

COURTYARD EVENT MENU





WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team

BREAKFAST



Eggs Are It

Scrambled Eggs
Home Fried Potatoes
Hand-Crafted Breakfast Pastries
House Seasoned Bacon
Fresh Fruit Cup
Chilled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and
Herbal Teas

11.50

Cinnamon French Toast

Slices of Cinnamon French Toast
Maple Syrup
House Seasoned Bacon
Scrambled Eggs
Fresh Fruit Cup
Chilled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and
Herbal Teas

12.50

Morning Glory

Hand-Crafted Breakfast Pastries
Scrambled Eggs
Home Fried Potatoes
House Seasoned Bacon
Hot Oatmeal
Fresh Fruit Display
Chilled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and
Herbal Teas

13.50

Healthy Choice

Egg White and Vegetables in a Wrap
Turkey Sausage
Kashi Cereal
Berries and Bananas
Whole Grain Muffins and Breads
Stonyfield Farm Low-Fat
Organic Yogurt
Chilled Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and
Herbal Teas

14.50

LUNCH



Apple Pecan Shaker Chicken

Served with Wild Rice Blend
Choice of Soup du Jour or Salad
Fresh Baked Rolls with Butter, Dessert, Freshly
Brewed Coffee, Decaffeinated Coffee and Herbal
Teas, Dessert

16.50

Vegetable Wellington

Puff Pastry filled with
Vegetables and Fontina
Cheese served with
Steamed White Rice
Choice of Soup du Jour or Salad
Fresh Baked Rolls with Butter, Dessert, Freshly
Brewed Coffee, Decaffeinated Coffee and Herbal
Teas, Dessert

17.50

Turkey Stacker

Layers of Turkey, Bacon, Lettuce, Tomato, on a
Multi-Grain Roll
Potato Salad and Dill Pickle Spear
Freshly Brewed Coffee, Decaffeinated Coffee and
Herbal Teas

13.50

Dessert

Double Chocolate Torte
NY Style Cheesecake
Black and White Parfait

DINNER



Grilled Tenderloin Steak

Seasoned and grilled with demi glace.
Accompanied with a fanned garlic rosemary potato
34.00

Haddock Fillet

Topped with baby shrimp and
Ritz crumbs.
Served with dill cream sauce and lyonnaise
potatoes
27.00

Pecan Crusted Chicken

With Granny Smith apple, gorgonzola cheese and
cider poultry cream. Served with rice pilaf
25.00

Vegan Tuscan Pasta

A blend of garlic, herbs,
Italian vegetables and
garbanzo beans tossed with olive oil.
25.00

TECHNOLOGY



Technology

Projection Screens
6' x 6' Tripod Screen \$35
8' x 8' Tripod Screen \$45

Projectors
LCD Projector \$200
Overhead Projector \$45

Meeting Accessories
Flip Chart with Easel, Pad and Markers \$25
Whiteboard with Markers \$25
Display Easel \$15
Conference Phone \$100



ADDITIONAL INFORMATION

Food and Beverage is subject to NH State Rooms and Meals Tax (currently 9%) and a customary 20% service charge, 6% of which is taxable.

Buffets and Breaks have a service time of 90 minutes.

Guarantees are due five business days prior to event. If a guaranteed number is not received, the agreed number will be used.