

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



Continental Deluxe

Sliced Fresh Fruit and Seasonal Berries
Yogurt Parfaits
Assorted Muffins & Pastries
Bagels w/Cream Cheese, Fruit Preserves
Assorted Juices
Freshly Brewed Coffee
Assorted Herbal Teas
Starbucks Coffee(additional cost)

17.95

Beverages

Freshly Brewed Coffee/Gallon-\$30.00
Starbucks Coffee/Gallon-\$35.00
Starbucks Coffee Syrup Bar:Vanilla, Sugar Free
Vanilla, Hazelnut,Caramel and Seasonal
Flavors-\$7.00
Assorted Herbal Teas/Gallon-\$15.00

Action Station

Build your own omelet: Eggs, Sausage,
Chorizo, Cheddar, Monterey Jack, Spinach,
Mushrooms, Onion, Sundried Tomatoes,
Breakfast Potatoes
Assorted Muffins & Pastries
Assorted Juices
Freshly Brewed Coffee
Assorted Herbal Teas
Starbucks Coffee(additional cost)

21.95

Continuous Beverage Service

Freshly Brewed Coffee, Assorted Herbal Teas,
Bottled Water & Assorted Soft Drinks

Full Day(8 Hrs.)-\$23.00

Half Day(4 Hrs.)-\$18.00

BREAKFAST



Continental Basic

Assorted Juices
Sliced Fresh Fruit
Assorted Muffins & Pastries
Freshly Brewed Coffee
Starbucks Coffee(additional cost)
Assorted Herbal Teas

12.95

American Breakfast

Frittata-A unique blend of eggs, Monterey Jack, Cheddar, green onions & parsley.
Breakfast Potatoes
Grits or Pancakes
Assorted Juices
Assorted Herbal Teas
Freshly Brewed Coffee
Starbucks Coffee(additional cost)
Sausage and Bacon may be added-\$2.00

14.95

Healthy Start Breakfast

Scrambled Egg Whites w/Spinach & Spicy Salsa
Fresh Sliced Fruit
Assorted Muffins & Pastries
Assorted Juices
Freshly Brewed Coffee
Assorted Herbal Teas
Starbucks(additional cost)

17.95

Big Tex Breakfast

Bacon & Sausage
Scrambled Eggs
Breakfast Potatoes
Assorted Pastries
Assorted Juices
Freshly Brewed Coffee
Assorted Herbal Teas
Starbucks Coffee(additional cost)

17.95

LUNCH



Deli Buffet

Deli Display Includes:
Oven Baked Ham, Smoked Turkey, Roast Beef,
Cheddar Cheese, Monterey Jack, Lettuce,
Tomatoes, Pickles, Mustard, Pesto, Mayonnaise,
Assortment of Rustic Bread

Salads-Choose One(1):
Caesar, Greek or Garden

Sides-Choose One(1):
Fruit Salad, Assorted Chips, Pasta Salad

Dessert-Choose One(1):
Peach Cobbler, Bread Pudding, Carrot Cake,
Chocolate Chunk Cookies
27.50-31.00

Bar-B-Que Buffet

Grilled Chicken Breast
Beef Brisket
Pork Sausage
Cole Slaw
Potato Salad
Three Bean Salad
Texas Toast
35.00-41.00

LUNCH



Pasta Station

Shrimp, Chicken, Meatballs, Fresh Vegetables Served Over Pasta w/Chef's Signature Alfredo and Marinara Sauces.

Minimum: 25 Persons
Maximum: 100 Persons
18.95/pp

Frittata Bar

Fluffy Whole Eggs or Egg Whites prepared w/your choice of cheese, onions, ham, breakfast sausage, mushrooms and peppers.

Minimum: 25 Persons
Maximum: 100 Persons
18.95/pp

Asian Stir Fry

Julienne Vegetables, Tender Cut Chicken and Beef Stir Fried to Order in Asian Sauces.

Minimum: 25 Persons
Maximum: 100 Persons
18.95/pp

LUNCH



Southwest Fajita Buffet

Taco Salad w/Chipotle Lime Vinaigrette Dressing
Roasted Corn & Black Bean Salad
Marinated Beef and Chicken Fajitas w/Peppers
& Onions
Tortillas, Guacamole, Sour Cream, Cheese,
Salsa, Tortilla Chips, Cilantro Rice & Frijoles
Rancheros
27.50

LUNCH



Portabello Salad

Grilled Portabello Mushrooms, Mesclun Greens, Tomatoes, Red Onions & Blue Cheese Crumbles w/Vinaigrette
18.00

Caesar Salad

Grilled Chicken Breast \$16.00
Salmon Fillet \$22.00
Chopped Romaine, Parmesan Cheese & Garlic Croutons w/Classic Caesar Dressing

Greek Salad

Mesclun Greens, Grilled Chicken, Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese w/Red Wine Vinaigrette
19.00

Cobb Salad

Romaine Lettuce, Grilled Chicken Breast, Applewood Smoked Bacon, Hard Boiled Egg, Avocado, Blue Cheese Crumbles, Tomatoes, Black Olives w/Buttermilk Ranch Dressing
21.00

LUNCH



Southwest Salad

Sliced Steak(Medium Rare), Mixed Greens,
Avocado, Roasted Corn, Pico de Gallo, Fried
Tortilla Strips

23.00

LUNCH



Chicken and Spinach Soup

Sautéed chicken breast and spinach in a savory garlic broth.
9.95



Cognac Tomato Basil Soup

Roma tomatoes diced and pureed with basil simmered in a cognac infused broth
11.95

Loaded Baked Potato Soup

Rich creamy potato soup loaded with cheddar cheese, sour cream and chives.
9.95

Tortilla Soup

South of the border hearty soup ladled over fried tortilla strips and a blend of grated cheese.
9.95

LUNCH



Homestyle Chicken Noodle Soup

Homestyle soup loaded with chicken breast, rough chopped vegetables and egg noodles in a savory chicken broth..

9.95

LUNCH



Energy Planner Package-Full Day

This Package Includes:

Hot Breakfast Buffet
Lunch Buffet
AM and PM Break

*This package includes the price of the room.

Minimum: 25 Persons

57.00

Executive Package-Half Day

Choose two(2):

Continental Breakfast
Lunch Buffet
Morning/AM Break
Afternoon/PM Break

*This package includes the price of the room.

Minimum: 25 Persons

40.00

Katy Mills Meal-Full Day

This Package Includes:

Continental Breakfast
Lunch Buffet
AM and PM Break

*This package includes the price of the room.

Minimum: 25 Persons

46.00

Lunch Buffet

Lunch Buffet is Served w/Assorted Rolls & Butter, Choice of Salad, Chef's Selection of Starch & Seasonal Vegetables, Choice of one(1) Dessert, Iced Tea, Regular/Decaf. Coffee

LUNCH



Lunch Buffet Entrees

Chicken Parmesan
Rosemary Ranch Chicken
Stuffed Chicken Breast
Chicken Marsala
Prosciutto Wrapped Pork Loin w/Mustard Cream
Sauce
Beef Medallion w/Mushroom Demi Glace
Jerk Chicken
Cajun Style Pork Chops
Beef Tips

LUNCH



Holy Molies

Mixture of sponge cake and vanilla cream cake topped with Grand Marnier infused strawberries, blueberries and blackberries.

5.95

Bread Pudding

Fresh bagels or bread soaked in a delightful custard then baked. Served with a bourbon, rum and sugar glaze.

4.95

Drunken Peach Cobbler

Juicy Georgia peaches caramelized in sugar, butter and bourbon then baked inside a buttery, flaky crust.

4.95

Carrot Cake

Moist cake delicately flavored with cinnamon and nutmeg loaded with shredded carrots and pecans with cream cheese icing.

3.25

BREAKS



Energizer

Oatmeal Cookies
Power Bars
Yogurt Parfaits
Whole Fruit
Gatorade
Bottled Water

13.95

Sports Fan

Nachos
Wings
Cracker Jacks
Mini Corn Dogs
Peanuts
Soft Drinks & Bottled Water

16.00

Katy Mania

Butter, Cheddar & Caramel Popcorn
Cookies & Brownies
Plain M&M's
Mini Pretzels
Soft Drinks & Bottled Water

12.95

DINNER



Chicken Marsala

Chicken medallions slow simmered in a marsala wine and portabello mushroom sauce.

28.00

Chicken Florentine

Chicken medallions stuffed with cream cheese, spinach and oven roasted tomatoes. Served with a cream beurre blanc sauce

32.00

Rosemary Ranch Chicken

Chicken breast marinated in a buttermilk ranch and rosemary sauce and grilled to perfection. Topped with a garlic butter sauce.

28.00

Jerk Chicken

Chicken marinated in a 12 spice marinade & cooked low and slow for a hot and spicy island treat.

22.00

DINNER



Honey Glazed Roasted Chicken

Roasted chicken breast glazed with a delicious honey citrus sauce.

21.00

Stuffed Chicken Breast

Tenderized chicken breast stuffed and rolled with spinach and mushrooms. Served with a lemon beurre blanc sauce.

25.00

Bourbon Chicken

Chicken breast sliced and simmered in an aged bourbon sauce.

23.00

Tequila Lime Chicken

Chicken breast medallions simmered in a tequila lime sauce.

23.00

DINNER



Beef Medallion

Sirloin beef medallions cooked to perfection and simmered in a savory beef and garlic sauce.
30.00

Rib Eye Roast

Rib eye roast cooked perfectly to your specification.
Mkt. Price

Beef Tips

Chuck roast cubed and baked in a southern style gravy.
26.00

Meat Loaf

Ground beef or turkey seasoned with a mixture of spices and sauteed vegetables slow baked in a savory tomato sauce.
15.95

DINNER



Roasted Suckling Pig

Whole pig injected with a magnificent marinade filled with a mixture of special seasonings and roasted to perfection.

Mkt. Price

Stuffed Pork Chops

Center cut pork chops stuffed with spices and brown quinoa. Served with a garlic butter sauce.
30.00

Prosciutto Wrapped Pork Loin

Lean cut tenderloin wrapped in decadent prosciutto slices and oven roasted to a crispy and tender masterpiece.

33.95

Cajun Style Pork Chops

Tenderized pork chops stuffed with homemade dirty rice.

30.00

DINNER



Braised Beef Shanks

Beef shanks braised in a red wine sauce.

30.00

DINNER



Lemon Basil Cornish Hens

Deliciously brined Cornish hens slow baked and basted with a lemon basil butter sauce
36.95

Grilled Lamb Chops

Savory marinated lamb chops grilled to perfection. Served with a mint glaze.
Mkt. Price

Braised Veal Shanks

Braised veal shank served over creamy garlic polenta.
39.00

DINNER



Holy Molies

A mixture of sponge cake and vanilla cream cake topped with Grand Marnier infused strawberries, blueberries and blackberries.

5.95

Bread Pudding

Fresh bagels or bread soaked in a delightful custard and baked. Topped with a bourbon, rum and sugar glaze.

4.95

Drunken Peach Cobbler

Juicy Georgia peaches caramelized in sugar, butter and bourbon and baked in a light and flaky crust.

4.95

Carrot Cake

Moist cake delicately flavored with cinnamon and nutmeg, loaded with shredded carrot and pecans with a cream cheese frosting.

3.25

DINNER



Dinner Buffet

Courtyard Buffet / 2 Entrees \$48.00
Courtyard Buffet / 3 Entrees \$56.00
(Includes salad, (2) sides, dessert, ice tea or water)

*Entree selections may be customized using selections from dinner menu. Prices may vary.

Salads

Caesar, Garden, Greek, Pasta Salad, Roasted Corn & Black Bean Salad, Fruit Salad

Sides

Choose (2):
Harvest Vegetables, Roasted Potatoes, Green Beans Almondine, Ranchero Beans, Spanish Rice, Rice Pilaf

Entree Selections

Chicken Parmesan, Pistachio Crusted Salmon, Beef or Vegetable Lasagna, Prosciutto Wrapped Pork Loin, Beef Medallions, Herb Crusted Chicken Breast, Beef & Chicken Fajitas
*Fajitas count as (2) Entrees

RECEPTION



Campechana Bites

A mixture of fresh avocado, shrimp, cilantro and a horseradish roasted salsa topped w/lump crab meat.

Minimum: 50 Persons
10.00/pp

Chef's Louisiana Style Homemade Catfish Bites

Fresh farm raised catfish battered in Louisiana spices and served w/Chef's specialty tartar sauce. A crispy delight!

Minimum: 50 Persons
8.00/pp

Smoked Salmon Cucumber Bites

Fresh salmon seasoned with a blend of spices and smoked w/a cherry wood served on a cucumber disc and topped with a fresh sprig of dill

Minimum: 50 Persons
10.00/pp

Caprese Skewers

Marinated mozzarella balls, fresh cut cherry tomatoes and fresh picked basil leaves on a skewer w/a drizzle of balsamic vinaigrette.

Minimum: 50 Persons
7.00/pp

RECEPTION



Apple Wood Smoked Pork Belly Bites

Savory pork belly marinated in aged Kentucky bourbon and smoked w/apple wood and spices paired w/a blend of cream and goat cheese topped w/celery jam and pickled onions.
THIS IS AN AWARD WINNING DISH!

Minimum: 50 Persons
10.00/pp

Troylynn's Baton Rouge Crawfish Pies

A delightful blend of crawfish and peppers sauteed in a special sauce baked in a savory crust.

Minimum: 50 Persons
9.00/pp

Stuffed Garlic Mashed Potato Meatballs

A blend of ground meat of your choice (turkey, beef or pork) seasoned with 7 herbs and spices stuffed with roasted garlic mashed potatoes and topped with a zesty marinara sauce.

Minimum: 50 Persons
6.00/pp

Lamb Lollipops

1 oz. lamb lollipop marinated in Chef's signature marinade and grilled to perfection.

Minimum: 50 Persons
10.00/pp

RECEPTION



Beef Wellington

Savory seasoned beef cubes paired with a delicious 3 mushroom mixture baked in a flaky pastry crust.

Minimum: 50 Persons
10.00/pp

Southern Boudin Balls

Louisiana spiced rice and meat rolled into balls and deep fried.

Minimum: 50 Persons
6.00/pp

Southwestern Egg Rolls

A mixture of corn, peppers, chicken and black beans wrapped in a won ton wrapper and deep fried.

Minimum: 50 Persons
6.00/pp

Black Bean Empanadas

Rice and black beans seasoned with Filipino spices and baked inside empanada dough.

Minimum: 50 Persons
6.00/pp

RECEPTION



Fried Brussel Sprouts

Brussel sprouts deep fried and tossed in a lemon vinaigrette and topped with shaved parmesan. Served with garlic aioli for dipping.

Minimum: 50 Persons
7.00/pp

Mac-N-Chz Bites

Macaroni noodles are combined in Chef's special cheese blend then formed into balls and baked.

Minimum: 50 Persons
6.00/pp

Falafel Balls

Chick peas and spices are blended together and formed into balls and deep fried.

Minimum: 50 Persons
6.00/pp

Fruit Kabobs

Pineapple, strawberries and blueberries served on a skewer.

Minimum: 50 Persons
8.00/pp

RECEPTION



Beverages

Non-alcoholic/Priced Each
Assorted Soft Drinks \$4.00
Bottled Water \$2.50
Sparkling Mineral Water \$6.00
Red Bull(Regular/Sugar Free) \$6.00

Priced Per Gallon:
Regular/Decaf. Coffee \$30.00
Starbuck's Coffee \$35.00
Iced Tea \$28.00
Fruit Punch/Lemonade \$40.00
Infused Water \$20.00

RECEPTION



Sponsored Bar/Per Person

Domestic Beer \$5.50
Imported Beer \$6.00
Wine by the Glass \$6.00
2nd Tier Wine by the Glass \$8.50
3rd Tier Wine by the Glass \$11.50
Call Brands \$7.00
Cordials \$8.00
Soft Drink \$3.25
Mineral Water \$3.75
Non Alcoholic Beer \$5.00

Cash Bar/Per Person

Domestic Beer \$7.00
Imported Beer \$8.00
Wine by the Glass \$8.00
2nd Tier Wine by the Glass \$11.00
3rd Tier Wine by the Glass \$13.00
Call Brands \$9.00
Premium Brands \$10.00
Cordials \$10.00
Soft Drinks \$4.00
Mineral Water \$5.00
Non Alcoholic Beer \$6.00

RECEPTION



Package Bar/Per Person

Beer & Wine
1 Hour \$16.00/PP
2 Hours \$19.50/PP
3 Hours \$23.00/PP
4 Hours \$28.00/PP

Call Brands
1 Hour \$18.50/PP
2 Hours \$22.50/PP
3 Hours \$27.50/PP
4 Hours \$31.50/PP

Premium Brands

1 Hour \$22.00/PP
2 Hours \$28.75/PP
3 Hours \$34.00/PP
4 Hours \$39.00/PP



ADDITIONAL INFORMATION

*Pasta Station, Asian Stir Fry Station and Frittata Bar will incur an additional \$85.00 charge per station for parties over 25 persons.

*No outside food or catering as this will incur a \$10.00 fee per person as well as gratuity.