
CATERING MENU

Courtyard
on St. James Place

CATERING PLATTERS

Seasonal Fresh Fruit and Berry Platter

With Honey Yogurt Sauce
\$35.00 (serves 10 guests)

Artichoke and Spinach Dip Platter

With Crackers and Tortilla Chips
\$35.00 (serves 10 guests)

Vegetable Crudités Platter

With Fresh Dill Dip and Ranch Dip
\$35.00 (serves 10 guests)

Antipasti Milanese

Grilled Zucchini, Carrot, Yellow Squash, Asparagus, Red and Yellow Bell Peppers
\$40.00 (serves 10 guests)

International Cheese and Fruit Platter

Swiss, Cheddar, Dill, Gouda, Whole Wheel of Brie, Bleu Cheese
Seasonal Fresh Fruit and Berries
Specialty Crackers and Sliced French Bread
\$100.00 (serves 10 guests)

Brie Platter

Two pound wheel of Brie topped with Raisins, Poppy Seed, Toasted Almonds,
Parsley served with Sliced Baguettes
\$65.00 (serves 10 guests)

Shrimp Cocktail Bowl

with Crackers
\$75.00 (serves 10 guests)

Beer Boiled Jumbo Shrimp Platter

\$75.00 (serves 10 guests)

All Pricing Subject to 8.25% Sales Tax

CATERING - HORS D'OEUVRES

International Cheese and Fruit Display with Grand Marnier Dip

Edam, Swiss, Boursin au Poivre, Port Salut, Gouda, Whole Wheel of Brie, Bleu Cheese
Seasonal Fresh Fruit and Berries
Specialty Crackers with Sliced French Baguettes
\$6.00 per guest

Hors D'Oeuvres \$2.75 per Piece

Petite Quiche Assortment
Caprese Skewers – Tomato, Mozzarella and Fresh Basil
Grecian Triangles filled with Spinach and Feta Cheese
Italian Macaroni and Cheese Bites with Marinara
Vegetarian Egg Rolls with Plum Sauce
Parmesan-Crusted Artichoke Hearts with Marinara
Bruschetta with Goat Cheese and Roasted Peppers
Figs with Stilton Garnished with Raisins and Almonds
Crostoni with Sun-Dried Tomato, Goat Cheese and Basil
Spinach and Cheese Puffs
Stuffed Mushrooms with Spinach and Ricotta
Cocktail Spinach Enchiladas with Cilantro Cream Sauce
Sesame Chicken with Honey Mustard Dip
Chicken Satay with Coconut Peanut Sauce
Chicken Flautas with Jalapeño Avocado Salsa
Cocktail Beef or Chicken Empanadas
Swedish Meatballs with Cabernet Glaze
Thai Ginger Beef Satay

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CATERING - HORS D'OEUVRES

Hors D'Oeuvres \$3.00 per Piece

Brie and Apricot Purses
Chicken Wellington with Tarragon Butter Sauce
Phyllo Triangles with Curried Chicken Filling
Pecan-Crusted Chicken Bites with Creole Mustard Cream Sauce
Beef Wellington with Béarnaise Sauce
Peruvian Chicken Skewers with Yellow Aji Pepper Sauce
Stuffed Jalapeños with Shrimp and Cheese
Wonton-Wrapped Shrimp with Soy Ginger Sauce
Redfish Cakes with Red Pepper Aioli
Crawfish Cakes with Cajun Cream Sauce
Coconut Chicken Tenders with Mango Pineapple Salsa
Bruschetta topped with Lump Crabmeat and Roasted Red Bell Peppers
Stuffed Mushrooms with Lump Crabmeat
Crab Rangoon

Hors D'Oeuvres \$3.50 per Piece

Hawaiian Style Chicken Kabobs
Butter Pecan Shrimp
Cajun Boiled Shrimp with Remoulade and Cocktail Sauce
Bacon wrapped Shrimp with Citrus Chipotle Pepper Sauce
Coconut Shrimp with Pineapple Mango Relish
Tuna Tartare on Wonton Chips Garnished with Toasted Sesame seed and Micro Greens

Hors D'Oeuvres \$4.00 per Piece

Marinated Asparagus wrapped with Certified Angus Beef Tenderloin Carpaccio
Beef Tenderloin Churrasco Skewers basted in Herbs and Olive Oil
Rosemary Grilled Baby Lamb Chops
Lump Crab Cakes with Remoulade Sauce
Lump Crabmeat and Shrimp Tart

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CATERING – SALAD PLATTERS

Add Grilled Chicken to any Salad Platter - \$30.00

Add Grilled Shrimp to any Salad Platter (2 Per Person) - \$45.00

Garden Salad

Mixed Garden Greens, Tomatoes, Roasted Garlic, Carrots, Olives
with Vinaigrette, Ranch or Bleu Cheese Dressings

\$80.00 (serves 10 guests)

Caesar Salad

Romaine Lettuce with Parmesan Croutons
in a Creamy Caesar Dressing

\$80.00 (serves 10 guests)

Greek Salad

Imported Feta Cheese, Stuffed Grape Leaves, Red Onions, Cucumbers, Olives
and Romaine Lettuce tossed with White Balsamic Vinaigrette

\$90.00 (serves 10 guests)

St. James Salad

Baby Field Greens with Hearts of Palm, Tomatoes, Feta Cheese,
Caramelized Pecans with Balsamic Vinaigrette

\$90.00 (serves 10 guests)

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Grilled Side of Whole Salmon

With Lemon and Dill Cream Sauce

\$150.00 (serves 20 guests)

Hickory Smoked Ham

Served with Spicy Mustard and Chipotle Mayonnaise

\$175.00 (serves 40 guests)

Gravlax

Marinated Salmon with Capers, Onions, Sour Cream and Rye Bread

Must be ordered at least three days in advance

\$175.00 (serves 20 guests)

Certified Angus Beef Tenderloin

With Creamy Horseradish or Cognac Peppercorn Sauce and Petite Rolls

\$225.00 (Serves 20 guests)

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CATERING – ENTRÉES

Pecan-Crusted Chicken	
with Tomatoes, Scallions and Creole Mustard Cream Sauce	16.00
Chicken Parmesan	
Topped with Mozzarella and Marinara.....	16.00
Southwestern Chicken	
with Mushroom Cream Sauce	16.00
Grilled Pork Tenderloin	
with Pineapple Chipotle Pepper Sauce	16.00
Grilled Salmon	
with Roasted Peppers and Mushrooms	18.00
Santa Fe Chicken	
topped with Shrimp (2) in Achiote Cream Sauce	20.00
Stuffed Shrimp (4)	
with Lump Crabmeat and Citrus Butter	20.00
Lump Crab Cakes (2)	
with Remoulade Sauce.....	22.00
Shrimp Parmesan	
Topped with Mozzarella and Marinara.....	22.00
Blackened Chicken	
with Crawfish Étouffée	22.00
Grilled Certified Angus Rib eye (8 oz.)	
With Madeira Mushroom Sauce	25.00
Medallion of Beef Tenderloin (5 oz.)	
With Cognac Peppercorn Sauce	28.00
Entrées are served with Chef's Choice of Pasta, Rice or Potatoes and Vegetable	
Add Garden or Caesar Salad	4.00
Add Greek or St. James Salad	5.00

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COURTYARD SIGNATURE MENU

ST. JAMES SALAD

Medallion of Beef Tenderloin with Two Shrimp stuffed with Crabmeat
Horseradish Mashed Potatoes and Roasted Asparagus
Chocolate Pecan Bread Pudding with Crème Anglais
\$35.00 (*per guest*)

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Tortilla Chips and Roasted Tomato Salsa
\$20.00/quart (*serves 20 guests*)

Chile con Queso with Tortilla Chips
\$20.00/per quart (*serves 20 guests*)

Guacamole Dip with Tortilla Chips
\$30.00 (*per quart*)

Posole – Traditional Mexican Soup
Pork and Hominy Soup
With Cilantro, Onions, Radishes and Jalapeños
\$8.00 (*per 8 ounce serving*)

Pico de Gallo, Rice or Beans
\$10.00 (*per quart*)

Pork Tamales in Husk
\$18.00 (*per dozen*)

Shrimp and Cheese stuffed Jalapeño Peppers
\$36.00 (*per dozen*)

Bacon-Wrapped Shrimp with Cheese, Jalapeños and Chipotle Pepper Sauce
\$48.00 (*per dozen*)

Our Famous Enchilada Assortment
Spinach, Beef Fajita or Chicken
Minimum one dozen per selection
\$48.00 (*per dozen*)

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CATERING – MEXICAN SPECIALTIES

Chile con Queso, Tortilla Chips and Roasted Tomato Salsa

\$5.00

Grilled Fajitas

Premium Beef or Chicken
Grilled Onions and Peppers
Black Beans and Mexican Rice
Guacamole and Pico de Gallo
Flour Tortillas
\$15.00 (*per guest*)

Southwestern Chicken

Chicken Breast sautéed with Mushrooms, Onions and Poblanos in a Cream Sauce
Black Beans and Mexican Rice
Guacamole and Pico de Gallo
Flour Tortillas
\$17.00 (*per guest*)

JALAPEÑOS SPECIAL MENU

Chips, Salsa, Chile con Queso
Grilled Beef Fajitas
Southwestern Chicken
Spinach Enchilada
Rice and Black Beans
Guacamole, Pico de Gallo and Flour Tortillas
Tres Leches
\$25.00 (*per guest*)

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CATERING – DESSERTS

Fruit and Berry Tarts

\$4.00 (*per serving*)

Cheesecake with Seasonal Berries

\$4.00 (*per serving*)

Chocolate Pecan Bread Pudding with Crème Anglais

\$4.00 (*per serving*)

Chocolate Mousse Cake

\$4.00 (*per serving*)

Tres Leches

\$4.00 (*per serving*)

COURTYARD SIGNATURE DESSERT STATION

White and Dark Chocolate Fountains with Strawberries,
Pineapples, Marshmallows and Pretzels, Assorted
CreamPuffs, Fruit Tarts, Cheesecake with Seasonal Berries

\$7.50 (*per guest*)

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CATERING BEVERAGES

Beer, Bottle Premium.....	\$5.00/per serving
House Wine and Champagne.....	\$33.00/ bottle
Deluxe Call Cocktails.....	\$8.00/per serving
Premium Cocktails.....	\$9.00/per serving
Margaritas on the Rocks*	\$75.00/gallon (serves 16-20 guests)
Sodas, Canned	\$3.00/per serving
Iced Tea.....	\$25.00/gallon
Juice	\$36.00/gallon

Includes: Clear Plastic Glasses, Ice and Garnishes

**Margarita Machine Rental Fees not included*

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BASED ON A 3 HOUR EVENT

CATERING – STAFF AND SETUP

Delivery – Drop-off only - within a 3-mile radius
No chafers and one use containers\$35.00

Delivery – Drop-off/pick-up - within a 3-mile radius
With chafers\$60.00

Catering with one Catering Attendant
And delivery.....\$150.00

Extras:

- All-Purpose Glasses\$0.60
- Wine and Champagne Flutes\$0.60
- Rocks Glasses\$0.75
- China Salad Plate\$0.75
- China Dinner Plate.....\$1.00
- Silver Fork/Spoon/Knife\$1.50

Courtyard Linen Package

- \$2.00 per person per chair cover (or)
- \$4.00 per person for full upgraded linens: chair covers and upgraded overlays

Staff

One member of the Courtyard on St. James catering staff is suggested per 25 guests.
(One hour setup, three hours of event and one hour of break down after the event)
If additional hours are needed, the additional charge will be a prorated amount of
\$20.00 (*per hour per staff*)

Attendant/Bartender.....\$120.00

Bar Setup.....\$100.00
Includes a 6 foot table with linen, ice and beverage napkins per 75 guests

All Catering Includes: Clear Plastic Plates, Plastic Utensils and Napkins

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