



YOUR MEETING. NO SMALL MATTER.

MEETING/EVENT MENU

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.

COURTYARDSM

BY MARRIOTT

Breakfast

THE CONTINENTAL BREAKFAST

Chef's choice of assorted pastries and
Breakfast breads.
Sliced fresh seasonal fruit
Assorted Juices
Coffee and Hot Teas

\$9/ per guest

THE UPGRADED CONTINENTAL

Chef's choice of assorted pastries and
Breakfast breads.
Bagel's and cream cheese
Sliced fresh seasonal fruit
Assorted Juices
Assorted Yogurts
Coffee and Hot Teas

\$11/ per guest

ALL AMERICAN BREAKFAST TABLE

Fresh scrambled eggs
Country style potatoes
Chef's choice of breakfast meat
Sliced white and wheat breads
Sliced fresh seasonal fruit
Assorted Juices
Coffee and Hot Tea

\$14/ per guest

OATMEAL BAR

Oatmeal with brown sugar, raisins
and walnuts (10 person minimum)

\$6/ per person

CREATE YOUR OWN WAFFLE BAR

Chef's homemade waffle batter
With seasonal fresh fruit topping
Whipped cream
Maple syrup or Chef's choice of homemade syrup

\$12/ per guest

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Breaks

RE-ENERGIZER BREAK

Assorted Cookies
Assorted candy and energy bars
Assorted sodas and bottled water
Coffee and Hot Teas
Assorted Energy Drinks,

\$10/ per guest

NACHO BREAK

Crisp tortilla chips
Jack, cheddar cheese and nacho sauce
Diced tomato and green onion
Served with guacamole, salsa & sour cream
Assorted Sodas and Bottled Water

\$12/per guest

BUILD YOUR OWN BREAK

Veggies with Ranch Dressing
Fruit Kabobs
Crispy tortilla chips with salsa and guacamole
Spinach and artichoke dip
Whole fresh fruit
Assorted Sodas, Bottle Water and Coffee

\$12/ per guest – choose 2

\$16/ per guest – choose 3

COURTYARDSM

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LUNCH

BISTRO CHOICE

Choose one (1) sandwich or salad:

Turkey BLT

Chicken Caesar Wrap

Little Gem Caesar wrap with or without Chicken

Chips

Chef's choice of dessert

Assorted Sodas and Bottle Water

\$14/ per guest for 1 item

\$16/choose one sandwich and salad

SOUTHERN TABLE

Chef's style Chicken Fried Steak

Chef's style Chicken Fried Chicken

Mashed Potatoes

Brown Sugar and Bacon Green Beans

Salad

Roll

\$14/ per guest - choose 1

\$16/ per guest - choose 2

BBQ CHICKEN

BBQ Chicken Leg Quarter

Scalloped Potatoes

Corn Cobbett's

Sweet Cornbread

\$16/per guest

DELI TABLE

Roasted turkey breast, roast beef and sliced ham

Swiss and White Cheddar

Assorted breads

Chef's hand crafted soup or fresh salad

Assorted chips

Chef's selection of dessert

\$16/ per guest

Southern Fried Chicken

Fried Chicken (3 pc)

Mashed potatoes

Whole kernel corn

Honey Biscuits

Creamy gravy

\$17.50/per guest

CAMPESINO PLATE

Carne Guisada (Guiso)

Spanish rice

Charro Beans

Homemade Hot Sauce

Pico de Gallo

Flour or Corn Tortillas

\$17.50/per guest

COURTYARD[®]

BY MARRIOTT

Dinner

SOUTH OF THE BORDER TABLE

Chicken & Beef Fajitas mixed with onions
and bell pepper
Refried Beans
Spanish rice
Served with sour cream
Warm flour tortillas
Super Guacamole
Pico de Gallo

\$20/ per guest – choose 1

\$22/per guest - combination

WEST TEXAS BBQ PLATE

Chef's Style Smoked Brisket
BBQ Sausage
All American Potato Salad
Baked Beans
Corn Cobbett
Sweet Cornbread
Relish Tray

\$22/ per guest

SURF & TURF

6 oz. Ribeye Steak (cooked to medium)
Breaded Shrimp
Baked Potatoes
Grilled Asparagus
Grilled Texas Toast

\$24/per guest

ITALIAN TABLE

Chef's style Spaghetti
Chef's style Baked Ziti
Chef's style Lasagna
Green Beans
Tossed green salad
Garlic bread

\$14/per guest choose 1

\$16/per guest choose 2

BLUE PLATE SPECIAL

Meatloaf
Macaroni & Cheese
Green Beans Almandine
Hot Rolls

\$16.50/per guest

COURTYARD[®]

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Trays

Cubed cheese tray serves 20-25 people-- **\$35.00**

Seasonal Fruit Tray serves 20-25 people- **\$30.00**

Chef's Choice Sandwich Party Tray serves 18-20 people **\$26.00**

Croissant Chicken Salad Tray serves 18-22 people- **\$26.00**

Chef's Choice Tray- Jalapeno Poppers, Deep Fried Brussel Sprouts, Buffalo Cauliflower, Spicy Shrimp

Guacamole Bites - **\$30.00**

Assorted Brownie Tray 12 ct - **\$10.00**

Cookie Tray 12 ct- **\$10.00**

Dessert

Carrot Cake- **\$3.50 per slice**

Chocolate Cake- **\$3.50 per slice**

Red Velvet Cake - **\$3.50 per slice**

Cheesecake with or without seasonal fruit topping- **\$3.50 per slice**

Assorted Mini Cheesecake Bites- **\$1.50 per bite**

Drink Station

Water Station- **complementary**

Coffee Station - **\$35.00/per urn with set up**

Tea Station- **\$25.00/per set up**

Assorted Soda- **\$1.50 per Soda**

Energy Drinks- **\$2.50 per can**

Bottled Water- **\$2.00/per bottle**