Courtyard Menu 2018
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

Productive Package
Continental Breakfast
Assorted Pastries and Bagels
Fruit Preserves, Cream Cheese, and Butter
Fresh Seasonal Fruit
Low Fat Yogurts
Assorted Chilled Juices
Freshly Brewed Starbucks Coffee-Regular & Decaf, and Assorted Hot Teas

Mid-Morning Break
Assorted Sodas and Bottled Waters
Freshly Brewed Starbucks Coffee-Regular & Decaf, and Assorted Hot Teas

Afternoon Break
Freshly Baked Cookies and Brownies
Assorted Sodas and Bottled Waters
Freshly Brewed Starbucks Coffee-Regular & Decaf, and Assorted Hot Teas

$45 per person
BREAKFAST

Continental Breakfast
(Minimum 10 people)

Assorted Pastries & Bagels
Fruit Preserves, Cream Cheese, and Butter
Fresh Seasonal Fruit
Low Fat Yogurts
Assorted Chilled Juices to include: Apple, Orange, and Grapefruit
Freshly Brewed Starbucks Coffee-Regular & Decaf, and Assorted Hot Teas
$25 per person

Breakfast Buffet
(Under 20 guests - $100 additional charge will apply)

Scrambled Eggs
Smoked Bacon, Pork or Turkey Sausage
Seasoned Breakfast Potatoes
Fresh Fruit and Seasonal Berries
Variety of Individual Cereals with Milk
Assorted Yogurts
Assorted Pastries, Bagels, and Muffins
Fruit Preserves, Cream Cheese, and Butter
Assorted Chilled Juices to include: Apple, Orange, and Grapefruit
Freshly Brewed Starbucks Coffee-Regular & Decaf, and Assorted Hot Teas
$32 per person
**BREAKS**

**Courtyard Express I**
Freshly Brewed Starbucks Coffee-Regular & Decaf, and Assorted Hot Teas
$10 per person / Refresh $4 per person

**Courtyard Express II**
Assorted Sodas and Bottled Waters
Freshly Brewed Starbucks Coffee-Regular & Decaf, and Assorted Hot Teas
$14 per person / Refresh $5 per person

**Wisteria Express**
Assorted Tortilla Chips and Salsa
Potato Chips and Fresh Dip
Assorted Sodas and Bottled Waters
Freshly Brewed Starbucks Coffee-Regular & Decaf, and Assorted Hot Teas
$17 per person
BREACKS

Sequoia Express
Assorted Baked Cookies and Brownies
Assorted Sodas and Bottled Waters and Milk
Freshly Brewed Starbucks Coffee-Regular & Decaf, and Assorted Hot Teas
$18 per person

Ardenwood Express
Assorted Energy Bars, Nutri-Grain Bars, Trail Mix, and Whole Fruit
Assorted Sodas and Bottled Waters
Freshly Brewed Starbucks Coffee-Regular & Decaf, and Assorted Hot Teas
$20 per person

Ravenswood Express
Assorted Finger Sandwiches
Baked Scones, Fruit Tarts, and Cookies
Assorted Sodas and Bottled Waters and Milk
Freshly Brewed Starbucks Coffee-Regular & Decaf, and Assorted Hot Teas
$22 per person
LUNCH

Courtyard Gourmet Deli
(Under 20 guests - $100 additional charge will apply)

Served with Chef's Choice of Dessert
Freshly Brewed Starbucks Coffee-Regular & Decaf,
Assorted Hot Teas, & Iced Tea

Seasonal Green Salad
Assorted Chips
Assortment of Sliced Cheese
Lettuce, Sliced Tomatoes, Onions, and Pickles
Mustard and Mayonnaise
Deli Platter of Turkey, Ham, Roast Beef, and Pastrami

$27 per person

Silicon Valley
(Under 20 guests - $100 additional charge will apply)

Served with Chef's Choice of Dessert
Freshly Brewed Starbucks Coffee-Regular & Decaf,
Assorted Hot Teas, & Iced Tea

Seasonal Green Salad
Penne Pasta & Artichoke Salad
Pecan-Crusted Chicken with a Garlic Cream Sauce
Petite Salmon Filet with Dill Sauce
Rosemary Roasted Red Potatoes

$45 per person
LUNCH

Italian Luncheon
(Under 20 guests - $100 additional charge will apply)
Served with Chef’s Choice of Dessert
Freshly Brewed Starbucks Coffee-Regular & Decaf, Assorted Hot Teas, & Iced Tea
Antipasto Display of Marinated Vegetables, Olives, Peperoncini, Roasted Peppers and Artichokes
Classic Caesar Salad
Chicken Parmesan
Fettuccini Alfredo
$40 per person

Pasta Bar
(Under 20 guests - $100 additional charge will apply)
Served with Chef’s Choice of Dessert
Freshly Brewed Starbucks Coffee-Regular & Decaf, Assorted Hot Teas, & Iced Tea
Caesar Salad
Fettuccini or Penne Pasta
Alfredo Sauce
Marinara Sauce
Bolognese Sauce
Italian Meatballs
Garlic Bread
$40 per person
LUNCH

**Baked Potato Bar**
(Under 20 guests - $100 additional charge will apply)

Served with Chef's Choice of Dessert
Freshly Brewed Starbucks Coffee-Regular & Decaf, Assorted Hot Teas, & Iced Tea

Seasonal Greens Salad
Baked Potato
Chopped Bacon
Broccoli Florets
Cauliflower Florets
Shredded Carrots
Grated Cheddar Cheese
Sour Cream

$35 per person

**Fajita Bar**
(Under 20 guests - $100 additional charge will apply)

Served with Chef's Choice of Dessert
Freshly Brewed Starbucks Coffee-Regular & Decaf, Assorted Hot Teas, & Iced Tea

Corn or Flour Tortillas
Spanish Rice
Whole Black Beans
Beef or Chicken Fajitas
Pico de Gallo
Sour Cream
Guacamole
Tortilla Chips

$35 per person
LUNCH

Bistro Choice Menu
(20 or less attendees only)

Select One Entrée:
- Roast Turkey BLT on Sourdough
- Caesar Wrap with Grilled Chicken
- Chunk White Tuna on Whole Grain
- Cheddar French Dip with Au Jus
- Perfect Caesar Salad (with or without Chicken)

Select One Side:
- Chips or Fresh Cut Fruit

Select Beverage:
- Pepsi, Diet Pepsi, Sierra Mist, Ice Tea, Bottled Water

Chef’s Choice of Dessert
$30 per person

Executive Lunch Box

Ham, Turkey, Roast Beef, Tuna Salad, Chicken Salad or Vegetarian Sandwich
Bag of Chips
Whole Fruit
Cookie
Soda or Bottled Water

*All Pre-Packaged in a Lunch Box
$25 per person
DINNER

Courtyard Dinner Buffet
(Under 20 guests - $100 additional charge will apply)

Herbed Rice Pilaf OR Roasted Potatoes

Fresh Seasonal Vegetables

Freshly Brewed Starbucks Coffee-Regular & Decaf, Assorted Hot Teas, & Iced Tea

Starter Selections   Choice of Two

Crisp Romaine, Parmesan Crostini, and Herb Croutons
With Traditional Caesar Dressing

Crisp Iceberg and Romaine Lettuce with Carrots, Red Cabbage, Cucumbers, And Cherry Tomatoes with Ranch Dressing

Baby Spinach Salad with Mandarin Slices with Tangerine Vinaigrette

Butter Lettuce with Candied Pecans and Sliced Apples with Raspberry Vinaigrette
DINNER

**Entree Selections  Choice of Three**
- Penne Pasta Fresca with Basil Tomato Sauce & Grilled Vegetables
- Pesto Ravioli stuffed with Manicotti Cheese with Creamy Basil Sauce
- Chicken Picatta with a Tangy Beurre Blanc Wine Sauce
- Savory Grilled Chicken Breast with a Pepper Jack Cream Sauce
- Cajun Pork Tenderloin with Apple Chutney Sauce
- Petite Salmon Filets with Dill Cream Sauce
- Grilled Marinated Tri-Tip with a Peppercorn Chardonnay Sauce

**Dessert Selections  Choice of One**
- NY Cheesecake with Raspberry Sauce
- Tiramisu
- Seasonal Fruit Tarts
- Chocolate Decadence Cake

$62 per person
DINNER

Children Menu
(Prepared for Ages 4–12 years)
All served with choice of Juice, Soda, or Milk

Chicken Tenders
Served with Fresh Fruit Cup, French Fries
Freshly Baked Cookie or Ice Cream Cup

Macaroni & Cheese
Served with Fresh Fruit Cup
Freshly Baked Cookie or Ice Cream Cup

Mini 3-Cheese Pizza
Served with Fresh Fruit Cup
Freshly Baked Cookies or Ice Cream Cup

Grilled Cheese Sandwich
Served with Fresh Fruit Cup, French Fries
Freshly Baked Cookies or Ice Cream Cup

$22 per person
Each Display Serves 50 People

Cheese Tortilla Display with Pesto Quesadilla Slices
$130

Great Brie Display with Pear and Brie Philly
$150

Peppered Tenderloin Crostini s
$175

Pinwheels of Roast Beef and Goat Cheese
$150

Melon Wrapped Prosciutto
$150

Smoked Salmon with Cream Cheese
$175

Spanakopita - Spinach and Cheese
$150
RECEPTION

Each Display Serves 50 People

Thai Favorite Beef or Chicken Satay with a Teriyaki Glaze
$200

Asian Spring Rolls
$175

Fresh Vegetable Crudits with assorted Dips
$175

Seasonal Fresh Fruit & Berries
$225

Crostini and Bruschetta with Tomatoes and Basil
$200

International & Domestic Cheeses served with Crackers & Baguettes
$200

Each Display Serves 50 People

Buffalo Wings with Bleu Cheese Dressing
$150

Antipasto of Grilled Vegetables in Balsamic Vinegar & Olive Oil
$200

Jumbo Shrimp Display accompanied with Cocktail Sauce
$275
TECHNOLOGY

Audio Visual
Flip Chart Packaged | $40
Flipchart Stand / Easel, Pad, Two Pens & Wall Tape

LCD Video Projection Package | $250
LCD Video Projector, Skirted
Projector Table & Projection Screen

Sound System Package | $250
Including 2 JBL Speakers and Mixers, 2 Hand Held Microphones & 1 Lavaliere

Projection Screens
8 Tripod Projection Screen (smaller groups) | $75
10 Tripod Projection Screen (groups over 40) | $100

Laptop Speakers | $50
Small speakers for laptop (groups of up to 40)
Audio Visual
Laptop Speakers | $50
Small speakers for laptop (groups of up to 40)

Polycom Speaker Phone | $75

Extension Cord/Power Strip | $5
ADDITIONAL INFORMATION

All Prices are Subject to 22% Service Charge & 9.5% Sales Tax
All Prices Subject to Change Without Notice