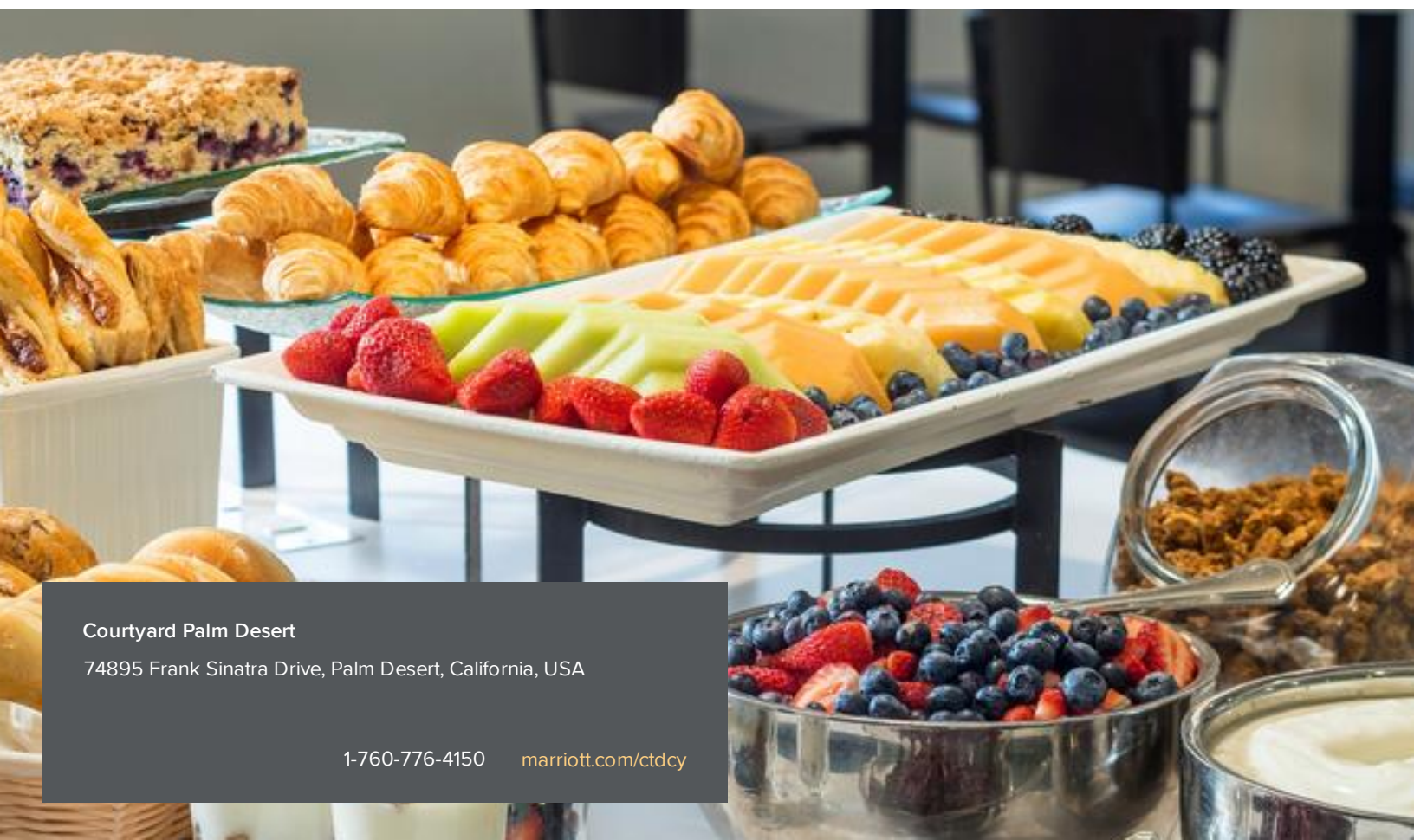


COURTYARD PALM DESERT

Catering Menu

Courtyard Palm Desert has 1,524 square feet of event space, making it the ideal location to host your business meetings, wedding receptions or events. Our team is ready to ensure every detail is taken care of and assist in personalizing your menu with our in-house catering options to create a memorable event.



Courtyard Palm Desert
74895 Frank Sinatra Drive, Palm Desert, California, USA

1-760-776-4150 marriott.com/ctdcy



Breakfast Buffets

BREAKFAST OPTIONS ARE PRICED PER PERSON

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

CONTINENTAL BREAKFAST

Sliced Seasonal Fruit

Steel-Cut Oatmeal

Assorted dried fruits and nuts, agave, honey, coconut flakes, assorted milks

Assorted Greek Yogurt

Seasonal berries, granola, agave, honey

Fresh Baked Pastries & Bagels

House baked pastries, assorted bagels, whipped cream cheese, sweet butter, peanut butter, fruit preserves

\$20.00

EVERYDAY BREAKFAST BUFFET

Sliced Seasonal Fruit

Steel-Cut Oatmeal

Assorted dried fruits and nuts, agave, honey, assorted milks

Assorted Greek Yogurt

Seasonal berries, granola, agave, honey

Fresh Baked Pastries & Bagels

House baked pastries, assorted bagels, whipped cream cheese, sweet butter, peanut butter, fruit preserves

Scrambled Eggs

Chives, cheddar cheese. Choose two: onions, cherry tomatoes, spinach, mushrooms, goat cheese

House Seasoned Breakfast Potatoes

Peppers, onions, house seasoning

Breakfast Meats (Select Two):

Applewood smoked bacon, pork sausage links, apple chicken sausage links, Canadian bacon

\$28.00

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

Breakfast Enhancements

BREAKFAST OPTIONS ARE PRICED PER PERSON

BUTTERMILK PANCAKES

Whipped butter, maple syrup

\$5.00

EGG SANDO

Thick-cut bacon or pork sausage, fried egg, cheddar cheese, croissant

\$8.00

BISTRO FRENCH TOAST

Brioche bread, fresh berries, maple syrup

\$8.00

SCRAMBLED EGGS BURRITO

Roasted tomatoes, peppers, onions, cheddar cheese, salsa, tortilla wrap

\$10.00

OMELETS YOUR WAY

Chef fee applies. Made to order

Liquid eggs, egg whites, applewood smoked bacon, Canadian bacon, pork sausage, spinach, mushrooms, peppers, onions, tomato, squash, jalapeños, cheddar cheese, swiss cheese

\$15.00

[Edit footnote](#)

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Recharge Breaks

BREAKFAST OPTIONS ARE PRICED PER PERSON

THE MOUNTAINEER

Granola bunches, nuts and seeds, assorted dried fruit, chocolate chips, caramel chips, M&Ms, wasabi peas, coconut flakes

\$12.00

THE HIKER

Selection of fresh pressed juice bottles, mixed nuts, seasonal whole fresh fruit, selection of energy and granola bars, fresh crudité with spiced ranch dip

\$15.00

THE CURE

Selection of fresh pressed juice bottles, seasonal fruit skewers with honey yogurt sauce, house baked scones

\$16.00

THE ARENA

Assorted dessert bars, baked pretzels, pigs in a blanket, individual bags of popcorn, assortment of kettle chips. Served with mustard, beer cheese and ketchup

\$14.00

FIESTA

Tortilla chips, hatch chili queso dip, guacamole, salsa roja, churros with caramel and chocolate fudge sauces

\$15.00

CREATE YOUR OWN BREAK

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

ASSORTED WHOLE FRUIT

\$4.00

DESSERT BARS

\$5.00

YOGURT PARFAITS

\$6.00

ASSORTED ENERGY & GRANOLA BARS

\$7.00

CHIPS & DIP

Salsa roja, house guacamole, corn tortilla chips

\$10.00

HOUSE BAKED COOKIES

Chocolate chip, chocolate mint, oatmeal raisin, peanut butter

\$5.00

ASSORTED CUPCAKES

\$6.00

CRUDITÉ DISPLAY

Seasonal vegetables, ranch, classic hummus

\$8.00

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Quenchers

*Charged per item based on consumption

STILL OR SPARKLING BOTTLED WATER*

\$6.00

ASSORTED SODAS*

\$6.00

COCONUT WATER*

\$7.00

RED BULL ENERGY DRINK*

\$8.00

COLD PRESSED FRESH JUICE BOTTLES*

\$8.00

HOUSE BREWED ICED TEA OR LEMONADE

\$28.00 per gallon

HOUSE BREWED COFFEE & TEA

Assorted sugars, assorted milks, honey, creamers

\$32 per gallon

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Lunch Buffets

PRICED PER PERSON

THE MARKET \$32.00

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

House Potato Chips**Fresh Garden Salad**

Artisanal spring mix, cherry tomatoes, shredded carrots, sliced cucumbers. Served on the side: croutons, balsamic vinaigrette, ranch, Italian dressing

Pesto Pasta Salad

Gemelli pasta, peppers, onions, pepperoni, olives, cucumbers, cherry tomatoes, mozzarella pearls, pesto vinaigrette

Selection of Three or Build Your Own Artisanal Sandwich Bar

Meats - roasted turkey breast, ham, roast beef, selection of roasted vegetables

Sliced Cheese - Cheddar, Provolone, Swiss, Pepper Jack

Accoutrements - mayonnaise, yellow & dijon mustard, classic hummus, tomato aioli, tapenade, leaf lettuce, tomatoes, onions, pickles

Breads - ciabatta, sourdough, wheatberry, rye, spinach tortilla wrap

HAND CRAFTED SANWICHES**Turkey Club**

Oven roasted turkey breast, applewood smoked bacon, crisp iceberg lettuce, roma tomatoes, fresh baked ciabatta, avocado/serrano aioli

Roast Beef & Smoked Cheddar

Slow roasted top sirloin, smoked cheddar cheese, crisp romaine, roma tomatoes, soft french roll, horseradish aioli

Ham & Swiss Croissant

Black forest ham, sliced red onion, swiss cheese, roma tomatoes, spring mix, soft croissant, sun dried tomato aioli

Roasted Portobello Mushroom

Roasted tomato aioli, gruyere cheese, arugula, ciabatta bread

DESSERT BAR**House Baked Cookies & Assorted Dessert Bars****BACKYARD BBQ \$38.00****Potato Salad**

Red potatoes, celery, onion, citrus aioli

Power Slaw

Shredded cabbage, zucchini, brussels sprouts, kale, poppyseed vinaigrette

Cucumber & Tomato Salad

Kalamata olives, red onion, heirloom tomatoes, cucumber, champagne vinaigrette

CHOOSE TWO:

Beef patties, grilled chicken, beef hot dogs, crispy cod, beyond patty

Served with: *potato bun, hearth rolls, oat crusted kaiser bread, cheddar cheese, pepper jack, gruyere, lettuce, tomato, onion, sautéed mushrooms, ketchup, mustard, BBQ sauce, tartar sauce*

DESSERT BAR**Assorted Cupcakes & House Baked Cookies**

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

BOX LUNCH TO-GO \$35.00

Minimum Order of 10. Chef will select sandwiches if not preselected

ENTRÉE SANDWICHES & SALADS (SELECT THREE)

Grilled Chicken Salad

Romaine hearts, roasted tomatoes, parmesan cheese, croutons, creamy anchovy vinaigrette

Grilled Sirloin Salad

Cherry tomatoes, red onion, blue cheese, mixed greens, balsamic vinaigrette

Oven Roasted Turkey

Citrus aioli, bacon, tomato, bibb lettuce, cheddar cheese, ciabatta bread

Roast Beef Sando

Roasted top sirloin, banana peppers, shaved red onion, provolone cheese, arugula, horseradish sauce, toasted baguette

Grilled Vegetable Wrap

Hummus, balsamic marinated seasonal vegetables, roasted tomato, arugula, spinach wrap

Caprese Sandwich

Mozzarella, tomato, basil, arugula, pesto mayo, ciabatta

SIDES

Served with whole fruit, kettle chips and house baked cookies

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.



Buffets

PRICED PER PERSON

SOUTH OF THE BORDER \$36.00/\$55.00

Chips & Salsa

Salsa roja, salsa verde, guacamole

Southwest Salad

Chopped romaine, shredded cheese, black beans, sliced cherry peppers, diced tomatoes, roasted corn, diced peppers, fried tortilla strips, chipotle ranch

Citrus Salad

Mixed greens, grapefruit segments, almonds, shaved vegetables, citrus vinaigrette

Fajita Station

Ancho rubbed skirt steak, grilled chicken, tequila lime shrimp, fajita vegetables, sour cream, guacamole, salsa roja, pico de gallo, cotija cheese, limes, corn and flour tortillas

SIDES

Refried Beans

Stewed pinto beans

Charred Corn

Loaded charred corn, crema, onions, cilantro

DESSERT

Churros

Caramel & Mexican chocolate fudge

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BELLA ITALIANO \$42.00/\$65.00

House Baked Garlic Bread Sticks

Whipped butter, EVOO with balsamic glaze

Antipasto Salad

Crisp iceberg lettuce, Italian cured meats, sliced cucumbers, cherry tomatoes, thinly sliced red onion, mozzarella cheese, bell peppers, green olives, pepperoncini

Classic Caesar Salad

Chopped romaine, shaved parmesan, house croutons, creamy caesar dressing

Herb Grilled Vegetable Platter

Zucchini, squash, peppers, onions, asparagus, roasted mushrooms

Pasta Al Fresco

Penne pasta, sautéed with fresh roma tomatoes, garlic and fresh basil

CHOOSE TWO:

Chicken Parmesan

Breaded chicken breast, homemade marinara sauce, topped with parmesan and mozzarella

Bistro Steak

Sliced sirloin, house pomodoro, balsamic glaze

Seared Corvina Puttanesca

Stewed tomatoes, capers, lemon beurre blanc

DESSERTS

Tiramisu & Strawberry Cheesecake

THE JACINTO \$45.00/\$70.00

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

Assorted Dinner Rolls

Whipped herb butter

Wedge Salad

Baby iceberg lettuce, smoked bacon, diced roma tomatoes, red onion, blue cheese crumbles, creamy ranch dressing

Garden Salad

Chopped lettuce, red onions, tomatoes, cucumber, banana peppers, olives, Italian vinaigrette

Herb Grilled Vegetables

Vairty of squash and zucchini, bell peppers, portobello mushrooms, red onions, marinated with herb oil

White Cheddar Mac N Cheese

Macaroni pasta, homemade white cheddar cheese sauce

CHOOSE TWO:

Sweet N Smokey Eight Cut Chicken

Bone-in breast, thigh, wing, leg, smokey BBQ sauce

Carved Beef Sirloin

Natural au jus, BBQ sauce

Seared Salmon

Beurre blanc

DESSERT

Assortment of Dessert Bars & Cupcakes

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

Display Stations

Mediterranean Vegetable Display

Grilled seasonal vegetables, selection of seasonal and raw and pickled vegetables, lavash, olives, roasted pepper hummus, classic hummus, ranch, balsamic glaze

\$15.00

Charcuterie Board

Chefs selections of cured meats and artisanal cheeses, seasonal jam, whole grain mustard, mixed nuts, assorted berries, cornichons, crostini, artisanal flatbread

\$20.00

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Carving Stations

One Chef Per 50 Guests. Chef Fees Apply

Roasted Turkey Breast

Sage natural jus, cranberry jam, dinner rolls

\$25.00

Mustard Glazed Pork Loin

Red wine bordelaise sauce, apple kimchi compote, pullman rolls

\$26.00

Sea Salt Crusted Prime Rib

Red wine bordelaise sauce, creamy horseradish sauce, dinner rolls

\$30.00

CARVING STATION ENHANCEMENTS

Select One Per Carving Station

Potato Purée

Fine herbs

Cavatappi & Wild Mushrooms

Parmesan, creamy garlic sauce

Honey Glazed Baby Carrots

Smashed Red Potatoes

Rosemary, sea salt

Charred Brussels Sprouts

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ALCOHOLIC BEVERAGES

HOSTED BAR

Call Brands

1st Hour \$26.00

Each Additional Hour \$13.00

Premium Brands

1st Hour \$32.00

Each Additional Hour \$15.00

CASH BAR

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

Domestic Beers
\$8.00 per bottle

Blue Cocktails
\$11.00 each

Platinum Cocktails
\$15.00 each

Premium Wines
\$14.00 per glass

Premium Beers
\$10.00 per bottle

Gold Cocktails
\$13.00 each

Call Wines
\$11.00 per glass

MISCELLANEOUS

Soft Drinks
\$5.00 each

House Champagne
\$30.00 per bottle

Sparkling Bottled Waters
\$5.00 each

WINES

Sparkling
Riondo Prosecco, Domaine Ste. Michelle

Cabernet Sauvignon
Sea Glass, Horse Heaven Hills

Chardonnay
Carmel Road, Kendall Jackson

SPIRITS

A 23% service charge and applicable state sales tax will be added to all food and beverage arrangements. Prices are per person and chef attendant fee may apply.

Blue Tier

- Vodka** - Gordon's
- Gin** - Gordon's
- Rum** - Ron Castillo
- Tequila** - El Toro Silver
- Bourbon** - Jim Beam
- Whiskey** - Canadian Mist
- Scotch** - Grant's Family
- Cordials** - Hiram Walker

Gold Tier

- Vodka** - Absolut
- Gin** - Tanqueray
- Rum** - Bacardi Superior
- Tequila** - Hornitos Plata
- Bourbon** - Maker's Mark
- Whiskey** - Canadian Club
- Scotch** - Rare J&B
- Cordials** - Hiram Walker

Platinum Tier

- Vodka** - Tito's
- Gin** - Hendrick's
- Rum** - Bacardi Superior, Malibu
- Tequila** - Casamigos Blanco
- Bourbon** - Knob Creek
- Whiskey** - Crown Royal
- Scotch** - Dewar's White Label
- Cordials** - Hiram Walker

BEERS

Bartender Fee of \$200 Per Event Added to the Bar.

Up to 4 Hours Additional Hour \$50

Domestic

Miller Light, Bud Light, Coors Light, Michelob Ultra

Premium

Samuel Adams Boston Lager, Corona Extra, Pacifico, Stella Artois, Heineken

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COURTYARD PALM DESERT

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1-760-776-4150



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