



COURTYARD BY MARRIOTT CHAPEL HILL
100 MARRIOTT WAY
CHAPEL HILL, NC 27517
(919) 883 0700

Allow the Courtyard by Marriott Chapel Hill to host your next event. No event is too small or too complicated, whether it be a corporate meeting, social gathering or formal dinner.

Your Chapel Hill affair is very important to you and us. Our dedicated staff is ready to offer you a professional and enjoyable experience. We will be happy to work with you in creating your own vision for your event or we will be glad to suggest ideas and menus to you. Our menu selections can be adjusted for your individual tastes.

CATERING GUIDELINES

- Menu Selections

Our menus are offered as a standard. Our Chef would be happy to customize any of our menus to suit your tastes.

- Guarantee

It is a requirement that the catering office be notified of the exact number of guests by 12 noon, five working days prior to the event. This minimum number of guests will be considered a guarantee for which you will be charged even if fewer guests attend. If we have not received your final number we will consider your minimum attendee numbers given at the time of booking to be your guarantee. We will prepare for three percent over final guarantee.

- Service Charge

All food and beverage is subject to a twenty percent (20%) taxable service charge and seven percent (7%) tax.

- Billing

A fifty percent (50%) deposit is required one week prior to your event. Final payment is to be made by the end of the event. Credit Cards, Business Checks or Cash are acceptable.

- Special Requirements

Gift baskets, special colors, decorations or flower arrangements can be provided at an additional charge. Our Catering Manager will be happy to work with your individual needs.

- Alcohol Policy

The Courtyard will be happy to offer all alcoholic beverages consistent with the laws of the State of North Carolina. All alcoholic beverages must be provided by Hotel.

- Cancellation Policy

Events can be cancelled or postponed thirty (30) days prior to your event date. Cancellations made less than thirty days will be charged fifty percent of the minimum contract. Postponements made less than thirty days will be charged fifty percent of the catering food costs.

BREAKFAST BUFFETS

All breakfast buffets are priced per person with a 20 person minimum

The Continental

Choice of chilled juices, breakfast breads & pastries, butter, jams coffee and decaf.

The Continental Supreme

Choice of chilled juices, breakfast breads & pastries, assorted bagels, medley of fresh seasonal fruit, butter, jams, cream cheese, coffee, and decaf.

Carolina Breakfast Buffet

Choice of chilled juices, fluffy scrambled eggs, crisp bacon and sausage links, home fried potatoes, medley of fresh seasonal fruit, homemade baked goods, coffee and decaf. (Minimum of 10 people)

FROM OUR BAKERY

A la Carte Breakfast Items

Assorted Home Baked Danish,
Muffins & Croissants with jams and butter

Breakfast biscuits with preserves and butter dozen
With choice of ham, sausage, or bacon

Assorted Bagels with Cream Cheese

Assorted Doughnuts and Coffee cake

Cinnamon Buns

BANQUET BEVERAGE SERVICE

All Day Service and Replenishment

Ice Water Pitchers
Regular and Decaf All Day
Assorted Sodas and Bottled Water
Coffee, Assorted Sodas and Bottled Water

LUNCH BUFFETS

All lunch buffets are priced person (20 person minimum) and include tea

Southern Cooking

Pulled Pork BBQ, Round White Potatoes, Baked Beans, Sweet Corn on the Cob, Hush Puppies

Tailgate Special

Hamburgers, Hot Dogs, Fried Chicken, Baked Beans, Corn on the Cob
Potato Salad, Cole Slaw, Condiments

Deli Delight

Assorted Meats: Smoked Turkey Breast, Baked Ham, Roast Beef
Choice of Two Prepared Salads: Potato Salad, Pasta Salad,
Creamy Cole Slaw or House Salad with Assorted Dressings
Sliced Cheeses: American and Swiss
Potato Chips
Assorted Deli Breads and Kaiser Rolls, Lettuce, Tomato & Pickles
Chocolate Iced Brownies or Fresh Baked Cookies

Pasta Bar

(Choose two pastas)

- Rotini with Herb Basil Marinara Sauce
 - Spaghetti with Meat Sauce
- Clam Linguine with Butter Garlic Sauce
 - Spinach Ravioli with Alfredo Sauce
- Bow Tie Pasta tossed with Garlic and Herbs
House Salad or Caesar Salad
Bread Sticks or Garlic Bread

On the Lite Side

Veggie and/or Turkey Wrap
Fresh Fruit Bowl
Tortilla Chips and Salsa
Pasta Salad with Fresh Vegetables
Cole Slaw or House Salad

Salad Sampler Platter

Tossed Garden Salad with Assorted Dressings, Chicken Salad, Tuna Salad, Pasta Salad, Fresh Fruit Bowl, Assorted Rolls, Lettuce, Tomato, Assorted Cheese Cubes.

Fish and Chips

Deep Fried Catfish and Flounder, Hushpuppies, Baked Potatoes or French Fries, Cole Slaw, Cocktail Sauce and Tartar, Fresh Garden Salad

South of the Border

Chicken and Beef Strips with Peppers and Onion, Black Bean and Corn Salad, Spanish Rice, Soft Flour Tortillas
Toppings: Shredded Lettuce, Diced Tomatoes, Black Olives, Sliced Jalapenos, Shredded Cheddar Cheese, Sour Cream & Chunky Salsa

Taco Bar

Mild Seasoned Taco Beef served with Shredded Lettuce, Diced Tomatoes, Black Olives, Sliced Jalapenos, Shredded Cheddar Cheese, Sour Cream & Chunky Salsa.
Refried Beans,
Rice, Soft and Hard Taco Shells, Fresh Tossed Salad with Assorted Dressings.

Little Italy

Meat or Veggie Lasagna
Fresh Garden or Caesar Salad
Garlic Bread

Skewered

Chicken & Vegetable Skewers over Rice
(Marinated Chicken Breast Skewered with Fresh Pineapple, Green Peppers, Mushrooms, and Cherry Tomatoes), Fresh Fruit Bowl, Fresh Garden Salad, Homemade Cookies

Tossed Salad and Baked Potato Bar

Tossed Salad with Assorted Dressings, Large Idaho Baked Potatoes with Butter, Sour Cream, Cheddar Cheese, Chives, Bacon Bits, Salsa, Mushrooms, and Broccoli
Fresh Fruit Bowl, Crackers and Rolls, Fresh Baked Cookies

Soup & Salad

Choice of Beef Vegetable, Chicken Noodle, New England Clam Chowder, Cream of Potato, Cream of Broccoli, or Minestrone, Fresh Garden Salad with Shredded Cheese, Onions & Olives
Chef's Choice of Bread, Fresh Fruit Bowl, Homemade Baked Cookies
For a Second Soup Selection Add \$1.50 Per Person

BOXED LUNCHES

All Boxed Meals include appropriate condiments and utensils and are served with fresh seasonal fruit or fruit cup, potato chips, cookie or brownie. Boxed meals are served with your choice of soda or bottled water.

Traditional Selections

Traditional sandwiches served with Fresh Lettuce, Tomato and cheese. Choose from Roast Beef, Baked Ham or Turkey Breast on Kiser Roll

Italian

Ham Pepperoni, Salami and Provolone served on Baguette served with Fresh Lettuce, Tomato, Onion and Italian Herb Vinaigrette

Chicken Caesar Wrap

Grilled Chicken strips and Classic Caesar Salad rapped in a Tortilla.

Turkey Club Croissant

Sliced Turkey Breast in a Fresh Croissant and topped with Bacon, Cheese, Lettuce and Tomato.

DINNER BUFFETS

(Dinner Buffets include Caesar, Fresh Tossed Salad, or Meshculin Greens mixed in Balsamic Vinaigrette, Chef's Choice of Bread and Choice of Two Side Dishes, Tea and Water

Coffee Available at \$1.00 per person

Add 1 additional entrée: \$4.00 to the higher menu selection

Add 1 additional Side item: \$1.50 per person

Italian Herb Roasted Chicken

Glazed with a lemon butter sauce and fresh spices

Southern Fried Chicken

A Southern Delicatessen deep fried to perfection

Stir Fry Chicken, Beef, Shrimp, or Pork Loin with Vegetables

Chunks of Fresh Chicken Breast sautéed with fresh seasonal vegetables, ginger-soy glaze and Lo Mein Noodles

Chicken Marsala

Chicken Breast sautéed with Fresh Mushrooms and Wine Sauce

Grilled Chicken with Bourbon Barbecue Sauce

Grilled chicken breasts glazed in a homemade Bourbon barbecue sauce

Almond Butter Chicken

Chicken Breast Marinated and Hand Dipped with Sliced Almonds, and sautéed to perfection with a sweet Orange Glaze

Salmon Penne

Fresh Baked Salmon with Lemon Butter Sauce over top of penne Alfredo pasta

Stuffed Chicken Breast

Stuffed with Steamed Spinach, Sweet Italian Sausage, Mozzarella Cheese topped with a light Basil Cream Sauce

Baked Grouper

Fresh center cut Grouper, lightly coated in bread crumbs, seasoned with lemon, lime and orange zest

Bourbon Glazed Beef Tenderloin Medallions

Chunks of Tender Beef marinated and grilled with Bourbon glaze

Fettuccini Primavera

Fettuccini pasta tossed in Chef's homemade Alfredo sauce with fresh seasonal vegetables. Add Chicken or Shrimp

Marinated Pork Loin

Tender Pork marinated in Chef's selection of sauce and spices. Grilled to perfection and sliced.

Stuffed Flounder

Fresh Flounder stuffed with jumbo lump crabmeat with lemon cream sauce

Beef Stroganoff

Tender Slices of Beef tossed in butter cream noodles and Chef's Cream Sauce

SIDE DISHES

Vegetables and Starches

Fresh Sautéed Garden Medley

Bourbon Glazed Carrots

Steamed Asparagus

Sautéed Green Beans with Feta Cheese

Grilled Red Skin Potatoes with Caramelized Onions, Roasted Peppers and Garlic
Braised Red Cabbage, Brussel Sprouts, and Glazed Baby Carrots

Rice Pilaf

Wild Rice with Snow Peas

Gourmet Smashed Potatoes with Sour Cream and Chives

Sugar Snap Peas

Fresh Steamed Broccoli

Grilled Vegetables drizzled with Balsamic Vinegar Glaze

Creamed Spinach

Fresh Pasta Salad

DESSERTS

Assorted Loaf Cakes
(Lemon, Chocolate, Raspberry and Toffee Crunch)
Chocolate Raspberry Rumble
Apple and Cinnamon Coffee Crunch
Carrot Cake
Chocolate Cake
Apple/Blackberry or Peach Cobbler
Assorted Pies
Mini Cheesecakes
Assorted Cookie Platter

HORS D'OEUVRES

Priced Per Person

Raw Vegetable Display
Grilled Vegetable Display

(Marinated Carrots, Mushrooms, Zucchini, Squash, Onions, Green/Red Peppers, Asparagus, Grilled and Served Room Temperature)

Cheese Display with Fresh Fruit Crackers & Dips
Antipasto Display

(Marinated Peppers, Assorted Cheese and Olives, Pepperoni, Marinated Tomatoes and Feta Cheese, Chilled Pasta Salad,
Italian Bread and Butter laid out on a platter)

Meat Balls (Barbecue, Swedish, or Italian)
Miniature Vegetable Spring Roll with Dipping Sauces
Assorted Mini Quiche
Crab Rangoon
Mini Beef Wellington
Chicken Salad Stuffed in Filo Cups
Cocktail Franks
Cheese Straws
Cheese Puffs
Spanakopita
Breaded Fried Chicken with a Variety of Dipping Sauces
Chicken Wings
Spinach Dip with Toast Points
Crab Dip with Fried Pita Toast Points
Stuffed Mushrooms (Spinach and Cheese or Crabmeat)
Mini Crab Cakes
Buffalo Chicken Wings with Bleu Cheese Dressing
Bacon Wrapped Sea Scallops
Jumbo Shrimp Cocktail
Coconut Shrimp with Sweet and Sour Sauce

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Fried Oysters
Mini Cheese Raviolis (Sauce Choice: Pesto Cream, Tomato Basil, Marsala)
Fried Chicken Drumettes
Marinated and Chilled Asparagus with Feta Cheese and Cherry Tomatoes
Hummus with Pita Bread
Smoked Salmon with Cream Cheese, Capers, and Toast Points

BEVERAGES

Domestic Beer
Imported Beer
House Wine
Mixed Drinks (Call Brands)
Sodas
Bottled Fruit Juice
Bar Set Up Fee
Bartender Fee

MEETING BREAKS/SNACKS

Priced per Person

The Salty Dog

Variety of Trail Mix, Mixed Nuts, and Chips and Salsa

The Sweet Shop

Fresh Stemmed Strawberries Dipped in Chocolate and Sprinkled
with Powdered Sugar, Fresh Baked Cinnamon Rolls

Healthy Kick

Assorted Yogurts, Granola Bars, and Fresh Fruit Bowl

Fresh Assortment

Fresh Medley of Garden Vegetables with Dip and Assorted Cheese Cubes

The Cookie Monster

Variety of Fresh Baked Cookies