

# CORPORATE MENU

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*Courtyard*  
on St. James Place

**BREAKFAST BUFFETS**

**Continental**

Fresh Seasonal Fruit  
Almond Croissants, Breakfast Breads, Muffins  
Whipped Butter and Fruit Preserves

**St. James**

Fresh Seasonal Fruit  
Crepe stuffed with Scrambled Eggs and Diced Ham  
Heritage Potatoes  
Sausage Links  
Assorted Breads and Muffins with Fruit Preserves, and Butter

**From the Border**

Fresh Seasonal Fruit  
Breakfast Tacos with Eggs, Potatoes, Chorizo  
Crisp Bacon  
Pico de Gallo and Roasted Tomato Salsa  
Black Beans  
Corn and Flour Tortillas

**Texas**

Farm Fresh Scrambled Eggs  
Hash Brown Potatoes  
Grilled Hickory Smoked Ham  
Buttermilk Biscuits and Blueberry Muffins with Fruit Preserves and Butter

**French Farmhouse**

Seasonal Melon  
Quiche Lorraine  
Lyonnaise Potatoes  
Assorted Yogurts  
Danishes and Croissants  
Fruit Preserves and Butter

**American**

Fresh Seasonal Fruit  
Assorted Cold Cereals and Milk  
Fluffy Scrambled Eggs  
Crisp Bacon, Sausage Links  
Danishes and Almond Croissants  
Fruit Preserves and Butter

Served with Carafes of Orange Juice, Grapefruit, Apple Juice and Cranberry Juice  
Imported Coffee and Tea

**MEETING BREAKS**

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**International Cheese and Fruit Display with Grand Marnier Dips**

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

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**Seasonal Fruit and Berry Display**

Served with Honey Yogurt Sauce

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**Vegetable Crudités**

with Ranch and Fresh Dill Dip

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**Artichoke and Spinach Dip with Assorted Crackers**

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**Tortilla Chips, Roasted Tomato Salsa and Chile Con Queso**

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**Tortilla Chips, Salsa, and Guacamole**

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**Mexican Layer Dip and Chips**

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**Mixed Nuts**

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**Assortment of Freshly Baked Cookies**

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**Beverages**

Regular and Decaffeinated Coffee, International Teas and Sodas  
Full Day (8 hours)  
Half Day (4 hours)

LUNCH BUFFET

**Entrées**

Beef and Chicken Fajitas\*  
Pecan Crusted Chicken  
Margarita Chicken flamed with Lime Juice and Tequila  
Chicken Parmesan  
Southwestern Chicken with Mushroom Cream Sauce  
Grilled Salmon Fillet with Dill Sauce  
Red Fish Meuniere  
Almond Crusted Salmon with Sun Dried Tomato and Basil  
Beef Tenderloin Stroganoff  
Grilled Pork Tenderloin with Fruit Chutney  
Chicken Oscar with Crab and Asparagus  
Chicken Roulade stuffed with Shrimp, Cheese and Spinach  
    Santa Fe Chicken topped with Shrimp in Achiote Sauce  
    Fried Gulf Shrimp  
    Stuffed Shrimp with Lump Crabmeat  
Grilled Certified Angus Ribeye, 12 oz., with Bordelaise Sauce  
\*served with chips, salsa, guacamole and pico de gallo

**Lunch includes:**

Choice of Garden or Caesar Salad or Soup du Jour  
Chef's Choice of Vegetable and Starch, Rolls, Iced Tea and Coffee

**Desserts:**

Key Lime Pie	Carrot Cake
Fruit and Berry Tart	Italian Cream Cake
Cheesecake with Seasonal Berries	Pecan Pie
Chocolate Pecan Bread Pudding with Crème Anglaise	Crème Brûlée
White and Dark Chocolate Mousse Cake	

**Dessert Station**

White and Dark Chocolate Fountains, Croquembouche, Assorted Pies - Key Lime Pie, Pecan Pie, Fruit Tarts and Cheesecake with Fresh Berries

## HORS D'OEUVRES

### International Cheese and Fruit Display with Grand Marnier Dips

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

Assorted Petite Quiche  
Caprese Skewers – Tomato, Mozzarella and Fresh Basil  
Grecian Triangles filled with Spinach and Feta Cheese  
Fried Macaroni and Cheese Balls with Marinara  
Vegetarian Egg Rolls with Plum Sauce  
Parmesan Artichoke Hearts with Marinara  
New Potato Stuffed with Artichoke Mousse  
Bruschetta with Goat Cheese and Roasted Peppers  
Figs with Stilton and Blue Cheese topped with Raisins and Almonds  
Southwest Spring Rolls  
Sun Dried Tomato, Goat Cheese and Basil Crostini  
Spinach Puffs  
Stuffed Mushrooms with Spinach and Ricotta  
Cocktail Spinach Enchiladas  
Sesame Chicken with Honey Mustard  
Chicken Satay with Peanut Sauce  
Chicken Flautas with Avocado Salsa  
Cocktail Beef or Chicken Empanadas  
Swedish Meatballs  
Jerk Beef Skewers

**HORS D'OEUVRES *cont.***

Brie and Apricot Purses  
Melon Ball and Prosciutto Skewers  
Phyllo Triangles with Curried Chicken Filling  
Pecan Crusted Chicken Bites with Dijon Cream Sauce  
Beef Wellington with Béarnaise Sauce  
Shrimp and Spinach Bruschetta  
Stuffed Jalapenos with Shrimp and Cheese  
Wonton wrapped Shrimp with Soy Ginger Sauce  
Red Fish Cakes with Red Pepper Aioli  
Crawfish Cakes with Cajun Cream Sauce  
Lump Crabmeat filled Cherry Tomato  
Bruschetta topped with Lump Crabmeat and Red Bell Peppers  
Stuffed Mushrooms with Lump Crabmeat  
Crab Rangoon

Hawaiian Style Chicken Kabobs  
Jerk Shrimp Skewers  
Cajun Boiled Shrimp with Remoulade and Cocktail Sauce  
Bacon wrapped Shrimp with Chipotle Sauce  
Coconut Shrimp with Pineapple Mango Relish  
Salmon on Rye with Sour Cream, Capers and Mustard Dill Sauce  
Tuna Tartare on Wonton Chips  
Parmesan Crusted Scallops with Marinara

Marinated Asparagus wrapped with Certified Angus Tenderloin  
Beef Tenderloin Skewers basted in Herbs and Olive Oil  
Baby Lamb Chops  
Lump Crab Cakes with Dijon Tartar Sauce  
Lump Crabmeat and Shrimp Tarte  
Coconut Lobster Tail

DINNER ENTRÉES

**Chicken**

Chicken Piccata Sautéed in Lemon Butter and topped with Capers  
Pecan Crusted Chicken topped with a Dijon Cream Sauce  
Chicken Parmesan topped with Mozzarella and Marinara  
Chicken Italiano topped with Mozzarella, Prosciutto and Basil  
Chicken Roulade stuffed with Shrimp, Fresh Spinach and Cheese, Chipotle Sauce  
Southwestern Chicken sautéed with Mushrooms, Onions and Poblanos in a Cream Sauce  
Chicken Marsala with Mushrooms Wine Sauce  
Santa Fe Chicken topped with Achiote Sauce and two Grilled Shrimp  
Chicken Oscar with Lump Crabmeat and Asparagus Tips

**Beef**

Prime Rib Au Jus (12 oz.)  
Certified Angus Ribeye (12 oz.) with Three Peppercorn Sauce  
Grilled Beef Tenderloin (8 oz.)  
Medallion of Beef Tenderloin (5 oz.)  
with Jumbo Gulf Shrimp (2) Stuffed with Lump Crabmeat

**Seafood**

Dijon Crusted Red Fish with Basil Butter Sauce  
Red Fish Meuniere sautéed in Lemon Butter  
Grilled Salmon topped with Roasted Peppers and sautéed Mushrooms  
Blackened Red Fish with Crawfish Étouffée  
Red Fish Monte Carlo topped with Scallops and Shrimp in a Lemon Butter Sauce  
Stuffed Gulf Shrimp with Lump Crabmeat (4) with Tarragon Butter Sauce  
Lump Crab Cakes (2) with Dijon Tartar Sauce

**DINNER ENTRÉES** *cont.*

**Entrées are served with**

Chef's Choice of Fresh Vegetable and Starch, Rolls, Iced Tea and Coffee  
Choice of St. James, Garden or Caesar Salad or Soup Du Jour

**Desserts**

Carrot Cake	Fruit and Berry Tart
Crème Brûlée	Cheesecake with Seasonal Berries
White and Dark Chocolate Mousse Cake	Pecan Pie
Chocolate Pecan Bread Pudding with Crème Anglais	Key Lime Pie
Italian Cream Cake	

**Dessert Station**

White and Dark Chocolate Fountains, Croquembouche, Assorted Pies - Key Lime Pie, Pecan Pie, Fruit Tarts and Cheesecake with Fresh Berries

**BEVERAGES FOR AN EVENING EVENT**

**House**

Domestic Draft Beer, Wine, Champagne and Soda

**Deluxe**

Call Brand Cocktails, Domestic Draft and Imported Beer, Wine, Champagne and Soda

\*Signature Cocktail Included\*

Smirnoff, Bombay, Bacardi, Jose Cuervo, Jack Daniels, Johnny Walker Red Label

**Premium**

Premium Brand Cocktails, Domestic and Imported Beer, Wine, Champagne and Soda

\*Signature Cocktail Included\*

Stolichnaya, Grey Goose, Tanqueray, Captain Morgan's,  
Jose Cuervo 1800, Crown Royal, Johnny Walker Black

**Unlimited Non-Alcoholic Beverages**

Non-Alcoholic Punch, Juices and Soda

Open Bar Based on Consumption

House Wine and Champagne

House Brand Cocktails

Premium Brand Cocktails

Cognac, Cordials and Brandy

Domestic & Premium Bottled Beer

Keg of Domestic Beer

Keg of Premium Beer

Sodas

Mineral Water

Bellini's – 5 Gallon Minimum

Frozen Margarita – 5 Gallon Minimum

Champagne Punch – 5 Gallon Minimum

Non-alcoholic Punch – 5 Gallon Minimum

\*\*Courtyard Premium Wine List Available Upon Request\*\*

**STATIONS TO COMPLEMENT BUFFET**

**Garden Salad Station**

Mixed Garden Greens, Tomatoes, Roasted Garlic, Sun Dried Tomatoes, Carrots, Olives, Red Peppers, Alfalfa Sprouts, Pico de Gallo with Vinaigrette, Ranch and Bleu Cheese Dressings

**Antipasti Grilled Vegetable Milanese**

Asparagus, Zucchini, Eggplant, Red and Yellow Peppers

**Martini Mashed Potato Bar**

Yukon Gold and Sweet Mashed Potatoes with topping choices of Sour Cream, Bacon, Green Onions, Cheese, Caramelized Pecans, Honey Whipped Butter

**Pasta Station**

Alfredo and Marinara Sauces with choices of Roasted Peppers, Sun Dried Tomatoes, Mushrooms and Extra Virgin Olive Oil with Garlic and Freshly Baked Garlic Bread

**Beer Boiled Cajun Shrimp (3 pp)**

Served with Cocktail and Remoulade Sauces

**Hickory Smoked Ham – Serves 40 guests**

Petite Rolls, Cocktail Rye, Mayonnaise and Mustard

**Sage Roasted Frenched Turkey Carvery – Serves 25 guests**

Petite Rolls, Mayonnaise and Mustard

**Grilled Side of Whole Salmon – Serves 20 guests**

Basted In Olive Oil and Herbs

**Roasted Leg of Lamb – Serves 20 guests**



MINIMUM 50 PEOPLE PER STATION  
(PRICES ARE PER GUEST – UNLESS OTHERWISE NOTED)

## STATIONS TO COMPLEMENT BUFFET

**Roasted Top Round of Beef** – Serves 75 guests  
Petite Rolls, Creamy Horseradish and Mustard

**Certified Angus Beef Tenderloin** – Serves 20 guests  
Three Peppercorn Sauce

**Asian Station**  
Assorted Sushi, Spring Rolls and Wonton Wrapped Shrimp with Soy Ginger Sauce

**Bruschetta Station**  
Grilled Italian Breads, Remoulade Shrimp Spread,  
Roasted Eggplant Dip, Diced Tomato Fresh Basil and Olive Oil,  
Gravlax (Marinated Salmon), Roquefort and Blue Cheese Spread, and Pesto

**Dessert Station**  
White and Dark Chocolate Fountains, Croquebouche, Assorted Pies - Key Lime Pie,  
Pecan Pie, Fruit Tarts and Cheesecake with Fresh Berries

**Coffee Station**  
Colombian Roast Coffee, Caramel, Vanilla, Irish Cream and Hazelnut Syrups  
Fresh Whipped Cream and Chocolate Shavings

## EVENING GENERAL INFORMATION

### Room Fee

- 4 Hour Event Time  
Additional Hours (based on availability)
  - Set-up, Breakdown and Clean-up
  - Tables, Chairs, China, Flatware and Stemware
  - Floor Length Table Linens and Napkins
  - Choice of Table Centerpieces:  
12" Mirror Tile, 8" Glass Bowl and Four Votive Candles or Silver Candelabras
- The Set-up Fee varies according to the date and time of the event. The Catering and Sales Manager will discuss this charge at the time of your meeting and tour of the facility.

**Courtyard Linen Package:** chair covers, upgraded overlays and napkins

### Food and Beverage Minimums

The food and beverage minimums for each room vary depending on the date and time of the event. The Catering and Sales Manager will discuss the minimums at the time of your meeting and tour of the facility.

### Valet Services

Host prepaid valet services: (one attendant per 40 guests with a minimum of two valets).  
If additional hours are added, the additional charge will be a prorated amount per hour per valet.  
Guest paid valet.

### Payment Details

To confirm an Event: A Deposit of 30% of estimated proposal total  
Four Months prior to Event date: 80% of estimated total proposal total  
Two weeks prior to event date: The remaining balance is due based on final guest count  
If the guarantee is not received two weeks prior to the event, the original expected number will be used as the guarantee and the Courtyard will prepare food, beverage, staffing and any additional charges or fees based on that number. Guest counts may increase within ten days of the event, however, the count may not decrease. The Host will be responsible for the payment of any additional guests at the conclusion of the event.

- \* All Deposits and Payments are non-refundable and non-transferable.
- \* Payment will be accepted by cash or check only.

### Service charge and sales tax:

All Food and Beverage Subject to 22% Service Charge  
8.25% Sales Tax (Excluding Alcoholic Beverages)

# COCKTAIL HOUR AT THE COURTYARD

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*Courtyard*  
on St. James Place

## COCKTAIL HOUR

### St. James Cocktail Hour

Beef Tenderloin wrapped Asparagus  
Crab Cakes with Remoulade Sauce  
Spinach and Shrimp Bruschetta  
Special Drink Package  
Domestic and Imported Beer, House Wine and Champagne, Deluxe Brand Cocktails and Sodas

### Mardi Gras Cocktail Hour

Popcorn Shrimp and Crawfish  
Redfish Cakes with Andouille Sausage and Peppers with Remoulade Sauce  
Blackened Chicken Skewers  
Special Drink Package  
Domestic and Imported Beer, House Wine and Champagne, Deluxe Brand Cocktails and Sodas

### Mexican Fiesta Cocktail Hour

Chips, Salsa, and Chile con Queso  
Chicken Flautas  
Beef Nachos  
Spinach Enchiladas  
Guacamole, Sour Cream and Pico de Gallo  
Special Drink Package  
Fresh Lime Margaritas, Domestic and Imported Beer, House Wine and Cocktails and Sodas

### Wine and Cheese Cocktail Hour

International Cheese and Fruit Display with Vegetable Crudités  
Specialty Crackers and sliced French Baguettes  
Garnished with Seasonal Fresh Fruit and Berries

Grecian Triangles filled with Spinach and Feta Cheese  
Stuffed Mushrooms with Lump Crabmeat  
Vegetable Antipasti  
A Variety of Grilled Marinated Vegetables including Asparagus, Yellow and Red Bell Pepper, Carrots, Squash and Zucchini

**COCKTAIL HOUR cont.**

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**Special Drink Package**

Domestic and Imported Beer, Premium Wine and Champagne, and Sodas  
An elegant end to your work day!

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**Dolce Vita Italian Cocktail Hour**

Parmesan Crusted Artichoke Hearts with Marinara Sauce  
Tomato Caprese Skewers  
Bruschetta con Fungi

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**Special Drink Package**

Italian Margaritas, Domestic and Imported Beer, Chianti, Pinot Grigio, Cocktails and Sodas

\*\*Special Drink Packages are unlimited for 2 hours\*\*

## COCKTAIL HOUR GENERAL INFORMATION

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### Room Fee:

Your Event Manager will discuss the Set up Fee at the time of meeting and tour of the facility.

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### Events Include

- Two Hour Event Time (Events must conclude by 8 p.m.)
- Tables, Chairs, China, Flatware and Glassware
- Floor Length Table Linens and Napkins
- Choice of Table Centerpieces: 12" Mirror Tile, 6" Glass Bowl, Votive Candles or Silver Candelabras

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### Food and Beverage Minimums

The food and beverage minimums vary depending on the date and time of the event and these will be discussed with you at your initial meeting and tour of the facility.

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### Valet Services

Host prepaid valet services: (one attendant per 40 guests with a minimum of two valets).

If additional hours are added, the additional charge will be a prorated amount per hour per valet.  
Guest paid valet.

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### Payment

To Confirm Your Event: A deposit of 50% of the estimated total

Remaining balance to be paid at the conclusion of the event

Final guest count is requested seven days prior to the event.

- All Deposits and Payments are non-refundable and non-transferable.
- Payment will be accepted by cash or check only.

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### Service charge and sales tax:

All Food and Beverage Subject to 22% Service Charge

8.25% Sales Tax (Excluding Alcoholic Beverages)\*