

COURTYARD® Marriott

Courtyard Jacksonville Mayo Clinic 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



Healthy Start

Turkey canadian bacon, egg whites, spinach and havarti cheese on an english muffin. Served with fresh cut fruit. \$8.75

Sunrise Starter

Applewood smoked bacon, scrambled eggs and cheddar cheese on an artesian roll. Served with fresh cut fruit. \$8.75

Grab and Go

Choice of assorted cereal or yogurt, whole fruit and one cold or hot beverage. \$8.50

Bistro Choice

Assorted bread and pastries, fresh cut fruit, yogurt and orange juice. \$9.00



LUNCH



Turkey BLT

Turkey, lettuce, tomato, smoked applewood smoked bacon and mayo on sourdough bread. Served with bistro coleslaw and a choice of kettle chips or fresh cut fruit. \$11.00

Bistro Burger

8 oz burger served over lettuce, tomato, cheddar cheese, smoked applewood bacon and bistro sauce on a sesame seed bun. Served with bistro coleslaw and french fries. \$12.00

Chicken Caesar Salad

Grilled chicken breast over romaine lettuce, garlic croutons and fresh grated parmesan cheese. Served with creamy caesar dressing. \$13.00

Citrus Spinach Salad

Grilled chicken breast over spinach with quinoa brown rice, green onions, walnuts, cranberries and orange slices. Served with red wine vinaigrette dressing. \$13.00



DINNER



Herb Roasted Half Chicken

Succulent roasted half chicken served with bistro coleslaw and choice of french fries, side salad or sauteed vegetables. \$16.00

Rigatoni Pasta

Service with choice of italian sausage, crimini mushrooms or grilled chicken. Tossed with fresh spinach, cherry tomatoes and shaven parmesan cheese, accompanied with side salad. \$16.00

BBQ Ribs

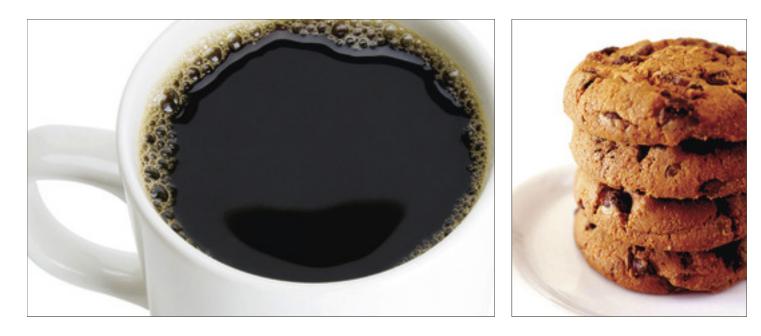
A half rack of fall off the bone ribs served with bistro coleslaw and choice of french fries, side salad or sauteed vegetables. \$16.00

Pan Seared Salmon Filet

A fresh filet of salmon, served with warm green beans and potatoes and finished with a mustard vinaigrette dressing. \$20.00



BREAKS



Wake Up

Regular and decaffeinated Starbucks coffee and assorted Tazo teas served with sweeteners, honey and creamer. \$6.00/person

Sweet Tooth

Fresh baked cookies and lemon pound cake served with assorted sodas and bottled water. \$9.00/person



RECEPTION



Hors D'Oeuvres Cold Light Selection

Choice of three items: Cheese and crackers tray, Fruit tray, Vegetable Tray, Deli Tray, Shrimp Cocktail, Chicken or Tuna Salad Finger Sandwiches \$14.95

Hors D'Oeuvres Cold Heavy Selection

Choice of five items: Cheese and crackers tray, Fruit tray, Vegetable Tray, Deli Tray, Shrimp Cocktail, Chicken or Tuna Salad Finger Sandwiches \$20.95

Hors D'Oeuvres Hot Light Selection

Choice of three items: Meatballs, Stuffed Mushrooms, Chicken Wings, Chicken Strips, Mozzarella Sticks, Jalapeno Poppers \$16.95

Hors D'Oeuvres Hot Heavy Selectio

Choice of five items: Meatballs, Stuffed Mushrooms, Chicken Wings, Chicken Strips, Mozzarella Sticks, Jalapeno Poppers \$22.95



ADDITIONAL INFORMATION

General Information and Policies

Food and beverages must be purchased and served by the hotel. Printed menus are for general reference and our event staff would be happy to customize menus to meet your needs. Menu pricing is per person and subject to change. Reception menu items require a minimum of a 10 person guarantee.

Service charges and tax

All Food and Beverage prices are subject to a 22% service charge and 7.0% state tax.

Shipping

If shipping materials to the hotel, please include the company/ group name, event manager and date of meeting on the package. The hotel can not assume responsibility for the damage or loss of merchandise for storage.

Eating raw and undercooked meats, seafood, poultry or eggs may increase the risk of food-borne illness.