2017 Event Menus
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

No Reservation
chilled fruit juices
seasonal fruit and berries
croissants, assorted pastries & muffins
individual yogurts
New England Regular & Decaffeinated Coffee
Taylors of Harrogate Tea Selection
26

Breakfast at Tiffany’s
chilled fruit juices
seasonal fruit and berries
croissants, bagels & muffins
individual yogurts
scrambled cage free eggs
bacon or pork sausage
breakfast potatoes
New England Regular & Decaffeinated Coffee
Taylors of Harrogate Tea Selection
38

The Breakfast Club
chilled fruit juices
seasonal fruit and berries
steel-cut oatmeal with brown sugar, raisins & toasted almonds
croissants, bagels & muffins
cold assorted cereal with milk
individual yogurts
New England Regular & Decaffeinated Coffee
Taylors of Harrogate Tea Selection
32
BREAKFAST

Build your own Parfait Station
honey roasted granola
fresh berries
pineapple
toasted coconut
dark chocolate
toasted nuts
12

Bagel Display
smoked salmon
cream cheese
capers
chopped hard-boiled eggs
red onion
chives
16

Omelet Station
tomatoes
onions
roasted mushrooms
peppers
spinach
bacon
black forest ham
chicken sausage
swiss
cheddar
*omelet station requires a minimum of 15 guests*
12
BREAKS

All Day Meeting Package
Early Morning Starter
chilled fruit juices
croissants, assorted pastries & muffins
New England Regular & Decaffeinated Coffee
Taylors of Harrogate Tea Selection

Mid Morning Break
assorted granola bars
whole fruit
New England Regular & Decaffeinated Coffee
Taylors of Harrogate Tea Selection
assorted soft drinks and bottled water

Afternoon Energizer
assortment of freshly baked cookies
house potato chips & truffle onion dip
New England Regular & Decaffeinated Coffee
Taylors of Harrogate Tea Selection
assorted soft drinks and bottled water

43
BREAKS

Enhancements
whole fruit display| 5
seasonal sliced fruit| 8
assorted breakfast pastries: croissants, muffins, danish| 6
assorted bagels with cream cheese| 6
individual yogurts| 6
cinnamon french toast with maple syrup| 6
bacon, egg & cheese croissant sandwich| 8
hard boiled eggs| 4
freshly baked cookies| 5
assorted granola bars| 5
house potato chips & onion dip| 6
tri-color tortilla chips with guacamole & salsa| 8
soft hot pretzel with mustard & cheese sauce| 5
hummus & toasted pita chips| 5
chocolate brownies & blondies| 5
individual trail mix| 5
BREAKS

Cool & Refreshing..
- selection of fruit juices | 5
- assorted soft drinks | 5
- freshly prepared lemonade | 5
- thai basil limeade | 8
- iced coffee | 6

Some Like it Hot...
- New England Regular & Decaffeinated Coffee & Taylors of Harrogate Tea Selection | 9
  *add iced coffee for an additional $3*

Baby it’s Cold Outside
- marshmallows
- chocolate chips
- whipped cream
  6
Soups
- roasted tomato soup: pecorino romano, pesto crostini, & micro basil
- autumn squash soup: apple cider, brown butter, & sherry vinegar
- truffle cauliflower bisque: toasted almonds & golden sultanas
- white bean minestrone: ditalini pasta, pancetta, rosemary, cannellini beans
- new england clam chowder: cured bacon, fresh thyme, cream
- chef’s seasonal whim

Salads

- baby lettuce salad: garden vegetable & herb balsamic vinaigrette
- hearts of romaine: shaved parmesan, caesar dressing & black pepper brioche croutons
- baby iceberg salad: tomato, crispy bacon, shaved red onion & blue cheese dressing

Plated lunch
Plated lunches consist of one soup or salad, two sides and a dessert selection. Vegetarian options will be accommodated upon request. Additional courses and entrée selections may be added for an additional cost.
LUNCH

entrees
roasted free range chicken | 41
herb chicken jus

olive oil roasted cod | 43
meyer lemon sauce

seared salmon | 43
chardonnay sauce

grilled top sirloin steak | 46
mushroom ragout & red wine demi-glace

seasonal ravioli | 36
seasonal vegetable & roasted garlic cream sauce

starches
yukon gold potato puree
truffle-whipped potatoes
roasted baby potatoes with rosemary & garlic
toasted mediterranean couscous with saffron
wild rice pilaf
select one
LUNCH

vegetables
roasted jumbo asparagus
buttered tiny french beans
baby carrots with honey garlic butter
roasted baby vegetables
sauteed broccolini with garlic
roasted cauliflower with toasted almonds and golden sultanas
chef’s seasonal vegetable whim select one

desserts
chocolate mousse trio
fresh berries & raspberry coulis
seasonal cheesecake
toasted graham cracker crumble
boston creme pie
creme anglaise sauce
chocolate profiteroles
fresh seasonal berries
espresso tiramisu
mocha creme anglasie
creme brulee
fresh berries
select one
LUNCH

Club Sandwich
select 3
seasonal soup
spring green salad with garden vegetables
toasted pearl pasta salad with vegetables
quinoa kale salad with citrus dressing
marble potato salad with herb shallot dressing

select 3
roast beef
boursin cheese, red onion marmalade & baby arugula
smoked turkey
spiced cranberry aioli & provolone cheese
black forest ham
swiss, with mustard & pickled shallot remoulade
grilled vegetable wrap
fresh mozzarella & basil pesto

45

sides
house made potato chips
B&B pickles
assorted miniature tartlets
New England Regular & Decaffeinated Coffee
Taylors of Harrogate Tea Selection
assorted soft drinks and bottled water
*additional $5 per person will be added for groups under 20 people*
LUNCH

Forks over Knives
Greens
mixed greens
romaine
iceberg

Ingredients
tomatoes
cucumbers
carrots
kalamata olives
marinated mushrooms
feta
mozzarella

Crunch
toasted croutons
toasted pecans
tortilla strips
42

Meats and Dressings
Meats
spice rubbed chicken
herb marinated flat iron steak
soy marinated tofu

Dressings
balsamic vinaigrette
raspberry dressing
red wine vinaigrette
ranch dressing
selections
LUNCH

Forks Over Knives
Additions
hard boiled eggs 3
cajun shrimp 8
seared tuna 10

New England Regular & Decaffeinated Coffee
Taylors of Harrogate Tea Selection
assorted soft drinks and bottled water

*additional $5 per person will be added for groups under 20 people*
Mama Mia

garlic focaccia bread
vegetarian white bean minestrone
crisp romaine salad with herb croutons & parmesan
lemon dressing
caprese salad with basil, olive oil and balsamic
vinegar
antipasto selection
grilled vegetables, prosciutto, provolone cheese,
olive oil & balsamic vinegar
roasted chicken marsala|
mushroom sauce
seasonal ravioli|
parmesan cream sauce
assorted cannolis & tiramisu shooters
New England Regular & Decaffeinated Coffee
Taylors of Harrogate Tea Selection
assorted soft drinks and bottled water

*additional $5 per person will be added for groups under 20 people*
## LUNCH

### Main Street
- corn chowder
- vegetable cobb salad
- country potato salad with herb shallot dressing
- barbecued pork ribs
- fried buttermilk chicken
- creamy coleslaw
- buttered corn
- fresh watermelon
- freshly baked honey cornbread
- mini assorted tarts

**New England Regular & Decaffeinated Coffee**

**Taylors of Harrogate Tea Selection**

**assorted soft drinks and bottled water**

### Man on the Train
- new england clam chowder
- baby spinach
- apples, cranberries, crumbled goat cheese & maple balsamic vinaigrette
- chatham cod loin
- herb crust & lemon thyme glaze
- seared chicken
- rosemary chicken jus
- roasted baby potatoes with fresh herbs & garlic
- maple glazed baby carrots
- mini boston cream pies & whoopie pies

**New England Regular & Decaffeinated Coffee**

**Taylors of Harrogate Tea Selection**

**assorted soft drinks and bottled water**
Like Water for Chocolate

- chicken tortilla soup
- shrimp, black bean, and corn salad
- trio tomato salad with charred red onions & cumin vinaigrette
- grilled beef & chicken fajitas
- roasted peppers, onions, shredded lettuce, monterey jack cheese & cheddar cheese
- fresh pico de gallo, guacamole, & sour cream
- warm flour tortillas
- spanish rice
- pastry chef’s selection of mexican inspired desserts
- New England Regular & Decaffeinated Coffee
- Taylors of Harrogate Tea Selection
- assorted soft drinks and bottled water

46
**lights**
crisp vegetable crudites & dips
spring artichoke fritter with citrus aioli
gourmet pigs in a blanket with sweet mustard aioli
20

**camera**
chef's selection of local & domestic cheese with traditional accompaniments
vegetable spring rolls with a ginger soy sauce
short rib & manchego empanadas with a smoked chile lime aioli
shrimp ceviche | leche de tigre
30

**action**
crisp vegetable crudites & dips
selection of local & domestic cheese with traditional accompaniments
heirloom tomato bruschetta| crispy baguette, micro basil, & pecorino romano
chilled lump crab push pop| avocado mousse & mango pearls
grilled beef & blue cheese crostini with truffle spiked olive oil
petite lobster rolls with shallot aioli
50
RECEPTION

cool bites
heirloom tomato bruschetta| 5
crispy baguette| micro basil| pecorino romano
smoked salmon canape| 5
crispy potato| sour cream| caviar
chilled lump crab push pops| 6
avocado mousse| mango pearls
chilled citrus poached shrimp| 6
classic cocktail sauce
seared tuna| 7
charred pineapple salsa
chilled shrimp ceviche| 6
leche de tigre| lime| chili
grilled beef| gorgonzola crostini| 6
truffle spiked olive oil

hot bites
lobster arancini| 7
saffron aioli
butternut squash arancini| 6
brown butter sage sauce
crispy artichoke fritter| 5
citrus basil aioli
wild mushroom vol au vent| 5
mushroom duxelles
spanakopita| 5
spinach| feta cheese
sesame chicken skewer| 5
sweet chile sauce
braised short rib & manchego empanada| 5
smoked chile-lime aioli
hot bites
fire roasted vegetable empanadas| 5
pesto aioli
beef sliders| 6
cheese & herb mayo
char sui pork buns| 5
korean barbeque sauce
gourmet pigs in a blanket| 5
honey mustard
bacon wrapped sea scallops| 6
crab cake| 6
jumbo lump crab| shallot aioli
petite lobster rolls| 7
brioche bread
spicy shrimp spring roll| 5
nuoc cham sauce
vegetable spring roll| 5
soy ginger sauce
chicken empanadas| 6
sweet chipotle aioli
display stations
vegetable crudite | 9
seasonal fresh vegetables | assorted dips

imported & domestic cheese board| 16
selection of local & imported cheeses| dried fruits| toasted nuts| house made crackers| baguettes

mediterranean tapas| 16
hummus| olive tapenade| sun-dried tomato tapenade| grilled vegetables with citrus olive oil| grilled artichokes| marinated feta| charred roasted peppers| pita| spiced lavosh| crackers

display stations
dim sum bar| 18
assorted dumplings, pot stickers, scallion pancakes with asian dipping sauces

slider bar| 16
beef slider with cheese & herb mayo
chicken parmigiana with sun-dried tomato pesto
vegetable slider with basil aioli

add french fries with truffle aioli & citrus gremolata| +5
action stations
pasta station | 16
served with breadsticks & focaccia bread
selection of two
penne a la vodka| marinara sauce| fresh basil
rigatoni| italian sweet sausage| broccolini| garlic & EVOO
cavatelli| grilled chicken| oven roasted tomatoes| basil pesto cream sauce
CY-Own| create your own pasta station
display stations
flatbread pizza| 14
select two
margherita| tomato, mozzarella, fresh basil

italian sausage| ricotta, vinegar peppers, red chile flakes

chicken pesto| grilled chicken| basil pesto| fresh mozzarella

garden vegetable| artichoke| roasted tomato| olives
RECEPTION

**small plate stations**

- Balsamic & rosemary garlic pork loin | 300
- Golden raisin argodolce | assorted rolls
  (serves approximately 30 guests)

- Roasted turkey breast | 350
- Cranberry-ginger relish | herbed dijon aioli | assorted rolls
  (serves approximately 30 guests)

- Roasted beef tenderloin | 400
- Bearnaise reduction | assorted rolls
  (serves approximately 20 guests)

**small plate stations**

stations are priced based upon 90 minutes of service

a $150 fee is added for a dedicated chef attendant
DINNER

plated dinner
Plated dinners consist of one soup or salad, two sides and a dessert selection. Vegetarian options will be accommodated upon request. Additional courses and entree selections may be added for an additional cost.

soup
- roasted butternut soup
- apple cider, brown butter, & sherry vinegar
- truffle cauliflower bisque
- toasted almonds & golden sultanas
- white bean minestrone
- ditalini pasta, pancetta, rosemary, cannellini beans
- new england clam chowder
- cured bacon, fresh thyme, cream
- chef's seasonal whim

salad
- baby lettuce salad
- garden vegetable & herb balsamic vinaigrette
- hearts of romaine
- shaved parmesan, caesar dressing & black pepper
- brioche croutons
- baby iceberg salad
- tomato, crispy bacon, shaved red onion & blue cheese dressing
DINNER

entrees

roasted free range chicken| 50
citrus rosemary chicken jus

roasted chatham cod loin| 54
meyer lemon sauce

seared salmon| 54
white wine citrus reduction

braised beef short rib| 58
spiced cabernet sauce

roasted filet mignon| 72
roasted garlic, red wine demi glaze

grilled new york strip steak| 68
mushroom ragout & red wine demi-glace

seasonal ravioli| 45
seasonal vegetable & roasted garlic cream sauce
DINNER

starches
select one
yukon gold potato puree
truffle-whipped potatoes
roasted baby potatoes with rosemary & garlic
toasted mediterranean couscous with saffron
wild rice pilaf

vegetables
select one
roasted jumbo asparagus
buttered tiny french beans
baby carrots with honey garlic butter
roasted baby vegetables
sauteed broccolini with garlic
roasted cauliflower with toasted almonds and golden sultanas
chef's seasonal vegetable whim
DINNER

desserts
select one

- opera cake
- fresh berries
- raspberry coulis

- new york style cheesecake
- toasted graham cracker crumble
- strawberries

- amaretto parfait
- chocolate mascarpone cream
- amaretto cookie crumbs

- chocolate profiteroles
- fresh seasonal berries

- espresso tiramisu
- mocha creme anglasie

- creme brulee
- fresh berries
DINNER

composed entrees
By Sea

olive oil roasted cod | 56
roasted fingerling potatoes | sautéed broccoli
meyer lemon sauce

seared salmon | 56
toasted pearl pasta | roasted cauliflower | chardonnay butter

jumbo lump crab cake | 60
arugula salad | fennel slaw | smoked chile lime aioli

chilean sea bass | 75
herbed polenta cake | roasted baby vegetables | saffron sauce

composed entrees
By Land

crispy skin statler chicken | 56
crispy risotto cake | jumbo asparagus | dijonnaise sauce

grilled new york strip steak | 70
butter poached marble potatoes | roasted baby vegetable | red wine demi

herb roasted filet mignon | 75
golden potato puree | broccoli | bordelaise sauce

seared duck breast | 70
parsnip puree | braised red cabbage | port wine reduction

filet mignon & crab cake | 84
chef’s selection of seasonal accompaniments
DINNER

When in Rome
- garlic focaccia bread
- vegetarian white bean minestrone
- hearts of romaine with herb croutons & parmesan lemon dressing
- caprese salad with basil, olive oil & balsamic vinegar
- antipasto selection
- grilled vegetables
- prosciutto
- provolone cheese
- olive oil
- balsamic vinegar
- chicken marsala with a roasted mushroom sauce
- fresh catch with chef's sauce
- seasonal ravioli with a garlic cream sauce
- assorted cannolis & tiramisu

New England Regular & Decaffeinated Coffee
- Taylors of Harrogate Tea Selection
- assorted soft drinks and bottled water
- 65

Downtown
- buttermilk biscuits & freshly baked Cornbread
- corn chowder
- vegetable cobb salad
- country potato salad with a herb shallot dressing
- barbecued pork ribs
- fried buttermilk chicken
- blackened shrimp
- buttered corn
- roasted sweet potatoes
- fresh watermelon
- mini assorted pies

New England Regular & Decaffeinated Coffee
- Taylors of Harrogate Tea Selection
- assorted soft drinks and bottled water
- 75
DINNER

**Seasons**
- assorted rolls
- roasted butternut squash & apple cider soup
- baby spinach salad with cranberry, goat cheese, & maple balsamic dressing
- roasted chicken with whole grain mustard chicken jus
- chatham cod loin with lemon thyme glaze
- braised short rib with spiced cabernet sauce
- roasted baby yukon potatoes with fresh herbs seasonal root vegetable
- boston creme & whoopie pies

New England Regular & Decaffeinated Coffee
Taylors of Harrogate Tea Selection
assorted soft drinks and bottled water
75

**Plato’s Academy**
- warm naan bread
- white bean soup
- greek salad| feta, tomato, cucumber in a citrus vinaigrette
- cous cous fattoush salad
- hummus and marinated olives
- spiced lamb kofta
- lemon garlic seared salmon
- za’atar grilled chicken tzatziki
- garlic & herb roasted fingerling potatoes
- roasted cauliflower with pine nuts, capers and golden raisins
- assorted baklava
New England Regular & Decaffeinated Coffee
Taylors of Harrogate Tea Selection
assorted soft drinks and bottled water
75
RECEPTION

**top shelf beverage collection**

- vodka | absolut & titos
- rum | bacardi superior, captain morgan original spiced
- gin | beefeater
- scotch | dewars
- bourbon | jack daniels
- whiskey | canadian club
- tequila | jose cuervo
- cordials | amaretto di saronno, baileys irish cream, grand marnier, kahlua

**top shelf beverage collection**

- beer | bud light, sam adams, heineken, amstel light
- wine | angelini pinot grigio, oak vineyards chardonnay, red truck pinot noir, lost angel cabernet sauvignon

*contact your event manager for additional offerings / selections*
RECEPTION

luxury beverage collection
vodka | grey goose
rum | bacardi superior, captain morgan original spiced
gin | tanqueray
scotch | chivas
bourbon | knob creek
whiskey | crown royal
tequila | patron silver
brandy | hennessey
cordials | amaretto di saronno, baileys irish cream, grand marnier, kahlua

luxury beverage collection
beer | bud light, sam adams, heineken, amstel light
wine | angeline pinot grigio, oak vineyards chardonnay, clifford bay sauvignon blanc, red truck pinot noir, lost angel cabernet sauvignon, senusal malbec

*contact your event manager for additional offerings / selections*
RECEPTION

bar pricing

- martinis
  - host / top shelf | $12
  - host / luxury | $13
  - cash / top shelf | $13

- cordials
  - host / top shelf | $9
  - host / luxury | $9
  - cash / top shelf | $10

- mixed drinks
  - host / top shelf | $9
  - host / luxury | $10
  - cash / top shelf | $10

- wine
  - host / top shelf | $8
  - host / luxury | $9
  - cash / top shelf | $9

bar pricing

- beer
  - host / top shelf | $7
  - host / luxury | $7
  - cash / top shelf | $8

- soft drinks / mineral water
  - host / top shelf | $4
  - host / luxury | $4
  - cash / top shelf | $5

- open soda bar (soft drinks, juices and water): $10 per person
- beer and wine: $15 per person for the first hour | $10 additional per person, each additional hour
- full bar: $19 per person for the first hour | $14 additional per person, each additional hour
RECEPTION

wine selections by the bottle
red wines
pinot noir, sebastiani, sonoma, california | 68
pinot noir, routestock, oregon | 76
merlot, ironstone, california | 40
merlot, flora springs, napa valley, california | 80
malbec, furque, mendoza, argentina | 56
cabernet sauvignon, picket fence, alexander valley, california | 68
zinfandel, "temptation", alexandar valley california | 48

wine selections by the bottle
rose wines
chateau d'or et de gueles | 56
wine selections by the bottle

white wines

pinot grigio, marco felluga, italy | 64
sauvignon blanc, honig, napa valley, california | 67

chardonnay, talmard, france | 48

chardonnay, wente “riva ranch”, livermore valley, california | 72

riesling, pacific rim, washington state | 52

moscato, besitos, valencia, spain | 40

wine selections by the bottle

sparkling wine

cava, cristalino, spain | 40
prosecco, valdo, italy | 55
moet & chandon “imperial” | 145
TECHNOLOGY

packages
LCD presentation package | 550
package includes 3000 lumen LCD projector, screen, AV cart or table with power strip, and extension cord

AV accessory package | 175
for those who bring their own LCD projector to the meeting. package includes screen, AV cart or table with power strip, and extension cord

AV audio accessory package | 200
package includes wired microphone, four channel audio mixer, podium, and patch into house sound

AV audio wireless package | 275
package includes wireless handheld or wireless lavaliere microphone, four channel audio mixer, podium, and patch into house sound
**TECHNOLOGY**

**package accessories**

- patch into house sound | 150
- polycom speaker phone | 175
- 3000 lumen LCD projector | 450
- VGA extension cable | 35
- VGA splitter | 50
- presentation pointers with slide advancer | 50
- power strip | 10
- extension cord | 10
TECHNOLOGY

meeting accessories

easels | 10
flip chart with markers | 45
banner hanging | 50 per banner
led up lighting kit (includes 8 lights) | 400
individual lights | 40 each
internet | 10 per person

*contact your event manager for additional information*
package accessories
- patch into house sound | 150
- polycom speaker phone | 175
- 3000 lumen LCD projector | 450

screens:
- 8 x 8 tripod | 100
- 10 x 10 cradle | 200
- VGA extension cable | 35
- VGA splitter | 50
- presentation pointers with slide advancer | 50
- powerstrip | 10
- extension cord | 10
audio accessories
wired microphone | 75
wireless handheld or wireless lavaliere microphone | 150
laptop sound port | 100
four channel mixer | 100
six channel mixer | 200
*for any additional audio visual needs, please speak with your event manager*
ADDITIONAL INFORMATION

Security
The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the event. Arrangements may be made in advance for security of exhibits, merchandise or articles set-up for display.

Guarantee
In order to ensure your catered meal is a success, please provide your event manager at least 5 business days in advance of the function the number of guests attending. Once provided, this guarantee is not subject to reduction should less attend. For parties of more than 100 guests, we will provide seating and food for 2% above the guaranteed number. If no guarantee is received, the agreed number on the contract becomes the guarantee. The minimum guarantee or actual attendance, whichever is greater is the number of guests that will be billed.

Room assignments
Unless otherwise stated on the event order, the hotel reserves the right to change function rooms at any point should the number of attendees change or if the hotel deems necessary, provided the new function room adequately accommodates the desired setup of the group.

Service charges and taxes
Please add 15% service charge, 9% taxable administrative fee and 7% state sales tax to all food and beverage prices. Please add 20% taxable administrative fee and 7% state tax to all room rental and audio visual charges. Unless a fee is specifically denoted as a "service charge", it is not a tip, gratuity or service charge for any employee. Example of fees that are not a tip, gratuity or a service charge include but are not limited to, any administrative fees, set-up fees, staffing fees, and delivery fees. These fees are retained by the hotel.