



Catering Menu



Planning Guide and Policies

Guarantees

We require a final guaranteed number of guest's 72 business hours prior to the date of your business function. For all other events, we require a final attendance guarantee 14 days prior to the function. This will be the minimum guarantee, not subject to reduction.

We will be prepared to serve five percent over the guaranteed number. If no guarantee is received by the Catering Sales Office, we will assume the Guarantee to be the number originally agreed upon on the contract.

Food and Beverage

No food or beverage from outside sources may be brought into any hotel function.

Room by the patron, guest of the patron, or attendees. Likewise, no food or Beverage from any hotel function room will be permitted to be removed from the hotel.

All bars close at 10:30 PM with no exceptions. All plated menus are limited to no more than two entree selections. Custom menu design is available upon request. Please speak with your Catering Sales representative regarding your questions or suggestions.

All prices are subject to change without notice in accordance with increasing food, beverage or operating expenses. Prices can only be guaranteed one year in advance and only when a signed contract is executed and a deposit is received.

Liquor Regulations

Per the Courtyard by Marriott's licensing agreement with the State Liquor Commission, no patron, guest of the patron, or attendee will be permitted to enter or depart the premises with any alcoholic beverage, or to carry or consume alcoholic beverages in any hallways, restrooms, or public areas.

Payment

Advance deposits are required to guarantee all functions. Full payment must be made five (5) business days prior to the function. Payments are accepted in the form of cash, bank check, money order, or major credit card.



Security

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during or following the event. Arrangement for the security of exhibits, merchandise, or articles set up for display can be made prior to the scheduled event. The hotel reserves the right to require that the client for selected events provide security guards.

Service Charge and Tax

Currently, all food and beverage prices are subject to a 20% service charge and 9% tax. Any group requesting tax exemption must provide a copy of the exemption certificate the time of final guarantee.

Banquet and Meeting Rooms

As other groups may be utilizing the same room as you, prior to or following your Function; please adhere to the times agreed upon in your contract. Should schedule changes be necessary, please contact the Catering Sales Office and every effort will be made to accommodate you.

Room rental charges may apply to all banquet rooms. The hotel reserves the right to move functions to meeting or banquet rooms other than those appearing on the catering contract without prior notification. All entertainment must conclude by 11:00 PM. All function rooms are non-smoking.

Audio Visual Equipment

Audio-visual equipment, such as, flip charts, screens, and projectors are available on premises. Additional equipment can be made available with 24-hour notice. Current pricing is available through the Catering Sales office.

Coat Check

The hotel will provide coat racks within proximity of your function room. These will be unattended and the Courtyard by Marriott assumes no responsibility for any damaged or loss of articles.



Decorations and Displays

Arrangements for set-ups or displays must be made through the Catering Sales Office prior to the function. All decorations and displays are subject to the approval of the Courtyard by Marriott. No confetti is allowed in the function rooms. The hotel will not permit affixing of anything to the wall, floors or ceilings of the function rooms unless the Catering Sales department gives approval. All property of the patron or the patron's guest brought into the hotel shall be at sole risk of the patron.

Shipment and Labeling of Conference Materials

When shipping boxes or materials to the hotel for your meeting or function, please be sure that all material is clearly marked with the hotel address, the name of your Catering Sales representative, the group name and the date of the function. The patron is responsible for all arrangements and expenses for shipping material to and from the hotel.



Continental Breakfast

The Continental

Assorted Breakfast Pastries and Muffins
Coffee, Decaffeinated Coffee, and Assorted Teas
\$9 per person

Executive Continental

Chilled Orange and Cranberry Juices
Assortment of Seasonal Fresh Fruit
Individual Low Fat Yogurt
Breakfast Pastries, Muffins, Croissants and Bagels
Served with Cream Cheese, Butter and Preserves
Coffee, Decaffeinated Coffee, and Assorted Teas
\$12 per person

Bagel Works

Chilled Orange and Cranberry Juices
Assorted Bagels Served with Cream Cheese
Butter and Preserves, Individual Low Fat Fruit Yogurt
Coffee, Decaffeinated Coffee, and Assorted Teas
\$9 per person

Breakfast Buffets

Minimum of 25 guests
A \$2.00 per person surcharge will be applied when minimums are not met.

Healthy Start

Chilled Orange and Cranberry Juices
Seasonal Fresh Fruit, Individual Low Fat Fruit Yogurt
Natural and Whole Grain Cereals, Skim and Low Fat Milk
Bran and Fresh Fruit Muffins
Coffee, Decaffeinated Coffee, and Assorted Teas
\$10 per person

Eye Opener

Chilled Orange and Cranberry Juices
Seasonal Fresh Fruit and Berries, Cinnamon French toast Supreme
Fluffy Scrambled Eggs, Breakfast Potatoes
Crisp Bacon, Sausage, Individual Fruit Yogurt
Assortment of Breakfast Pastries, Muffins and Croissants
Coffee, Decaffeinated Coffee, and Assorted Teas
\$15 per person

All prices are subject to 20% service charge and applicable sales taxes.



Take a Break

Rise & Shine

Coffee, Decaffeinated Coffee, and Assorted Teas
\$5 per person

Cookie Jar

Freshly Baked Assorted Cookies
Coffee, Decaffeinated Coffee, and Assorted Teas
Assorted Soft Drinks and Spring Water
\$11 per person

Cheese Platter

Domestic and Imported Cheeses with
Assorted Crackers, Crisp Apples, and Sweet Red Grapes
Bottled Water and Assorted Soft Drinks
When Available
\$13 per person

Healthy Choice

Assortment of Sliced and Whole Seasonal Fresh Fruit
Individual Low Fat Fruit Yogurt, Assorted Granola Bars
Chilled Fruit Juices and Spring Water
\$12 per person

Additional Suggestions

Assorted Soft Drinks or Bottled Spring Water - \$2 per person
Sparkling or Mineral Waters - \$3 per person
Coffee, Decaffeinated Coffee, and Assorted Teas - \$5 per person

All prices are subject to 20% service charge and applicable sales taxes.



Luncheon Entrees

All Luncheons are served with Freshly Baked Rolls and Butter and
Coffee, Decaffeinated Coffee, and Assorted Teas
(Choose one Starter, one Entrée, two accompaniments, one dessert)

Minimum of 25 guests

A \$3.00 per person surcharge will be applied when minimum is not met.

Starters

(Select one)

Homemade Soup du Jour
Mixed Garden Salad with Vinaigrette Dressing
Fresh Seasonal Fruit Cup

Entrees

(Select one)

Rotisserie Chicken

A Half Chicken, Herb Crusted and Slow Roasted
\$14 per person

Grilled Chicken Breast

6oz. Breast of Chicken Served with Your choice
Of Pineapple Curry or Orange Ginger Sauce.
\$15 per person

Barbecued Pork Chops

Flavorful Pork Chops Seasoned
And Grilled. Topped with Barbecue Sauce.
\$13 per person

Stuffed Chicken

Boneless Chicken Breast Stuffed with
Traditional Bread Stuffing, served with Pan Gravy
\$16 per person

All prices are subject to 20% service charge and applicable sales taxes.



Luncheon Continued

Vegetarian Penne

Penne Pasta Mixed with Seasonal Vegetables
Served with Choice of Alfredo or Marinara Sauce
\$11 per person

Baked Haddock

Baked Haddock Dusted with
Italian Breadcrumbs
\$17 per person

Sliced Roast Sirloin

Roast Sirloin Sliced and Served with a
Mushroom Peppercorn Demi-Glaze
Market Price

Accompaniments

(Select two)

Herbed Rice Pilaf
Baked Potatoes
Garlic Mashed Potatoes
Oven Roasted Red Potatoes
Fresh Vegetable Medley
Green Bean Almondine
Honey glazed Carrots

Desserts

(Select one)

Traditional Carrot Cake
NY Style Cheesecake with Strawberries
Double Chocolate Layer Cake

All prices are subject to 20% service charge and applicable sales taxes.



Luncheon Buffet - Salads and Sandwich

All Salads and Sandwiches are served with Assorted Soft Drinks

Minimum of 25 guests

A \$3.00 per person surcharge will be applied when minimum is not met.

Select One

Classic Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Garlic Herb Croutons
Tossed with Creamy Caesar Dressing, Served with Garlic Bread

\$9 per person

Add Grilled Chicken \$2

Grilled Vegetable Wrap

Grilled Zucchini, Yellow Squash, Roasted Red Peppers
Portabella Mushrooms and Onions

Wrapped with Cheddar Cheese and Hummus in tortilla

Served with Potato Chips and Seasonal Fruit

\$12 per person

American Wrap

Smoked Turkey and Ham, Provolone and American cheese

With Lettuce Leaves, Ripe Tomato and Mayonnaise

Wrapped in tortilla

Served with Potato Chips and Seasonal Fruit

\$13 per person

Chicken Caesar Wrap

Grilled Chicken Breast Tossed with Romaine Lettuce

Parmesan Cheese and Creamy Caesar Dressing

Wrapped in tortilla

Served with Potato Chips and Seasonal Fruit

\$13 per person

Lobster Roll – Market Price

Fresh Lobster Meat Dressed with Seasoned Mayonnaise

Served in a Toasted Roll with

Potato Chips and Cole slaw

All prices are subject to 20% service charge and applicable sales taxes.



Luncheon Buffets

Minimum of 25 guests

All Buffets are served with Assorted Soft Drinks

A \$3.00 per person surcharge will be applied when minimum is not met.

Deli Buffet

Soup du Jour, Red Bliss Potato Salad, Creamy Cole Slaw
Mixed Garden Salad with Dressings
Sliced Rare Roast Beef, Smoked Turkey Breast, Smoked Ham, Tuna Salad
American, Swiss, and Provolone Cheeses, Lettuce Leaves
Ripe Tomato Slices, Red Onion and Sour Pickles
Variety of Condiments
Assorted Breads and Rolls
Freshly Baked Cookies
\$18 per person

Zesty Italian Buffet

Minestrone Soup
Caesar Salad and Herb Garlic Bread
Chicken Marsala or Chicken Parmesan
Baked Lasagna
Green Bean Almondine
Assorted Italian Pastries
\$17 per person

Wrap Buffet

Soup du Jour **or** Garden Salad
Create Your Own Wrap From The Following Delicious Choices:
Chicken Salad, Buffalo Chicken Salad, Tuna Salad
Assorted Cheeses, Lettuce, Tomatoes, Onions, Dill Pickles
Variety of Condiments
Mini Pastries
\$16 per person

Land and Sea Buffet – Market Price

Chicken Rice Soup
Mixed Garden Salad with Dressings
Sliced Roast Sirloin with Madeira Sauce
Seafood Newburg
Herb Roasted Red Potatoes
Vegetable Medley
Assorted Cakes and Pies

All prices are subject to 20% service charge and applicable sales taxes.



Hors D'oeuvres: Stationed

International Cheese Board

Imported and Domestic Cheeses, Fresh Fruit Garnish
Assorted Crackers and French bread

Small (serves 50) \$120.00

Medium (serves 100) \$200.00

Large (serves 150) \$295.00

(For each additional 25 guests, add \$40.00)

Garden Gathering

Crisp, Fresh Vegetable Crudités with Creamy Dill Dip

Small (serves 50) \$85.00

Medium (serves 100) \$145.00

Large (serves 150) \$200.00

(For each additional 25 guests, add \$30.00)

Fresh Fruit Platter

Sliced Fresh Fruit and Berries with Yogurt Dip

Small (serves 50) \$120.00

Medium (serves 100) \$200.00

Large (serves 150) \$295.00

(For each additional 25 guests, add \$40.00)

All prices are subject to 20% service charge and applicable sales taxes.



Hors D'oeuvres: Stationed

Cold Selections

	<u>50 pieces</u>	<u>100 pieces</u>
Deviled Eggs	\$50.00	\$90.00
Shrimp Mousse-Stuffed Celery	\$75.00	\$140.00
Fruit Kabobs with Dip	\$75.00	\$140.00
Melon Wrapped in Prosciutto	\$75.00	\$140.00
Salmon Mousse on Belgian endive	\$75.00	\$140.00
Carpaccio of Beef Tenderloin on Garlic Toast	\$85.00	\$155.00
Smoked Salmon and Cucumber Canapés	\$85.00	\$155.00
Chilled Jumbo Shrimp Cocktail	\$135.00	\$245.00

Hot Selections

	<u>50 pieces</u>	<u>100 pieces</u>
Italian or Swedish Meatballs	\$60.00	\$115.00
Egg Rolls with Plum Sauce	\$65.00	\$125.00
Franks in a Blanket	\$65.00	\$125.00
Grecian Triangles	\$75.00	\$145.00
Chicken Fingers with Dipping Sauce	\$75.00	\$145.00
Jerk Chicken Tenders with Mango Chutney	\$75.00	\$145.00
Teriyaki Beef or Chicken Brochettes	\$75.00	\$150.00
Pork Pot Stickers with Ginger Soy Sauce	\$75.00	\$135.00

All prices are subject to 20% service charge and applicable sales taxes.



Plated Dinners

*All Dinners includes Starters, Vegetables, Potato or Rice, and Dessert
Fresh Rolls and Butter, Coffee, Decaffeinated Coffee and Assorted Teas*

Starters

(Select one)

Soup du Jour
Mixed Garden Salad with Vinaigrette Dressing
New England clam chowder

Traditional Baked Stuffed Chicken

Boneless Breast Chicken Stuffed with
Seasoned Bread Stuffing and topped with Supreme Sauce
\$18 per person

Chicken Divan

Boneless Breast of Chicken Stuffed with
Broccoli & Cheddar Cheese and Drizzled with Lemon Herb Butter
\$19 per person

Baked Salmon

8 oz. Filet of Salmon
Served Over a Bed of Spinach
And Topped with a Creamy Dill Sauce
\$22 per person

Chicken Wellington

Boneless Breast of Chicken Filled with Spinach, Cheese and Seasoning
Wrapped in Puff Pastry and Served over a Garlic Veloute Sauce
\$19 per person

Roast Prime Rib Au Jus

Herbed Crusted and Slow Roasted
Served with Horseradish Cream Sauce
Market Price

All prices are subject to 20% service charge and applicable sales taxes.



Stuffed Haddock Fillet

Herb Dusted and Baked with Seafood Stuffing
Finished with Lobster Cream Sauce
\$21 per person

Shrimp Scampi

Sautéed Shrimp, Tomatoes, Onions, Mushrooms and Scallions
In a Garlic White Wine Sauce Served Over a Bed of Linguini
\$18 per person

Combination Dinners

Field and Fowl

Roast Sliced Beef with Chicken Marsala
\$35 per person

Charming Couple

Caesar Marinated Grilled Chicken Breast
Paired with Two Baked Stuffed Shrimp
\$33 per person

Surf and Turf

Petite Filet Mignon Accompanied by Grilled Salmon
With a Lemon Dill Cream Sauce
\$45 per person

Accompaniments

(Select Two)

Herbed Rice Pilaf
Fresh Vegetable Medley
Garlic Mashed Potatoes
Oven Roasted Potatoes
Honey Glazed Carrots
Twice Baked Potatoes

Desserts

Double Chocolate Cake
N.Y. Style Cheesecake with Strawberries
White Chocolate Raspberry Cheesecake

All prices are subject to 20% service charge and applicable sales taxes.



Classic Dinner Buffet

Minimum of 50 Guests

Served with Mixed Garden Salad, Select Dressings, Freshly Baked Rolls and Butter
Coffee, Decaffeinated Coffee and Assorted Teas

\$23 per person

Entrees *(Select One)*

Chicken Florentine

Chicken Marsala

Pork Loin Au Poivre

OR

Baked Haddock with Lemon and White Wine – *Market Price*

Roast Sliced Sirloin with Madeira Sauce - *Market Price*

Salmon Beurre Blanc – *Market Price*

Accompaniments *(Select Three)*

Herbed Rice Pilaf

Garlic Mashed Potatoes

Oven Roasted Potatoes

Fresh Vegetables Medley

Green Bean Almondine

Honey Glazed Carrots

Desserts

Assorted Cakes and Pastries

Taste of New England

Minimum of 50 Guests

All Buffets include Coffee, Decaffeinated Coffee and Assorted Teas

\$49 per person

New England clam chowder

Mixed Green Salad with Select Dressings

Freshly Baked Rolls with Butter

Chicken Breast Baked around a Cranberry Apple Stuffing

Baked Haddock with Lemon Herb Butter

Roasted Pork with Mushroom Madeira Sauce

Garlic Mashed Potatoes

Herbed Rice Pilaf

Maple Glazed Carrots

Boston cream pie and Apple Pie

All prices are subject to 20% service charge and applicable sales taxes.



Beverage Selections

Open Bar

20 Person Minimums on Open Bar Parties

ALL BARS MUST REACH \$250 IN REVENUE OR A \$50 AN HOUR FEE WILL BE APPLIED

Cash Bar

Premium Brands
Preferred Brands
Cordials & Brandies
Two Liquor Cocktail
House Wine

Domestic Beer
Non-Alcoholic Beer
Imported
Juice & Sparkling Water
Soft Drinks

Specialty Beverages

Per Gallon

Fruit Punch \$25.00
Mimosa \$45.00

Champagne Punch \$50.00

Additional Options

Champagne Toast \$4.00
Wine Toast \$3.00

Sparkling Cider Toast \$2.50
Soft Drinks per Pitcher \$8.00

Wine List

White Wine

Clos Du Bois Chardonnay
Chateau St. Jean Chardonnay
Meridian Estate Pinot Grigio

Red Wine

Estancia Pinot Noir
Clos Du Bois Merlot
Estancia Cabernet

Champagne/Sparkling Wine

Korbel Chardonnay Champagne \$35.00

Bartender Fee of \$50.00 per bartender.
We recommend one bartender per 100 guests.

All prices are subject to 20% service charge and applicable sales taxes.