



BISTRO

CLASSICS WITH A TWIST

FRESH START
TO YOUR DAY

Courtyard by Marriott®
Chicago Glenview/Northbrook

COURTYARD®
BY MARRIOTT

BREAKFAST



Wellness Breakfast **\$14.00/ guest**
Oatmeal with brown sugar, sliced seasonal fresh fruit, yogurt parfaits, freshly brewed Starbucks coffee, assorted Tazo teas, orange and cranberry juice.

Continental Breakfast **\$12.00 / guest**
Assorted muffins and Danishes, sliced bagels, plain and everything, butter, cream cheese, preserves, fresh sliced seasonal fruit, freshly brewed Starbucks coffee, assorted Tazo teas, orange and cranberry juice

Coffee and tea service **\$6.00/ guest**
Starbucks regular and decaffeinated coffee and assorted Tazo teas

Coffee, tea and beverage service **\$8.00 / guest**
Starbucks regular and decaffeinated coffee and assorted hot Tazo teas
Pepsi brand sodas
Bottled Water



Courtyard Breakfast **\$18.00 / guest**
Scrambled eggs, sausage or bacon, seasoned breakfast potatoes, assorted muffins, sliced bagels plain and everything, whole grain bread, butter, cream cheese, and preserves, fresh sliced seasonal fruit, freshly brewed Starbucks coffee, assorted Tazo teas, orange and cranberry juice

All day beverage service **\$12.00/ guest**
Starbucks regular and decaffeinated coffee
Assorted Tazo teas
Pepsi brand sodas
Bottled water
Includes one full beverage refresh

Create your own break: Choose 3 **\$15.00/ guest**
Assorted Candy Bars
Chocolate Chip Cookies
Hummus Flatbread
Create your own Trail Mix
Granola Bars
Vegetable Tray
Includes assorted beverages

LUNCH



Premium Wraps Buffet **\$16.95/ guest**
Includes display of premium wraps of your choice
Chicken Caesar, grilled buffalo chicken, classic club, tuna salad, or hummus wrap (vegetarian)
Assorted bags of potato chips, whole fruit, house salad, and cookies for a dessert

Deli Buffet **\$15.95 / guest**
Meats: ham, roast beef, and turkey
Cheeses: American, cheddar, and Swiss
Breads: white, multigrain, and marble rye
Condiments: sliced tomatoes, shredded lettuce, onion, sliced pickles, mayonnaise, and mustard
House salad
Assorted bags of potato chips
Cookies for a desserts

Bistro Choice **\$18.00 / guest**
Designed for groups of 12 or less, menus provided in the morning, collected 3 hours before service time
Entrée options:
Modern cobb salad, bistro burger, green goddess chicken blt, Individual chicken pot pie, vegetable baked pasta in a pesto cream sauce, roasted herb chicken breast
Side options: French Fries, seasonal fruit, arugula salad, assorted desserts

South of the Border Buffet **\$18.95 / guest**
Choice of seasoned ground beef, grilled chicken or veggie fajitas
Tortillas
Toppings: sour cream, shredded cheese, lettuce, tomato, salsa, guacamole
Spanish rice and refried beans
Tortilla chips and salsa
Lemon bars for a dessert

DINNER



Pasta Dinner **\$24.00/ guest**
Designed for groups of 12 or more Fettuccine and Penne pasta with Alfredo and Marinara sauces
Grilled chicken breast
Parmesan cheese
Garlic Bread
Tossed house salad
Pepsi brand sodas, tea, and bottled water

Build a burger **\$25.00 / guest**
Served buffet style for 15 or more guests
Burger patties, Chicken Breasts
Sesame seed buns
Cheddar and Swiss cheese, lettuce, tomato, and onion
Creamy coleslaw
French fries
Assorted dessert bars
Pepsi brand sodas, tea, and bottled water

Chicken Buffet (select one of each) **\$22.00 / guest**
Chicken: roasted herb, BBQ, chicken marsala
Vegetable: broccolini, green beans, vegetable medley
Side: white rice or Spanish rice
Garden salad
Pepsi brand sodas, tea, and bottled water

Social Snacks: Choose 3 **\$18.00 / guest**
Skillet Meatballs
Crispy Brussels Sprouts
French Fries and Dip Trio
Classic Chicken Wings
Pesto Prosciutto Flatbread
Margherita Flatbread