



www.TheCourtyardatTheOaks.com

Special Event Packages

Include:

Use of Ballroom for 5 Hours.
Breakfast, Lunch and Dinner packages
Wireless Internet
State of the Art Audio and Video capability
Private Sitting Room/Dressing Room

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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Lunch Packages

Lunch

“The Hot Table”

Salad (Select One)

Tossed Green Salad

Fresh Iceberg lettuce, tomato, cucumber and red onion with your choice of dressing (French, 10000 Island, Ranch, Italian or Bleu Cheese)

Caesar Salad

Chopped romaine lettuce tossed with Parmesan Cheese, garlic croutons and The Courtyard’s signature homemade Caesar dressing.

Entrée (Select One)

Classic Spaghetti & Meatballs (\$11.50 per person)

Jumbo, Italian-style meatballs served in a rustic marinara sauce and served with “al-dente” cooked spaghetti pasta.

Memphis Pulled Pork BBQ Sandwich (\$11.50 per person)

Generous portion of smoky pork shoulder seasoned with a Memphis BBQ rub, slathered with finger lickin’ good BBQ sauce and served on a steamed bun.

Herbed Grilled Chicken (\$12.50 per person)

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

Marinated “London Broil” (\$14.50 per person)

Beef “London Broil” steak marinated overnight then broiled with spices and sliced thin. Served with a rich, homemade steak sauce and mushrooms.

Side Dishes (Select One)

Green beans
Mac&Cheese

Corn
Coleslaw

Mashed Potatoes
Baked Beans



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The Boxed Lunch

(Must be ordered 2 days in advance)

“The Boxed Lunch” includes:

One “cold” sandwich, a salad, chips, gourmet cookie and soft drink. Lettuce, mayo, mustard and tomato provided.

Sandwiches

Ham and Cheese
Roast Beef with Horseradish Cheddar
Smoked Turkey
Cold Veggie Sub

Salads

Baked potato salad with scallions and sour cream
Three pasta salad
Coleslaw

Chips

Plain
BBQ
Jalapeno & Cheddar



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Exclusive Luncheon

The Hot Brown

Legendary sandwich from Kentucky and “The Brown Hotel”. Turkey piled high then covered with a delicious Mornay sauce and broiled until golden brown. Garnished with hickory smoked bacon and served with oven roasted potatoes.

Muffaletta

All”da way from New Orleans. This sandwich stacks piles of ham, salami, provolone, mortadella and a homemade olive spread on a sesame roll, served with a bowl of French-onion soup. Lez le la Bon temps Roule!

The Croque Monsieur

“Vive La France” when it comes to mastering the ham and cheese. Baked ham, gruyere cheese, and a velvet smooth sauce are grilled then broiled until hot and bubbly, served with a delicious cherry tomato salad.

Portabella Mushroom Sandwich

Hearty and healthy, this sandwich starts with grilled Portobello mushrooms cooked perfectly then topped with field greens, beef-steak tomatoes and herbed mayo on a toasted, onion Kaiser roll.

Hot Roast Beef

Classic “open faced” sandwich – thick “texas toast” white bread with top round roast beef in deep, brown mushroom gravy, served with mashed potatoes.

Club Sandwich

Triple stacked sandwich with mayo, bacon, ham turkey and cheddar cheese on toasted wheat bread, served in wedges with a dill pickle spear and sea-salt potato chips.