

COURTYARD EVENTS 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



Continental Breakfast

Assortment of muffins, pastries and bagels with cream cheese, butter and fruit preserves.
Mixed fresh fruit
Assorted yogurts,
Variety of cold cereal and milk
Orange, cranberry and apple juices
Freshly brewed coffee, decaf, and Tazo Teas with condiments
\$13.95

Guestroom Suite Breakfast

Assortment of muffins, pastries and bagels with cream cheese, butter and fruit preserves.
Mixed fresh fruit
Assorted yogurts,
Variety of cold cereal and milk
Orange, cranberry and apple juices
Freshly brewed coffee, decaf, and Tazo Teas with condiments

Add an assortment of hot egg breakfast sandwiches for an additional \$4.00 per person
\$13.95

Hot Breakfast Buffet

Freshly prepared scrambled eggs
Home fried breakfast potatoes
Crisp bacon and sausage patties
Assortment of muffins, pastries and bagels with cream cheese, butter and fruit preserves.
Mixed fresh fruit
Assorted yogurts,
Variety of cold cereal and milk
Orange, cranberry and apple juices
Freshly brewed coffee, decaf, and Tazo Teas with condiments

Add our homemade Texas French toast with fresh strawberries for an additional \$3.00 per person
\$17.95

BREAKS



Coffee Break

Freshly brewed coffee, decaf, and Tazo Teas

\$4.95

Beverage Break

Freshly brewed coffee, decaf, and Tazo Teas

Assortment of soft drinks, juices and bottled water.
\$7.95

Sweet Snack Break

Freshly brewed coffee, decaf, and Tazo Teas
Assortment of soft drinks, juices and bottled water.
Variety of freshly baked cookies, dessert bars and
whole fruit

\$10.95

Healthy Snack Break

Freshly brewed coffee, decaf, and Tazo Teas
Assortment of soft drinks, juices and bottled water.
Fresh vegetable platter with accompanying dip and
whole fruit

\$10.95

LUNCH



Deli Lunch Menu

Freshly made assortment of deli sandwiches and wraps (Vegetarian option available)
Sliced tomatoes, onions, lettuce and dill pickle spears accompanied by mayonnaise and mustard
Assortment of individual bag chips
CHOICE: Caesar salad -or- Tossed garden salad
CHOICE: Pasta primavera -or- Red bliss potato salad
Assorted petite dessert bars
Variety of soft drinks and bottled water

Add our homemade tomato soup, pasta marinara or chicken and/or vegetable stir fry for \$3.00 per person
\$17.95

Guestroom Suite Lunch

Freshly made assortment of deli sandwiches and wraps (Vegetarian option available)
Sliced tomatoes, onions, lettuce and dill pickle spears accompanied by mayonnaise and mustard
Assortment of individual bag chips
Variety of soft drinks and bottled water
\$9.95

DINNER



Hot Dinner Buffet

Tossed garden salad with assorted dressings
CHOICE: Chilled penne pasta primavera -or- Red bliss potato salad
CHOICE: Mashed or Roasted Potatoes
Mixed vegetables
CHOICE (3 Hot Items)
Baked ziti marinara, penne a la vodka, chicken marsala, chicken cordon bleu, baked sole stuffed with crabmeat and scallops, baked salmon in a white wine rosemary reduction, sirloin tips with sliced mushrooms in a red wine gravy
Freshly baked bread and butter
Assorted mini cheesecakes and petite dessert bars
Variety of soft drinks and bottled water
\$24.95

RECEPTION



Buffet Reception

CHOICE OF: 2 Cold Items

Cubed cheese and pepperoni with crackers, vegetable crudité with dressing, fresh cut fruit with a whipped dipping side, antipasto skewers, assorted hummus with pita bread, tortilla chips with salsa and fresh made guacamole

CHOICE OF: 2 Hot Items

Mini chicken cordon bleu bites, assorted mini quiche, asparagus wrapped in phyllo, mac and cheese bites with a Carolina BBQ sauce, mini hot dogs in puff pastry, assorted puff pastry selection
SERVED WITH Assorted mini cheesecake and petite dessert bars

Variety of soft drinks and bottled water

\$19.95

RECEPTION



Late Night Bar Platters

COLD PLATTERS

Cheese and Pepperoni - \$80
Assorted cubed cheese, pepperoni and crackers

Crudit Platter - \$70
Assortment of fresh vegetables served with a ranch dipping sauce

Fresh Fruit Platter - \$70
Assortment of fresh cut fruit served with a whipped dipping side

Hummus Platter - \$80
Assorted hummus served with pita bread, veggies and Greek olives

Shrimp Cocktail - \$120
Shrimp served chilled on ice with a homemade cocktail sauce (Approx 70 pcs)

Late Night Bar Platters

HOT PLATTERS

Mini Chicken Cordon Bleu Bites - \$120
Chicken filled with diced smoked ham and a blend of Swiss & American cheese (Approx 100 pcs)

Mac & Cheese Bites - \$120
Macaroni in a creamy cheese battered & fried served with a gold BBQ sauce (Approx 150 pcs)

Pigs in a Blanket - \$120
Mini cocktail franks wrapped in puff pastry served with ketchup and spicy mustard (Approx 100 pcs)

Items are priced and served per platter with approximate quantities. Platters are not refillable once consumed. Hot platters are prepared hot at service, however will not be held under heat following service. With the exception of serving utensils and platters any flatware will be disposable



ADDITIONAL INFORMATION

All food and beverage items are subject to an 18% gratuity and applicable New York State sales tax. Due to market fluctuations all food and beverage items are subject to change. No outside food or beverage are permitted for banquet/meeting functions. The removal of food or beverages provided by the hotel is not permitted.