



www.TheCourtyardatTheOaks.com

The Four Course Dinner

Includes:

- Ballroom For 5 Hours
- Includes Outdoor Courtyard For Cocktail Hour
- Hour Tables/Linens/Plates/Flatware/Stemware
- Elegant Gold Chiavari Chairs
- 4 Course Gourmet Dinner
- Bar Service (call for details)
- 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)

Hot

Pineapple, Chicken
& Bacon Skewers

Spanakopita

Grilled Vegetable Kabobs

Mini Crab Cakes

Baked Brie

Stuffed Mushrooms

Italian Style Meatballs

Cold

Lavosh Wraps
(Turkey, Roast Beef)

Stuffed Cherry Tomatoes

Classic Deviled Eggs

Grilled Fruit Kabobs



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Menu Choices

Salad (Select One)

Classic Caesar

Chopped romaine lettuce tossed with Parmesan cheese, garlic croutons, The Courtyard's signature homemade Caesar dressing and garnished with crispy bacon.

Tomato and Red Onion Salad

Rich Roma tomatoes, thin sliced red onions, fresh herbs and tossed in a delicious red-wine vinegar and olive oil dressing.

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

Chicken & Sausage Gumbo

Tortilla Soup

Simple Broth

Classic French Onion

Classic Clam Chowder

Black Bean

Entrée (Select Two)

Herbed Grilled Chicken

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

George's Chicken Parmesan

Panko breaded chicken breast, pan sautéed, topped with a rustic tomato sauce, fresh herbs and baked with Mozzarella and parmesan cheese.



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Chicken Marsala

Chicken breast, floured and sautéed in butter, topped with a rich mushroom and marsala wine sauce.

Pineapple Chicken

Chicken breast grilled and baked with soy, teriyaki and orange juice then finished with a thick slice of grilled pineapple.

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.

New York Strip With Chef's Steak Butter

Choice 12 oz. New York Strip seasoned and grilled to medium temperature then topped with a disk of chef's rich, blue cheese and herbed butter.

Beef Burgundy

Traditional and rustic dish of beef steak cooked slowly until fork tender with aromatic vegetables and herbs in a beautiful red wine sauce.

Mahi Filet

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

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.

Eggplant Parmesan

Thick portions of fresh eggplant coated in Panko breadcrumbs and sautéed in olive oil then served on top of fettuccine pasta with a marinara sauce and grated Parmesan cheese.

Vegetable Lasagna

Lots of layered pasta, marinara sauce, ricotta, zucchini, squash, red onions, ricotta and corn baked in a deep pan. Topped with mozzarella cheese and served hot with garlic bread and a salad.

Spaghetti Margarita

Simple, elegant and full of flavor. "Al-dente" cooked spaghetti tossed in extra virgin olive oil, a Chiffonade of basil, a splash of lemon, salt, pepper and Parmesan cheese.

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Side Dishes (Select Two)

Mixed Vegetables (Cauliflower, Carrot and Broccoli)
Sautéed Green Beans
Whole Kernel Corn
Fresh green peas
Summer Squash medley
Creamy Yukon Gold Mashed Potatoes
Baked Russet Potatoes
Creamy Red-Skin Garlic & Parmesan Mashed Potatoes
Curried Rice
Rice Pilaf
Steamed Rice
Pasta (Fettuccine, Spaghetti or Penne)
Parmesan Cheese Grits