The Courtyard Catering Co.

We at the Courtyard Catering Co are pleased that you are considering us for your next meeting or event. As a small boutique caterer we can customize any menu to your personal preference or to meet dietary restrictions. We are a chef driven organization with a love of good, wholesome, made from scratch food, prepared and presented using our own exacting specifications. Courtyard Catering Co. can handle groups from 10 to 100, from a simple continental breakfast to a themed buffet lunch or evening cocktail reception.

As one of the preferred caterers of the Heard Museum we take pride in offering unique menus that showcase Native American and Southwestern ingredients as well as other cuisines of the world.

Please let us be of service to you by filling out our catering request form.
### BREAKFAST BUFFET

**A LA CARTE Priced**  
Per person ++ (12 person minimum)

### BREAKFAST ITEMS

- **Assorted Bagels with Cream Cheese**: $3.50  
- **Assorted Baked Pastries**: $4.00  
- **Seasonal Sliced Fruit Platter**: $4.00  
- **Individual Fruit Yogurt**: $2.00  
  - add granola: +$1.00  
- **Whole Fruit**: $2.00

### HOT BREAKFAST ITEMS

- **Chilaquiles**: $8.00  
- **Breakfast Burrito**: $9.50  
- **AZ Breakfast Soufflé Casserole**: $9.00  
- **Applewood-Smoked Bacon**: $3.00  
- **Turkey Breakfast Sausage**: $3.00  
- **Ranch-Style Potatoes**: $4.00  
- **Hot Quinoa Cereal Bar – gluten free hot cereal with a variety of toppings**: $4.50

### CONTINENTAL BREAKFAST BUFFET

- Croissants or Assorted Bagels  
  - Served with Cream Cheese, Butter and Jelly  
- Fresh Baked Pastries  
- Seasonal Sliced Fruit Platter  
- Regular & Decaffeinated Coffee  
- Assortment of Hot Teas  
- Orange or Tomato Juice  

**$16 pp++**

### BEVERAGE SERVICE

Available any time of day

- **Coffee**  
  - Coffee Dispenser - (1.5 Gallon) = 24 cups  
  - Regular or Decaffeinated: $50 each dispenser  
  - Coffee Dispenser - 24 cups + refill (24 cups) = 48 cups  
  - Regular or Decaffeinated: $95 each dispenser  
- **Coffee/Tea**  
  - Press Pot – (.5 Gallon) = 8 cups  
  - Regular or Decaffeinated: $18 each pot  
  - Hot Tea (8 tea packets, choice): $18 each pot  
- **Coffee Bar**  
  - assorted flavors and mix-ins: $2 per person  

All pricing includes paper cups, lids, stirrers, cream and sugar.  
Option of ceramic coffee mugs: $1 per person

**Proudly Serving Phoenix Local, Espressions Coffee**
TACO BAR
Served with your choice tinga chicken, carnitas or potato and peppers with traditional accompaniments
Crispy Taco Shells & Flour Tortillas
Guacamole & Fire-Roasted Tomato Salsa with Chips
Choice of 1 Side:
Cowboy Pinto Beans
or Southwest Corn
Mixed Green Salad
Field greens, jicama, carrots & pepitas with prickly pear dressing
$28 pp++

HAVE A PICNIC
DIY BBQ Brisket or Chicken Sandwiches
Slow cooked meats, bbq sauce, coleslaw, assorted rolls
WITH A CHOICE OF
Cold Pasta Salad
Celery, red bell pepper, green onion, roasted corn, chipotle ranch dressing
OR
Potato Salad
Old fashioned, homemade
Mixed Green Salad
Prickly Pear Dressing
Kettle Cooked Potato Chips
$26 pp++

POSOLE & SALAD
Posole
Roasted pulled pork, sautéed onions, tomatoes pinto beans, hominy, savory broth & cheddar cheese
Guacamole & Fire-Roasted Tomato Salsa with Chips
Spanish Market Tostada Salad
Black beans, roasted corn, tomatoes, avocado, jicama, Mexican cheese blend, crisp romaine tortilla strips & chipotle ranch dressing
Flour Tortillas
$26 pp++

ITALIAN THEME
WITH A CHOICE OF
Caprese Salad Platter
Vine-ripened tomatoes, fresh mozzarella, basil pesto, balsamic glaze
OR
Antipasto Salad Platter
Chef’s selection of imported meats, cheeses, nuts and pickled vegetables, lavosh
Chicken Marsala
Chicken breast, sautéed mushrooms, marsala sauce
OR
Baked Salmon Piccata
Salmon filet, lemon caper sauce
Warm Mediterranean Pasta Salad
Oven roasted tomatoes, black olives, feta cheese, walnuts, warm Italian vinaigrette
OR
Vegetable Rice Pilaf
Sautéed zucchini, red bell pepper, onion
$28 pp++
COLD LUNCH BUFFET

Includes iced tea or assorted sodas, mixed green salad with prickly pear dressing or kettle potato chips and assorted mini cookies. Choose 2 of the following:

SANDWICH

Oven-Roasted Chicken Salad Sandwich
Celery, red onion, grapes, pecans, tarragon, mayo, croissant

Roast Beef Sandwich
Cheddar cheese, roasted green chilies, tomato, chipotle mayo, sourdough

WRAPS

Turkey BLT Wrap
All-natural fresh-sliced turkey, applewood-smoked bacon, romaine lettuce, tomatoes, mayo, chipotle tortilla

Hummus Veggie Wrap
Tepary bean hummus, tomatoes, roasted red bell pepper, grilled red onion, pepitas, smoked gouda, romaine lettuce, whole wheat tortilla

$20 pp ++

DELI PLATTER

Assortment of roast beef, turkey, assorted cheeses, presented with lettuce, tomatoes, mustard, mayo and assorted breads & rolls

$18 pp ++

CREATE A SALAD BAR

Mixed greens and Romaine lettuce. Does not include a beverage or dessert.

Dressings – Prickly Pear, Balsamic Vinaigrette, and Chipotle Ranch

Choose 6 of the following:

Oven roasted chicken breast
Black or Garbanzo beans
Grape Tomatoes
Jicama – Corn
Pepitas – Red Bell Pepper
Pecans – Almonds
Bacon – Dates
Shredded Cheddar Cheese
Feta Crumbles
Garlic Croutons
Raw Veggie Mix
Tortilla Strips
Mandarin oranges – diced apples
Cucumber – Carrots

$18 pp++
VEGETARIAN BUFFET

Stuffed Portobello mushrooms
Bread crumbs, parmesan cheese, assorted veggies, marsala sauce (can be made vegan)
$25 pp++

Enchilada Verde Stack
Sautéed mixed veggies, cheddar cheese, tomatillo sauce, corn tortilla
$25 pp++

Eggplant Parmesan
Eggplant, tomato sauce, mozzarella cheese
$25 pp++

ENHANCEMENTS

Fresh Vegetable Crudité
A Selection of fresh seasonal garden vegetables served with chipotle ranch dressing

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>25-50 ppl</td>
<td>$80</td>
</tr>
<tr>
<td>Medium</td>
<td>50-75 ppl</td>
<td>$140</td>
</tr>
<tr>
<td>Large</td>
<td>75-100 ppl</td>
<td>$200</td>
</tr>
</tbody>
</table>

Seasonal Fruit Platter
A selection of sliced fresh fruits

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>25-50 ppl</td>
<td>$150</td>
</tr>
<tr>
<td>Medium</td>
<td>50-100 ppl</td>
<td>$200</td>
</tr>
<tr>
<td>Large</td>
<td>100-150 ppl</td>
<td>$250</td>
</tr>
</tbody>
</table>

Guacamole & Fire-Roasted Tomato Salsa
Served with tortilla chips

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>25-50 ppl</td>
<td>$175</td>
</tr>
<tr>
<td>Medium</td>
<td>50-100 ppl</td>
<td>$225</td>
</tr>
</tbody>
</table>

International Cheese Display
A selection of domestic and imported cheeses, assorted nuts & lavosh

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>25-50 ppl</td>
<td>$200</td>
</tr>
<tr>
<td>Medium</td>
<td>50-75 ppl</td>
<td>$300</td>
</tr>
<tr>
<td>Large</td>
<td>75-100 ppl</td>
<td>$400</td>
</tr>
</tbody>
</table>

Tepary Bean Hummus
Served with toasted fry bread

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>25-50 ppl</td>
<td>$150</td>
</tr>
<tr>
<td>Medium</td>
<td>50-100 ppl</td>
<td>$190</td>
</tr>
</tbody>
</table>
RECEPTION PACKAGE

Vegetable Crudite with Chipotle Ranch Dressing
BBQ Pulled Chicken Puffs or Chipotle Meatballs
Assorted Bruschetta or Imported Cheese Platter
Hummus with Fry Bread

$21 pp++ (20 person minimum)

Add to above menu:
Assorted Mini Cookie Platter

$3 pp++

Chipotle Meatballs
Garbanzo Bean Fritters
Shrimp Ceviche
Prosciutto and Melon
Chicken Satay with Thai Peanut Sauce
Crispy Cheese Ravioli with Marinara Sauce
Polenta with goat cheese and caramelized onions
Caesar Salad Skewers

Iced Gulf Shrimp with Cocktail Sauce
Smoked Salmon and Goat Cheese Quesadilla
Pork Tenderloin Slider, Caramelized Onions and Honey Mustard
Grilled Beef with Chimichurri Glaze
Assorted Dessert Platter
Dessert Crepe Bar

$8 pp per item (any items can be passed)

$6 pp per item (any items can be passed)
MACARONI & CHEESE BAR

Includes 1 protein and 5 mix-ins

PROTEINS
Bacon
Smoked Chicken
Garlic Shrimp
BBQ Pork
Meatballs

MIX-INS
COLD
Avocado
Tomato
Scallion
Jalapeños
Olives
More Cheese

HOT
Sautéed Mushroom
Sautéed Spinach
Sautéed Peppers and Onions
Steamed Broccoli

CRUNCHY
Tortilla strips
Cheetos
Smoked Almonds

WET
Sour Cream
Salsa
Buffalo Sauce

$16 pp++
Additional proteins $3 pp
Additional toppings $1.50 pp
## BEVERAGES
*(Priced per person)*

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea</td>
<td>$3.00</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$3.00</td>
</tr>
<tr>
<td>Dasani Bottled Water</td>
<td>$3.00</td>
</tr>
<tr>
<td>LaCroix Sparkling Water</td>
<td>$3.00</td>
</tr>
<tr>
<td>Coca Cola Products</td>
<td>$3.00</td>
</tr>
<tr>
<td>(Coca Cola, Diet Coca Cola &amp; Sprite)</td>
<td></td>
</tr>
<tr>
<td>Orange Juice</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

## TREATS TO COMPLEMENT YOUR MEAL

<table>
<thead>
<tr>
<th>Treat</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gourmet Mixed Nuts or Trail Mix</td>
<td>$25 per bowl</td>
</tr>
<tr>
<td>Spicy Cajun Snack Mix</td>
<td>$20 per bowl</td>
</tr>
<tr>
<td>Old Fashion Seasoned Popcorn</td>
<td>$15 per bowl</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$15 per bowl</td>
</tr>
<tr>
<td>Individual Bag of Chips</td>
<td>$2 each</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$3 each</td>
</tr>
<tr>
<td>Brownies</td>
<td>$3 each</td>
</tr>
<tr>
<td>Granola Bar or Power Bar</td>
<td>$3 each</td>
</tr>
</tbody>
</table>
TERMS & CONDITIONS

All items are served buffet style.

No outside food or beverages are allowed.

All food & beverage items are subject to a 8.6% sales tax and a 20% gratuity.

Prices are subject to change without notice.

Pricing includes disposable service ware.
China plates and silverware are available for a fee of $2.00 per person.

Please call for prices on extended service staff, specialty rental items and custom menus.

Final guarantee of menu items is required 72 business hours prior to the event.
Any additional items afterwards are subject to a service charge.

Final guarantee for number of guests is required 72 business hours prior to the event.

Once the order is confirmed, a signed contract is required along with a 50% deposit to guarantee order.
The Courtyard Catering Co. at the Heard Museum is pleased that you are considering us for your next meeting or event catering needs. Please fill out the form below and we will answer your questions as quickly as possible.

For additional questions or concerns regarding catering, contact the Heard's Catering Operations at 602.251.0232.

For information on booking event space, please contact our Private Events Department at privateevents@heard.org or call 602.251.0230.

Name ____________________________________________

Company Name ______________________________________

Email ______________________________________________

Phone number _________________________________________

Date and time of event ________________________________

Number of people _____________________________________

Type of catering needs or choices from our menus ________________

____________________________________________________________________

____________________________________________________________________

____________________________________________________________________

____________________________________________________________________

SUBMIT

Can’t find something you like or need to modify due to dietary restrictions? We can customize your menu to fit any requirements or budget.