

Core Menu 2016





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



COURTYARD CONTINENTAL

assortment of pastries (danishes and muffins)
yogurt
sliced seasonal fruit
orange juice
freshly brewed Starbucks coffee
(regular and decaf)

10.50

COFFEE SHOP

assorted pastries (danishes and muffins)
freshly brewed Starbucks coffee
(regular and decaf)

6.50

AVONDALE HOT BREAKFAST TABLE

(10 person minimum)
assorted pastries
assorted breads
butter and assorted preserves
scrambled eggs
breakfast potatoes
choice of sausage or bacon
orange juice
freshly brewed Starbucks coffee
(regular and decaf)

15.50

BREAKFAST



BREAKFAST ENHANCEMENTS I

add one of the following to any breakfast:

- butter croissants with assorted jellies
 - assortment of artisan scones
 - yogurt
 - assortment of cereals and milk
 - oatmeal and condiment bar
 - assortment of bagels and cream cheese
 - mini sausage and egg burritos
 - mini ham and egg burritos
- 3.00**

BREAKFAST ENHANCEMENTS II

add one of the following to any breakfast:

- french toast and warm maple syrup
 - ham, egg and cheddar cheese on croissants
 - sunrise starter:
 - bacon, egg, and cheddar cheese on an artisan roll
 - healthy start:
 - egg whites, turkey, spinach, havarti cheese on english muffin
- 5.00**

BREAKS



BEVERAGE BREAK I

assorted soft drinks and bottled water
4.50

BEVERAGE BREAK II

freshly brewed Starbucks coffee
(regular and decaf)
assorted soft drinks and bottled water
6.00

BEVERAGE BREAK III

all day refreshments
freshly brewed Starbucks coffee
(regular and decaf)
assorted soft drinks and bottled water
10.00

BREAKS



STARBUCKS ENHANCEMENTS

choice of syrups:
vanilla, sugar free vanilla, caramel, hazelnut and
seasonal flavor

choice of sauces:
white chocolate, chocolate, caramel and seasonal
flavor

choice of powder toppings:
cocoa, nutmeg and cinnamon
4.00

BEVERAGE A LA CARTE

pot of starbucks coffee
(serves 10 - 100z. cups)
20.00

BREAKS



SWEET 'N SALTY

freshly popped popcorn
baked cookies and brownies
assorted chips and pretzels

8.50

HEALTH BOOST

fruit and cheese platter
assortment of crackers
bottled water
assorted juices

10.00

YOU PICK 2

bagels and cream cheese
mini brownies
mini cookies
mini marshmallow bars
mini lemon bars
hard pretzels
soft pretzels
assorted chips
trail mix
popcorn
granola bars
mini muffins
mini danishes
M&M's
mixed nuts
chips and salsa

6.00

BREAKS



BEVERAGE A LA CARTE

SELECTIONS:
assorted gatorades
assorted pure leaf teas
assorted juices (orange, apple, cranberry)
assorted soft drinks
2.25

ENERGY BOOST A LA CARTE

rockstar
red bull
monster
4.00

NAKED JUICES

assorted flavors
5.00

FRESHLY BREWED ICED TEA

1 gallon
(serves 10 -10z cups)
16.00

RECEPTION



MEETING PRO I

includes the courtyard continental, deli buffet and all day beverage service.

audio visual: projection screen, a/v cart, power cord and basic set-up assistance.

39.00

MEETING PRO II

includes the courtyard continental, *mid morning break, lunch choice, afternoon break and all day beverage service.

audio visual: projection screen, a/v cart, power cord and basic set-up assistance.

49.00

MEETING PRO III

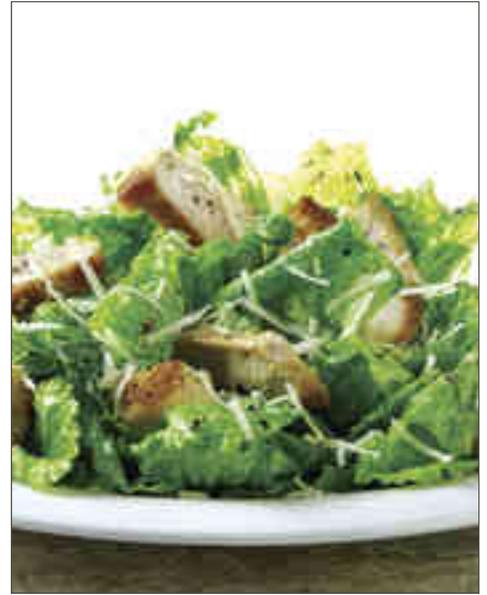
includes the avondale hot breakfast with an addition of one (1) breakfast enhancement, *mid morning break, lunch choice, *afternoon break, all day beverage service.

audio visual: projection screen, speaker phone, a/v cart, power cord and basic set-up assistance.

55.00

***Break selection from YOU PICK 2**

LUNCH



BISTRO CHOICE

guests will be able to make selections off of a personalized menus that will be provided to guests in the morning by 10am (5 person minimum - 25 maximum)

soup of the day & half sandwich

soup of the day & half salad

roast turkey blt on sour dough w/ low fat mayo

roast beef and havarti on marble rye

caprese ciabatta basil pesto, spinach, tomatoes, and mozzarella

grilled chicken caesar wrap

house salad with chicken, bacon, diced tomatoes, cheddar cheese and ranch

side items: potato chips, coleslaw or side house salad

dessert: cookie or fresh cut fruit

beverages: peps soft drinks or bottled water

14.50

BOXED LUNCH TO-GO

select three (3):

ham and cheddar on sourdough

turkey and havarti on wheat

roastbeef and swiss on marble rye

chicken walnut salad on croissant

tuna salad on croissant

grilled chicken on kaiser roll

bag of chips, whole fruit, cookie and choice of bottled water or peps soft drink.

12.00

LUNCH



ITALIAN FLAIR

italian tossed salad
chicken parmesan
meaty marinara pasta
creamy alfredo pasta
seasonal vegetable medley
bread and butter
mini tiramisu
served with iced tea

20.00

ASIAN FLAIR

mixed greens, shredded carrots, cabbage, mandarin
orange segment's and peanuts
beef and broccoli
teriyaki chicken
sauteed seasonal vegetables
fried rice
fortune cookies
lychee
served with ice tea

20.00

DELI TABLE DELUX

deli platter:
turkey, roast beef and ham
cheese platter
relish tray
assorted breads

sides:

seasonal soup
house salad
kettle and pita chips (individual bags) pasta salad
pickles and condiments
brownies and freshly baked cookies
served with ice tea

22.00

LUNCH



COWBOY COOK-OFF

grilled hamburgers
grilled chicken breast
assorted cheeses, condiments and toppings
cowboy baked beans
bacon pasta salad
chips, dessert and iced tea

19.00

SOUP AND SALAD BAR

seasonal soups
salad bar:
assorted lettuces, spinach and kale
chopped onions, tomatoes, cucumbers, bacon,
shredded cheeses, croutons, cranberry raisins,
sliced grilled chicken, tuna salad, hardboiled eggs,
assorted dressings, rolls, dessert and iced tea

19.00

SOUTHWESTERN TACO BAR

mixed green salad
ground beef
saut ed chicken, onions, peppers,
refried beans and spanish style rice
soft and hard tortilla shells
condiment bar:
salsa, guacamole, sour cream, shredded cheese,
shredded lettuce, and diced tomatoes
dessert and iced tea

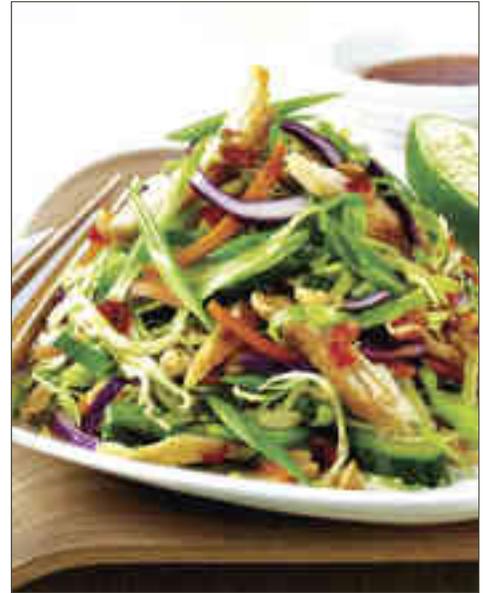
20.00

COURTYARD CHOICE

courtyard green salad with assorted greens,
tomatoes, cucumber, bacon, croutons, shredded
cheese
pineapple salsa grilled salmon
lemon pepper grilled chicken
garlic mashed potato's
assorted seasonal vegetables
dessert and ice tea

22.00

DINNER



ITALIANA CUCINA

Mediterranean-style salad with red onions, olives, feta cheese and bell pepper tossed in a balsamic vinaigrette dressing

Select two (2) pastas:

penne, cheese tortellini, spaghetti, ravioli

Select two (2) sauces:

alfredo, marinara, cajun cream, marsala, pesto

Select two (2) meats:

grilled or breaded chicken breast, Italian sausage, meatballs

Accompanied with seasonal vegetables, garlic bread, chef's choice of dessert, and served with iced tea

34.00

SOUTHWESTERN KICK

Select two (2) entrees:

cheese enchiladas

chicken tacos (with hard and soft tortilla shells)

beef tacos (with hard and soft tortilla shells)

beef tamales

beef taquitos

tortilla soup, fiesta salad, Spanish rice, grilled peppers and onions, sour cream, salsa, guacamole, refried beans, chef's choice of dessert, and served with iced tea

32.00

DINNER



FAJITA TABLE

tortilla soup
fiesta green salad
sliced chicken breast sautéed with peppers and onions
carne asada sautéed with peppers and onions
cilantro lime rice
refried beans
warm flour tortillas
onions, tomatoes, shredded lettuce, cheddar cheese, and sour cream, tortilla chips
salsa and guacamole
chef's selection of dessert
served with iced tea

36.00

SOUTHERN TABLE

mixed green salad
fried chicken
grilled bbq chicken breasts
select three (3) sides:
coleslaw
corn on the cob
hush puppies
green beans with herbed butter
home-style mac 'n cheese
mashed potatoes
chef's selection of dessert
served with iced tea

\$10 to add sirloin steak

36.00

DINNER



BUILD YOUR OWN (BYO) TABLE

includes dinner rolls and butter, seasonal vegetables, chef's selection dessert, served with starbucks coffee and iced tea.

select one (1) salad:
mixed green, classic-caesar, tomato-cucumber, tomato-mozzarella, wedge salad

select one (1) starche:
mashed red skin potatoes,
homemade macaroni & cheese, wild grain rice,
baked potatoes, penne pasta

select two (2) entrees:
garlic rubbed roast pork loin with rosemary
catch of the day filets with lemon caper butter
salmon filet with a dill butter sauce
chicken cordon bleu
chicken piccata with a lemon thyme caper
butter sauce
seared skirt steak with a red wine reduction sauce
45.00



ADDITIONAL INFORMATION

Food and Beverage Policies

Food and beverage must be purchased and served by the hotel. We do not allow any outside catering. If violation of this rule occurs, the client agrees to pay the fine of \$250 to the hotel, as a fee for day of breach. Food may not be taken off the premises after it has been prepared and served. Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Pricing may be guaranteed, but no more than 90 days prior to the function date. Menu pricing is per person unless noted subject to change. In accordance with Arizona Liquor Laws (Hotel Liquor License), no alcoholic beverages may be brought onto the Hotel property by patrons or their guests. A 20% taxable service charge and applicable sales tax, currently 8.6%, will be added to all food & beverage, room rental, and audio visual charges.

Guarantees

In order to make your meeting a success please confirm your guaranteed number of guests 3 business days (72 hours) prior to your event and is not subject to reduction in time. The expected number will act as the final guarantee number if the guarantee number is not received.

Security

The hotel does not assume responsibility for damages or loss of any merchandise or articles left on the premises prior to, during or following an event. Arrangements for security for equipment or merchandise prior to the event can be made through your catering contact. Additional fees apply.