



Heard Courtyard Café

CATERING MENU

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 add granola	\$2.00 +\$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 \$18 each pot
(8 tea packets, choice)

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 BUFFET ITEMS

All meals include a choice of ice tea or soda, cookies or brownie bites
Dinner portions include all side dishes listed and your choice of protein.

Lunch portions will pick one or the other. Lunch portions are only available between 11:00am and 3:00pm.

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

Lunch \$29 pp++ Dinner \$39 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

Lunch \$28 pp++ Dinner \$38 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

Lunch \$31 pp++ Dinner \$38 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

Lunch \$32 pp++ Dinner \$42 pp++

COLD BUFFET ITEMS

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

\$22 pp ++

DELI PLATTER

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

\$20 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++

ENHANCEMENTS

Fresh Vegetable Crudité

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

Small	(serves 25-50 ppl)	\$80
Medium	(serves 50-75 ppl)	\$140
Large	(serves 75-100 ppl)	\$200

International Cheese Display

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

Small	(serves 25-50ppl)	\$250
Medium	(serves 50-75ppl)	\$350
Large	(serves 75-100ppl)	\$450

Seasonal Fruit Platter

A selection of sliced fresh fruits

Small	(serves 25-50 ppl)	\$150
Medium	(serves 50-100ppl)	\$200
Large	(serves 100-150ppl)	\$250

Tepary Bean Hummus

Served with toasted fry bread

Small	(serves 25-50ppl)	\$150
Medium	(serves 50-100ppl)	\$190

Guacamole & Fire-Roasted Tomato Salsa

Served with tortilla chips

Small	(serves 25-50 ppl)	\$175
Medium	(serves 50-100 ppl)	\$225

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

\$24 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

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

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

\$10 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

\$21 pp++

Additional proteins \$6 pp
Additional toppings \$1.50 pp

BEVERAGES

(Priced per person)

Iced Tea	\$3.50
Lemonade	\$3.50
Dasani Bottled Water	\$3.50
LaCroix Sparkling Water	\$3.50
Coca Cola Products (Coca Cola, Diet Coca Cola & Sprite)	\$3.50
Orange Juice	\$3.50

TREATS TO COMPLEMENT YOUR MEAL

Gourmet Mixed Nuts or Trail Mix	\$28 per bowl
Spicy Cajun Snack Mix	\$22 per bowl
Old Fashion Seasoned Popcorn	\$17 per bowl
Pretzels	\$15 per bowl
Individual Bag of Chips	\$3.50 each
Assorted Cookies	\$4 each
Brownies	\$4.50 each
Granola Bar or Power Bar	\$4 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.
Full china service available, please ask for a quote.

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.

CATERING INQUIRY FORM

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.