

HOLIDAY EVENING MENU

Courtyard
on St. James Place

GOLD HOLIDAY HORS D'OEUVRES BUFFET

Butler Passed

Parmesan Artichoke Hearts with Marinara Sauce
Coconut Shrimp with Pineapple Mango Relish

Buffet

International Cheese and Fruit Display
Edam, Swiss, Boursin au Poivre, Port Salut, Gouda, Whole Wheel of Brie, Bleu Cheese
Specialty Crackers and Sliced French Baguettes
Garnished with Seasonal Fruit and Berries
with a Grand Marnier Sauce

Fresh Garden Crudité
Asparagus, Zucchini, Carrots, Cucumbers, Yellow and Red Peppers,
Cauliflower and Broccoli accompanied by Ranch and Dill Dips

Sesame Chicken with Honey Mustard

Cocktail Spinach Enchiladas

Mashed Potato Martinis
Yukon Gold and Sweet Potatoes with Sour Cream, Bacon, Green Onions, Cheese,
Caramelized Pecans and Honey Whipped Butter

Certified Angus Beef Tenderloin Carvery
Creamy Horseradish Sauce and Petite Rolls

Dessert Station

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

Freshly Brewed Imported Teas and Colombian Coffee



PLATINUM HOLIDAY HORS D'OEUVRES BUFFET

Butler Passed

Beef Wellington with Béarnaise Sauce
Tuna Tartare on Wonton Chips

Buffet

International Cheese and Fruit Display
Edam, Swiss, Boursin au Poivre, Port Salut, Gouda, Whole Wheel of Brie, Bleu Cheese
Specialty Crackers and Sliced French Baguettes
Garnished with Seasonal Fruit and Berries with a Grand Marnier Sauce

Asparagus and Vegetable Medley, French Green Beans, or Creamy Spinach

Pecan-Crusted Chicken Bites with Dijon Cream Sauce

Stuffed Mushrooms with Spinach and Ricotta

Crab Cakes with Remoulade Sauce

Gravlax or Smoked Side of Salmon
with Capers, Onions, Egg Whites and Rye Bread

Cajun Boiled Shrimp

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

Certified Angus Beef Tenderloin Carvery

with a Three Peppercorn Sauce

Dessert Station

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

Freshly Brewed Imported Teas and Colombian Coffee

Butler Passed

Grecian Triangles filled with Spinach and Feta Cheese
Crawfish Cakes with Cajun Cream Sauce

Buffet

International Cheese and Fruit Display
Edam, Swiss, Boursin au Poivre, Port Salut, Gouda, Whole Wheel of Brie, Bleu Cheese
Specialty Crackers and Sliced French Baguettes
Garnished with Seasonal Fruit and Berries
with a Grand Marnier Sauce

St. James Salad
Mixed Field Greens, Hearts of Palm, Caramelized Pecans, Poached Pears and Tomatoes
with Honey Balsamic Vinaigrette

Certified Angus Beef Tenderloin Carvery
Petite Rolls and Creamy Horseradish Sauce

Chicken Roulade
stuffed with Shrimp, Cheese and Vegetables in a Chipotle Chardonnay Sauce

Horseradish Mashed Potatoes
Green Beans Lyonnaise

Freshly Baked Rolls and Whipped Butter Rosettes

Dessert Station

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

Freshly Brewed Imported Teas and Colombian Coffee

Butler Passed

Crab Cakes with Cajun Cream Sauce
Bruschetta topped with Stilton Spread and Diced Tomato, Fresh Basil and Olive Oil
Tuna Tartare on Wonton Chips

St. James Salad
Mixed Field Greens, Hearts of Palm, Caramelized Pecans, Poached Pears and Tomatoes
with Honey Balsamic Vinaigrette

Entrées

Macadamia Crusted Mahi Mahi
in a Meuniere Sauce

Certified Angus Beef Tenderloin Carvery
with a Three Peppercorn Sauce

French Cut Chicken with Chipotle Chardonnay
Sauce topped with Crawfish

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

Grilled Vegetable Asparagus, Zucchini, Eggplant, Red and Yellow Peppers

Freshly Baked Rolls and Whipped Butter Rosettes

Dessert Station

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

Freshly Brewed Imported Teas and Colombian Coffee

Butler Passed

Figs with Stilton topped with Raisins and Almonds
Parmesan-Crusted Scallops with Marinara

Fresh Spinach Bisque
with Cheese Straws

St. James Salad

Mixed Field Greens, Hearts of Palm, Caramelized Pecans, Poached Pears and Tomatoes
with Honey Balsamic Vinaigrette

Combination of Two Entrées

Crab Cakes
Lump Crabmeat
with a Red Pepper Sauce

Snapper Monte Carlo
Snapper Fillet sautéed with Scallops and Shrimp
in a Buerre Blanc sauce

Shrimp stuffed with Lump Crabmeat
in a Lemon Butter

Certified Angus Beef Filet Mignon
with a Three Peppercorn Sauce

Garlic Duchesse Potatoes
Roasted Asparagus with Herbs and Lemon

Freshly Baked Rolls and Whipped Butter Rosettes

Dessert

White and Dark Chocolate Mousse Cake with Ganache

Freshly Brewed Imported Teas and Colombian Coffee



BAR PACKAGES BASED ON FOUR HOURS

HOLIDAY BEVERAGES

House

Domestic Draft Beer, House Wine, House Champagne and Soda

Deluxe

Deluxe Brand Cocktails, Domestic Draft and Imported Beer, House Wine, House Champagne and Soda Smirnoff, Bombay, Bacardi, Jose Cuervo, Jack Daniels, Johnny Walker Red Label

Premium

Premium Brand Cocktails, Domestic Draft and Imported Beer, House Wine, House Champagne and Soda Stolichnaya, Grey Goose, Tanqueray, Captain Morgan's, Jose Cuervo 1800, Crown Royal, Johnny Walker Black

Open Bar Based on Consumption

House Wine and Champagne
Call Brand Cocktails
Premium Brand Cocktails
Cognac, Cordials and Brandy
Domestic and Premium Bottled Beer
Keg of Domestic Beer
Keg of Premium Beer
Sodas
Mineral Water
Champagne Punch*
Non-alcoholic Punch*

Courtyard Premium Wine List Available Upon Request

CASH BAR

Bartender and Cashier

*One bartender and one cashier per 100 guests *

HOLIDAY GENERAL INFORMATION

Maintenance and Set-up

- Four-Hour Event Time (Afternoon events must conclude by 4pm)
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, 6" Glass Bowl and Four Votive Candles or Silver Candelabras or Nutcrackers with Red Sequins Material

Courtyard Linen Package: Chair covers and upgraded overlays

Food and Beverage Minimums

The food and beverage minimums for each room vary on the date and time of the event. Your Event Manager will discuss the minimum at time of 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 or
Guest paid valet.

Coat Check

Coat check attendants.
One attendant per 100 guests with a minimum of two attendants

Payment

- A deposit of 30% of the estimated revenue is required to secure your event date.
- Additional half of the estimated revenue is due four months prior to event date.
- The remaining balance and final guests count is due 10 business days prior to the event date.
If the guarantee is not received, 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 after this date with approval from the Courtyard management, but may not decrease. Additional changes are to be paid at the conclusion of the event.
- Deposits and payments are non-refundable and non-transferable.
- Payment will be accepted by cash, check or credit card.

Service charge and sales tax

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