

Courtyard On Main



Bar/Bat Mitzvah

*Historic Downtown Freehold
Contemporary Banquet Facility
Personalized Service
Award Winning Food
Competitive Pricing*

Courtyard On Main Banquet Facility

30 East Main Street, Freehold, New Jersey 07728

732-294-0424 ~ courtyardonmain@yahoo.com ~ courtyard1.com

Please Visit Our Restauraunt With The Same Award Winning Food

Main Street Bistro Positano Also located At 30 East Main Street

732-294-1112 - bistro1.com

Vintage Banquet

Cocktail Hour

Butler Style Hors d' Oeuvres

Passed 30 Minutes by White Gloved Attendants

Reception

Challah & Candle Lighting Ceremony

1st Course

Appetizer

Chef's Selection of Soup

(Select 1)

*Lobster Bisque ~ Harvest ~ Mushroom ~ Corn Chowder~ Pasta Fagioli
Or*

Gourmet Pasta

(Select 1)

Rigatoni w/Roasted Garlic Cream ~ Penne Alla Vodka ~ Bowtie Pomodoro

2nd Course

Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Fresh Baked Rolls w/Sweet Honey Butter

3rd Course

Entrée Selections

(Select 2)

*French Roasted Chicken Breast w/ Francese
or Marsala or Picatta Sauce*

Mango Salmon over Fragrant Rice

Herb Seared Tilapia over Lobster Mashed Potatoes

Sliced Roast Beef w/Port Wine Demi Glaze

Eggplant Rollantini w/Basil Risotto

Vegetarian Selections Available Upon Request

Dessert

Sheet Cake

Soda, Shirley Temple Fountain, Coffee & Tea Service

Saturday & Sunday Afternoon \$50.00 pp

Young Ones' (15 & Under) Banquet or buffet 40.00pp

Please add 7% tax and 20% gratuity

4 Hour Affair in Regale Room

Elegant Banquet

Cocktail Hour

Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display

Vegetable Crudités ~ Hummus Crostini ~ Tuscan Bean Bruschettas

Reception

Challah & Candle Lighting Ceremony

1st Course

Appetizer

Chef's Selection of Soup

(Select 1)

*Lobster Bisque ~ Harvest ~ Minestrone ~ Corn Chowder~ Pasta Fagioli
Or*

Gourmet Pasta

(Select 1)

Rigatoni w/Roasted Garlic Cream ~ Penne Alla Vodka ~ Bowtie Pomodoro

2nd Course

Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Fresh Baked Rolls w/Sweet Honey Butter

3rd Course

Entrée Selections

(Select 3)

French Roasted Chicken Breast w/ Francese, Marsala or Picatta Sauce

Mango Salmon over Fragrant Rice

Herb Seared Tilapia over Lobster Mashed Potatoes

Aged Prime Rib of Beef w/Cabernet Demi-Glace

Eggplant Rollantini w/Basil Risotto

Vegetarian Selections Available Upon Request

Dessert

Sheet Cake ~ Ice Cream Bar

Soda, Coffee & Tea Service

Saturday Evening \$65.00 pp All Other Times \$55.00 pp

Young Ones' (15 & Under) Banquet or buffet 40.00pp

Please add 7% tax and 20% gratuity

Regale Banquet

Cocktail Hour

Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display

Vegetable Crudités ~ Cheese Display ~ Bruschettas

Hot Chafing Dish Display

Selection of 3 Gourmet Dishes

Challah & Candle Lighting Ceremony

Appetizer

(Select 1)

(When choosing soup or pasta, pick 1 choice)

- Chef's Selection of Soup

Harvest ~ Mushroom ~ Corn Chowder ~ Lobster Bisque

- Gourmet Pasta

Rigatoni w/Roasted Garlic Cream ~ Penne Alla Vodka ~ Bowtie Pomodoro

Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Fresh Baked Rolls w/Sweet Honey Butter

Entrée Selections

(Select 3)

French Roasted Chicken Breast w/ Francese, Marsala or Picatta Sauce

Mango Salmon over Fragrant Rice

Herb Seared Tilapia over Lobster Mashed Potatoes

Aged Prime Rib of Beef w/Cabernet Demi-Glace

Slow Braised Short Ribs w/Creamed Spinach

Eggplant Rollantini w/Basil Risotto

Vegetarian Selections Available Upon Request

Dessert

Custom Torah Cake ~ Ice Cream Sundae Bar ~ Chocolate Fondue Station

Soda, Shirley Temple, Coffee & Tea Service

Saturday Evening \$75.00 pp

All Other Times \$65.00 pp

Young Ones' (15 & Under) Banquet or buffet 40.00pp

Please add 7% tax and 20% gratuity

Classic Banquet

Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display

Vegetable Crudités ~ Fresh Fruit Display ~ Cheese Display

Hot Chafing Dish Display

Selection of 3 Gourmet Dishes

Chef's Attended Stations

(Select 1)

Pasta ~ Oriental Wok ~ Crepe ~ Fajita ~ Mashed Potato ~ Risotto

Carving Station

(Select 2)

Honey Dijon Turkey ~ Leg of Lamb ~ Brisket ~ Herb Crusted Roast Beef

Challah & Candle Lighting Ceremony

Appetizer

(Select 1 of the 3 choices. When choosing soup or pasta, pick 1 choice)

- Mushroom Vouevant

In Puff Pastry Shell, Roasted Garlic Cream

- Chef's Selection of Soup

Harvest ~ Mushroom ~ Corn Chowder

- Gourmet Pasta

Rigatoni w/Roasted Garlic Cream ~ Penne Alla Vodka ~ Bowtie Pomodoro

Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Fresh Baked Rolls w/Sweet Honey Butter

Entrée Selections

(Select 3)

French Roasted Chicken Breast w/ Francese, Marsala, or Piccata Sauce

Mango Salmon over Fragrant Rice

Herb Seared Tilapia over Lobster Mashed Potatoes

Aged Prime Rib of Beef w/Cabernet Demi-Glace

Slow Braised Short Ribs w/Creamed Spinach

Glazed Lamb Tenderloin w/Lentils, Mint Demi-Glace

Eggplant Rollantini w/Basil Risotto

Vegetarian Selections Available Upon Request

Dessert

Custom Torah Cake ~ Ice Cream Sundae Bar ~ Chocolate Fondue Station

Soda, Shirley Temple, Coffee & Tea Service

Saturday Evening \$85.00 pp

All Other Times \$75.00 pp

Young Ones' (15 & under) Banquet or Buffet 40.00 pp

Please add 7% tax and 20% gratuity

Black Tie Banquet

Butler Style Hors d' Oeuvres

Selection of Hors d' Oeuvres Passed 1 Hour by White Gloved Attendants

Cold Display

Vegetable Crudités ~ Fresh Fruit Display ~ International Cheese Display

Hot Chafing Dish Display

Selection of 4 Gourmet Dishes

Chef's Attended Stations

(Select 2)

Pasta ~ Oriental Wok ~ Crepe ~ Fajita ~ Mashed Potato ~ Risotto

Carving Station

(Select 2)

Honey Dijon Turkey ~ Leg of Lamb Brisket ~ Herb Crusted Roast Beef

Challah & Candle Lighting Ceremony

Appetizer

(Select 1 of the 3 choices. When choosing soup or pasta, pick 1 choice)

- Mushroom or Seafood Volauvent

In Puff Pastry Shell, Roasted Garlic Cream

- Chef's Selection of Soup

Harvest ~ Mushroom ~ Corn Chowder

- Gourmet Pasta

Rigatoni w/Roasted Garlic Cream ~ Penne Alla Vodka ~ Bowtie Pomodoro

Salad

(Select 1)

Classic Caesar Salad ~ Bistro Salad w/ Champagne Vinaigrette

Fresh Baked Rolls w/Sweet Honey Butter

Entrée Selections

(Select 3)

French Roasted Chicken Breast w/ Francese, Marsala, or Picatta Sauce

Mango Salmon over Fragrant Rice

Herb Seared Tilapia over Lobster Mashed Potatoes

Filet Mignon w/Wild Mushroom Sauté, Port Demi-Glace

Aged Prime Rib of Beef w/Cabernet Demi-Glace

Slow Braised Short Ribs w/Creamed Spinach

Vegetarian Selections Available Upon Request

Dessert

Custom Torah Cake and Viennese Table

Ice Cream Sundae Bar ~ Chocolate Fondue Station ~ Pastry Table

Saturday Evening \$105.00 pp

All Other Times \$95.00 pp

Young Ones' (15 & under) Banquet or Buffet 40.00 pp

Please add 7% tax and 20% gratuity

Grande Buffet

Butler Style Hors d' Oeuvres

Passed 30 Minutes by White Gloved Attendants

Reception

Challah & Candle Lighting Ceremony

Chef's Selection of Soup .

(Select 1)

Harvest Bisque ~ Pasta Fagioli ~ Wild Mushroom Bisque ~ Corn Chowder

Gourmet Mashed Potato Bar

With Assorted Toppings

Pasta Bar

With a Selection of 2 Sauces

Cold Buffet Display

Bistro Salad ~ Caesar Salad ~ Tomato & Mozzarella

Chafer Selections

(Select 5)

*Chicken Francese ~ Chicken Marsala ~ Chicken Picatta~ Chicken Parmigiana
Eggplant Rollantini ~ Salmon Dijon ~ Mango Salmon ~ Wok Vegetable Stir-Fry
Seafood Paella ~ Filet Mignon Teriyaki ~ Beef & Broccoli ~ Chicken & Broccoli
Penne Alla Vodka ~ Stuffed Shells ~ Baked Ziti ~ Mushroom Ravioli ~ Cheese Ravioli
Veal & Peppers ~ Roasted Potatoes ~ Julienne Vegetables*

Vegetarian Selections Available Upon Request

Dessert

Sheet Cake

Soda, Shirley Temple Fountain, Coffee & Tea Service

Saturday & Sunday Afternoon \$45.00 pp

Young Ones' (15 & Under) Banquet or Buffet 40.00pp

Please add 7% tax and 20% gratuity

4 Hour Affair in Regale Room

Elegant Buffet

Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display

Vegetable Crudités ~ Bruschettas ~ Cheese Display

Challah & Candle Lighting Ceremony

Chef's Selection of Soup

(Select 1)

Harvest Bisque ~ Pasta Fagioli ~ Wild Mushroom Bisque ~ Corn Chowder

Gourmet Mashed Potato Bar

With Assorted Toppings

Pasta Bar

With a Selection of 2 Sauces

Carving Station

(Select 2)

Honey Dijon Turkey ~ Leg of Lamb Brisket ~ Herb Crusted Roast Beef

Cold Buffet Display

Bistro Salad ~ Caesar Salad ~ Tomato & Mozzarella

Chafer Selections

(Select 5)

*Chicken Francese ~ Chicken Marsala ~ Chicken Picatta ~ Chicken Parmigiana
Eggplant Rollantini ~ Salmon Dijon ~ Mango Salmon ~ Wok Vegetable Stir-Fry
Seafood Paella ~ Filet Mignon Teriyaki ~ Beef & Broccoli ~ Chicken & Broccoli
Penne Alla Vodka ~ Stuffed Shells ~ Baked Ziti ~ Mushroom Ravioli ~ Cheese Ravioli*

Veal & Peppers ~ Roasted Potatoes ~ Julienne Vegetables

Vegetarian Selections Available Upon Request

Dessert

Custom Torah Cake

Soda ~ Shirley Temples ~ Coffee and Tea Service

<i>Saturday Evening</i>	<i>\$60.00 pp</i>
<i>All Other Times</i>	<i>\$55.00 pp</i>
<i>Young Ones' (15 & under) Buffet</i>	<i>40.00 pp</i>

Please add 7% tax and 20% gratuity

Formal Brunch

Butler Style Hors d' Oeuvres

Selection of 8 Hors d' Oeuvres passed 1 Hour by White Gloved Attendants

Cold Display

Vegetable Crudités ~ Fresh Fruit Display ~ Cheese Display

Cold Salad Display

*Caesar Salad ~ Bistro Salad ~ Mozzarella & Tomato Salad
Tortellini Salad ~ String Bean Almandine*

Gourmet Mashed Potato Bar

W/Assorted Toppings

Chef's Selection of Soup

(Select 1)

Harvest Bisque ~ Corn Chowder ~ Minestrone

Omelet Station

Spinach ~ Cheese ~ Peppers ~ Onions ~ Mushrooms

Pasta Station

(Select 2)

Plum Tomato Basil ~ Roasted Garlic Cream ~ Basil Pesto ~ Vodka Sauce

Carving Station

(Select 2)

Honey Dijon Turkey ~ Leg of Lamb Brisket ~ Herb Crusted Roast Beef

Muffins ~ Bagels ~ Smoked Salmon ~ White Fish Salad

Caesar Salad ~ Mango Salad ~ Fresh Baked Rolls

Jams ~ Cream Cheese ~ Sweet Honey Butter

Chafar Selections

Waffles ~ French Toast ~ Pancakes ~ Chicken Marsala

Eggplant Rollantini ~ Roasted Potatoes ~ Julienne Vegetables

Vegetarian Selections Available Upon Request

Dessert

Custom Torah Cake ~ Ice Cream Sundae Bar

Soda ~ Shirley Temples ~ Coffee ~ Tea

Saturday & Sunday \$60.00 pp

Young Ones' (15 & under) Brunch 40.00 pp

Please add 7% tax and 20% gratuity

Bar/Bat Mitzvah Features

5 Hour Affair ~ Cocktail Hour in a Manhattan Style Room

Silk Floral Centerpieces ~ White Gloved Attendants ~ Private Suite

Linen Color ~ Choice of Colored Napkins ~ Exquisite Food Rated 3 ½ Stars

Skirted Cake Table ~ Custom Torah Cake

Maitre'd fee: \$200.00

Service on Premise ~ 200.00

Overtime- \$250.00 Half Hour \$500.00 Full Hour

Please add 7% tax and 20% gratuity to all Pricing

Payment Schedule

\$1,000.00 Deposit in Cash or Check required upon signing of contract

40 Percent additional required in cash six months prior to event in cash

Balance due 7 days prior to event

*Payments made in Cash or by Certified Check, payable to Dining on Main
LLC.*

Hors D'Oeuvres Menu

(Please Select Eight)

*Quesadillas ~ Stuffed Mushrooms ~ Cheese Potato Puffs ~ Potato Puffs ~ Cocktail Franks
Chicken Satay ~ Filet Mignon Kabobs ~ Mozzarella Sticks ~ Tomato & Mozzarella Skewers
Stuffed Clams ~ Clams Oreganatto Assorted Quiche ~ Mini Pizzettes ~ Jalapeño Poppers
Tomato & Basil Bruschettas ~ Chicken Spring Rolls ~ Duck Spring Rolls
Beef Empanadas ~ Vegetable Spring Rolls ~ Pineapple Fritters ~ Shrimp Dumplings ~ Avocado
Dumplings
Fried Calamari ~ Fried Ravioli ~ Swedish Meatballs ~ Chicken Wings ~ Duck Confit Croquettes
Mushroom Risotto Cakes ~ Lobster Risotto Cakes ~ Tuscan Bean Bruschettas*

Upgrades

Shrimp Cocktail Martini 4.00 pp ~ Lamb Chops ~ 4.00 pp ~ Crab Cake & Lobster Cakes 4.00 pp

Chafing Dish Choices

*Eggplant Rollantini ~ Seafood Paella ~ Filet Mignon Teriyaki ~ Penne Alla Vodka
Swedish Meatballs ~ Vegetable Tempura ~ Fried Calamari ~ Mussels Marinara ~ Zuppa Di Clams
Baked Ziti ~ Chicken Francese ~ Chicken Piccata ~ Chicken Marsala ~ Chicken Balsamic ~ Chicken
Primavera ~ Sesame Chicken ~ Soy Glazed Chicken ~ Chicken Parmigiana ~ Honey Mustard Chicken
Chicken Milano ~ Coconut Chicken ~ Chicken w/Broccoli ~ Vegetable Risotto ~ Mushroom Risotto
Wok Vegetable Stir-Fry ~ Short Rib Ravioli ~ Roasted Potatoes ~ Julienne Vegetable Scampi
Roasted Garlic Mashed Potatoes ~ Jasmine Rice w/Toasted Almonds ~ Sliced Roast Beef Au Jus
Balsamic Grilled Vegetables ~ Vegetable Fried Rice ~ Chicken Wings ~ Beef Bourguignon
Beef & Broccoli Baked Ziti ~ Penne Primavera ~ Lasagna ~ Stuffed Shells ~ Gnocci Al Forno
Tortellini Alfredo ~ Cavatelli & Broccoli ~ Penne Pomodoro w Basil ~ Eggplant Rollantini*

Carving Station

5.00 pp for One Selection ~ 7.00 pp for Two Selections

*Roasted Dijon Turkey ~ Braised Brisket
Leg of Lamb ~ Roast Beef Au Jus*

Attended Stations

5.00 pp for One Selection ~ 7.00 pp for Two Selections

*Oriental Wok Station ~ Soy Gingered Vegetables ~ Cilantro Chicken ~ Sesame Beef ~ Lo Mein Noodles
Pasta Station ~ Penne Pasta with Your Choice of Two Sauces ~ Alla Vodka ~ Basil Pomodoro ~ Alfredo
Mashed Potato Bar ~ Roasted Garlic, Lobster & Sweet Mashed Potatoes ~ Sour Cream ~ Bacon ~
Cheese*

*Fajita Station ~ Chicken ~ Beef ~ Peppers & Onions ~ Cheddar Cheese ~ Tomatoes
Crepes Station ~ Duck Confit ~ Chicken ~ Beef ~ Wild Mushrooms ~ Roasted Garlic Cream
Risotto Station ~ Vegetable ~ Wild Mushroom ~ Asparagus ~ Short Rib ~ Rock Shrimp*

Cake Selections

Cake Flavors ~ Chocolate ~ Vanilla ~ Golden Butter ~ Lemon

Upgrade ~ *Caramel Apple ~ Carrot ~ Butter Pecan ~ Mocha ~ Banana ~ White Almond*

Cake Fillings ~ Vanilla Pudding ~ Chocolate Pudding ~ Strawberry

Strawberries & Cream ~ Raspberry ~Lemon

Upgrade ~ *Chocolate Mousse ~ White Chocolate Mousse ~ Caramel Apple ~ Cannoli Cream*

Cake Frosting ~ Butter Cream

Upgrade ~ *Cream Cheese ~ Chocolate ~ Fondant ~ Whipped Crème*

Cake Upgrades

Apple Spice Cake with Caramel Apple Filling and Cream Cheese Icing

Hazelnut Cake with Espresso Butter Cream

Chocolate Kaluha Cake with Raspberry and Cream Cheese Filling

Chocolate Cake with Cookies and Cream Filling

Banana Cake with French Custard

Bailey's Irish cream with Chocolate Mousse and Butter Cream

Fondant Cakes

Upgrades Start at 1.75 per Slice

Dessert Upgrades

Ice Cream Bar *Chocolate ~ Vanilla ~ Strawberry ~ with Assorted Candy Toppings 4.00 pp*

Gelato & Sorbet Bar *Mango & Orange Sorbet ~ Vanilla Bean & Dark Chocolate Gelato 4.50 pp*

Chocolate Fondue Fountain *Fresh Fruit ~ Pretzels ~ Marshmallows ~ Pound Cake 5.00 pp*

Italian Pastries & Cookies *Assortment of mini Pastries & Italian Cookies 3.50 pp*

Viennese Table *Assorted Cakes, Cookies, Pastries & Fresh Fruit 9.00 pp*

Add Chocolate Fondue to Viennese Table 12.00 pp

Ice Sculpture & Shot Slide (Luge) 450.00

Ice Sculpture 300.00

Service Set-up Fee 200.00

Tent 500.00

Liquor

Name: _____ Phone: _____

We can help you select the type and the quantity. You can bring it in, or you/we can place the order on your behalf to a local liquor store for them to deliver. We supply the soda, juices, mixers, & fruit

You also contract separately for a bartender. The rate for a bartender is:

\$150.00 with a tip jar \$200.00 without tip jar Wine & Beer \$75.00

2 Bartenders: 125 each w/tip jar, 2 Bartenders: 175.00 each without tip jar, Overtime is \$50.00 per hour

Vodkas

Absolut, Smirnoff, Stoli, Grey Goose, Finlandia, Beveledere, Sky, Kettle One, Svedka

Gins

Beefeater, Bombay, Tanqueray, Gordons, Seagrams

Scotches

Johnnie Walker (red, black & gold), Dewar's, Chivas Regal, Glenlivet

Whiskeys

Jack Daniels, Jim Beam, Crown Royal, Southern Comfort, Seagrams 7

Rums

Bacardi (white & gold), Captain Morgan Spiced, Malibu

Tequilas

Jose Cuervo Gold, Cabo Wabo, Don Julio

Cordials

Amaretto, Baileys Irish Cream, Kahlua, Zambuca, B&B, Grand Marnier,
Chambord, Crème de Cacao, Crème de Mint, Cointreau, Curacao

Mixers

Apple Pucker, Cosmo Mix, Dry Vermouth, Sweet Vermouth, Mango, Pomegranate

Cocktail List

Cosmopolitan, Martinis (Apple, Watermelon, Dirty), Sea Breeze, Bay Breeze, Gin & Tonic, Rum & Coke, Pina Coladas, Margheritas, White & Black Russian, Seven & Seven, Manhattan, Vodka & Cranberry

Wine List

Reds- Merlot, Cabernet, Pinot Noir, Shiraz, Mouton Cadet, Chianti, Amarone
Whites- Pinot Grigio, Vouvray, Chardonnay, Sauvignon Blanc, White Zinfandel

Beer List

Domestic Beers

Coors, Coors Light, Budweiser, Bud Lite, Miller Lite, Yuengling, Sam Adams lager and light

Imported Beers

Amstel Lite, Heineken, Heineken Light, Corona, Corona Light, Blue Moon, Bass Ale, Becks,

Planning Aid

Music

Express Entertainment (Larry)	732-863-9300
Odyssey Entertainment (Duane)	609-971-0339
Music Express (Richie)	732-622-2904

Photographers

Craig Pittelli Photography	856-885-8527
Freehold Photography (Jeff)	732-577-8879
Eugenio Photography (Eugine)	973-980 -9132

Video

MV Digital Video (Kurt)	917 757 5967
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<u>Photo Favors & Booth</u>	732-863-9300
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Party Planner

Kathy Goldstein Events	732 672-0282
Aviance Event Planning (Larry)	1-866-432-6694
It's Your Party (Bonnie)	732-431-0999
Glitter Connection	732-536-7239

Florist

Especially for you Florist (Marlene)	732-431-0099
Rose Petal & Lace	732-613-0053

Invitations

Muriel Meiskin	732-462-8304
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Calligraphy

Calligraphy by Lucille	732-742-4033
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Hotel

Radisson Hotel	732-780-3870
Hepburn House B&B	732-462-7696
Days Inn	732-462-3450
Colts Neck Inn	732-409-1200

Limousines

First Class Limos	732-972-3200
Santos Limos	732-596-1100
Fancy limos	866-409-9961

Apparel

Ultimate Fashions	732-750-1174
Sweet 16 Dresses	

Security (Dave)	347-723-7841
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Casino Tables	732- 446 - 1836
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