

EVENT MENU

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Welcome...

Welcome to The Courtyard Banquets. Let our professional event planners help you coordinate your next event. We offer a wide array of options ranging from simple continental breakfasts to formal sit down dinners. The following pages list our options for breakfast, room rentals, buffets, entrees, cocktail parties, and enhancements. Our talented staff can also customize a menu or package to fit all your needs.

With over 30 years of experience serving the western suburbs and a long list of satisfied customers, you can feel confident that your function will be a success.

Notes		

Breakfast

CONTINENTAL BREAKFAST requires 35 or more guests

- Assorted Mini Muffins
- Toast & Croissants
- Jelly, Jams & Peanut Butter
- Juices

- Fresh Seasonal Fruit
- Yogurt Parfait
- Coffee & Tea

Monday - Thursday	FRIDAYS & SUNDAYS	SATURDAYS
17.95	18.95	20.95

BREAKFAST BUFFET requires 50 or more guests

- Scrambled Eggs
- Biscuits with Country Sausage Gravy
- Sausage Links
- Corned Beef Hash
- Fresh Fruit
- Coffee & Tea

- Home-Style Potatoes
- Bacon
- Honey Baked Ham
- French Toast
- Yogurt Parfait
- Juice & Milk

Monday - Thursday Fridays & Sundays Saturdays 21.95 23.95 24.95

Room Rental

2 hour minimum

HOURLY RATES

East Room up to 110 guests	150 / hour
Center Room up to 140 guests	170 / hour
West Room up to 200 guests	250 / hour
Center & West Rooms up to 350 guests	400 / hour

A LA CARTE ITEMS

Iced Water	Complimentary
Bottled Water	2.50 / bottle
Cans of Pop	3.00 / can
Coffee	60 / Gallon
Trail Mix almonds, peanuts, cashews, M&Ms, raisins	15.00 / pound
Small Fruit Tray feeds 50-60	100.00 / tray
Large Fruit Tray feeds 120-150	150.00 / tray
Small Vegetable & Cheese Tray feeds 50-60	120.00 / tray
Large Vegetable & Cheese Tray feeds 120-150	180.00 / tray

Restrictions apply for outside food brought in. Pricing applies for events booked Monday - Thursday. Contact us for weekend pricing.

Buffets

TRADITIONAL

- Fresh Mixed Salad Greens
- Pasta Vegetable Salad
- Cucumber Salad
- Roasted Potatoes, Garlic Mashed Potatoes or Mashed Potatoes with Gravy
- Baked or Fried Chicken
- Tender Roast Sirloin of Beef or Roast Loin of Pork
- Mostaccioli with Meat Balls or Italian Sausage
- Steamed Seasonal Vegetables

	Monday - Thursday	FRIDAYS & SUNDAYS	SATURDAYS
LUNCH	26.25	28.25	34.75
DINNER	30.25	36.75	41.75

CLASSIC GOURMET

- Fresh Mixed Salad Greens
- Pasta Vegetable Salad
- Cucumber Salad
- Table Carved Prime Rib, & Honey Baked Ham
- Baked or Fried Chicken
- Mostaccioli with Meat Balls or Italian Sausage
- Steamed Seasonal Vegetables
- Roasted Potatoes, Garlic Mashed Potatoes or Mashed Potatoes with Gravy

	Monday - Thursday	FRIDAYS & SUNDAYS	SATURDAYS
LUNCH	28.75	31.25	38.75
DINNER	33.25	39.25	44.50

MEDITERRANEAN

- Caesar Salad
- Italian Pasta Salad
- Italian Beef Pizzaiola Cooked in a Tomato Sauce
- Roasted Red Potatoes with Rosemary

- Tomato, Onion & Cucumber Greek Salad
- Greek Chicken Breast with Lemon & Oregano
- Crab Meat Pasta Primavera
- Steamed Seasonal Vegetables

	Monday - Thursday	FRIDAYS & SUNDAYS	SATURDAYS
LUNCH	28.25	29.75	35.50
DINNER	31.75	37.50	43.75

MEXICAN

- Fresh Mixed Greens
- Pico De Gallo
- Tortilla Chips & Salsa
- Chicken Verde and Bistecca a la Mexicana
- Refried Beans

- Tomato, Onion & Cucumber Salad
- Jalapeño Peppers
- Corn Tortillas
- Mexican Rice
- Corn with Chiles

	Monday - Thursday	FRIDAYS & SUNDAYS	SATURDAYS
LUNCH	26.25	28.25	34.75
DINNER	30.25	36.75	41.75

All buffets include Fresh Baked Breads with Butter (excluding the Mexican Buffet) and Ice Cream *or* Sherbert. Coffee and Tea will be served at the end of the meal.

Entrées

		DAY - RSDAY		AYS & DAYS	SATUI	RDAYS
BEEF	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER
Roast Prime Rib with Au Jus 12 ounces roasted to perfection and served with home-made au jus	28.25	35.75	30.75	41.00	36.00	45.50
Chef's Thick Cut Prime New York Strip Steak	29.50	35.00	32.00	42.50	37.50	47.25
Roast Sirloin of Beef Tender slices of seasoned beef with au jus	25.75	33.00	28.00	37.50	32.50	41.25
Thick Cut Filet Mignon	29.50	37.00	32.00	42.50	37.50	47.25
Prime Top Sirloin Steak 8 ounce steak served with a French demi-glace	27.50	35.00	30.00	39.75	34.75	44.00
Poultry						
Broiled Breast of Chicken Reganati Double breast of chicken with our signature lemon oregano glaze	25.50	32.75	27.75	37.00	32.00	40.75
Broiled Breast of Chicken Marsala Double breast of chicken with mushrooms and Marsala wine	25.50	32.75	27.75	37.00	32.00	40.75
Chicken Florentine Double breast of chicken with spinach and the perfect blend of cheeses	25.50	32.75	27.75	37.00	32.00	40.75
SEAFOOD						
Salmon Filet with Dill Sauce Center cut filet topped with a dill & cream sauce	28.25	35.75	30.75	40.75	35.75	45.25
Pork						
Roast Loin of Pork Slow roasted pork with mashed potatoes & gravy	26.75	34.00	29.00	38.75	33.75	42.75
Boneless Center Cut Pork Chop Char broiled pork chops with natural jus	27.00	34.25	29.25	39.25	34.25	43.25
COMBINATIONS						
Filet Mignon and Breast of Chicken	29.75	37.50	32.50	43.00	38.00	47.75
Roast Sirloin of Beef and Breast of Chicken	26.25	33.25	28.25	37.75	32.75	41.75
Roast Loin of Pork and Breast of Chicken	26.25	33.25	28.25	37.75	32.75	41.75
Prime Top Sirloin Steak and Breast of Chicken	27.00	34.25	29.25	39.25	34.25	43.25
Filet Mignon and Salmon Filet	30.25	38.00	33.00	43.75	38.75	48.75
Signature Trio - Our Chef's Specialty						
Filet Mignon, Chicken Breast and Three Jumbo Shrimp	32.00	40.00	36.00	46.25	41 .25	51.75

All entrées include a Fresh Tossed Salad, Potatoes *or* Rice Pilaf, Steamed Vegetables, Fresh Baked Breads with Butter, Ice Cream *or* Sherbert. Coffee and Tea will be served at the end of the meal.

Enhancements

OTHER ENHANCEMENTS

AV Equipment (see preferred vendor packages for pricing)

Chair Covers with Ties

7.00 / chair and up

Colored Floor Length Table Cloths

Specialty Linen Napkins

25.00 / table and up

3.00 / person and up

Decorative Table Centerpieces 25.00 / table and up

European Sweet Table 7.00 / person and up
Fresh Fruit Assortment 3.50 / person and up

European Sweet & Fruit Table 10.00 / person and up

Add Soup to any Entrée 4.00 / person

Split Entrée Charge 2.50 / person

Bartender Fee (per bartender with cash or tab bar) 100.00 / bartender

Unlimited Soda (four hours) 5.00 / person

Non-Alcoholic Punch (during cocktail hour) 2.75 / person

Alcoholic Punch (during cocktail hour) 7.75 / person

Bottle of Wine *or* Champagne with Dinner

25.00 / bottle and up
Unlimited Wine Service During Dinner

7.00 / person and up

Beer, Pop & Wine two hour minimum

8.00 / hour per person

Premium Bar two hour minimum

10.00 / hour per person

Top Shelf Bar two hour minimum (Johnnie Walker Black, Grey Goose, 13.00 / hour per person

Hennessy, Crown Royal, Bombay Sapphire, Patrón, imported beer)

Cocktail Party

HOT & COLD HORS D'OEUVRES

- Vegetable Tray with Dip
- Domestic Cheese Tray
- Crab Meat Cocktail
- Gourmet Stuffed Mushroom Caps
- Italian or BBQ Meatballs
- Smoked Sausage
- Mini Pork or Chicken Kebabs
- Vegetarian Spring Rolls

	Monday - Thursday	FRIDAYS & SUNDAYS	SATURDAYS
LUNCH	25.55	31.00	35.50
DINNER	31.25	40.75	42.50

ADDITIONAL ITEMS priced per person

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Brushetta	3.50
Greek Spinach Pie	3.50
Greek Cheese Pie	3.50
Smoked Salmon	4.50
Roast Sirloin of Beef & Honey Baked Ham Carving Station	7.25
with Rolls and Condiments	
Chicken Satay	4.00
Fresh Seasonal Fruit	3.50
Assorted Sweets	4.00

Many more items available upon request

Terms & Conditions

A deposit of 20% is required for all events upon signing a contract. An additional 20% deposit is due six months prior to the event. The remaining balance is due seven business days before the day of the event. We accept cash, cashier's checks, credit cards, and money orders. Personal checks are accepted only if received three weeks prior to the event. All deposits are non-refundable. Restrictions apply for all outside food brought in. Prices do not reflect a 20% service charge and a 10% sales tax. Lunch pricing applies to events from 11:00 AM to 3:00 PM. All prices are subject to change. Pricing in this menu applies to Courtyard only.