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# COCKTAIL HOUR

*Courtyard*  
on St. James Place

**Continental**

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

**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  
Hickory-Smoked Ham  
Buttermilk Biscuits and Blueberry Muffins with Fruit Preserves and Butter

**French Farmhouse**

Seasonal Fruit  
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 Orange Juice, Grapefruit, Apple Juice and Cranberry Juice  
Imported Coffee and Tea

**MEETING BREAKS**

**International Cheese and Fruit Display**

Edam, Swiss, Boursin au Poivre, Port Salut, Gouda, Whole Wheel of Brie, Bleu Cheese  
Seasonal Fresh Fruit and Berries Grand Marnier Dip  
Specialty Crackers with Sliced French Baguettes

**Seasonal Fruit and Berry Display**

Served with Honey Yogurt Sauce

**Vegetable Crudités**

Ranch and Fresh Dill Dip

**Artichoke and Spinach Dip with Assorted Crackers**

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

**Tortilla Chips, Salsa, and Guacamole**

**Mexican Layer Dip and Chips**

**Mixed Nuts**

**Assortment of Freshly Baked Cookies**

**Beverages**

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

**LUNCH BUFFET**

**Entrées**

**MINIMUM 25 GUESTS**

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  
Redfish 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  
Beef and Chicken Fajitas including 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  
Fruit and Berry Tart  
Cheesecake with Seasonal Berries  
Chocolate Pecan Bread Pudding with Crème Anglais  
White and Dark Chocolate Mousse Cake  
Carrot Cake  
Italian Cream Cake  
Pecan Pie  
Crème Brulée

**Dessert Station**

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

**HORS D'OEUVRES**

**International Cheese and Fruit Display**

**MINIMUM 50 PIECES PER ITEM**

Edam, Swiss, Boursin au Poivre, Port Salut, Gouda, Whole Wheel of Brie, Bleu Cheese  
Seasonal Fresh Fruit and Berries Grand Marnier Dip  
Specialty Crackers with Sliced French Baguettes

Assorted Petite Quiche  
Caprese Skewers – Tomato, Mozzarella and Fresh Basil  
Grecian Triangles filled with Spinach and Feta Cheese  
Macaroni and Cheese Balls with Marinara  
Vegetarian Egg Rolls with Plum Sauce  
Parmesan Artichoke Hearts with Marinara  
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 Empanadas  
Swedish Meatballs  
Jerk Beef Skewers

Brie and Apricot Purses  
Melon Ball and Prosciutto Skewers  
Pecan-Crusted Chicken Bites with Dijon Cream Sauce  
Beef Wellington with Béarnaise Sauce  
Shrimp and Spinach Bruschetta  
Wonton-Wrapped Shrimp with Soy Ginger Sauce  
Redfish 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

**HORS D'OEUVRES (CONT.)**

MINIMUM 50 PIECES PER ITEM

Hawaiian-Style Chicken Kabobs  
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

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

**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 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  
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**

Macadamia-Crusted Salmon  
Redfish Meuniere Sautéed in Lemon Butter  
Grilled Salmon topped with Roasted Peppers and Sautéed Mushrooms  
Blackened Redfish with Crawfish Étouffé  
Stuffed Gulf Shrimp with Lump Crabmeat (4) with Tarragon Butter Sauce  
Lump Crab Cakes (2) with Dijon Tartar Sauce  
Redfish Amandine with Basil and Sun-Dried Tomatoes

*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 \$4.00  
For two entrées displayed on buffet add \$5.00 to the more expensive entree

**Desserts**

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

**Dessert Station**

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



## BEVERAGE PACKAGES

BASED ON 4 HOURS

### House

Domestic Draft Beer, Wine, Champagne and Soda

### Deluxe

Call Brand Cocktails:

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

Domestic Draft and Imported Beer, Wine, Champagne, Soda

### Premium

Premium Brand Cocktails:

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

Domestic Draft and Imported Beer, Wine, Champagne, Soda

Courtyard Premium Wine List Available Upon Request

### 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  
Bottled Beer  
Keg of Domestic Beer  
Keg of Premium Beer  
Sodas  
Mineral Water  
Fresh Lime Margaritas on the Rocks  
Champagne Punch – 5-Gallon Minimum  
Non-Alcoholic Punch – 5-Gallon Minimum

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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

**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*)

**Roasted Top Round of Beef** (*serves 75 guests*)

Petite Rolls, Creamy Horseradish and Mustard

Minimum 50 guest per station



## STATIONS TO COMPLEMENT BUFFET (CONT.)

**Certified Angus Beef Tenderloin** (*serves 20 guest*)

Three Peppercorn Sauce

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**Asian Station**

Assorted Sushi, Spring Rolls and Wonton-Wrapped Shrimp with Soy Ginger Sauce

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**Bruschetta Station**

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

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**Dessert Station**

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

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**Coffee Station**

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

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Minimum 50 guest per station

## EVENING GENERAL INFO

### Room Fee

- Four-Hour Event Time
- Set-up, Breakdown and Clean-up
- Tables, Chairs, China, Flatware and Stemware
- Floor Length Table Linens and Napkins
- Choice of Table Centerpieces:  
Silver Candelabras or 12" Mirror Tile, 8" Glass Bowl and Four Votive Candles

### Additions

- Extra hours: You may add additional hours to your event for an hourly fee

### Courtyard Linen Package

- Chair cover (or)
- Premium linens: chair covers and premium overlays

### Food and Beverage Minimums

Minimum: \_\_\_\_\_

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 Service Options

- 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 attendant.
- Guest paid valet.

### Payment Details

- Events will be held with an authorized credit card or a 50% deposit.
- Full payment will be made at the conclusion of the event.

### Important information

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, check or credit card.

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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)

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# COCKTAIL HOUR

*Courtyard*  
on St. James Place

**COCKTAIL HOUR**

TWO-HOUR EVENTS WITH OPEN BAR  
MINIMUM OF 40 GUESTS

**St. James Cocktail Hour**

Beef Tenderloin-Wrapped Asparagus  
Crab Cakes with Remoulade Sauce  
Spinach Puffs

**Beverages**

Call Brand Cocktails:

Smirnoff, Bombay, Bacardi, Jose Cuervo, Jack Daniels, Johnny Walker Red Label  
Domestic and Imported Beer, House Wine and Champagne, and Sodas

**Mardi Gras Cocktail Hour**

Popcorn Shrimp and Crawfish Tails  
Redfish Cakes with Andouille Sausage and Peppers with Remoulade Sauce  
Blackened Chicken Skewers

**Beverages**

Premium Brand Cocktails:

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

**Beverages**

Fresh Lime Margaritas

Call Brand Cocktails:

Smirnoff, Bombay, Bacardi, Jose Cuervo, Jack Daniels, Johnny Walker Red Label  
Domestic and Imported Beer, House Wine and Champagne, and Sodas



## COCKTAIL HOUR AT THE COURTYARD

MINIMUM OF 40 GUESTS

### 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

Bruschetta Station

Grilled Italian Breads, Topped with Your Choice of:

Roasted Eggplant Dip, Diced Tomato, Fresh Basil and Olive Oil,

Roquefort and Blue Cheese Spread, and Pesto

#### Beverages

Cabernet Sauvignon, Merlot, Pinot Grigio, Sauvignon Blanc, Chardonnay

Domestic and Imported Beer, Champagne, and Sodas

### DolceVita Italian Cocktail Hour

Parmesan-Crusted Artichoke Hearts with Marinara Sauce

Tomato Caprese Skewers

Macaroni and Cheese Balls with Sugarossa

#### Beverages

Italian Margaritas

Call Brand Cocktails:

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

Domestic and Imported Beer, House Wine and Champagne, and Sodas

Two-hour events with open bar



## COCKTAIL HOUR GENERAL INFORMATION

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### Room Fee

Facility usage charge will be discussed by your sales manager at the time of your 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

Events will be held with an authorized credit card or a 50% deposit.  
Full payment will be made 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, check, or credit card

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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)