
DINNER MENU

Courtyard
on St. James Place

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

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

DESERT AND COFFEE MENU

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

Dessert Trio

White and Dark Chocolate Mousse Cake, Crème Brûlée & Chocolate Pecan Bread Pudding with Crème Anglais

Dessert Station

White and Dark Chocolate Fountains, Croquembouche, 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



BAR PACKAGES BASED ON FOUR HOURS
ALL BEVERAGE PACKAGES INCLUDE
A CHAMPAGNE TOAST

EVENING BEVERAGE PACKAGES

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

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 Beer
Sodas
Mineral Water
Fresh Lime Margaritas on the Rocks
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)