



www.TheCourtyardatTheOaks.com

# *The Promise*

## **Includes:**

Ballroom For 5 Hours  
Includes Outdoor Courtyard For Cocktail Hour  
Tables/Linens/Plates/Flatware/Stemware  
Elegant Gold Chiavari Chairs  
5 Course Gourmet Dinner  
Custom Cake And Cake Service  
Champagne Toast  
Bar Service (call for details)  
1 Hour Butler Served Hors d'oeuvres  
Valet Parking

Call or Email for Pricing and Options

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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\*  
Bisques (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.

### ***Grilled Sea Bass\****

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

*\* Based on Market Price*



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### ***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 Panko 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.

### ***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)

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



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## Your Wedding Cake Package:

By: Creative Cakes and Candies

### **Includes:**

Custom Cake Design\*

### **Cake Flavors:**

Vanilla	Almond	Lemon
Carrot	French Vanilla	White Chocolate
Butter	Mocha	Orange
Marble	Wedding White	Chocolate Fudge
Key Lime	Pineapple	Apple Cinnamon
Spice	Pistachio	Strawberry
Chocolate	Coconut	Chocolate Chip
Red Velvet	Butter Pecan	Mint Chocolate

### **Fillings:**

Raspberry	Strawberry	Lemon
Apple	Apple Raisin	Pineapple
Cherry	Blueberry	Coconut
Chocolate Bavarian Cream	Cream Cheese	Praline
Banana Cream	Caramel Pecan	Cranberry
Chocolate Ganache	Chocolate Fudge	Icing
Fresh Fruit		

\* Rolled Fondant Upgrade or Any Specialty Flavors or Design may incur an additional cost.