
REHEARSAL DINNER MENU

Courtyard
on St. James Place

MEXICAN FIESTA DINNER

Suggested Butler Passed Hors D'Oeuvres:

Beef Empanadas
Chicken Flautas

Appetizer:

Chips, Salsa, Chile con Queso

Entrees:

Spinach Enchiladas Topped with Cilantro Cream Sauce
Grilled Beef Fajitas with Roasted Peppers and Onions
Southwestern Chicken sautéed with Mushrooms, Onions and Poblanos in a
Cream Sauce

Sides:

Mexican Rice and Refried Black Beans
Guacamole, Sour Cream and Pico de Gallo
Flour Tortillas

Dessert:

Tres Leches

Buffet
Family Style Seated

Freshly Brewed Imported Teas and Colombian Coffee

Beverage Package:

Unlimited for three hours

Signature Cocktail: Fresh Lime Margaritas on the Rocks
Domestic and Imported Beer, House Wine and Sparkling, Deluxe Brand Cocktails and Sodas

All Beverage Packages Include Champagne Toast



MAMA SUSANNA'S ITALIAN DINNER

Suggested Butler Passed Hors D'Oeuvres:

Parmesan Crusted Artichoke Hearts
Bruschetta Caponata

Salad:

Caesar Salad with Herbed Croutons

Entrees:

Chicken Marsala with Mushrooms and Leeks in a Wine Sauce
Redfish Florentine: Grilled Redfish served on a Bed of Creamed Spinach

Sides:

Baked Tegoline Pasta with Ricotta and Marinara Sauce
Grilled Vegetable Asparagus, Zucchini, Eggplant, Red and Yellow Peppers

Dessert:

Homemade Cheesecake with Fresh Berries

Buffet
Family Style Seated

Freshly Brewed Imported Teas and Colombian Coffee

Beverage Package:

Unlimited for three hours

Signature Cocktail: Italian Margaritas on the Rocks
Domestic and Imported Beer, House Wine and Sparkling, Deluxe Brand Cocktails and Sodas

All Beverage Packages Include Champagne Toast



TEXAS BARBEQUE DINNER

Suggested Butler Passed Hors D'Oeuvres:

Stuffed Jalapenos with Cheese
Bacon wrapped Shrimp with Chipotle Sauce

Salad:

Potato Salad

Entrees:

Barbecue Beef Brisket
Pecan Smoked Jalapeno Sausage
Rotisserie Chicken

Sides:

Baked Beans
Jalapeno Cheese Bread

Traditional Accompaniments:

Barbeque Sauce, Onions, Pickles and Jalapenos

Dessert:

Texas Pecan Pie

Buffet

Family Style Seated

Freshly Brewed Imported Teas and Colombian Coffee

Beverage Package:

Unlimited for three hours

Signature Cocktail: Shiner Bock Beer and Fresh Lime Margaritas on the Rocks

Domestic and Imported Beer, House Wine and Sparkling,

Deluxe Brand Cocktails and Sodas

All Beverage Packages Include Champagne Toast

FAMILY STYLE SEATED DINNER

Butler Passed Hors D'Oeuvres: *Select two*

- New Potato Stuffed with Artichoke Mousse
- Bruschetta with Goat Cheese and Roasted Peppers
- Pecan Crusted Chicken Bites with Dijon Cream Sauce
- Crawfish Cakes with Cajun Cream Sauce
- Parmesan Artichoke Hearts with Marinara Sauce
- Fried Macaroni and Cheese Bites with Marinara

Salad: *Select one*

- St. James Salad: Mixed Field Greens with Heart of Palm, Tomatoes, Caramelized Pecans, Feta Cheese and Poached Pears tossed in Balsamic Vinaigrette
- Tomato Caprese: Roma Tomatoes, Fresh Basil, Buffalo Mozzarella, and Pesto Olive Oil
- Caesar Salad with Herbed Croutons

Entrées: *Select two*

- Pecan Crusted Chicken topped with a Dijon Cream Sauce
- Chicken Marsala with Mushrooms Wine Sauce
- Pork Tenderloin with Chipotle Pineapple Sauce
- Shrimp Margharite with Tomatoes, Onions, Jalapenos and Olives
- Almond Crusted Redfish with Sun-dried Tomatoes and Basil Butter Sauce
- Grilled Salmon Fillet with Roasted Red Peppers
- Eggplant Parmesan with Ricotta Cheese and Marinara Sauce
- Beef Tenderloin with Cognac Pepper Sauce
- Lump Crab Cakes with Dijon Tartar Sauce

Pasta Selections: *Select one*

Baked Tegoline Pasta with Ricotta Cheese and Marinara Sauce
Strozzapreti Pasta Alfredo

Sides: *Select one*

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

Freshly Baked Rolls and Whipped Butter Rosettes

Dessert: *Select one*

- Creme Brulee
- Fruit and Berry Tart
- White & Dark Chocolate Mousse Cake
- Chocolate Pecan Bread Pudding with Creme Anglaise
- Texas Pecan Pie with Cinnamon Whipped Cream

Suggested Butler Passed Hors D'Oeuvres

Spinach and Cheese Purses
Bruschetta Margherita

Salad:

St. James Salad: Baby Field Greens with Hearts of Palm, Tomatoes, Feta Cheese,
Caramelized Pecans and Balsamic Vinaigrette Dressing

Entrees:

Medallion of Tenderloin (6 oz) with Three Peppercorn Sauce
Stuffed Shrimp with Lump Crabmeat

Sides:

French Green Beans
Garlic Mashed Potatoes

Dessert:

White and Dark Chocolate Mousse Cake with Ganache

Freshly Brewed Imported Teas and Colombian Coffee

Beverage Package:

Unlimited for three hours

Signature Cocktail: Martinis and Cosmopolitans

Domestic and Imported Beer, House Wine and Sparkling, Deluxe Brand Cocktails and Sodas

All Beverage Packages Include Champagne Toast

MARDI GRAS DINNER

Suggested Butler Passed Hors D'Oeuvres:

Bruschetta with Goat Cheese and Roasted Peppers
Popcorn Crawfish with Spicy Remoulade

Salad:

Garden Salad: Romaine Lettuce with Tomatoes, Carrots, Radicchio, and Kalamata
Olives Served with Tarragon Vinaigrette and Ranch Dressing

Entrees:

Cajun Cornmeal Crusted Shrimp
Blackened Chicken with Shrimp and Lump Crabmeat in a Cajun Cream Sauce

Sides:

Dirty Rice and Cajun Seasonings

Fried Green Tomatoes with Remoulade Sauce

Dessert:

Chocolate Pecan Bread Pudding with Crème Anglais

Buffet
Family Style Seated

Freshly Brewed Imported Teas and Colombian Coffee

Beverage Package:

Unlimited for three hours

Signature Cocktail: Hurricanes

Domestic and Imported Beer, House Wine and Sparkling,
Deluxe Brand Cocktails and Sodas

All Beverage Packages Include Champagne Toast

STEAK AND CHOP

Select Salad, Entrée, Side, and Dessert Below

Suggested Butler Passed Hors D'Oeuvres:

Stuffed Mushrooms with Spinach and Ricotta
Bacon Wrapped Shrimp

Salad:

Wedge Salad with Bleu Cheese and Bacon
Tomato Caprese Salad with Buffalo Mozzarella and Basil

Entrees:

Cowboy Rib Steak: 16 oz Frenched Bone-In Ribeye
Veal Chop: 14 oz with Cabernet Reduction

Sides:

Garlic Fries
French Green Beans
Baked Tegoline Pasta Sugarossa

Dessert:

White and Dark Chocolate Mousse Cake with Ganache
Cheesecake with Fresh Berries

Freshly Brewed Imported Teas and Colombian Coffee

Beverage Package:

Unlimited for three hours

Domestic and Imported Beer, House Wine and Sparkling, Deluxe Brand Cocktails and Sodas

All Beverage Packages Include Champagne Toast



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

BAR 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



OPEN BAR BASED ON CONSUMPTION

House Wine and Sparkling
House Brand Cocktails
Premium Brand Cocktails
Cognac, Cordials and Brandy
Bottle Beer
Keg of Beer
Sodas
Mineral Water
Fresh Lime Margaritas
Champagne Punch – 5 Gallon Minimum
Non-alcoholic Punch – 5 Gallon Minimum

COURTYARD PREMIUM WINE LIST AVAILABLE UPON REQUEST



REHEARSAL DINNER GENERAL INFORMATION

Room

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

Includes:

- 3 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

Courtyard Linen Package:

- \$2.00 per person per chair cover (or)
- \$4.00 per person for chair covers and upgraded overlays

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.

Valet Services

Host prepaid valet services: \$150.00 per valet attendant (one attendant per 40 guests with a minimum of two valets). If additional hours are added, the additional charge will be a prorated amount of \$40.00 per hour per valet.

Guest paid valet is \$7 per car.

Payment

- To Confirm Your Event: A deposit of 30% of the estimated total
- Four Months prior to the Event Date: 80% of the total is due
- Ten days prior to the Event: Balance is due based on the final guest count.

If the guest guarantee is not received ten days 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, but may not decrease.

If the number of guests at the Event exceeds the guarantee, the Host will be responsible for the payment 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.

Service charge and sales tax

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