



# 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

	<b><u>50 pieces</u></b>	<b><u>100 pieces</u></b>
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

	<b><u>50 pieces</u></b>	<b><u>100 pieces</u></b>
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

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## **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.*