

COURTYARD[®]
BY MARRIOTT

CARVED + CRAFTED CATERING



**COURTYARD MT. PLEASANT
AT CENTRAL MICHIGAN UNIVERSITY**

2400 East Campus Drive | Mt. Pleasant, MI 48858
989.773.1444 | Marriott.com/MBSCY



BREAKFAST

CONTINENTAL BREAKFAST \$11.39 per person

Assorted breakfast pastries
 Bagels with cream cheese
 Seasonal fresh fruit display
 Regular and decaf coffee and assorted hot teas
 Orange juice
 Ice water

ENERGY BREAKFAST \$14.69 per person

Egg white scramble with potato, spinach and tomato
 Seasonal fresh fruit and Greek yogurt bar with house-made granola
 Regular and decaf coffee and assorted hot teas
 Orange juice
 Ice water

TRADITIONAL BREAKFAST \$13.79 per person

Cinnamon French toast or buttermilk pancakes
 Scrambled eggs
 Bacon, pork sausage or turkey sausage
 Seasoned breakfast potatoes
 Seasonal fresh fruit display
 Fresh breakfast pastries to include assortment of mini croissant, muffins and Danish
 Regular and decaf coffee and assorted hot teas
 Orange juice
 Ice water

LUNCH



CLASSIC DELI BUFFET

\$14.39 per person

Your choice of three deli classics, two fresh cheese pairings, artisan-baked breads, house-made chips or a side salad, house-made cookies and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great. Includes lemonade and ice water.

CHOOSE 3

- Smoked ham
- Turkey
- Salami
- Roast beef
- Tuna salad
- Cold fried tofu
- Seasonal roasted vegetables

CHOOSE 2

- American
- Swiss
- Provolone
- Pepper jack
- Cheddar

CHOOSE 1

- House-made chips
- Chickpea tomato salad
- Quinoa and tabbouleh salad
- Garden salad

ARTISAN SANDWICH BOARD

\$15.39 per person

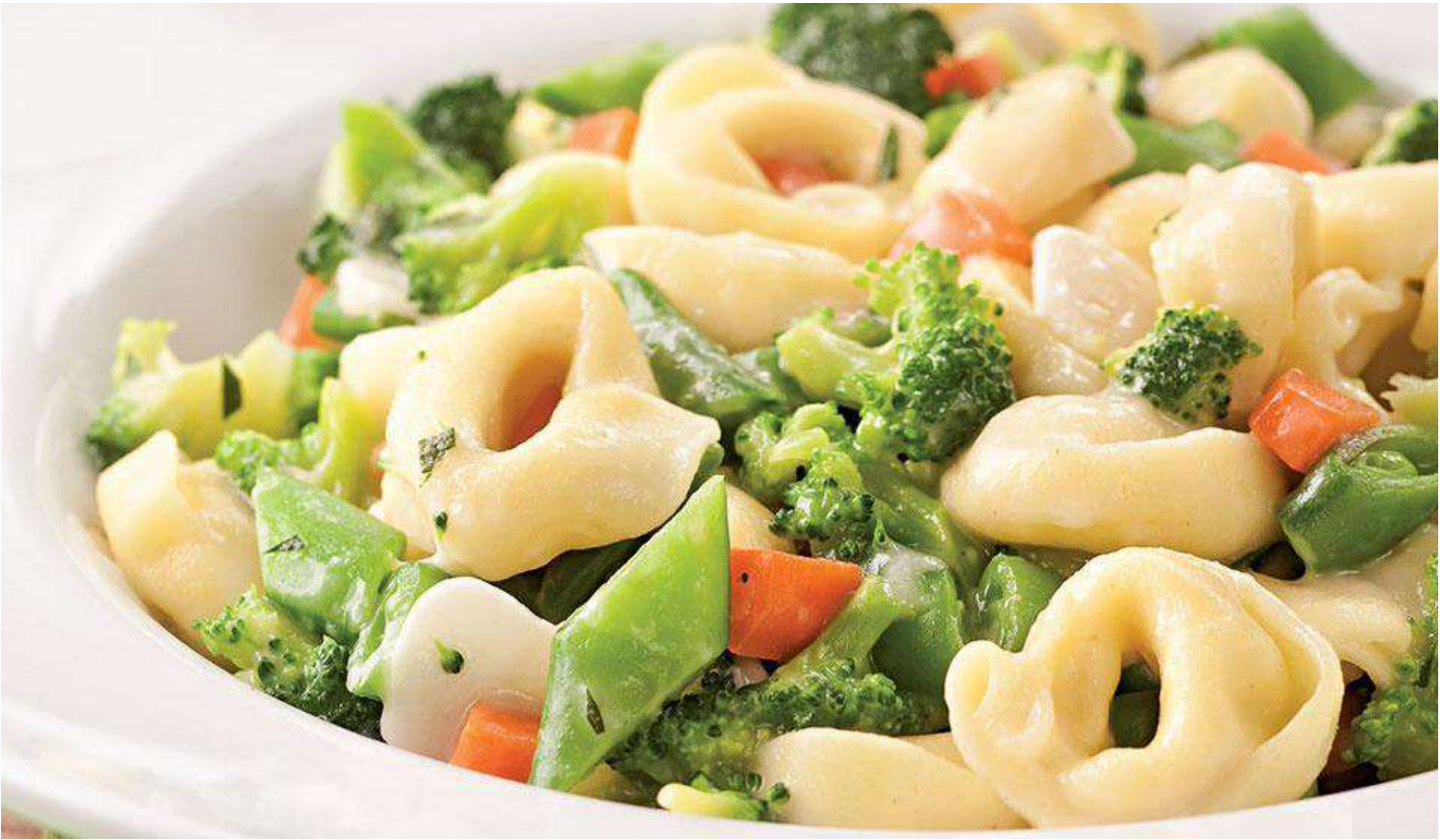
Your choice of 3 sandwiches, served with your choice of 1 side, house-made chips, and house-made cookies. Includes iced tea and ice water.

CHOOSE 3

- Muffuletta vegetarian sandwich **V**
- Avocado, lettuce, and tomato on wheat **V**
- Mediterranean grilled chicken and sun-dried tomato hummus on ciabatta
- Cajun roast turkey with pepper jack, Bermuda onion, and Cajun mayo
- Classic Italian with pepperoni, capicola, salami and provolone with balsamic drizzle
- Roast beef sub with American cheese, lettuce, tomato, and onion
- Turkey bacon ranch with pepper jack and ranch dressing on wheat

CHOOSE 1

- Chickpea tomato salad
- Quinoa and tabbouleh salad
- Garden salad



LUNCH

TRADITIONAL ASIAN BUFFET \$18.99 per person

Orange ginger chicken
 Beef with broccoli
 Ginger vegetable fried rice
 Traditional egg rolls
 Sesame broccoli
 Lemonade
 Ice Water

RIO FRONTERA \$20.99 per person

Rio Frontera is served with a Southwest salad, avocado ranch dressing, house-made tortilla chips, mild salsa, pico de gallo, lettuce, cheddar cheese, jalapeno peppers, sour cream, sopapillas and your choice of sides and entrées. Includes lemonade and ice water.

SELECT 2 SIDES

Spanish rice
 Refried beans
 Black beans

SELECT 2 ENTRÉES

Hard shells and soft shells with beef
 Hard shells and soft shells with chicken
 Beef fajitas
 Chicken fajitas
 Grilled vegetable fajitas
 Beef quesadillas
 Chicken quesadillas
 Vegetable quesadillas

LITTLE ITALY \$20.99 per person

Little Italy is served with your choice of pasta and entrée. Served with Caesar salad, house-made cookies, and fresh baked garlic bread. Includes lemonade and ice water.

SELECT YOUR PASTA

Lasagna
 Fettucine alfredo
 Tortellini primavera

SELECT YOUR ENTRÉE

Chicken piccata
 Chicken marsala
 Chicken parmesan

TASTE OF THE SOUTH \$23.99 per person

Classic Carolina pulled pork with slider rolls
 Buttermilk fried chicken
 Macaroni and cheese
 BBQ baked beans
 Lime cilantro cabbage cole slaw
 Cheddar jalapeno cornbread
 Strawberry shortcake
 Lemonade
 Ice Water

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BREAKS + BEVERAGES

BALANCED BREAKS

CHIPS & SALSA \$2.49 per person
 Lime and sea salt tortilla chips
 House-made tomato salsa
 Guacamole (additional charge) \$2.09 per person

FRUIT & NUT BAR \$8.29 per person
 Seasonal hand-picked fruits and berries
 Selection of lightly salted nuts

POPCORN TRIO \$4.39 per person
 Spicy chili, herb and rosemary, and buttered popcorn

MEZZE SPREADS \$5.99 per person
 Yellow lentil hummus
 Classic chickpea hummus
 Baba ganoush
 Served with crisp vegetables and pita chips

SWEETS & TREATS

Assorted freshly baked cookies \$13.99 per dozen
 House-made fudge brownies \$14.99 per dozen
 Dessert bar variety including lemon, chocolate-raspberry, pecan, and coconut \$19.99 per dozen
 Lemon bars \$13.99 per dozen
 Rice krispie treats \$13.99 per dozen
 Cheesecake lollipops \$26.99 per dozen
 Chocolate covered pretzel rods \$14.99 per dozen
 House-blend trail mix bags \$21.69 per dozen
 Chex mix \$8.99 per pound
 Mixed nuts \$14.99 per pound
 Individually wrapped granola bars \$23.88 per dozen
 Individually bagged chips \$21.49 per dozen
 Fresh whole fruit \$14.29 per dozen
 Gluten free snack bars **GF** \$38.29 per dozen

BEVERAGES

Freshly brewed Starbucks Coffee \$22.99 per gallon
 Hot water with assorted teas \$14.99 per gallon
 Hot apple cider **SEASONAL** Market Price
 Hot chocolate \$14.99 per gallon
 Fruit infused water (cucumber mint, citrus, or strawberry pineapple sage) \$9.19 per gallon
 Orange juice \$16.99 per gallon
 Cranberry juice \$16.99 per gallon
 Fruit punch \$12.99 per gallon
 Sparkling peach punch (peach, cranberry, and ginger ale) \$20.99 per gallon
 Iced tea \$17.99 per gallon
 Lemonade \$17.99 per gallon
 Canned soda \$1.99 each
 Bottled Aquafina water \$1.99 each



APPETIZERS

HOT – minimum of 48 pieces per item

Spanakopita	\$1.99 each
Chicken tenders	\$1.99 each
Vegetable spring roll with Mongolian sweet and sour sauce	\$1.99 each
Warm fig, caramelized onion and bleu cheese tartlet	\$1.99 each
Mini quiche with apples, cheddar and cinnamon	\$2.99 each
Pecan crusted chicken with maple BBQ sauce	\$2.19 each
Boursin cheese stuffed mushroom	\$2.99 each
Beef empanada with avocado dip	\$2.29 each
Crab Rangoon with sweet and sour sauce	\$2.29 each
Grilled shrimp with salsa Verde	\$2.99 each
Beef slider with bacon, cheddar and spicy tomato ketchup	\$2.29 each
Tandoori chicken kebab	\$2.99 each
Bacon wrapped scallop	Market Price

COLD – minimum of 48 pieces per item

Seared ahi tuna on a crispy wonton with wasabi cream	\$2.39 each
Gazpacho shooter	\$2.39 each
Goat cheese and garlic herb crostini	\$2.39 each
Smoked salmon mousse on a potato crisp	\$2.39 each
Grilled shrimp with maple chipotle glaze	\$2.79 each
Caprese skewer with cherry tomato, fresh mozzarella, basil and balsamic glaze	\$1.89 each
Thai chicken lettuce wrap	\$1.89 each
Harvest chicken salad in a phyllo cup	\$1.89 each
Shrimp ceviche with serrano chili shooter	\$2.99 each
Cumin crusted beef tenderloin on a plantain chip	\$2.79 each
Hummus shooter with crudité garnish	\$2.59 each



APPETIZER DISPLAYS

CHEESE DISPLAY \$3.09 per person
Served with crackers and fresh fruit garnish

CRUDITÉ DISPLAY \$2.59 per person
Seasonal vegetables served with ranch dipping sauce

SEASONAL FRESH FRUIT DISPLAY \$3.99 per person
Seasonal fruits and berries

ITALIAN ANTIPASTI DISPLAY \$8.99 per person
Prosciutto and salami, fresh mozzarella and shaved parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives, extra virgin olive oil and balsamic vinegar, served with flatbreads and crostini

MEDITERRANEAN MARKET DISPLAY \$6.89 per person
Cumin marinated chicken skewers, roast eggplant, roasted peppers, hummus, marinated olives, feta cheese, parmesan cheese, rocket arugula, served with flatbreads and crostini

SEAFOOD DISPLAY Market Price
Served with appropriate garnishes

JUMBO SHRIMP COCKTAIL Market Price



DINNER

SIGNATURE PLATED \$34.99 per person

CHOOSE 2 PASSED APPETIZERS

- Spinach spanakopita
- Crab stuffed mushrooms
- Cranberry pecan chicken salad tartelettes
- Caprese skewers

CHOOSE 1 ENTRÉE

- Seared chicken breast with wild mushroom madeira jus
- Carved beef tenderloin with a cabernet demi glaze
- 6 oz. char grilled honey glazed salmon with cucumber dill relish
- Impossible meatballs in marinara with zucchini pappardelle

VG

Duet and vegetarian options available upon request

CHOOSE 1 SALAD

- House Salad
- Caesar Salad
- Personalize with Chef

CHOOSE 1 VEGETABLE

- Roasted root vegetables
- Vegetable medley
- Roasted Brussels sprouts with sherry balsamic glaze

Additional selections available upon request

CHOOSE 1 STARCH

- Quinoa and rice pilaf
- Roasted fingerling potatoes
- Smoked gouda whipped Yukon gold potatoes

Additional selections available upon request

ADD 1 DESSERT

\$3.59 per person

- Cheesecake with strawberry or chocolate sauce
- Double chocolate torte
- Carrot cake
- Lemon meringue pie
- Angel food cake with fresh berries and Chantilly cream

*All plated meals include two appetizers, your selected entrée(s), one salad, one vegetable, one starch, and full beverage service including coffee, decaf, assorted hot tea, iced tea, lemonade and ice water.

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A MEAL BRINGS PEOPLE TOGETHER



*All buffets include your selected entrée(s), one salad, one vegetable, one starch, and full beverage service including coffee, decaf, assorted hot tea, iced tea, lemonade and ice water.

SIGNATURE BUFFET – Tier 1 \$25.99 per person

CHOOSE 1 ENTRÉE

- Brown sugar cinnamon spiced pork loin with apple chutney
 - Chicken picatta
 - Panko crusted chicken with basil pesto cream sauce
 - Honey mustard grilled salmon with cucumber dill relish
 - Eggplant parmesan **V**
 - Roasted seasonal vegetable with garbanzo beans, lentils, and a lemon basil pesto vinaigrette **V**
- ADD 1 ENTRÉE \$4.99 per person

CHOOSE 1 SALAD

- Garden salad with ranch, Italian or balsamic dressing
- Caesar salad

CHOOSE 1 VEGETABLE

- Green beans
- Roasted Brussels sprouts with balsamic drizzle
- Buttered peas
- Orange glazed carrots

CHOOSE 1 STARCH

- Mashed potatoes with gravy
- Potatoes gratin
- Wild rice blend
- Pasta primavera
- Roasted potatoes
- Baked macaroni and cheese

ADD 1 DESSERT

- Apple pie
 - Angel food cake with fresh berries and berry coulis
 - Cheesecake with strawberry topping
 - German chocolate cake
 - Lemon meringue pie
- \$3.89 per person

SIGNATURE BUFFET – Tier 2 \$31.99 per person

CHOOSE 1 ENTRÉE

- Roasted turkey breast with Dijon tarragon jus
 - Herb encrusted roast beef with caramelized onion jus
 - Chardonnay chicken with grapes and leeks
 - 3-bean cassoulet with mushrooms, kale and balsamic peppernade **VG**
- ADD 1 ENTRÉE \$6.99 per person

CHOOSE 1 SALAD

- Garden salad with ranch, Italian or balsamic dressing
- Caesar salad
- Michigan salad

CHOOSE 1 VEGETABLE

- Deluxe vegetable medley
- Steamed asparagus with roasted red peppers
- Additional selections available upon request

CHOOSE 1 STARCH

- Roasted garlic and chive red skin mash
- Lemon couscous
- Rice pilaf
- Sweet potato mash
- Herb buttermilk whipped potatoes
- Additional selections available upon request

ADD 1 DESSERT

- Cheesecake with strawberry or chocolate sauce
 - Double chocolate torte
 - Carrot cake
 - Lemon meringue pie
- \$3.89 per person

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DRINKS

BEER

DOMESTIC

Bud Light
Miller Lite

Host \$4.25 | Cash \$5.00
Priced per bottle

IMPORTED

Corona
Heineken
All Day IPA

Host \$5.25 | Cash \$6.00
Priced per bottle

WINE

RED

Kenwood Vineyards Pinot Noir
Alamos Malbec
Clos du Bois Merlot
Merf Cabernet Sauvignon
19 Crimes Red Blend

WHITE

Tommasi "Le Rosse" Pinot Grigio
Clean Slate Riesling
Frenzy Sauvignon Blanc
Tom Gore Chardonnay

SPARKLING

Mionetto Prosecco

Host \$6.25 | Cash \$7.00
Priced per glass

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SIP, SAVOR AND TOAST THE DAY



STANDARD LIQUOR

Smirnoff Vodka
Gordon's Gin
Bacardi Superior Rum
Jose Cuervo Especial Gold Tequila
Jim Beam White Label Bourbon Whiskey
Canadian Club Whisky
Dewar's White Label Blended Scotch Whisky

Host: \$7.50 | Cash: \$8.00
Priced per drink

PREMIUM LIQUOR

Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Original Spiced Rum
Patron Silver Tequila
Maker's Mark Bourbon Whiskey
Crown Royal Whisky
Johnnie Walker Black Label Blended Scotch Whisky
Glenfiddich Single Malt Scotch

Host \$8.50 | Cash \$9.00
Priced per drink

BAR FEES

Bar Setup Fee (per bar) \$75.00
Bartender Fee (per bartender/per hour) \$20.00
Minimum Bar Spend \$200.00



MEETING SPACE

AUDIO/VISUAL EQUIPMENT

Audio/visual equipment is priced per item

Ballroom Projector	\$175.00
Ballroom Screen	\$75.00
Meeting Room Projector	\$150.00
Meeting Room Screen	\$50.00
Television	\$50.00
HDMI Cord	\$25.00
Extension Cord with Power Strip	\$10.00
Lavaliere Microphone	\$95.00
Handheld Microphone	\$95.00
Flipchart Pad with Markers	\$40.00
Conference Phone	\$50.00
Presentation Clicker	\$15.00

EQUIPMENT

Equipment is priced per item

Lectern	\$30.00
Easel	\$15.00
Cocktail Table	\$12.00
Bistro Table	\$12.00
Dance Floor	Complimentary

For staging and additional equipment options, please contact your sales person for more information

MEETING SPACE TO MAXIMIZE ENGAGEMENT



	DIM. (L X W)	AREA(FT ²)	HEIGHT	BANQ.	THTR.	CONF.	REC.	CLASS	U-SHAPE	H SQ.	DINNER DANCE
OMEGA BALLROOM	46.0' x 87.0'	4,066	14.0'	240	330	xx	330	162	xx	xx	220
OMEGA I	46.0' x 28.0'	1,332	14.0'	80	110	24	110	54	20	24	60
OMEGA II	46.0' x 28.0'	1,323	14.0'	80	110	24	110	54	20	24	60
OMEGA III	46.0' x 30.0'	1,411	14.0'	80	110	24	110	54	20	24	60
ALPHA MEETING ROOM	25.0' x 37.0'	944	9.0'	50	80	20	80	32	16	24	xx
GAMMA MEETING ROOM	19.0' x 30.0'	562	9.0'	30	50	16	xx	24	14	16	xx
EPSILON BOARD ROOM	36.0' x 17.0'	627	9.0'	xx	xx	22	xx	xx	xx	xx	xx
PRE-FUNCTION FOYER	36.0' x 28.0'	3,042	10.0'	xx	xx	xx	150	xx	xx	xx	xx
SIGMA SUITE	27.0' x 27.0'	729	9.0'	xx	xx	10	30	xx	xx	xx	xx

HOTEL CATERING POLICIES

CUSTOMIZED MENUS

Our talented chefs are delighted to create special menus that accommodate your culinary preferences, dietary needs, and budget. Please contact the catering sales office directly to arrange a personal consultation.

GUARANTEED GUEST COUNT

A final guest count is required 5 business days prior to your event. If a final guest count is not received 5 business days prior to the event, the last communicated guest count will be used. Charges will be assessed for every change in the count that is communicated less than 5 business days prior to your event. All catering functions will be billed at 100% of the final guest count or amount of guests served, whichever is greater.

MINIMUM GUEST COUNT

All catering events require a minimum guest count of 15 people. For orders placed under the minimum quantity, there will be a \$2.00 charge per person.

CATERING SERVICE

Guaranteed Pricing -

All prices are a guideline. Please contact the catering sales office for pricing on any items not listed in this menu. Pricing is subject to change depending on market value. For any confirmed event that is booked more than one year in advance, pricing will be subject to change, including printed menu items.

Multiple Entrée Service Charge -

Meals including more than one entrée will be limited to 2 options, including starter and dessert, for parties under 50, and limited to 3 options for parties over 50. We do allow for a vegetarian option to be offered at no additional charge. When choosing a menu for a served plated meal with more than one option, all attendees must make a selection prior to the start of the event and a menu card or nametag must be supplied by the client. A service charge of \$2.50 per person will be assessed for multiple served entrees.

Passed Appetizers -

You may order appetizers to be passed for \$25 per server, per hour, with a minimum of 4 hours. Assessed based on the number of passed items.

Events starting at 3:00 pm or later will be booked as a dinner from the dinner menu selections. If a luncheon menu item is preferred, there will be an additional charge of \$2.79 per person to ensure appropriate dinner portions.

Events booked on a holiday are subject to a premium service charge.

DECORATIONS

Any additional decorations or special requests such as themes, specialty linen, fresh flowers, ice carvings, etc. will be charged accordingly.

ADDITIONAL FEES

Linen and china service is provided for all guest seating and buffet tables at no additional charge. Specialty linen is available for an additional cost.

The bar setup will be an additional \$75.00 per bar. We recommend 1 bar for every 75 guests, depending on the function. There will be an hourly bartender fee of \$20.00 per bartender. There is a minimum spend of \$200.00 in bar sales required (this does not include the bar setup fee and hourly bartender fee). If the minimum is not met, the client will be billed the balance.

HEALTH AND LIQUOR CONTROL LAWS

Due to federal, state, health, and Michigan Liquor Control laws, Courtyard Mt. Pleasant at Central Michigan University does not allow any food or beverage to be brought in by guests. All food and beverage must be purchased through Courtyard Mt. Pleasant at Central Michigan University, with the exception of celebration cakes.

PERISHABLE FOOD POLICY

In adherence with local health department regulations, it is our strict policy that there will be no credit given or carry out of perishable food not consumed at your event. Any food removed from the location of the event without the permission of the catering department becomes the responsibility of the event holder. Once removed from the event, catering possesses no responsibility for the quality or safety of these items.

Additional nutritional information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.