

## COURTYARD CAL EXPO CATERING MENU

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## WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

**The Courtyard® Events Team**

## BREAKFAST



### **Bistro Continental Table**

Assorted Muffins  
Sliced Bagels served with Cream Cheese,  
Butter and Preserves  
Whole Fruits  
Assorted Juices  
Starbucks Coffee and a Selection of Teas  
**18.00**

### **Bistro Deluxe Continental Table**

Assorted Pastries  
Breakfast Burrito  
Sliced Bagels served with Cream Cheese  
Butter and Preserves  
Whole Fruits  
Assorted Juices  
Starbucks Coffee and a Selection of Teas  
**20.00**

### **Fit Start Continental Table**

Eggs, Spinach, Mushroom and Apple Chicken  
Sausage Frittata  
Seasonal Sliced Fresh Fruits  
Build Your Own Yogurt Parfait  
Starbucks Coffee and a Selection of Teas  
**22.00**

### **Enhancements**

Hot Oatmeal with Toppings | 4.00 per person  
Granola Parfait | 5.00 per person  
Breakfast Burrito | 6.50 per person  
Egg Sausage Cheddar English Muffin  
Sandwich | 7.00 per person  
Hard Boiled Eggs | 12.00 per dozen  
Bacon | 4.00 per person

## BREAKFAST



### Hot Breakfast Table

Assorted Muffins  
Seasonal Sliced Fresh Fruits  
Kellogg's Cereals with Chilled 2% Low Fat Milk  
French Toast with Candied Pecans, Warm Syrup,  
Butter and Whipped Cream  
Scrambled Eggs  
Breakfast Potatoes  
Applewood Smoked Bacon  
Tropicana Orange Juice  
Starbucks Coffee and a Selection of Teas  
**24.00**

### Southwest Breakfast Table

Scrambled Eggs, Chorizo, Peppers, Tomato, Onions  
and Cheese  
Pico De Gallo  
Sour Cream  
Breakfast Potatoes  
Warm Corn & Flour Tortillas  
Seasonal Sliced Fresh Fruits  
Tropicana Orange Juice and Cranberry Juice  
Starbucks Coffee and a Selection of Teas  
**22.00**

**MINIMUM OF 20 GUESTS FOR  
BREAKFAST TABLES**

## BREAKS



### Sweet & Salty Break

Honey Roasted Peanuts  
Assorted Cookies  
Freshly Baked Pretzels with Dip  
Rice Krispies Treats  
Plain M & Ms  
Freshly Brewed Ice Tea  
Lemonade  
**11.00**

### Say Cheese Break

Assorted Italian Cheeses  
Italian Cured Meats  
Assorted Crackers and Baguettes  
Olives and Pickles  
Freshly Brewed Ice Tea  
Lemonade  
**16.00**

### Smart Snacks

{ Select 2 }  
Trail Mix  
KIND Bars  
Brownies  
Assorted Freshly Baked Cookies  
Fresh Whole or Sliced Fruits  
{ Select 2 }  
Starbucks Coffee and a Selection of Teas  
Assorted Pepsi Soft Drinks  
Freshly Brewed Ice Tea  
Lemonade  
**13.00**

### Health Craze Break

Vegetable Sticks with Dip  
Seasonal Sliced Fresh Fruit  
KIND Bars  
Freshly Brewed Ice Tea  
Infused Water  
**14.00**

## BREAKS



### Snacks & Breaks A La Carte

Assorted Muffins | 36.00 per dozen  
Assorted Danishes | 36.00 per dozen  
Bagels with Cream Cheese | 38.00 per dozen  
Whole Fruits | 3.00 per each  
Sliced Seasonal Fruits Tray | 4.00 per person  
Individual Greek Yogurt (6oz) | 4.00 per each  
Individual Bag of Chips | 2.00 each per  
Trail Mixes | 24.00 per dozen  
Brownies | 38.00 per dozen  
Lemon Bars | 36.00 per dozen  
Assorted Dessert Bars | 3.00 per each  
Pecan Cinnamon Rolls | 38.00 per dozen  
Freshly Baked Cookies | 38.00 per dozen  
Freshly Baked Hot & Soft Pretzels with Dip | 36.00 per dozen  
Salsa & Guacamole w/ Chips | \$10.00 per person

### Beverages A La Carte

Starbucks Coffee and Hot Tea | 70.00 per gallon  
Royal Cup Coffee | 35.00 per gallon  
Tropicana Orange Juice (10oz) | 3.50 per each  
Freshly Brewed Iced Tea | 34.00 per gallon  
Lemonade | 34.00 per gallon  
Fruit Infused Water | 30.00 per gallon  
Assorted Pepsi Soft Drinks | 3.50 per each  
Aquafina Bottled Water | 3.50 per each  
Perrier Sparkling Water | 3.50 per each  
Energy Drink | 4.50 per each  
Ginger Cola | 4.50 per each  
Naked Juice | 6.00 per each

## LUNCH



### Boxed OR Plated Bistro Choice

{select one}

Roast Turkey on Wheat Bread w/Provolone  
Roast Beef on Sourdough w/ White Cheddar  
Portabello Mushroom, Roasted Peppers, Tomato  
and Spinach w/ Basil Aioli on Brioche Bun  
Oriental Chicken Salad  
Chicken Caesar Salad

Bag of Kettle Chips  
Freshly Baked Cookie  
Assorted Pepsi Soft Drinks or Bottled Water

Soup | additional 4.00 per person

{ select one option below }

Tomato Basil  
Minestrone  
Chicken Pasta

**20.00**

### MINIMUM OF 25 GUESTS FOR ALL LUNCH OPTIONS

\*\* Inquire about alternate options for 25 or less

## LUNCH



### Build your own Taco Salad Bar

Mixed Greens Salad with Jalapeno Ranch Dressing  
Seasoned shredded Chicken  
Soft and Hard Taco Shells  
Traditional Toppings  
House Baked Tortilla Chips with Salsa  
Sour Cream and Guacamole  
Rice and Black Beans  
Warm Custard filled Churros  
Starbucks Coffee and a Selection of Teas  
Freshly Brewed Iced Tea and Lemonade  
**25.00**

### Healthy Choice Table

Leaf Salad with Traditional Toppings, Ranch and Vinaigrette Dressings  
Chicken Caesar Salad w/ Parmesan and Croutons  
  
{ select two Soups }  
Tomato Basil  
Minestrone  
Chicken Pasta  
  
Sliced Seasonal Fruits w/ Yogurt Dip  
Garlic Breadsticks  
Freshly Brewed Ice Tea  
**26.00**



## LUNCH



### Build your own Potato and Salad Bar

Spinach Salad with dried Cranberries, sliced Almonds and Poppy Seed Dressing  
Garlic Mashed Potatoes  
Whole Baked Potatoes  
Toppings include Bacon, Chives, Cheese and Broccoli  
Sour Cream and Butter  
Shredded Chicken  
Assorted Desserts  
Starbucks Coffee and a Selection of Teas  
Freshly Brewed Iced Tea and Water

27.00

### Build Your Own Sandwich Bar

Orzo Salad  
Garden Salad w/Balsamic & Ranch Dressings  
Sliced Turkey, Roast Beef, Salami, Pepperoni  
Cheddar, Pepperjack, Provolone and Gruyere  
Lettuce, Tomato, Onions, Pepperoncini, Pickles  
Grilled Veggies and Roasted Peppers  
Dijon Mustard, Mayonnaise, Basil Aioli  
Wheat, Sourdough and Marble Rye  
Freshly Baked Assortment of Cookies  
Starbucks Coffee and a Selection of Teas  
Freshly Brewed Iced Tea and Water

28.00

## LUNCH



### Flat Bread Pizza and Salad Bar

Spicy Chicken with Spinach  
Caprese  
Italian Sausage, Marinara, Bell Peppers, Onion,  
Mozzarella Cheese  
Prosciutto, Pesto, Ricotta Cheese, oven roasted  
Tomatoes and Olive Oil  
Mediterranean Salad with Feta Cheese and  
Balsamic Vinaigrette Dressing  
Antipasto Salad  
Assorted Cookies  
Starbucks Coffee and a Selection of Teas  
Freshly Brewed Iced Tea and Water  
**28.00**

### The Asian Fusion Table

Oriental Salad w/ Mandarin Oranges, Wontons, Red  
Bell Peppers, Cashews and Sesame Ginger Dressing  
Korean BBQ Chicken  
Garlic Soy Vegetable Stir Fry with Tofu  
Jasmine Rice  
Vegetable Spring Rolls w/ Sweet Chili Sauce  
Fortune Cookies  
Freshly Brewed Ice Tea and Water  
**30.00**

## LUNCH



### The Italian Fusion Table

Caesar Salad with Parmesan and Croutons  
Seasonal Roasted Vegetables  
Cavatappi with Chicken and Alfredo Sauce  
Rigatoni Bolognese  
Penne Pasta with Sun Dried Tomatoes, Artichokes,  
Mushrooms, Basil and Spinach  
Topped with Olive Oil and Shaved Parmesan  
Minstrone Soup  
Garlic Bread Sticks  
Lemon Bars with Seasonal Berries  
Starbucks Coffee and a Selection of Teas  
Freshly Brewed Iced Tea and Water

**32.00**

### Southwest Fiesta Table

Mixed Greens Topped with Black Beans, Corn, Red  
Bell Pepper and Jalapeno Ranch Dressing  
House Baked Tortilla Chips with Pico de Gallo  
Seasoned Chicken Fajitas with Warm Flour Tortillas  
Cheese Enchiladas  
Refried Beans and Mexican Cheese  
Sour Cream and Guacamole  
Warm Cream filled Churros  
Starbucks Coffee and a Selection of Teas  
Freshly Brewed Iced Tea and Water

Carnitas | additional 3.00 per person

**32.00**

## LUNCH



### **Courtyard BBQ Table**

Mixed Green Salad with Ranch and Red Wine Vinaigrette Dressings  
Potato Salad OR Coleslaw  
BBQ Chicken  
BBQ Pulled Pork  
Grilled Seasonal Vegetables  
Western Style Baked Beans with Bacon  
Mini Buns  
Peach Cobbler  
Starbucks Coffee and a Selection of Teas  
Freshly Brewed Iced Tea and Water

Grilled Tri Tip | additional 3.00 per person  
**34.00**

## LUNCH



### Plated Lunch Options

Entrees Include: Seasonal Vegetables, Rolls & Butter, Starbucks Coffee, a Selection of Hot Teas, Freshly Brewed Iced Tea & Water

{select one}

Caesar Salad with Parmesan and Croutons  
Mixed Greens with Kalamata Olives, Cucumber, Tomatoes, Feta Cheese and Balsamic Vinaigrette  
Spinach Salad with Dried Cranberries, Sliced Almonds with Poppy Seed Dressing

{select two}

Grilled Vegetables Extra Virgin Olive Oil | 22.00  
Portobella Mushroom Raviolis with Roasted Bell Pepper Puree | 24.00  
Cajun Tilapia with Lemon Brown Butter | 25.00  
Grilled Chicken with Sun Dried Tomatoes, Roasted Peppers, Basil Creme Fraiche | 26.00  
Tri-tip Mushroom Red Wine Demi Glaze | 29.00

### (continued)

Baked Salmon with Ginger Soy Glaze | 30.00  
Honey Chipotle Orange Glaze Pork Loin | 25.00

{select one}

Rice Pilaf  
Herb Roasted Red Potatoes  
Garlic Mashed Potatoes.  
Quinoa w/ Brown Rice

{select one}

New York Cheesecake  
Strawberry Cream Layer Cake  
Chocolate Cream Layer Cake  
Lemon Bars with Fresh Berries  
Chocolate Tuxedo  
Southern Pecan Pie

Gluten Free Guests:

Gluten Free Fusilli Pasta with Grilled Chicken, Peppers and Basil Cream | 25.00

## DINNER



### il Cortile Table

Caesar Salad with Parmesan and Croutons  
Antipasto Salad  
Penne Pasta with Sun Dried Tomatoes, Artichokes,  
Mushrooms, Basil and Spinach  
Rigatoni Sweet Italian Sausage, Spinach, Tomato  
and Parmesan  
Cavatappi with Chicken Alfredo Sauce  
Garlic Bread Sticks  
Tiramisu  
Starbucks Coffee and a Selection of Teas  
Freshly Brewed Iced Tea and Water

**38.00**

### Santa Fe Table

Fiesta Salad with Corn, Black Beans, Roasted Red  
Peppers and Jalapeno Ranch Dressing  
Carnitas and Chicken Fajitas  
Cheese Enchiladas  
Refried Beans  
Cilantro Rice  
House Baked Tortilla Chips  
Pico de Gallo, Sour Cream, Guacamole  
Shredded Lettuce, Cheese, Tomatoes  
Flan and Warm Cream filled Churros  
Starbucks Coffee and a Selection of Teas  
Freshly Brewed Iced Tea and Water

Seasoned Tri Tip | additional 3.00 per person  
**39.00**

## DINNER



### Cal Expo Extravaganza Table

Spinach Salad with Cranberries and Walnuts and Poppy Seed Dressing  
Mediterranean Salad with Feta Cheese and Balsamic Vinaigrette Dressing  
Rice Pilaf  
Garlic Mashed Potatoes  
Selection of Seasonal Vegetables  
Assorted Cheesecakes  
Starbucks Coffee and a Selection of Teas  
Freshly Brewed Iced Tea and Water

{select two}

Grilled Chicken with Prosciutto and Sherry Cream Sauce  
Grilled Tri Tip with Shallots and Guinness Stout Demi Glaze  
Baked Salmon with Ginger Soy Glaze  
Honey Chipotle Orange Glaze Pork Loin

**42.00**

**MINIMUM OF 25 GUESTS FOR DINNER TABLE OPTIONS**

## DINNER



### Plated Farm Fresh Dinner

Entrees Include: Seasonal Vegetables, Rolls & Butter, Starbucks Coffee, Hot Teas, Iced Tea & Water

{select one}

Caesar Salad with Parmesan and Croutons  
 Mixed Greens with Kalamata Olives, Cucumber, Tomatoes, Feta Cheese and Balsamic Vinaigrette  
 Spinach Salad with dried Cranberries, sliced Almonds and Poppy Seed Dressing

{select one}

Rice Pilaf  
 Quinoa and Brown Rice  
 Herb Roasted Red Potatoes  
 Garlic Mashed Potatoes

{select one}

Chocolate Molten Cake  
 Salted Caramel Cake  
 Cheesecake topped with Fresh Strawberries

### Entree Selection

{select two}

Vegetarian Cavatappi Pasta with Grilled Vegetables, Fava Beans, Parmesan and Olive Oil | 27.00

\*Add Grilled Chicken | 3.00 per person additional\*

Eggplant Parmesan with Marinara Rigatoni | 29.00

Parmesan Herb Crusted Chicken, Roasted Red Pepper Coulis | 28.00

Baked Chicken Cordon Blue, Ham and Havarti Cheese, Supreme Veloute Sauce | 29.00

Salmon Picatta with Lemon, Caper Butter | 32.00

Grilled Mahi Mahi with Pineapple, Mandarin Orange Salsa | 33.00

Grilled New York Steak with Herb Garlic Butter | 41.00

Grilled Filet Mignon with Port Wine Shallot Demi Glaze | 50.00



## RECEPTION



### Reception Stations

Minimum of 20 People

Bruschetta Bar | 8.00 per person  
Chopped Tomatoes, Hummus and Artichoke  
Spread served with Toasted Baguettes and Flat  
Bread Crackers

Mashed Potato Bar | 10.00 per person  
Garlic Mashed Potatoes served with Bacon, Chives,  
Cheese, Broccoli, Sour Cream and Butter

Assorted Flat Bread | 12.00 per person  
Spicy Chicken with Spinach, Caprese, Italian  
Sausage and Peppers

### Reception Stations Cont.

Nacho Bar | 14.00 per person  
Ground Beef with Cheddar Cheese, Jalapenos, Sour  
Cream, Diced Tomatoes, Black Olives, Salsa,  
Guacamole, Scallions and Chips

Soup and Salad Bar | 14.00 per person  
Minestrone Soup, Spinach Salad, Caesar Salad,  
Spring Mix Salad served with Traditional Toppings,  
Ranch, Caesar and Raspberry Vinaigrette Dressings.

## RECEPTION



### **Cold Hors d'oeuvres**

- 25 Piece Minimum Order
- Caprese Skewers | 3.00 each
- Bruschetta on Toasted Baguette | 3.00 each
- Endive, Cream Cheese & Chives | 3.25 each
- Prawn Cocktail | 3.75 each
- Tri-tip Portobello Crostini | 3.75 each
- Grilled Shrimp with Sweet Chili Sauce | 4.25 each
- Smoked Salmon, Dill Cream Cheese Crostini | 4.75 each
- Sashimi Grade Seared Ahi Tuna on Crisp Wonton Shells | 5.25 each

### **Hot Hors d'oeuvres**

- Pork Pot Stickers | 3.00 each
- Meatballs with Garlic Cream Sauce | 3.00 each
- Vegetarian Spring Rolls | 3.50 each
- Chicken Satay | 4.00 each
- Silver Dollar Crabcakes | 4.50 each
- Prosciutto Wrapped Scallops | 4.25 each
- Mini Beef Wellington | 4.75 each

### **Display Reception Selections**

Each Order Serves 25 People

- Vegetable Crudite | 100.00
- Fresh Vegetables served with Buttermilk Ranch Dip
- Imported & Domestic Cheese Tray | 150.00
- Garnished with Fresh Fruit & Berries, Sliced Baguettes and Gourmet Crackers
- Baked Brie | 50.00 additional
- Seasonal Fresh Fruits | 150.00
- Sliced Fruit, Melon & Berries with Honey-Yogurt Dip
- Antipasto Tray | 200.00
- Assorted Italian Cheeses, Cured Meats with Roasted Peppers, Olives, Artichokes and Grilled Vegetables

## RECEPTION



### Carving Stations

Minimum of 20 guests.  
Each station requires a Chef fee of \$100.00 per hour.

Roasted Turkey | 150.00  
Served with Cranberry Sauce, Gravy and Warm Rolls  
(serves 20 people)

Tri-tip Roast | 225.00  
Served with Mushroom Demi Glaze, Whole Grain Mustard and Warm Rolls  
(serves 20 people)

Prime Rib Roast | 300.00  
Served with Au Jus, Horseradish Sauce and Warm Rolls  
(serves 20 people)

## RECEPTION



### Bar Reception

A \$150.00++ bartender fee will be assessed for each bar set up based on the minimum bar revenue of \$300.00++.

Corkage is charged on all opened bottles served during the event.

750 Milliliters | 15.00 per bottle

1.5 Liters | 19.00 per bottle

## RECEPTION



### Well Bar Selections

Seagrams Vodka  
Barton Gin  
Barton Rum  
Montezuma  
Seagrams 7  
House of Stuarts  
Korbel Brandy

Hosted | 7.00  
Non Hosted | 8.00

### Call Brand Bar Selections

Stoli  
Tanqueray  
Bacardi Silver  
Cuervo Gold  
Captain Morgan  
Jack Daniels  
Jameson  
Red Label

Hosted | 8.00  
Non Hosted | 9.00

### Premium Brand Bar Selections

Grey Goose  
Bombay Sapphire  
Patron Silver  
Knob Creek  
Hennessy

Hosted | 10.00  
Non Hosted | 11.00

### Beer and House Wine Bar Selections

Domestic Beer  
Hosted | 5.00  
Non Hosted | 6.00

Imported Beer  
Hosted | 6.00  
Non Hosted | 7.00

House Wine  
Hosted | 7.00  
Non Hosted | 8.00

\*A full wine list is available upon request.



## ADDITIONAL INFORMATION

Chemicals known to the state of California to cause cancer, or birth defects or other reproductive harm may be present in food or beverages sold or served here.

Final guest count is due 5 business days prior to your event. If final guest count is not received, estimated count will be used as final guarantee.

The hotel will honor last minute requests for additional food & beverage to the best of its ability. If the actual attendance number is greater than the final guarantee the additional attendance will be charged an additional \$2.00 plus applicable service charge and taxes per person per meal service.

If the group provides less food and beverage revenue, it agrees to pay the Hotel the variance of the shortage, plus applicable service fees and taxes.

All food and beverage served at any functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises. Under no circumstances may food or beverages be removed from the property after a function. Any donations must be pre-arranged, and the items available to donate will be at the sole discretion of the Hotel, based on safe food handling guidelines.

All prices are subject to 23% service charge and 8.25% state sales tax.