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Tysons Corner Fairfax

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## Welcome to a Refreshing Approach to Events

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovating catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

Looking forward to serving you soon,

The Courtyard Events Team

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## reception

### TAVERN FARE HORS D'OEUVRES

~ Minimum order is 100 pieces per selection

Crisp Chicken Tenders served with Honey Dijon Dipping Sauce | \$250 per 100 pieces

Spicy Buffalo Wings served with Bleu Cheese Dressing | \$250 per 100 pieces

Southwestern Chicken Eggrolls served with Salsa & Sour Cream | \$275 per 100 pieces

Smoked Chicken Quesadilla Triangles | \$250 per 100 pieces

Tequila Soaked Rock Shrimp Quesadillas served with a Lime Chipotle Aioli | \$295 per 100 pieces

Mini Kobe Beef Cheeseburger Bites | \$295 per 100 pieces

Beer Battered Fried Mushroom Caps served with Horseradish and Cream Dipping Sauce | \$250 per 100 pieces

Buffalo Chicken Spring Rolls served with Bleu Cheese Dipping Sauce | \$275 per 100 pieces

Vegetable Spring Rolls served with a Thai Sweet Chili Sauce | \$250 per 100 pieces



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### CLASSIC HORS D'OEUVRES

~ Minimum order is 100 pieces per selection

Meatballs served Swedish Style or Bourbon  
BBQ Glazed | \$250 per 100 pieces

Assorted Mini Petite Quiche | \$275 per 100  
pieces

Teriyaki Beef Brochettes ~ Tender Beef  
Skewers Glazed with a Teriyaki Sauce | \$295  
per 100 pieces

Asian Short Rib Tartlets - Braised Short Ribs  
baked in a Mini Pie Shell | \$295 per 100 pieces

Bacon Wrapped Scallops | \$375 per 100 pieces

Malibu Shrimp ~ Coconut Crusted Shrimp  
served with a Tropical Fruit Salsa | \$350 per  
100 pieces

Chicken and Wood Ear Mushroom Chopsticks  
served with a Sweet Thai Chili Sauce | \$295 per  
100 pieces

Petite Maryland Crab Cakes served with a  
Remoulade Sauce | \$350 per 100 pieces

Spinach and Boursin Cheese Stuffed Mushroom  
Caps | \$250 per 100 pieces



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### COLD HORS D'OEUVRES

~ Minimum order is 100 pieces per selection

Salmon Crepe Pinwheels ~ Smoked Salmon wrapped in a Crepe with Chipotle Mayonnaise | \$275 per 100 pieces

Tuna Tartare Spoons ~ Sushi Grade Tuna served on Asian Spoons | \$325 per 100 pieces

Cold Soba Noodle Salad ~ Cold Noodles with Fresh Vegetables tossed in an Asian Dressing | \$275 per 100 pieces served in Chinese "to go" containers with chopsticks

Smoked Duck Confit Cones ~ Smoked Duck Confit shredded and macerated in a Rich Blueberry Demi Glace served in a Crisp Wonton Cone | \$325 per 100 pieces

Belgium Endive Boats ~ Moroccan Chicken Salad and Jamaican Jerk Shrimp Salad on Leaves of Belgium Endive | \$295 per 100 pieces

Chilled Shrimp Cocktail ~ Jumbo Shrimp Cocktail served with Sliced Lemons and a Spicy Cocktail Sauce | \$375 per 100 pieces



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COLD HORS D'OEUVRES Continued  
~ Minimum order is 100 pieces per selection

Brushetta ~ Fresh Basil Leaves topped with Roma Tomatoes and Feta Cheese with a Drizzle of Extra Virgin Olive Oil and Lemon Juice on a Crisp Crostini Bread | \$250 per 100 pieces

Oysters on the Half Shell served with a Mignonette Sauce and Fresh Lemon Wedge | \$400 per 100 pieces

Baby Red Potato Coins served with Carmelized Onions and Sauteed Bartlet Pairs with Crumbled Maytag Bleu Cheese | \$295 per 100 pieces

Assortment of Tea Sandwiches | \$295 per 100 pieces

- \* Turkey & Cucumber with Harvarti Cheese and Herb Mayonnaise
- \* Moroccan Chicken Salad on Raisin Loaf
- \* Ham and Swiss on Marble Rye with Honey Dijon Dressing
- \* Roast Beef with Carmelized Onions and Horseradish Cream Sauce

Vegetable Shooters | \$250.00 per 100 pieces  
Fresh Julienne Vegetables served in a "Shot" Glass with Sun Dried Tomato and Ranch Dressings



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SPECIALTY STATIONS ~ \$80 attendant fee, per station, for up to 3 hours of service

Fresh Pasta Station | \$15.00 per person  
(minimum of 25 people)

Tortellini, Penne and Orchetta Pastas prepared in the room with Marinara, Alfredo and Spicy Italian Sausage Bolognese Sauces

Add Grilled Chicken to your Pasta Station for \$6.00 per person

Add Pasta Ciambella to your Pasta Station for \$10.00 per person  
(Ravioli Pasta topped with a Puttanesca Sauce and Grilled Shrimp)

Roast Turkey Breast Station | \$175 (serves 25 guests)

Carved by our Chef and served with a Brown Gravy and Condiments

Whole Sugar Cured Ham Station | \$200 (serves 35 guests)

Carved by our Chef and served with a Honey Mustard Sauce

Marinated Flank Steak Station | \$225 (serves 20 guests)

Marinated and Grilled Flank Steak Carved by our Chef and served with a Horseradish and Cream Sauce



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### DISPLAYS

Mexican Seven Layer Dip | \$175 (serves 25 guests)

A Layered Display of Guacamole, Spicy Sour Cream, Shredded Cheeses, Refried Beans, Diced Tomatoes, Sliced Olives and Green Onions. Served with Corn Tortilla Chips

Antipasto Presentation | \$350 (serves 20 guests)

Marinated Olives, Artichokes, Roasted Peppers, Sundried Tomatoes, Marinated Baby Mozzarella, Provolone Cheese and Genoa Salami with Rustic Breads and Extra Virgin Olive Oil

Baked Brie | \$95 (serves 20 guests)

Baked Brie wrapped in Puff Pastry with Toasted Pine Nuts and Grape Jelly

Parisian Dessert Display | \$15.00 per person (minimum of 30 guests)

Enjoy an assortment of Pastries, Eclairs, Cannolis and Fruit Tarts



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**Fresh Fruit Display | \$9.00 per person**  
An array of Fresh Sliced Seasonal Fruits and Berries served with a Honey Yogurt Dressing

**Vegetable Crudite Display | \$8.00 per person**  
Selection of Fresh Garden Vegetables served with a Zesty Ranch Dip

**Imported & Domestic Cheese Display | \$10.00 per person**  
Display of Imported and Domestic Cheeses served with Gourmet Crackers

**Chocolate Fondue | \$15.00 per person (minimum of 30 guests)**  
Dip pieces of Pound Cake, Sliced Fresh Fruit and Whole Strawberries, Pretzels and Cookies into Warm Chocolate

**Gourmet Cheese Fondue | \$18.00 per person (minimum of 30 guests)**  
Fondue made with Gruyere, Cheddar, Parmesean, Swiss and Maytag Bleu Cheeses with an array of dipping accompaniments to include Assorted Rustic Breads, Diced Green Apples and Potato Coins



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## considerations

All food and beverage pricing is subject to taxable 22% service charge and applicable state sales tax

Prices subject to change