



COURTYARD BANQUET BUFFET MENU PACKAGES

Enjoy the food that we're known for

30-40 guests

Cost + tax + 20% gratuity.

Venue includes: tables, chairs, chafing dishes, all service ware linens, napkins, china, glassware, silverware, 2 servers, set up and break down.

Please select one option

- 1. Buffet with One Entrée – One Salad – One Side
 - Chicken \$37.5 Beef \$39.5 Salmon \$41.5 Pasta \$35.5

- 2. Buffet with One Entrée - One Salad - Two Sides
 - Chicken \$39.5 Beef \$41.5 Salmon \$43.5 Pasta \$37.5

- 3. Buffet with Two Entrees – One Salad – One Side
 - Chicken & Beef \$42.5 Chicken & Salmon \$44.5 Beef & Salmon \$47.5 Pasta & Chicken \$40.5

- 4. Buffet with Two Entrees - One Salad – Two Sides
 - Chicken & Beef \$44.5 Chicken & Salmon \$46.5 Beef & Salmon \$48.5 Pasta & Chicken \$42.5

- 5. Buffet with Two Entrees – Two Salads – Two Sides
 - Chicken & Beef \$45.5 Chicken & Salmon \$47.5 Beef & Salmon \$49.5 Pasta & Chicken \$43.5

Salads

- Organic Baby Greens
- Sundried Tomato Caesar Salad
- Pan Asian Salad
- Chopped Salad
- Roasted Chicken Apple Salad
- Blueberry and Asiago Salad

Entrees

- Boneless Chicken Breast Stuffed with Mascarpone Cheese and Spinach
- Chicken Curry Casserole
- Boneless Chicken Breast – Select a Sauce
 - Creamy Sundried Tomato Cilantro Lime Chipotle Cream

- Sliced Beef Tri-Tip – with choice of sauce
- Tender Pork Tenderloin – with choice of sauce
- Filet Medallions (Additional \$7.00) – with choice of sauce

New Zealand Lamb Chops (Additional \$9.00) – with choice of sauce

Sauce Selections (Pork, Beef, Lamb)

- Blackberry Brandy Sweet Onion Balsamic Pomegranate Reduction Black Peppercorn

Sweet Peppered Mustard Glazed Salmon

Salmon with Saffron Cream Sauce

Roasted Vegetable Pasta

Pasta-less Vegetarian Lasagna

Creamy Sundried Tomato Over Bowtie Pasta

Additional Vegetarian Options Available Upon Request

Side Dishes

Long Grain Rice with Currants, Bell Pepper & Pecans

Choice of Red Roasted Potatoes

Garlic Mashed Potatoes

Green Beans with Pancetta & Portobello

Sautéed Vegetables

Quinoa with Vegetables

Cold Bowtie Pasta Salad with Arugula, Spinach & Sundried Tomatoes

Fresh Asparagus (Additional \$2.00)

Roasted Brussel Sprouts with Truffle Oil, Asiago, Bacon (Additional \$2.00)

Broccolini (Additional \$2.00)

Smoked Gouda Portobello Mac 'n Cheese-Roasted Red Bell, Spinach (Additional \$2.00)

Gorgonzola Garlic Potato Au Gratin (Additional \$2.00)

Wild Rice & Lentil Medley (Additional \$2.00)

Ask about Appetizers & Desserts

Beverage Station \$3.50 pp – choice of two

Passion Fruit Iced Tea (unsweetened)

House made Lemonade

Spa Water

Assorted Sodas

Hosted Beer & Wine Station – charged on consumption

Beer – select two

- Coors Light \$5
- Pacifico \$5
- Stone Delicious IPA \$6
- North Coast Scrimshaw Pilsner \$6
- Saint Archer White Ale \$6

White Wine – select one

- Pacific Bay Chardonnay \$25
- Joel Gott Chardonnay \$35
- La Crema Chardonnay \$40

Red Wine – select one

- Pacific Bay Cabernet Sauvignon \$25
- Twenty Rows Cabernet Sauvignon \$38
- Napa Cellars Cabernet Sauvignon \$50

Specialty Cocktails \$9 pp – choice of one

- Scratch Margarita
- Tiki Punch
- Spicy Watermelon Cooler
- Spiked Lavender Lemonade
- Spiced Whiskey Sour

Ask About Full Bar Packages