



COURTYARD[®] Marriott[®]

Dinner

Courtyard Oxford
305 Jackson Ave East
Oxford, MS 38655
662-638-6014

Dinner

Plated Entrees

*All Plated Entrees include Fresh Baked Rolls & Butter, House or Caesar Salad,
Starch & Vegetable du Jour, Water and Iced Tea*

Bruschetta Chicken

Pan Seared Chicken Breast stuffed with Sun-Dried Tomatoes, Spinach & Feta Cheese topped
with Pesto Cream Sauce

14oz New York Strip

Grilled Hand Cut New York Strip with Cabernet Peppercorn Demi Glaze

Chicken Cordon Bleu

Pan Seared and Lightly Breaded Chicken Breast stuffed with Prosciutto Ham & Swiss Cheese,
drizzled with a Dijon-Thyme Sauce

BBQ Shrimp

New Orleans style BBQ Shrimp with Tasso Corn Bread Pudding

Land & Sea

4oz Salmon with Lemon-Dill Aioli paired with a 4oz Aged Grilled Beef Tenderloin Béarnaise

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Sausage & Pepper Rigatoni

Rigatoni Pasta Tossed with Tomato Basil Sauce, Andouille Sausage, Sautéed Mushrooms & Roasted Peppers

**Starch and Vegetable du Jour not included*

GRL Shrimp & Grits

Gulf Shrimp and Cheese Grits drizzled with Tasso Cajun Cream Sauce

**Starch and Vegetable du Jour not included*

Grande Filet

10oz Hand Cut Aged Tenderloin topped with Béarnaise

Stuffed Beef Tenderloin

Hand Cut Beef Tenderloin Filled with Homestyle Cornbread Stuffing complete
with Rosemary Balsamic Glaze

**Market Price*

Desserts

New York Style Cheesecake

Pecan Pie

Chocolate Cake

Peach Cobbler

Bread Pudding

Crème Brulee

Dinner

Build Your Own Buffet

Buffet includes Mixed Green Salad, Rolls & Butter, Water & Iced Tea

** A Minimum of 25 people*

Choice of One, Two or Three Entrees

Chicken Piccata

Marinated Flank Steak

Southern Fried Catfish & Hushpuppies

Herb Roasted Chicken Fricassee

Coffee Crusted Pork Tenderloin

New Orleans BBQ Shrimp with Tasso Cornbread Pudding

Honey Glazed Ham

Pasta Primavera with White Wine Butter Sauce

Lemon Dill Salmon

Choice of Two

Seasonal Vegetable Medley

Green Bean Almandine

Asparagus

Braised Collard Greens

Steamed Broccoli & Cauliflower

Glazed Carrots

Tomato Cucumber Salad
(Seasonal)

Choice of One

Mushroom Risotto

Garlic Mashed Potatoes

+2 loaded

Pasta Salad

Cheese Grits

Macaroni & Cheese

Dirty Rice

Reception

Appetizers & Displays

Hot Tray Passed Hors D'oeuvres - per person

- Petite Crab Cakes with Remoulade
- Coconut Shrimp with Sweet Thai Sauce
- Chicken Satay Skewers
- Petite Quiche Lorraine
- Duck Confit with Marmalade
- Bacon Wrapped Gulf Shrimp
- Beef & Mushroom Crostini with Tarragon and Truffle Oil
- Spinach & Artichoke stuffed Mushrooms
- Tomato & Basil Bisque Shooters

Cold Tray Passed Hors D'oeuvres - per person

- Tomato & Basil Bruschetta
- Caprese Salad Skewers
- Cucumber & Salmon Mousse Canape
- Goat Cheese Deviled Eggs
- Smokey Turkey Pinwheels
- Chicken Salad en Bouche
- Shrimp Salad Profiteroles
- Balsamic Strawberry & Brie Canape

Hors D'oeuvres Displays - per person

- Vegetable Crudités with Buttermilk Ranch Dip
- Sliced Fruit, Cheeses & Crackers
- Smoked Salmon and Accompaniments
- Iced Jumbo Shrimp with Cocktail Sauce
- Baked Brie Encroute with Honey & Berries
- Antipasto & Hummus
- Oyster Shooters with Cocktail Sauce

Reception

Stations & Bars

Fajita & Taco Bar

Shrimp & Grits Bar

Mashed Potato Bar

Biscuit Bar

Ice Cream Bar

Live Action

Dual Pasta Station

Carving

Includes Rolls & Butter

Whole Honey Baked Ham

Herb Roasted Turkey Breast

Bronzed Pork Tenderloin

Rosemary Prime Rib

Beef Tenderloin

Steamship Round of Beef (Serves 60-250 Guests)

\$50 Chef/Carving fee

Bar

Beer

Domestic

Bud Light, Budweiser, Miller Lite, Coors Light, Michelob Ultra

Import

Corona, Heineken, Stella Artois, Samuel Adam's Boston Lager, Blue Moon, Sierra Nevada, Lazy Magnolia Southern Pecan

Liquor

Tier 1

Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Jose Cuervo Tequila, Jim Beam Bourbon, Dewar's Scotch Whisky

Tier 2

Absolute Vodka, Tanqueray Gin, Captain Morgan Rum, Tito's Tequila, Jack Daniel's Bourbon, Jameson Irish Whisky, Johnnie Walker Red Scotch Whisky

Tier 3

Grey Goose Vodka or Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Patron Tequila, Maker's Mark Bourbon
Crown Royal Whisky

House Wines

Woodbridge *Chardonnay, Pinot Grigio, Merlot, Cabernet*

Beringer *White Zinfandel*

Premium Wines

Clean Slate *Reisling*

Brancott *Sauvignon Blanc*

Estancia *Cabernet & Merlot*

Alamos *Malbec*

Chateau St. Jean *Chardonnay*

La Crema *Pinot Noir*

Robert Mondavi *Merlot*

Cash, Hosted and Open Bar options available

Cash Bars have a minimum of \$300

Bartender/Set up fee- \$50

Drink Dispenser

Premium Drink Dispenser

Serves 75-90pp