

COURTYARD®
BY MARRIOTT

EXPLORE OUR FLAVORS



COURTYARD®
TYSONS MCLEAN
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BREAKFAST

21 THE CONTINENTAL BUFFET

A fresh selection of croissants, danishes and muffins with sweet butter, fruit preserves and fresh seasonal sliced fruit

OATMEAL BAR: Steel-cut oatmeal with shredded toasted coconut, thin-sliced toasted almonds, walnuts, candied pecans, cinnamon, pure maple syrup, dehydrated blueberries and cranberries, fresh seasonal berries and cinnamon (V) +2 per person

GRAB-N-GO BAR: Assortment of hand-held breakfast sandwiches including free-range scrambled eggs, crispy thick-cut bacon, sausage, salsa, cheddar cheese and/or jack cheese +3 per person

PARFAIT: Greek or plain yogurt and an assortment of granola, shredded coconut, dried berries, honey, maple syrup and cinnamon +3 per person

28 QUICK START BUFFET

Assorted gourmet bakery fresh danishes, muffins and croissants served with sweet butter and fruit preserves, fresh seasonal sliced fruit, fluffy scrambled eggs, home-style breakfast potatoes, crisp bacon and sausage

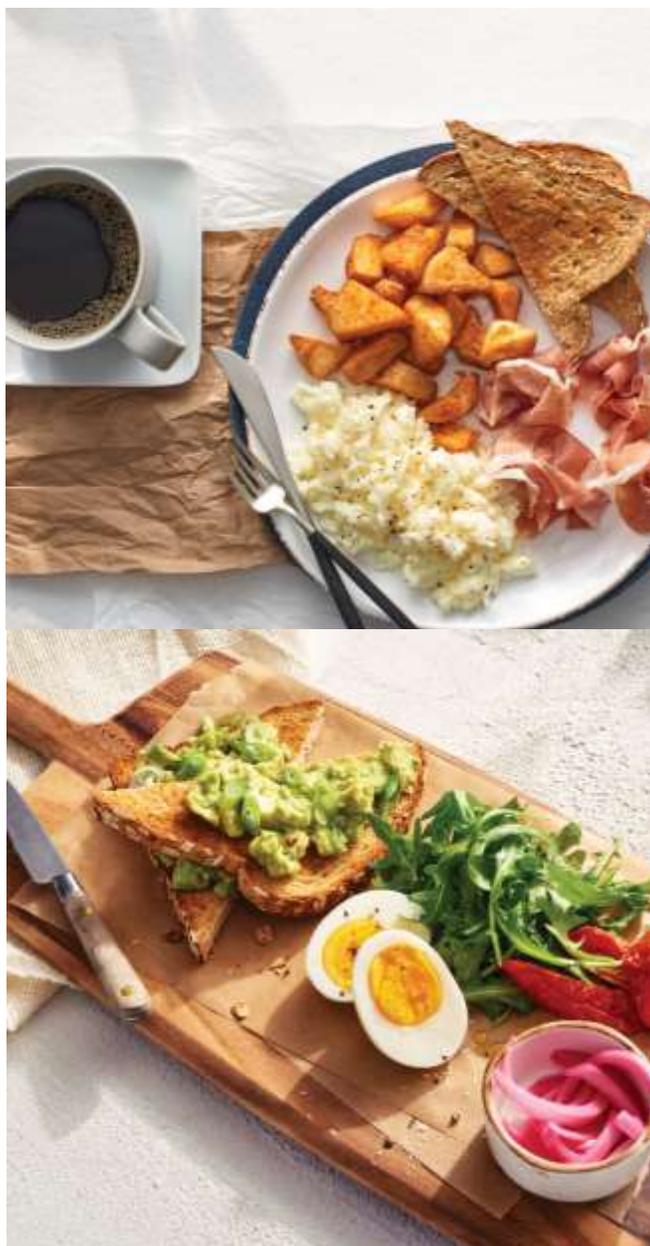
33 FUEL-UP BUFFET

Assorted gourmet bakery fresh danishes, muffins and croissants served with sweet butter and fruit preserves, fresh seasonal sliced fruit, steel-cut oatmeal with brown sugar, raisins dried fruit and nuts, fluffy scrambled eggs, crisp bacon and sausage, home-style breakfast potatoes, cinnamon swirl french toast with pecan maple butter or homemade waffles with warm maple syrup and assorted cereals

(G) Gluten-free options available upon request

(V) Vegan options available upon request

A GOOD BREAKFAST INSPIRES A GREAT MORNING



- 25 **THE CLASSIC**
Fluffy scrambled eggs, choice of bacon, ham or sausage, home-style breakfast potatoes
- 25 **BERRY PANCAKES OR WAFFLES**
Pancakes or waffles infused with in-season berry compote made in house
- 25 **LOX AND BAGEL**
Smoked salmon with a slice of roma, romaine lettuce, slice of red onion, capers, plain bagel, cream cheese and fresh seasonal fruit
- 25 **THE HEALTHY SCRAMBLE BREAKFAST (G)**
Egg beaters scrambled with green peppers, onions, tomatoes and low-fat mozzarella cheese with fruit and yogurt parfait
- 25 **THE WESTERN OMELET (G)**
Three egg omelet with ham, green peppers, onions and cheddar cheese served with home-style breakfast potatoes

BREAKFAST BUFFET ENHANCEMENTS

- Assorted Quiche +4 per person
- Breakfast Burritos +4 per person
- Cheese Grits +4 per person
- Cinnamon Swirl French Toast +4 per person
- Sausage Gravy and Buttermilk Biscuits +4 per person
- Turkey Bacon or Turkey Sausage +3 per person
- Creek Yogurt Parfaits +4 per person
- Garden Vegetable Hash (G) (V) +4 per person

Breakfast enhancements are available as add-on items to full breakfast buffets and are not available as standalone menu items.

- (G) Gluten-free options available upon request
- (V) Vegan options available upon request



LUNCH

40 MEXICO CITY CANTINA

Black bean and corn salad, costal ceviche, tortilla soup, taco and fajita bar, spanish rice, refried beans, tres leches desserts. Minimum 40 people.

44 MEDITERRANEAN MARKET

Greek salad bar, house-mad roasted garlic hummus with grilled pita bread, orzo and olive pasta salad, herb-crusted tilapia served over lemon greek rice, grilled yellow squash and zucchini, build-your-own-pita station, baklava and fresh fruit. Minimum 40 people.

44 CHINATOWN

Asian salad, vegetable spring rolls, sesame steamed vegetables, vegetable fried rice, ginger chicken, kung pao shrimp, pineapple upside down cake, fortune cookies. Minimum 40 people.

43 VILLAGGIO ITALIANO

Caesar salad, mozzarella caprese salad, focaccia, rosemary and oregano roasted potatoes, grilled zucchini and yellow squash with balsamic drizzle, chicken parmesan, herb-crusted tilapia with roasted tomatoes, tiramisu and fresh fruit. Minimum 40 people.

A MIDDAY REFRESH



42 AMERICAN CAFE

Mixed garden salad, cucumber salad, artisan baked breads, seasonal roasted vegetables, garlic mashed potatoes, buttermilk fried chicken, salmon in a bourbon glaze, apple pie. Minimum 40 people.

42 SMOKEHOUSE

Good-for-you greens, potato salad, cornbread, baked beans, grilled corn-on-the-cob, rotisserie smoked chicken, beef BBQ brisket, strawberry shortcake. Minimum 40 people.

40 BACKYARD BBQ

Coleslaw, pasta salad, healthy grilled chicken breast, angus beef burgers, all-American beef hot dogs, house-made kettle chips, seasonal cobbler. Minimum 40 people.

38 NEW YORK DELI

Mixed garden salad, pickled coleslaw, pasta salad, cured ham, smoked turkey and slow-roasted roast beef with condiments, toppings and basket of assorted breads, kosher pickles, house-made kettle chips, cookies and brownies. Minimum 25 people.

PLATED LUNCH

Plated lunch options (cold or hot) are also available and include a variety of salads, sandwiches and entrees starting at \$28 per person

BOXED LUNCH

Boxed lunch options include deli sandwich or wrap, bag of chips or pretzels, pasta salad, freshly baked jumbo cookie, piece of whole fruit and soft drink or bottle of water priced at \$30 per person

For plated lunch options and boxed lunch options, please consult your sales manager.



DINNER

48 GOAT CHEESE STUFFED CHICKEN

Tender chicken breast stuffed with mix of goat cheese, red bell pepper, red onion and chipotle butter. Served with potato medley and fresh seasonal vegetables

47 CHICKEN PICCATA

Chicken breast pan-fried to perfection with our lemon butter sauce. Served over thin al dente noodles

48 PAN SEARED CHICKEN WITH CORN RELISH

Homemade sweet corn relish over a chipotle seasoned grilled chicken breast. Accompanied by russet and sweet potato medley and seasonal vegetables

49 ROASTED ROSEMARY PORK LOIN

Pork tenderloin marinated in house-made rosemary blend, slowly cooked and topped with a rich demi glace. Served with buttered smashed russet potatoes and fresh seasoned grilled asparagus.

A MEAL BRINGS PEOPLE TOGETHER



50 SWORDFISH VERACRUZ

Atlantic wild-caught swordfish grilled and topped with our fresh veracruz made with fresh roma tomatoes, capers, green olives and red bell peppers. Served with steamed brown rice

50 FLANK STEAK CHIMICHURRI

USDA choice flank steak marinated and grilled to medium rare, thinly sliced and topped with chimichurri. Served with fresh seasonal vegetables and buttered russet mashed potatoes

57 NEW YORK STRIP

USDA choice center cut new york strip served with baked potatoes and fresh seasonal vegetables

61 BEEF TENDERLOIN

USDA choice beef tenderloin marinated and cooked medium rare. Served with our garlic mashed potatoes and pan-fried brussels sprouts with bacon

46 THREE-CHEESE OR BOLOGNESE LASAGNA

Fresh pasta layered with ricotta and mozzarella with a house-made bolognese sauce.

46 VEGETABLE NAPOLEON

Fresh roasted vegetables including eggplant, portabella mushrooms, zucchini, onion and tomato with a tomato bisque sauce

50 WILD CAUGHT SALMON

Wild caught salmon seasoned, seared and then topped with a fresh dill béarnaise sauce. Served with pan-seared brussels sprouts with bacon and buttered smashed russet potatoes