



www.TheCourtyardatTheOaks.com

The Five Course Dinner

Includes:

Ballroom For 5 Hours
Includes Outdoor Courtyard For Cocktail Hour
Tables/Linens/Plates/Flatware/Stemware
Elegant Gold Chiavari Chairs
5 Course Gourmet Dinner
4 Hours Of Open Bar, Closed 1 Hour During Dinner
1 Hour Butler Served Hors d'oeuvres
Valet Parking

Call or Email for Pricing and Options

1800 West Hibiscus Boulevard, Suite #108 Melbourne, FL 32901
Phone: 321.327.2909 Fax: 321.327.2901 Email: info@thecourtyardattheoaks.com



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Hors d'oeuvres

(package includes two selections from hot and cold)

Hot (Select Two)

Pineapple, Chicken
& Bacon Skewers

Spanakopita

Grilled Vegetable Kabobs

Mini Crab Cakes

Baked Brie

Stuffed Mushrooms

Italian Style Meatballs

Lobster Puffs

Cold (Select Two)

Lavosh Wraps
(Turkey, Roast Beef)

Stuffed Cherry Tomatoes

Classic Deviled Eggs

Grilled Fruit Kabobs



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Menu Choices

Salad (Select Two)

Classic Caesar

Crispy romaine tossed with parmesan cheese, garlic croutons, The Courtyard signature homemade Caesar dressing and garnished with crispy bacon.

Mixed Baby Green Salad

Fresh spinach and baby greens tossed with candied walnuts, blue cheese and champagne vinaigrette.

House Salad

Basic fresh iceberg lettuce, tomatoes and crispy carrots served with choice of French, 1000 Island, Buttermilk Ranch, or Bleu Cheese dressings.

Soup (Select One)

Cream of Potato

Split Pea w/Ham

Cream of Chicken and Wild Rice

Chicken & Sausage Gumbo

Cream of Celery Root*

Bisque (Lobster or Tomato)

Classic French Onion

Classic Clam Chowder

Tortilla Soup

Black Bean

Simple Broth

** Depends on availability*

Pasta Course (Select One)

Curried Shrimp on Fettuccine

Spaghetti with Olive Oil, Garlic and Herbs

Pasta Carbonara

Penne w/Sun-dried Tomatoes



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Entrees (Select Two)

Carving Station*

Your choice of baked ham, breast of turkey or tip roast carved to order by service staff

** Select one from above, counts as one choice. Prime rib available at extra cost.*

Baby Rack of Lamb Chops

Tender, “frenched” racks of lamb seasoned with Mediterranean spices and roasted to medium doneness.

Stuffed Chicken Breast

Breaded boneless, skinless breast of chicken, stuffed with sweet ham, swiss cheese and spinach served with hollandaise sauce.

Herbed Grilled Chicken

Boneless, Skinless breast of chicken grilled with a mixture of olive oil, fresh herbs, garlic, salt and pepper.

Chicken Marsala

Chicken breast, floured and sautéed in butter, topped with rich mushroom and marsala wine sauce. Served with pasta or potatoes.

Center Cut Pork Chop

Bone in, brined, center cut chop grilled and topped with apple slices.

Sweet and Sour Pork Loin

Juicy slices of pork loin roasted with sweet fruit, chilies and peppers.

Crusted Beef Tenderloin

Prime beef tenderloin seasoned with brown sugar, garlic and black pepper, seared in butter and whiskey and finished to tender perfection.

George’s Cowboy Cut Ribeye

Choice 14oz. “Frenched”, bone-in Rib-Eye Steak seasoned, grilled and topped with chef’s homemade steak sauce and grilled mushrooms.



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Grilled Sea Bass*

Pan sautéed with “skin-on” then served with crispy leeks and a light white wine sauce

** Based on Market Price*

Atlantic Salmon

12oz filet of beautiful, fresh, North Atlantic salmon served with a lemon & dill sauce.

Mahi Filet

Filet of beautiful, fresh Florida Mahi cooked simply over the grill and finished with salt, pepper and fresh lemon juice.

Jumbo Crab Cakes

Jumbo lump crab lightly blended with fresh herbs, north coast spices, vegetables and mayonnaise, rolled in panco bread crumbs and cooked to a crispy golden brown. Topped with a spicy tartar sauce.

George’s Creamy BBQ Shrimp

Fresh shrimp sautéed in chef’s own “Memphis BBQ Rub”, butter and garlic then finished with heavy cream until silky smooth. Served with Parmesan cheese grits.

Side Dishes (Select Two)

Pasta (Spaghetti, Fettuccine, or Penne)
Mixed Vegetables (Cauliflower, Carrot and Broccoli)
Sautéed Green Beans
Glazed Baby Carrots
Fresh Green Peas
Summer Squash Medley
Asparagus
Whole Kernel Corn
Creamy Yukon Gold Mashed Potatoes
Baked Russet Potatoes
Creamy Red-Skin Garlic & Parmesan Mashed Potatoes
Curried Rice
Wild Rice, Sausage and Mushroom Medley
Steamed Rice
Broccoli and Cheese Casserole
Twice Baked Potatoes