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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Bagels with Cream Cheese</td>
<td>$3.50</td>
</tr>
<tr>
<td>Assorted Baked Pastries</td>
<td>$4.00</td>
</tr>
<tr>
<td>Seasonal Sliced Fruit Platter</td>
<td>$4.00</td>
</tr>
<tr>
<td>Individual Fruit Yogurt</td>
<td>$2.00</td>
</tr>
<tr>
<td>add granola</td>
<td>+$1.00</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

## HOT BREAKFAST ITEMS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilaquiles</td>
<td>$8.00</td>
</tr>
<tr>
<td>Breakfast Burrito</td>
<td>$9.50</td>
</tr>
<tr>
<td>AZ Breakfast Soufflé Casserole</td>
<td>$9.00</td>
</tr>
<tr>
<td>Applewood-Smoked Bacon</td>
<td>$3.00</td>
</tr>
<tr>
<td>Turkey Breakfast Sausage</td>
<td>$3.00</td>
</tr>
<tr>
<td>Ranch-Style Potatoes</td>
<td>$4.00</td>
</tr>
<tr>
<td>Hot Quinoa Cereal Bar – gluten free hot cereal with a variety of toppings</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

## 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)  
  - $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, Espresso 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++

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

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

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

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

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

<table>
<thead>
<tr>
<th>Size</th>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>25-50</td>
<td>$250</td>
</tr>
<tr>
<td>Medium</td>
<td>50-75</td>
<td>$350</td>
</tr>
<tr>
<td>Large</td>
<td>75-100</td>
<td>$450</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Size</th>
<th>Serves (pp)</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>25-50</td>
<td>$150</td>
</tr>
<tr>
<td>Medium</td>
<td>50-100</td>
<td>$190</td>
</tr>
</tbody>
</table>

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

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

*$24 pp++ (20 person minimum)*

Add to above menu:
- Assorted Mini Cookie Platter

*$3 pp++*

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

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

*$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

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)*

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Tea</td>
<td>$3.50</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$3.50</td>
</tr>
<tr>
<td>Dasani Bottled Water</td>
<td>$3.50</td>
</tr>
<tr>
<td>LaCroix Sparkling Water</td>
<td>$3.50</td>
</tr>
<tr>
<td>Coca Cola Products</td>
<td>$3.50</td>
</tr>
<tr>
<td><em>(Coca Cola, Diet Coca Cola &amp; Sprite)</em></td>
<td></td>
</tr>
<tr>
<td>Orange Juice</td>
<td>$3.50</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>$28 per bowl</td>
</tr>
<tr>
<td>Spicy Cajun Snack Mix</td>
<td>$22 per bowl</td>
</tr>
<tr>
<td>Old Fashion Seasoned Popcorn</td>
<td>$17 per bowl</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$15 per bowl</td>
</tr>
<tr>
<td>Individual Bag of Chips</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$4 each</td>
</tr>
<tr>
<td>Brownies</td>
<td>$4.50 each</td>
</tr>
<tr>
<td>Granola Bar or Power Bar</td>
<td>$4 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 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.
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.