

EVENING

EVENT MENUS

Courtyard
on St. James Place

HORS D'OEUVRES MENU

Vegetarian

Fried Macaroni and Cheese Bites with Marinara Sauce
Caprese Skewers
Figs with Stilton topped with Golden Raisins and Almonds
Grecian Triangles
Vegetarian Egg Rolls with Plum Sauce
New Potato Stuffed with Artichoke Mousse
Bruschetta with Goat Cheese and Roasted Peppers

Poultry

Sesame Chicken with Honey Mustard
Chicken Satay with Peanut Sauce
Chicken Flautas with Avocado Salsa
Pecan Crusted Chicken Bites with Dijon Cream Sauce
Hawaiian Style Chicken Kabobs

Beef

Beef Empanadas
Jerk Beef Skewers
Marinated Asparagus wrapped in Certified Angus Tenderloin
Beef Tenderloin Skewers basted in Herbs and Olive Oil
Beef Wellington with Béarnaise Sauce

- 3 Selections of Each Category Above

Seafood

Crawfish Cakes with Cajun Cream Sauce
Crab Cakes with Remoulade Sauce
Wonton wrapped Shrimp with Soy Ginger Sauce
Bacon wrapped Shrimp with Chipotle Sauce
Coconut Shrimp with Pineapple Mango Relish
Coconut Ahi Ceviche on Asian Spoons
Tuna Tartare on Wonton Chips

- Add 3 Seafood Selections of Each Category Above

Freshly Brewed Imported Teas and Colombian Coffee

HORS D'OEUVRES DINNER BUFFET

Butler Passed

Grecian Triangles Filled with Spinach and Feta Cheese
Parmesan Artichoke Hearts with Marinara Sauce

Displayed

Crawfish Cakes with Cajun Cream Sauce
Pecan Crusted Chicken Bites with Dijon Cream Sauce
Beef Empanadas

STATION SELECTIONS

Fresh 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

Mashed Potato Martinis

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

Pasta Station

Bowtie and Penne Pasta with Alfredo, Pesto, and Marinara Sauces
Asparagus Tips, Roasted Peppers, Sun-Dried Tomatoes,
Mushrooms, Parmigiano-Reggiano, Garlic and Olive Oil

Sage Roasted Frenched Turkey Carvery

Petite Rolls, Mayonnaise and Mustard

Certified Angus Prime Rib Carvery

Petite Rolls, Au Jus Sauce and Creamy Horseradish

Grilled Side of Whole Salmon

Basted in Olive Oil and Herbs

Freshly Brewed Imported Teas and Colombian Coffee

SOCIAL STATIONS MENU

Butler Passed Hors D'Oeuvres

Grecian Triangles with Spinach & Feta Cheese
Bruschetta Topped with Goat Cheese and Roasted Peppers
Beef Tenderloin wrapped Asparagus

STATION SELECTIONS

Italian Station

Antipasti Grilled Vegetable Milanese
Chicken Marsala
Baked Tegoline Pasta Sugarossa

St. James Station

St. James Salad
Prime Rib Carvery
Horseradish Mashed Potatoes

Southern Station

Fried Green Tomatoes
Jumbo Lump Crab Cakes with Remoulade Sauce
Cajun Grilled Chicken with Crawfish Etouffee

Asian Station

Assorted Sushi
Coconut Ahi Ceviche on Asian Spoons
Wonton Wrapped Shrimp with Soy Ginger Sauce

Freshly Brewed Imported Teas and Colombian Coffee

CLASSIC BUFFET MENU

Butler Passed

Spinach Puffs
Wonton Wrapped Shrimp with Soy Ginger Sauce

International Cheese and Fruit Display

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

St. James Salad

Mixed Field Greens with Heart of Palm, Tomatoes, Caramelized Pecans,
Feta Cheese and Poached Pears tossed in Balsamic Vinaigrette

Entrées: *Select Two*

- Pecan Crusted Chicken with Dijon Sauce
- Chicken Piccata with Capers and Butter Sauce
- Cajun Grilled Chicken with Crawfish Etouffee
- Grilled Salmon Fillet with Mushrooms and Roasted Peppers
- Parmesan Crusted Salmon with Olives, Capers, and Basil Butter Sauce
- Red Fish Amandine
- Certified Angus Prime Rib Carvery

Entrée sides: *Select One*

Herbed White and Wild Rice, Rosemary Roasted Fingerling Potatoes or
Garlic Mashed Potatoes

Grilled Vegetable Asparagus, Zucchini, Eggplant, Red and Yellow Peppers
Freshly Baked Rolls and Whipped Butter Rosettes

Freshly Brewed Imported Teas and Colombian Coffee

Butler Passed Hors D'Oeuvres

Coconut Shrimp with Pineapple Mango Relish
Beef Tenderloin wrapped Asparagus

International Cheese and Fruit Display

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

St. James Salad

Mixed Field Greens with Heart of Palm, Tomatoes, Caramelized Pecans,
Feta Cheese and Poached Pears tossed in Balsamic Vinaigrette

Entrées: *Select two*

- Chicken Marsala with Mushroom Leek Sauce
- Chicken Oscar with Crab Meat and Asparagus
- Veal Saltimbocca, Prosciutto, Provolone with Basil Butter Sauce
- Certified Angus Prime Rib Carvery with Madeira Mushroom Sauce
- Certified Angus Beef Tenderloin Carvery with Creamy Horseradish Sauce
- Grilled Salmon with Creamy Dill Sauce
- Almond Crusted Halibut in Beurre Blanc Sauce
- Jumbo Lump Crab Cakes with Remoulade Sauce

Stations: *Select one*

Pasta Station

Bowtie and Penne Pasta with Alfredo, Pesto, and Marinara Sauces,
Asparagus Tips, Roasted Peppers, Sun-Dried Tomatoes, Mushrooms,
Parmigiano-Reggiano, Garlic and Olive Oil

Antipasti Grilled Vegetable Milanese

Asparagus, Zucchini, Eggplant, Red and Yellow Peppers

Mashed Potato Martinis

Yukon Gold and Sweet Potatoes
with Sour Cream, Bacon, Green Onions, Cheese, Caramelized Pecans and Butter

Freshly Baked Rolls and Whipped Butter Rosettes

Freshly Brewed Imported Teas and Colombian Coffee

WHITE GLOVE SEATED MENU

Butler Passed

Bruschetta Topped with Goat Cheese and Roasted Peppers
Crab Cakes with Remoulade Sauce

St. James Salad

Mixed Field Greens with Heart of Palm, Tomatoes, Caramelized Pecans,
Feta Cheese and Poached Pears tossed in Balsamic Vinaigrette

Intermezzo

Lemon Champagne Sorbet

Combination Entrée: *Select two*

- Pecan Crusted Chicken with Dijon Sauce
- Chicken Picatta topped with Capers
- Chicken with Lump Crabmeat and Hollandaise Sauce
- Chicken with Crawfish Cajun Cream Sauce
- Chicken Roulade stuffed with Shrimp, Fresh Spinach and Cheese
- Seared Salmon Fillet with Roasted Pepper and Chardonnay Sauce
- Redfish Amandine with Basil and Sun-Dried Tomatoes
- Redfish Pontchartrain topped with Shrimp and Crabmeat
- Stuffed Jumbo Shrimp with Lump Crabmeat
- Crab Cakes with Remoulade Sauce
- Grilled Certified Angus Petite Filet Mignon with Béarnaise Sauce
- Lobster Portofino, Shallots, Mushrooms with Tarragon Butter

Entrée Sides

Rosemary Roasted Fingerling Potatoes or Herbed White and Wild Rice

Grilled Vegetable Asparagus, Zucchini, Eggplant, Red and Yellow Peppers or
French Green Beans

Freshly Baked Rolls and Whipped Butter Rosettes

Freshly Brewed Imported Teas and Colombian Coffee

ENHANCE YOUR MENU

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 and Sliced French Bread

Antipasti Grilled Vegetables Milanese

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

Mashed Potato Martini 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

Bruschetta Station

Grilled Italian Breads, Topped with Your Choice of:

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

Gravlax, Roquefort and Blue Cheese Spread, and Pesto

Dessert Trio

White and Dark Chocolate Mousse Cake, Crème Brulee &

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

GENERAL INFO

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.

Room Fee

	BALLROOM	GARDEN ROOM	WINE CELLAR
Friday	\$450	\$350	\$150
Saturday Afternoon	\$450	\$350	\$150
Saturday Evening	\$850	\$650	\$250
Sunday	\$450	\$350	\$150

Includes

4 – Hour Room Usage/ Additional Hours based on availability: \$350.00 per hour
 Set-up, Breakdown and Clean-up
 Tables, Chairs and Glassware

Courtyard Linen Package

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

Security

One Guard is required for Every 100 Guests (Minimum of Two Security Guards: One Male, One Female) \$60.00 per officer per hour (4 hour minimum)

Set-up/Decorations

Times for delivery and decoration will be set by Courtyard management. Rice, birdseed, glitter and confetti may not be used. Use of these items will result in a \$500.00 clean up charge. Paper flower petals, potpourri, ribbon streamers or bubbles are acceptable alternatives. The Courtyard on St. James Place will not assume responsibility for damage or loss to articles left prior, during or following the event. All items used in decorating must be removed at the conclusion of the event

Valet

Valet services are required and cost \$150.00 per valet attendant. One valet attendant is required for every forty guests. Minimum two valet attendants.

~OR~

Guest Paid Valet is \$7.00 per car

Attendants

\$100.00 per Attendant

One Attendant per 100 Guests

Minimum of (2) Attendants

Payment

Forms of payment accepted are check, cash, or credit card.

Final Balance Due

10 Business Days Prior to Event

Service charge and sales tax:

All Food and Beverage Subject to 22% Service Charge

8.25% Sales Tax (Excluding Alcoholic Beverages)