup, Cookies, Condiments and Pepsi® Beverage

Additional selections on next page

Roast Beef & Cheddar Baguette

Roast Beef, Cheddar Cheese, Leaf Lettuce and Sliced Tomato and Horseradish Sauce on a Baguette

Ham & Cheese Baguette

Ham, Swiss Cheese, Arugula and Onion Chutney on a Baguette

Pilgrim Baguette

Turkey, Swiss Cheese, Arugula and Sliced Apple on a Baguette

Curry Chicken Wrap

Curried Chicken Salad, Sweet Apples and Raisins in a Wheat Wrap

Harvest Wrap

Creamy Chicken Salad, Sweet Apples and Grapes in a Wheat Wrap

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Grab and Go Lunches (cont.)

Roman Wrap

Grilled Chicken, Fresh Torn Romaine Lettuce and
Parmesan Cheese

Creamy Caesar Dressing served on the side

Beach Goer Wrap

Red Pepper Hummus, Arugula, Swiss Cheese,
Cucumbers, Red Onion, Carrots, Edamame and
Tomatoes in a Wheat Wrap

Green Goddess Dressing Served on the Side

Falafel Wrap

Hummus and Falafel, Diced Tomato, Diced
Cucumber, Red Onion, Red Cabbage and Pickles in
Wheat Wrap

Grilled Veggies & Goat Cheese Sandwich

Chopped Grilled Portobello Mushrooms, Grilled
Peppers and Grilled Red Onion, with Goat Cheese,
Balsamic Glaze and Fresh Basil on a Baguette or
Ciabatta

Muffaletta Sandwich

Salami, Capicola, Ham and Provolone on a Cuban
Roll with Olive Salad

Grilled Chicken Banh Mi Sandwich

Pickled Shredded Carrot, Sliced Radish, Grilled
Chicken, Sliced Cucumber, Cilantro, and Sriracha
Mayonnaise on a Cuban Roll

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Afternoon Delights

PICK TWO OR

PICK THREE

Includes Choice of Assorted Pepsi® Products + Bottled Water or Coffee Station

- Fresh Seasonal Fruit Tray
- Vegetable Crudites Tray with Green Goddess Dressing
- Assorted Cube Cheese Tray with Crackers
- Assorted Fresh Baked Cookies
- Fudge Brownies
- Assorted Bags of Gourmet Chips (Ms. Vickie's, Terra Chips, Smartfood Popcorn, and Plantain Chips)
- Assorted Granola Bars
- Tortillas Chips, Salsa and Guacamole
- Trio of Hummus (Classic, Red Pepper Hummus, Olive and Herbs) and Stacy's Pita Chips or Warmed Pita bread
- Chex Mix and Assorted Nuts Mix
- Mini Charcuterie Board
- Popcorn Bar with a Selection of Popcorn Salts and Toppings (Caramel Drizzle and Chocolate Drizzle)

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À LA CARTE

Freshly Baked Cookies

per dozen

Fudge Brownies

per dozen

Kind Bars

Individual Bags of Gourmet Chips

Ms. Vickie's, Terra Chips, Smartfood Popcorn and Plantain Chips

Individual Chex Mix

Individual Assorted Nuts

Trio of Hummus and Stacy's Pita Chips or Warm Pita

Classic, Red Pepper Hummus, Olive and Herbs

Tri Color Tortilla Chips, Salsas and Guacamole

Fresh Vegetables and Green Goddess Dip

Fresh Seasonal Fruit Tray

Whole Fruit

Build Your Own Parfait

Greek Yogurt, Granola, Chocolate Chips, Fresh Strawberries, Blueberries and Pineapple

Florida Build Your Own Parfait

Build your own Parfait with Greek Yogurt, Coconut, Granola, Pineapple, Mango, Strawberries & Oranges

Mini Charcuterie Boxes

Salami, Cheeses, Grapes, Crackers, Honey Packet

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À LA CARTE BEVERAGES

Lemonade

or Pink Lemonade or Fruit Punch per gallon

Orange or Grapefruit Juice

per gallon

Iced Tea

per gallon

Sweet Iced Tea

per gallon

Infused Water

*Cucumber and Mint, Strawberry and Cucumber,
Citrus and Mint per gallon*

Assorted Naked® Smoothies

Assorted Pepsi® Products

Pelligrino

Assorted bubly® Sparkling Water

Life Water® Bottles

Coconut Water

Water Bottles

Freshly Brewed Starbucks® Regular Coffee

Or Decaf per gallon

Ultimate Starbucks® Coffee Station Upgrade

Choose 2 Starbucks® Classic Syrup, Starbucks®
Brown Sugar Syrup, Starbucks® Hazelnut Creamer,
Starbucks® Chocolate Syrup, Starbucks® Caramel
Syrup

Freshly Brewed Regular Coffee

Or Decaf per gallon

Assorted TWININGS® Tea

per gallon

Choice of Dairy Milk for Coffee Station

2%, Whole Milk, Half & Half per Quart (32 oz.)

Non-Dairy Milk for Coffee Stations

Oat, Almond, Soy or Coconut per Quart (32 oz.)

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Hors D'Oeuvres

All Hors D'oeuvres are priced per 100 pieces or equivalent
Butler Pass is an additional fee

Bang Bang Cauliflower

Deep Fried Cauliflower Tossed in Bang Bang Sauce
with Green Onions

Fried Zucchini with Garlic Aioli

Caprese Skewer

Mozzarella, Grape Tomato, Fresh Basil and an Olive
Oil Marinade

Spanakopita

Delicate Layers of Phyllo filled with Spinach and
Feta Cheese

Vegetarian Coronets

Sautéed Peppers, Onions, Garlic, Herbs and a blend
of Shredded Cheeses Stuffed in a Tortilla Cornucopia

Caramelized Onion and Asiago Focaccia

Freshly Baked Focaccia with Caramelized Onions,
Olives and Asiago Cheese

Assorted Mini Quiches

Quiche Lorraine, Garden Vegetable, Broccoli and
Cheese, and Three Cheese

Falafel with Tahini Sauce

Chickpea Falafel Served with Tahini Dipping Sauce

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Hors D'Oeuvres (cont.)

All Hors D'oeuvres are priced per 100 pieces Butler Pass is an additional fee

Hickory Smoked Corn Ribs

Crispy Battered Corn on the Cobb Ribs Served with Ranch Dressing

Pear Almond Brie Fillo Rolls

Pear puree, creamy brie, toasted rolled in fillo

Mini Shrimp Roll

Shrimp Salad on a Buttered Toasted Roll

Maui Spring Rolls

Whole Shrimp with Hot Chillies, Curry, and Fresh Cilantro wrapped in a Spring Roll, served with Sweet Chili Sauce

Jumbo Shrimp

Served with Lemon Wedges and Tangy Cocktail Sauce

Datil Pepper Sauce Chicken Wings

Crispy Chicken Wings with Datil Pepper Sauce

Pinwheel Tortilla Sandwiches

Turkey, Ham, Roast Beef, Swiss and Cheddar Cheese Rolled in a Soft Tortilla Shell, Cut into Pinwheel Slices

Mini Beef Wellingtons

Beef Tenderloin and Mushroom Duxelles in a Flaky Puff Pastry

Mini Chicken Quesadillas

Sautéed Chicken, Peppers, Onions, Garlic and Lime-Chipotle Crème Stuffed in a Tortilla Cornucopia

Beef Empanada

Seasoned Ground Beef with Cilantro Wrapped in a Flaky Dough

Cocktail Meatballs

Choice of Swedish, Pineapple BBQ and Pineapple Teriyaki

Bacon Cheddar Tater Tots

Creamy Cheddar Cheese, Big Bacon pieces, Sour Cream and a Hint of Chives

Pork Potstickers

Fried or Steamed Pork Potstickers Seasoned with Ginger and Garlic. Served with Soy Dipping Sauce.

Chicken Satay Skewers

Teriyaki Marinated Grilled Chicken Satay with Peanut Sauce

Chef's Choice Assorted Mini Desserts

Sweet Street Dessert Bars

Assortment of French Macarons

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Hors D'Oeuvres (cont.)

All Hors D'oeuvres are priced per 100 pieces Butler Pass is an additional fee

Fresh Seasonal Fruit

SERVE 25 | SERVE 50 | SERVE 100.

Mediterranean Display

SERVE 25 | SERVE 50 | SERVE 100

Kalamata Olives, Cucumbers, Grape Tomatoes, Pepperoncini, Artichoke Hearts and Feta Cheese, served with Hummus, Pita Triangles and Caprese Skewers

Charcuterie Board

SERVE 25 | SERVE 50 | SERVE 100

Assorted Salami, Prosciutto, Smoked Gouda, Havarti, Aged Cheddar, Grapes and Seasonal Berries, Dill Sweet Baby Pickles, Whole Grain Mustard, served with French Bread, Gourmet Crackers, Flatbread, and Crostini

Vegetable Crudités

SERVE 25 | SERVE 50 | SERVE 100

Fresh Broccoli, Cauliflower, Red and Green Peppers, Carrots, Celery, Grape Tomatoes and Asparagus, with Green Goddess Dressing and Hummus for Dipping

Cheese Montage

SERVE 25 | SERVE 50 | SERVE 100

Smoked Gouda, Harvarti, Brie, Aged Cheddar, Blue Cheese, Accompanied with Supreme Flatbread Crackers and Gourmet Crackers and Crostini

Baked Salmon Display

SERVES UP TO 75

Displayed Whole, served with Cucumber Slices, Diced Eggs, Chopped Tomatoes, Diced Scallions, Capers and Cream Cheese with Gourmet Crackers & Crostini

Mini Pretzel Bar

Freshly Baked Mini Pretzels with Spicy Mustard, Honey Mustard, Cheddar Cheese Sauce, or Cinnamon Sugar Cream (Pick 2 Sauces)

Chicken Wing Bar

Perfectly Crispy Chicken Wings Served with an Assortment Of Sauces, Buffalo, Mango Habanero, Garlic Parmesan, Barbecue, Teriyaki Glaze (Pick 2 Sauces)

Mini Burger Slider Bar

Top Our Juicy Sliders with Your Favorite Toppings Pickle Chips, Tomato, Lettuce, Cheese, Onion, and Condiments

Mini Pulled Pork Slider Bar

Top Our Juicy Sliders with Your Favorite Toppings Pickle Chips, Coleslaw, Cheese, Hot Sauces, and Onion

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Dinner Buffet

MINIMUM 30 PEOPLE OR ADDITIONAL PER PERSON CHARGE Includes Fresh Baked Rolls, Butter, Coffee and Iced Tea Upgrade to Starbucks® Coffee for an additional fee

Sunset Buffet

Includes One Salad, One Entrée, Two Sides and One Dessert

Twilight Buffet

Includes Two Salads, Two Entrées, Three Sides, and Two Desserts

Night-Sky Buffet

Includes Two Salads, Three Entrées, Three Sides, and Three Desserts

Salads

All dressings are served on the side

House Salad

Seasonal Spring Mix, Grape Tomatoes, Cucumbers, Shredded Carrots with Feta Cheese and Green Goddess Dressing

Classic Caesar Salad

Freshly Torn Romaine Tossed with Croutons and Parmesan Cheese with Creamy Caesar Dressing

Cranberry Walnut Salad

Fresh Spinach, Dried Cranberries, Walnuts + Blue Cheese Crumbles with Balsamic Vinaigrette Dressing

Salads

Mediterranean Salad

Mixed Greens with Carrots, Cherry Tomatoes, Kalamata Olives, Red Onion, Pepperoncini, Parmesan Cheese with Red Wine Vinaigrette

Spinach Salad

Spinach, Diced Eggs, Red Onion and Bacon Crumbles with Warm Bacon Dressing

Wedge Salad (pre-set only)

Wedge of Iceberg Lettuce with Blue Cheese Dressing. Blue Cheese Crumbles, Bacon Crumbles, Boiled Egg Wedge, Cherry Tomatoes, and Chives

Entrees

Spinach and Artichoke Grilled Chicken in Lemon Sauce

Boneless Grilled Chicken Breast Sautéed with Spinach and Artichokes in Lemon Butter Sauce

Marinara Chicken

Grilled Chicken Breasts Topped with Marinara sauce and Mozzarella Cheese

Balsamic Cranberry Roasted Chicken Breast

Roasted Chicken Breast with a Balsamic Cranberry Reduction Sauce

Chicken Marsala

Tender Chicken Breast Sautéed with Sliced Mushrooms and Marsala Wine

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Dinner Buffet Continued

MINIMUM 30 PEOPLE OR ADDITIONAL PER PERSON CHARGE Includes Fresh Baked Rolls, Butter, Coffee and Iced Tea Upgrade to Starbucks® Coffee for an additional fee

Entree Choices

Creamy Chicken

Roasted Chicken Breast Topped with Creamy Bacon Sauce and Scallions

Rosemary and Garlic Braised Beef with Mushrooms

Tender Pieces of Chuck Braised Rich Bordelaise Sauce with Rosemary and Garlic with Sautéed Mushrooms

Chimichurri Steak

Sliced Sirloin with Chimichurri Sauce

Beef Sirloin* With Red Wine Black Cherry Sauce

Grilled Sliced Sirloin with a Red Wine Reduction Sauce with Cherries

Grilled Mahi-Mahi

Fresh Grilled Mahi-Mahi Filets Topped with Fresh Tropical Salsa

Mediterranean Cod

Baked Cod with Olives, Capers, Tomatoes in White Wine Sauce

Lemon Butter Salmon

Salmon Lightly Seasoned in Mediterranean Spices, Grilled and Topped with a Lemon Butter Sauce

Jamaican Portabella Mushroom

Baked Portabella Mushroom Seasoned with Jamaican Allspice

Balsamic Marinated Grilled Tofu

Balsamic Marinated Tofu Grilled with Steak Seasoning

Sides

Baby Baker Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Sriracha Maple Roasted Root Vegetables

Penne Pasta with Aglio e Olio (Oil and Garlic)

Wild Rice Blend

Rice Pilaf

Confetti Jasmine Rice

Riced Cauliflower

Grilled Seasonal Vegetables

Pancetta and Garlic Green Beans

Parmesan Zucchini

Grilled Asparagus

Desserts

Tiramisu

Assorted Mini Desserts (Sweet Street Dessert Bars)

Mini Cheesecakes

Chocolate Mousse Cake

Key Lime Pie

Sandy's Bread Pudding with Seasonal Berries

Peach, Apple or Blackberry Cobbler with Whipped Cream

Prices are subject to change due to market availability.

All prices listed are subject to 22% Taxable Service Charge (valid through December 31st, 2025) and 7% Sales Tax.

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

Themed Dinner Buffets

MINIMUM 30 PEOPLE OR ADDITIONAL PER PERSON CHARGE

Includes Coffee and Iced Tea

Upgrade to Starbucks® Coffee for an additional fee

Dolce Vita Buffet

Caprese or Mediterranean Salad (*Mixed Greens with Carrots, Cherry Tomatoes, Kalamata Olives, Red Onion, Pepperoncini, Parmesan Cheese with Red Wine Vinaigrette*)
Spinach and Artichoke Chicken in Lemon Butter Sauce
Cod with Olives, Tomatoes, Capers in White Wine Sauce
Penne Pasta Algio e Oilo or Marinara Sauce
Gnocchi with Creamy Pesto Sauce
Grilled Vegetable Medley
Foccacia
Italian Lemon Cake

Luau Buffet

Pineapple Coleslaw
Huli Huli Chicken (Soy Sauce, Ketchup and Pineapple Marinated Chicken)
Pulled Pork with Pineapple BBQ Sauce
Hawaiian Macaroni Salad
Spam Fried Rice with Low Sodium Spam
Teriyaki Vegetables
Sweet Hawaiian Rolls
Coconut Cream Pie

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Themed Dinner Buffets (cont.)

MINIMUM 30 PEOPLE OR ADD PER PERSON CHARGE Includes Coffee and Iced Tea Upgrade to Starbucks® Coffee for an additional fee

Fiesta Buffet

House Salad with Green Goddess Dressing
Chicken Enchiladas
Beef Barbacoa
Seasoned Mexican Rice
Black Beans
Refried Beans
Chips with Salsa and Guacamole
Churros With Chocolate Dip Or Tres Leches Cakes

Havana Nights Buffet

House Salad with Green Goddess Dressing
Ground Beef Picadillo
Mojo Grilled Chicken
Black beans
Sweet Plantains (Maduros)
Seasoned Yellow Rice
Freshly Baked Yeast Rolls
Tres Leches or Flan

Mediterranean Nights

Mediterranean Salad (*Mixed Greens with Carrots, Cherry Tomatoes, Kalamata Olives, Red Onion, Pepperoncini, Parmesan Cheese with Red Wine Vinaigrette*) or Caesar Salad
Spanakopita or Falafel with Tahini Sauce
Grilled Spice Beef
Chicken Souvlaki
Rice Pilaf with Chickpeas
Stewed Green Beans in Tomato Sauce
Tzatziki and Hummus with Warmed Pita Bread
Baklava

East Meets West Buffet

Carrot and Cucumber Salad with Mandarin Orange Ginger Dressing
Pork Potstickers
Pineapple Sweet and Sour Chicken
Beef and Broccoli in Soy Garlic Sauce
Steamed Jasmine Rice
Vegetarian Fried Rice
Teriyaki Green Beans
Vanilla Ice Cream with Mini Mochi

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Plated Dinner

MINIMUM 20 PEOPLE OR ADDITIONAL FEE PER PERSON Includes Fresh Baked Rolls, Butter, Coffee and Iced Tea
Upgrade to Starbucks® Coffee for an additional fee

Salad (Choose One)

All dressings are served on the side

House Salad

Seasonal Spring Mix, Grape Tomatoes, Cucumbers,
Shredded Carrots with Feta Cheese and Green
Goddess Dressing

Classic Caesar Salad

Freshly Torn Romaine Tossed with Croutons and
Parmesan Cheese with Creamy Caesar Dressing

Mediterranean Salad

Mixed Greens with Carrots, Cherry Tomatoes,
Kalamata Olives, Red Onion, Pepperoncini,
Parmesan Cheese with Red Wine Vinaigrette

Cranberry Walnut Salad

Fresh Spinach, Dried Cranberries, Walnuts + Blue
Cheese Crumbles with Balsamic Vinaigrette Dressing

Spinach Salad

Spinach, Chopped Eggs, Red Onion and Bacon
Crumbles with Warm Tomato Dressing

Wedge Salad

Wedge of Iceberg Lettuce with Blue Cheese
Dressing, Blue cheese Crumbles, Bacon Crumbles,
Cherry Tomatoes, and Chives

Entrees

Groups 30 or less choose 2 entrees

Groups 30 or more choose 3 entrees

Spinach and Artichoke Grilled Chicken in Lemon
Sauce

Boneless Grilled Chicken Breast Sautéed with
Spinach and Artichokes in Lemon Sauce

Marinara Chicken

Grilled Chicken Breasts Topped with Marinara Sauce
and Mozzarella Cheese

Chicken Marsala

Tender Chicken Breast Sautéed with Sliced
Mushrooms and Marsala Wine

Creamy Chicken

Roasted Chicken Breast topped with Creamy Bacon
Sauce and Scallions

Balsamic Cranberry Roasted Chicken Breast

Roasted Chicken Breast with a Balsamic Cranberry
Reduction Sauce

Rosemary and Garlic Braised Beef with
Mushrooms

Tender Pieces of Chuck Braised Rich Bordelaise
Sauce with Rosemary and Garlic, with Sautéed
Mushrooms

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Plated Dinners (cont.)

MINIMUM 20 PEOPLE OR ADDITIONAL PER PERSON CHARGE Includes Fresh Baked Rolls, Butter, Coffee and Iced Tea Upgrade to Starbucks® Coffee for an additional fee

Beef Tenderloin With Red Wine Black Cherry Sauce

Roasted Sliced Beef Tenderloin with a Red Wine Reduction Sauce with Cherries

Chipotle-Rubbed Beef Filet

Medium Well Cooked Baseball Steak with a Chimichurri Sauce

Grilled Mahi-Mahi

Fresh Grilled Mahi-Mahi Filets topped with Fresh Tropical Salsa

Mediterranean Cod

Baked Cod with Olives, Capers, Tomatoes in White Wine Sauce

Lemon Butter Salmon

Salmon Lightly Seasoned in Mediterranean Spices, Grilled and Topped with a Lemon Butter Sauce

Jamaican Portabella Mushroom

Baked Portabella Mushroom Seasoned with Jamaican Allspice

Balsamic Marinated Grilled Tofu

Balsamic Marinated Tofu Grilled with Steak Seasoning

Sides (Choose Two)

Baby Baker Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Sriracha Maple Roasted Root Vegetables

Penne Pasta with Aglio e Olio (Oil & Garlic)

Wild Rice Blend

Rice Pilaf

Confetti Jasmine Rice

Riced Cauliflower

Grilled Seasonal Vegetables

Pancetta and Garlic Green Beans

Parmesan Zucchini

Grilled Asparagus

Desserts (Choose One)

Tiramisu

Assorted Mini Desserts (Sweet Street Dessert Bars)

Mini Cheesecakes

Chocolate Lava Cakes

Key Lime Pie

Assortment of Sorbets and Gelato

Fudge Brownie Sundae

Sandy's Bread Pudding with Seasonal Berries

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Reception Specialty Stations

All stations serve up to 75 people Chef Attendant fee per station is required

Virginia Baked Ham

Served with Pineapple Glaze and rolls

Crispy Pork Belly

Served with Hoisin Sauce, and Julienned Scallions and Cucumber

Roasted Turkey Breast

Served with Cranberry Sauce and Assorted Chutneys, and rolls

Baked Salmon Display

Displayed Whole, served with Cucumber Slices, Diced Eggs, Chopped Tomatoes, Diced Scallions, Capers + Cream Cheese with Assorted Crackers

Prime Rib

Served with Horseradish Sauce or Chimichurri with Rolls

New York Strip Loin

Served with Chimichurri, Horseradish Sauce or Peruvian Green Sauce with Rolls

Baked Potato Bar

Idaho Baked Potatoes, accompanied with Bacon Bits, Roasted Red Peppers, Steamed Broccoli, Mixed Cheese Blend, Sour Cream, Jalapenos, Diced Scallions, Sautéed Mushrooms

Ultimate Pasta Station

Cavatappi and Penne Pasta, Accompanied with Parmesan Cheese, Artichoke Hearts, Diced Peppers, Mushrooms, Kalamata Olives, Minced Garlic, Fresh Spinach, Broccoli Tips with Creamy Alfredo, Marinara and Pesto Sauce

Add Chicken extra per person

Add Italian Sausage extra per person

Add Shrimp extra per person

Confetti Salad Bar

Spring Mix, Chopped Romaine, Diced Tomatoes, Diced Scallions, Chopped Bacon, Mixed Cheeses, Parmesan Cheese, Shredded Carrots, Sliced Cucumber, Pepperoncini, Kalamata Olives, Julienne Red + Green Peppers, served with Green Goddess, Balsamic Vinaigrette and Caesar dressing

4 Cheese Macaroni and Cheese Bar

Served with a Choice of Toppings, including Crumbled Bacon, Jalapeños, Red Pepper Flakes, Scallions, Broccoli, Blended Shredded Cheese, Hot Sauce and Buffalo Sauces

Gourmet Flatbread Bar

Your Choice 3 Margherita, Pepperoni, BBQ Chicken, Spinach and Artichoke, Pesto

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HOST AND CASH BAR

At the Courtyard by Marriott® Cocoa Beach/Cape Canaveral, we have a variety of bar options for you to choose from. You can customize your bar options to tailor your event. A few examples would include: individual bottles of Wine on each table, a Signature Cocktail, or host a full bar for a budgeted time or dollar amount that converts to a cash bar once the allotted time or amount is reached. Bartender fee required per bartender.

Bar Options

Host Bar

Based upon consumption at the end of the event.

Cash Bar

Guest will pay for their own drinks and can pay with either cash or credit card.

Bar Pricing

Liquor

Call Brands

Premium Brands

Wine

House

By the Bottle

Bar Pricing

Beer

Domestic

Imported or Craft

Other

Champagne

Pepsi® Products (Coke® products available on request)

Bottled Water

Pelligrino

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COURTYARD BY MARRIOTT COCOA BEACH CAPE CANAVERAL

3435 N. Atlantic Ave, Cocoa Beach, Florida, USA

(321) 784-4800



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