

ST. PAUL WOODBURY
CATERING MENU





WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you are 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 will 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 TABLES

All tables served with freshly brewed Starbucks regular and decaffeinated coffee, Tazo tea, orange, apple, and cranberry juices. All tables based on 60 minutes of continuous service and priced per attendee. Additional per attendee fee for guarantees less than 15 people.

CONTINENTAL BREAKFAST

- Assorted pastries
- Assorted muffins
- Seasonal fresh cut fruit

FRESH START

- Build-your-own yogurt parfait with yogurt, crunchy granola, and blueberries
- Oatmeal with brown sugar, blueberries, dried cranberries, and milk
- Seasonal fresh cut fruit
- Bagels with cream cheese

ALL AMERICAN

- Assorted muffins and pastries
- Seasonal fresh cut fruit
- Scrambled eggs, cheese, and salsa
- Smoked bacon and sausage links
- Bistro potatoes

EXECUTIVE BREAKFAST

- Assorted muffins and pastries
- Seasonal fresh cut fruit
- Build-your-own yogurt parfait with yogurt, crunchy granola, and blueberries
- Oatmeal with brown sugar, blueberries, dried cranberries, and milk
- Ham and cheese scrambled eggs
- Smoked bacon and sausage links
- Bistro potatoes

BREAKFAST ENHANCEMENTS

May be added to any breakfast buffet-charges based per person.

- Oatmeal with brown sugar, blueberries, dried cranberries, and milk | GF
- Yogurt, crunchy granola and blueberries
- Buttermilk pancakes, butter, and syrup
 - Choose from blueberry, strawberry, banana, or chocolate chip
- Thick-cut french toast | GF
- Smoked bacon, sausage links or country ham
- Seasonal fresh cut fruit
- Cereal and milk
- Buttermilk biscuits and sausage gravy
- Scrambled eggs with build-your-own toppings | GF

BREAKS

All break packages are priced for 30 minutes of continuous service and prices are listed per attendee unless otherwise noted.

POWER UP | GF

- Individual greek and regular yogurts, fresh cut fruit, and granola bars

COOKIE MONSTER

- Chocolate chip, oatmeal raisin, sugar, peanut butter cookies, plain and peanut M&M's, and individual cartons of milk

RECHARGE

- Classic hummus with pita chips, sliced carrots, and celery with mixed nuts

CHIP IN

- Golden potato chips with french onion dip, pita chips, hummus, and tortilla chips with salsa

BALL PARK DREAMS

- Fresh soft pretzels with queso and warmed dijon mustard, cracker jacks, and assorted popcorn

À LA CARTE

- Assorted individual low fat and greek yogurts
- Fresh berries, granola, and yogurt parfait
- Assorted granola bars
- Individual bags of chips
- Assorted candy bars

SALTY SNACKS

Each item serves 15 people.

- Mixed nuts
- Sweet and spicy snack mix
- Pretzels
- Chef's trail mix with dried fruit, nuts, and chocolate
- Assorted popcorn

BAKERY

- Fudge brownies
- Lemon crumb dessert bars
- Chocolate chip cookies
- Peanut butter cookies
- Oatmeal raisin cookies

BEVERAGES

Charged on consumption.

- Starbucks fresh brewed regular and decaffeinated coffee
- Tazo teas
- Lemonade
- Iced tea
- Nestle hot cocoa and all the fixings
- Pepsi products including pepsi, diet pepsi, sierra mist, mountain dew, diet dew, and aquafina bottled water
- Milk carton
- Red bull
- Gatorade
- San pellegrino water 200ml

BOXED LUNCHESES

All boxed lunches are served with an individual bag of chips, piece of whole fruit, chocolate cookie, pickle, and a bottle of water. All sandwiches are served with lettuce, tomato, red onion, mustard, and mayo on the side.



SANDWICHES

TRIPLE DECKER CLUB SANDWICH

- Ham, turkey and bacon served on multigrain bread

CHICKEN SALAD SANDWICH

- Chef prepared chicken salad served on a croissant

TUNA SALAD SANDWICH

- Chef prepared tuna salad served on multigrain bread

DELI-STYLE TURKEY

- Turkey and swiss cheese served on multigrain bread

DELI-STYLE HAM

- Ham and cheddar cheese served on multigrain bread

SALADS

ITALIAN CHOPPED

- Mixed greens tossed with salami, pepperoni, mozzarella, tomatoes, red onion, croutons, balsamic vinaigrette, and italian dressing served with chef select roll

SOUTHWEST

- Mixed greens tossed with black beans, roasted corn and red peppers, topped with tortilla strips, and served with western dressing
- Add grilled chicken breast for additional charge

CLASSIC CAESAR

- Romaine lettuce tossed with croutons, shredded parmesan, and caesar dressing
- Add grilled chicken breast for additional charge

PLACED APPETIZERS

Each item is priced per 25 pieces unless noted.



TOMATO BASIL BRUSCHETTA

- Chopped tomatoes, red onion, and basil pesto served on crostini topped with parmesan cheese

DEVILED “BACON + EGGS”

- Halved deviled egg topped bacon crumbles

ASSORTED FLATBREADS

- Pesto prosciutto with roasted tomatoes and ricotta
- Margherita with roasted tomatoes, basil and mozzarella
(choose one per order of 25)

CHICKEN WINGS

- Bone-in wings tossed with house made hot honey garlic, barbeque, or buffalo sauce, and served with celery, ranch, and bleu cheese dressing
(choose one flavor per order of 25)

MEATBALLS

- Tender meatballs served your way: with italian or barbeque sauce
(choose one flavor per order of 25)

BUFFALO CHICKEN BLEU CHEESE DIP

- Served warm accompanied by tortilla chips, carrots, and celery sticks

WARM PRETZEL STICKS

- Warmed bavarian pretzel sticks served with beer cheese and hot mustard dip

SAUTÉED STEAK BITE SATAY

- Skewered steak bites, served medium, with house made bleu cheese

CHEESE DISPLAY

- Imported and domestic cheese accented with fresh fruit garnish, crackers, and sliced baguette

CHARCUTERIE DISPLAY

- Imported and domestic cheeses, cured meats, accented with fresh fruit garnish, crackers, and sliced baguettes

VEGETABLE CRUDITE

- Fresh cut vegetables served with dipping sauce



LUNCH TABLES

All tables include lemonade, iced tea, and water.

All tables based on 60 minutes of continuous service and priced per attendee.

AMERICAN BURGER BAR

- Salad of mixed greens, tomatoes, red onions, croutons, balsamic vinaigrette, and bleu cheese dressing
- Choice of ground beef patty, turkey burger, chicken breast, or portabella mushroom cap for burger
- Gruyere cheese, pepper jack cheese, cheddar cheese, lettuce, tomato, sautéed mushrooms, onion, aioli, ketchup, mustard, and thousand island dressing
- French fries
- Potato salad
- Baked beans
- Lemon crumb dessert bars or assorted cookies

A TOUR THROUGH ITALY

- Italian chop salad-salami, pepperoni, mozzarella, tomatoes, red onion, crouton, balsamic vinaigrette, and italian dressing
- Pastas: whole grain spaghetti with house made red sauce, and penne pasta with grilled chicken breast, diced tomatoes, and house made alfredo sauce
 - Add meatballs- \$3
- Garlic toast
- Tiramisu

ADD SOUP TO ANY TABLE

- Homemade tomato basil
- Creamy chicken wild rice
- Chicken tortilla
- Wisconsin beer cheese

SOUTHWEST TABLE

- Southwest salad made with mixed greens and tossed with black beans, roasted corn, and red peppers, topped with tortilla strips and served with western dressing
- Choice of two:
 - Pulled chicken, pulled pork or seasoned ground beef
- Variety of corn, flour, and hard shell tortillas
- Lettuce, tomatoes, cheddar cheese, and onions
- Guacamole and sour cream
- Tri-colored tortilla chips and salsa
- Spanish rice
- Raspberry or dulce de leche cheesecake chimichangas

LEMON PEPPER CHICKEN

- Caesar salad made with romaine lettuce and tossed with croutons, shredded parmesan, and caesar dressing
- Lemon pepper grilled chicken breast
- Sautéed broccoli and wild rice pilaf
- Baby red mashed potatoes
- Green bean almondine
- Warm rolls
- Lemon crumb or chocolate chunk dessert bars

BUILD YOUR OWN DINNER TABLE

All tables include lemonade, iced tea, and water.

All tables based on 60 minutes of continuous service and priced per person.



SALAD (CHOOSE ONE)

- Caesar salad
- Mixed green salad
- Caprese salad
- Southwest salad

ENTRÉE (CHOOSE ONE)

- Pecan chicken breast, piccata chicken breast, or lemon pepper chicken
- Sautéed steak medallions with red wine sauce or peppercorn roasted beef tenderloin
- Balsamic roasted pork tenderloin or applewood bacon wrapped pork tenderloin
- Honey garlic glazed salmon or pan-fried walleye

SECOND ENTRÉE CHOICE

Add on one of the following for an additional fee:

- Chicken
- Beef
- Fish

SIDES (CHOOSE TWO)

- Roasted root vegetables
- Roasted asparagus
- Roasted brussel sprouts
- Roasted glazed carrots
- Green bean almondine
- Roasted broccoli
- Marinated mushrooms
- Penne pasta with alfredo sauce
- Whole wheat spaghetti with marinara sauce
- Garlic mashed baby reds
- Oven roasted baby reds
- Wild mushroom risotto
- Wild rice pilaf
- Israeli cous cous

DESSERT (CHOOSE ONE)

- Flourless chocolate torte with raspberry glaze
- Cheesecake with strawberry and mint
- Carrot cake

PLACED APPETIZERS

Each item is priced per 25 pieces unless noted.



BUILD YOUR OWN SUNDAE

- Vanilla ice cream
- Bananas, strawberries, and pineapple
- Whipped cream, chocolate, and caramel sauce
- Crushed cookies, M&M's, and cherries

FLOURLESS CHOCOLATE TORTE

- Rich truffle torte served with raspberry sauce

CARROT CAKE

- Sliced carrot cake with cream cheese icing

CHEESECAKE

- Cheesecake topped with fresh strawberries and mint

DESSERTS BY THE DOZEN

- Fudge brownies
- Lemon crumb dessert bars
- Chocolate chip cookies
- Peanut butter cookies
- Oatmeal raisin cookies



ALCOHOLIC BEVERAGE SERVICE

In accordance with Minnesota liquor laws, attendees must be 21 years or older to consume alcoholic beverages. Courtyard by Marriott St. Paul-Woodbury reserves the right to refuse service to any guest.

TAXES AND FEES

All food and beverage is subject to a 20% service fee plus a 7.125% sales tax. All tax and service fees are subject to change without notice.