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

**$19 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)
  - Regular or Decaffeinated: $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*
**HOT LUNCH BUFFET**

All lunch buffets include choice of ice tea or assorted sodas, cookies and brownie bites.

**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
- Southwest Corn

**Mixed Green Salad**

Field greens, jicama, carrots & pepitas with prickly pear dressing

$28 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++

**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++

**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**

Served with Jasmine rice or cauliflower-rice pilaf, mixed green salad – Balsamic or Chipotle Ranch, assorted mini cookies/brownie bites and iced tea or assorted sodas.

**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++

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**ENHANCEMENTS**

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

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**Seasonal Fruit Platter**
A selection of sliced fresh fruits

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**Guacamole & Fire-Roasted Tomato Salsa**
Served with tortilla chips

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

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**Tepary Bean Hummus**
Served with toasted fry bread

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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

WET
- Sour Cream
- Salsa
- Buffalo Sauce

HOT
- Sautéed Mushroom
- Sautéed Spinach
- Sautéed Peppers and Onions
- Steamed Broccoli

CRUNCHY
- Tortilla strips
- Cheetos
- Smoked Almonds

$19 pp++
Additional proteins $4 pp
Additional toppings $1.50 pp
BEVERAGES

(Priced per person)

Iced Tea $3.00
Lemonade $3.00
Dasani Bottled Water $3.00
LaCroix Sparkling Water $3.00
Coca Cola Products $3.00
(Coca Cola, Diet Coca Cola & Sprite)
Orange Juice $3.00

TREATS TO COMPLEMENT YOUR MEAL

Gourmet Mixed Nuts or Trail Mix $25 per bowl
Spicy Cajun Snack Mix $20 per bowl
Old Fashion Seasoned Popcorn $15 per bowl
Pretzels $15 per bowl
Individual Bag of Chips $2 each
Assorted Cookies $3 each
Brownies $3 each
Granola Bar or Power Bar $3 each
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 22% gratuity.

Prices are subject to change without notice.

Pricing includes disposable service ware.
China plates and silverware are available for a fee of $3.50 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 ___________________________
_____________________________________________________________________
_____________________________________________________________________
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_____________________________________________________________________

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.