



COURTYARD UPPER EAST SIDE 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.

We look forward to planning something together soon.

The Courtyard® Events Team

BREAKFAST



sunrise breakfast buffet I

chilled orange juice and apple juice
freshly brewed coffee and decaffeinated coffee
selection of teas
assorted mini pastries includes mini bagels
fruit preserves, cream cheese and butter
\$29

sunrise breakfast buffet II

chilled orange juice and apple juice
freshly brewed coffee and decaffeinated coffee
selection of teas
"market style" cut fresh fruit and berries
assorted flavored yogurt with granola
assorted mini pastries includes bagels
fruit preserves, cream cheese and butter
\$38

BREAKFAST



full american buffet

chilled orange juice and apple juice
freshly brewed coffee and decaffeinated coffee
selection of teas
"market style" cut fresh fruit and berries
assorted flavored yogurt with granola
assorted mini pastries includes mini bagels
fruit preserves, cream cheese and butter
farm fresh scrambled eggs
morning breakfast potatoes
smokehouse bacon and country sausage links
(turkey bacon available)

\$48

BREAKS



sweet, salty, and savory

freshly baked cookies and brownies
sweet and savory mixed nuts
veggie chips, potato chips
kettle corn and popcorn
\$27

healthy

pita bread with assorted hummus
vegetable crudites
granola squares, fruit and nut trail mix
seasonal whole fruit
\$23

coffee

freshly brewed coffee and decaffeinated coffee
and selection of teas
\$11

drinks

regular & diet cola
bottled water
\$6

LUNCH



sandwiches and wraps

prepared sandwiches | choose three items
grilled chicken breast on a Panini w/ arugula & mozzarella
dilled tuna salad semolina bread
pinwheel of turkey with arugula and tomato & mayo
roast beef pinwheel with horseradish cream
honey maple turkey on seven grain bread
grilled zucchini and eggplant w/roasted pepper, goat cheese & balsamic
black forest ham with swiss on sourdough w/lettuce, tomato & mayo
green salad, blistered tomatoes, cucumbers, red onions and red wine vinaigrette
served with cookies and brownies

upgrade sandwich selections to baguettes | \$4
\$25

deli buffet platter

"make your own" sandwiches includes:
traditional italian and american cold cuts
green salad, blistered tomatoes, cucumbers, red onions, and red wine vinaigrette
assorted artisan breads and rolls, potato chips
array of pickles, olives, roasted peppers, lettuce, sliced tomato, sliced onion and pickles
swiss, muenster & american cheeses
condiments of mayonnaise, honey mustard, pesto and creamy horseradish
served with cookies and brownies
\$52

LUNCH



enhancements

salads | choose one
orzo salad
caesar salad
potato salad
\$10

enhancements

sandwiches | choose one
prosciutto cotto fontina cheese with sundried
tomato pesto in a spinach wrap
flank steak with gruyere cheese
on a semolina baguette
smoked salmon on pumpernickel bread
\$15

enhancements

desserts | choose one
mini cupcakes
panacotta
mini tiramisu
fruit skewers
\$7

LUNCH



grab and go lunch box

bottled water
potato chips
chocolate chunk cookie
whole fresh fruit
choice of sandwich:
grilled chicken panini
grilled vegetable wrap
apple smoked turkey wrap
choice of salad:
confetti cole slaw
cucumber dill salad
multi bean salad

\$32

LUNCH



hot buffet

lunch includes artisan bread and sweet butter,
freshly brewed coffee and decaffeinated
coffee, selection of teas

salads | choose two
pasta primavera salad
bow tie pasta with asparagus
and sundried tomato
baby spinach, red onion
and mushroom with balsamic
cannellini beans and plum tomatoes
tropical fruit salad
vermicelli rice noodles
with peanut ginger soy honey dressing

\$68

hot buffet lunch cont'd

entrees | choose two
lemon chicken francaise
braised pork chops
grilled salmon with lemon and garlic
lasagna pomodoro
penne alla vodka

vegetables | choose one
carrots and peas with dill
grilled vegetables
broccoli with garlic and oil
roasted potatoes

dessert | choose two
mini tiramisu cups
assorted cookies and brownies
new york cheesecake
mini desserts including chocolate
covered strawberries, mini cannoli, and mini
fruit tart

DINNER



hot buffet

dinner includes artisan bread and sweet butter,
freshly brewed coffee and decaffeinated
coffee, selection of teas

salads | choose two
vegetable primavera salad
bow tie pasta with asparagus
and sundried tomato
baby spinach, red onion
and mushroom with balsamic
grilled corn peppers and onions
with lemon juice
cannellini beans and plum tomatoes
tropical fruit salad
vermicelli rice noodles with peanut ginger soy
honey dressing
field greens with blue cheese and bacon

\$68

hot buffet cont'd

entrees | choose two
chicken cacciatore
lemon chicken francaise
beef brisket
braised lamb shank
braised short ribs
grilled red snapper
grilled salmon with lemon and garlic
lasagna pomodoro
penne alla vodka
manicotti

vegetables | choose one
carrots and peas with dill
grilled vegetables
broccoli with garlic and oil
roasted potatoes

DINNER



desserts

desserts | choose two
mini tiramisu cups
red velvet cupcakes
assorted cookies and brownies
new york cheesecake
mini desserts including chocolate
covered strawberries, mini cannoli, and mini
fruit tart

RECEPTION



hors d'oeuvres

pot stickers (\$24 per dozen)
mini crabcakes (\$60 per dozen)
mini arancini (\$30 per dozen)
puff pastry bites (\$20 per dozen)
filet mignon toasts (\$33 per dozen)
seared tuna (\$30 per dozen)

artisan cheese signature display

Serves 15-20 people

brie, stilton, camembert, St. Andre manchego,
secret de scey garnished w/dried fruit, nuts & fresh
berries served w/crackers & sliced baquette
\$125

crudite signature display

Serves 15-20 people

baby carrots, cauliflower, celery, broccoli,
asparagus, grape tomatoes, and tri-colored
peppers served with a mustard dill dipping sauce
\$80

middle eastern signature display

Serves 15-20 people

hummus, taramasalata, tzatziki, feta cheese,
kalamata olives served with plain pita
\$88

TECHNOLOGY



these audio visual items can be offered in house based on availability

additional audio visual offerings are available through a third-party provider, please contact hotel for pricing

flip chart	\$40
extension cord	\$10
power strip	\$15
polycom phone	\$200
lcd projector	\$350 daily
mobile av cart with built-in power supply, lcd	\$45 daily
7' x 7' white screen	\$50 daily
microphone (1) & speaker system	\$215



ADDITIONAL INFORMATION

The Courtyard by Marriott, Upper East Side provides catering for all events through Agata & Valentina, a family-owned Upper East Side institution since 1993. Agata & Valentina was born of a passion for fine foods from Sicily, Italy, and around the globe, which drives a desire to share the absolute highest quality products and authentic hand-made prepared foods and pastries with their customers.

** All food & beverage menu pricing is based on a minimum order of fifteen (15) people**

Additional fees will be incurred on parties smaller than fifteen (15) people.

Meal prices are per person unless otherwise noted

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 14.875% and administrative fee (currently 22%) in effect on the date(s) of the event. This administrative fee is used to cover personnel, administrative or other costs. The administrative charge is NOT a gratuity.

An additional labor/set up fee of up to \$80.00 per day will be charged for all meetings.

Menus are for general reference and we can customize a menu to meet your specific needs. Menu pricing and offerings are subject to change.

Please contact the hotel sales office for more information.

Hotel must authorize any Food and beverage purchased outside of the hotel's menu and this may be subject to a 25% outside catering fee.