

Courtyard On Main



Special Occation

*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 Resturaunt With The Same Award Winning Food

Main Street Bistro Positano Also located At 30 East Main Street

732-294-1112 - bistro1.com

Elegant Banquet

1st Course

(Select 1)

Penne Alla Vodka ~ Bowtie Pomodoro

2nd Course

(Select 1)

Mixed Greens w/Mango in Champagne Vinaigrette

Classic Caesar Salad w/ Focaccia Croutons

Fresh Baked Rolls w/Sweet Honey Butter

3rd Course

(Select 3)

Chicken Breast w/Francese, Marsala, or Picatta

Mango Salmon over Jasmine Rice

Herb Seared Tilapia over Lobster Mashed Potatoes

Pork Saltimbocca w/Garlic Mashed Potatoes

Eggplant Rollantini w/Basil Risotto

Vegetarian Selections Available Upon Request

Dessert

Special Occasion Cake

Soda, Coffee and Tea Service

Classic Banquet Upgrades

Butler Style Hors d' Oeuvres 7.00 pp

Passed 30 minutes by White Gloved Attendants

Antipasto Table 7.00 pp

*International Cheeses, Cured Meats, Fresh Mozzarella, Marinated Artichokes & Olives,
Roasted Red Peppers, Caponatina, Tomato & Basil Bruschettas w/Extra Virgin Olive oil*

Cookies & Pastries 3.00 pp

An assortment of Italian Cookies & Pastries served on every table

Saturday Evening \$45.00 pp 100 guest minimum

All Other Times \$37.00 pp

Children 12 & under are half price, 3 & under no charge

Please Add 7% Tax & 20% Gratuity

\$500.00 Deposit in Cash or Check required upon signing of contract

Balance due 7 days prior to event

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

Classic Banquet

Tuscan Bean Bruschettas

1st Course

(Select 1)

*Penne Alla Vodka ~ Wild Mushroom Voulevant ~ Bowtie Pomodoro
Gnocci Al Pesto ~ Mushroom Risotto*

2nd Course

(Select 1)

*Mixed Greens w/Mango in Champagne Vinaigrette
Classic Caesar Salad w/ Focaccia Croutons*

Fresh Baked Rolls w/Sweet Honey Butter

3rd Course

(Select 3)

*Chicken Breast w/Francese, Marsala, or Picatta
Mango Salmon over Jasmine Rice
Herb Seared Tilapia over Lobster Mashed Potatoes
Slow Braised Short Rib w/Creamed Spinach
Rosemary Prime Rib Au Jus
Pork Saltimbocca w/Garlic Mashed Potatoes
Eggplant Rollantini w/Basil Risotto
Vegetarian Selections Available Upon Request*

Dessert

Special Occasion Cake

Soda, Coffee and Tea Service

Classic Banquet Upgrades

Butler Style Hors d' Oeuvres 7.00 pp

Passed 30 minutes by White Gloved Attendants

Antipasto Table 7.00 pp

*International Cheeses, Cured Meats, Fresh Mozzarella, Marinated Artichokes & Olives,
Roasted Red Peppers, Caponatina, Tomato & Basil Bruschettas w/Extra Virgin Olive oil*

Cookies & Pastries 3.00 pp

An assortment of Italian Cookies & Pastries served on every table

Saturday Evening \$50.00 pp

All Other Times \$42.00 pp

Children 12 & under are half price, 3 & under no charge

Please Add 7% Tax & 20% Gratuity

\$500.00 Deposit in Cash or Check required upon signing of contract

Balance due 7 days prior to event

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

Royale Banquet

1st Course

(Select 1)

Family Style Appetizers

Calamari, Eggplant Rollantini, Stuffed Clams, Mozzarella Carrozza

2nd Course

(Select 1)

*Penne Alla Vodka ~ Wild Mushroom Voulevant ~ Bowtie Pomodoro
Gnocci Al Pesto ~ Mushroom Risotto*

3rd Course

(Select 1)

*Mixed Greens w/Mango in Champagne Vinaigrette
Classic Caesar Salad w/ Foccacia Croutons
Fresh Baked Rolls w/Sweet Honey Butter*

4th Course

(Select 3)

*Chicken Breast w/Francese, Marsala, or Picatta
Mango Salmon over Jasmine Rice
Herb Seared Tilapia over Lobster Mashed Potatoes
Slow Braised Short Rib w/Creamed Spinach
Rosemary Prime Rib Au Jus
Pork Saltimbocca w/Garlic Mashed Potatoes
Eggplant Rollantini w/Basil Risotto
Vegetarian Selections Available Upon Request*

Dessert

***Special Occasion Cake ~ Ice Cream Sundae Bar**
Soda, Coffee and Tea Service*

Royale Banquet Upgrades

Butler Style Hors d' Oeuvres 7.00 pp

Passed 30 minutes by White Gloved Attendants

Antipasto Table 7.00 pp

*International Cheeses, Cured Meats, Fresh Mozzarella, Marinated Artichokes & Olives,
Roasted Red Peppers, Caponatina, Tomato & Basil Bruschettas w/Extra Virgin Olive oil*

Cookies & Pastries 3.00 pp

An assortment of Italian Cookies & Pastries served on every table

Saturday Evening \$60.00 pp

All Other Times \$50.00 pp

Children 12 & under are half price 3 & under no charge

Please Add 7% Tax & 20% Gratuity

\$500.00 Deposit in Cash or Check required upon signing of contract

Balance due 7 days prior to event

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

Regal Buffet

Cold Display

Bistro Salad ~ Caesar Salad

Kettle Soup of the Day

Pasta

(Select 1)

*Baked Ziti ~ Penne Vodka ~ Stuffed Shells ~ Cheese Ravioli ~ Manicotti
Rigatoni Calabria ~ Penne Pomodoro ~ Cavatelli & Broccoli ~ Tortellini Alfredo
Tortellini Alforno ~ Penne Primavera ~ Rigatoni w/Roasted Garlic Cream*

Chicken/Turkey

(Select 1)

*Marsala ~ Francese ~ Primavera ~ Parmigiana ~ Piccata ~ Milano ~ Sesame
Coconut ~ Balsamic ~ Honey Mustard ~ Champagne ~ Bar-B-Q ~ Roasted Turkey*

Meat

(Select 1)

*Filet Mignon Teriyaki ~ Filet Mignon Marsala ~ Filet Mignon w/ Broccoli ~ Beef Bourguignon
Sausage & Peppers ~ Swedish Meatballs ~ Pork Saltimbocca ~ Mandarin Glazed Pork Loin
Oriental Beef w/ Veggies ~ Sausage Parmigiana ~ Meatball Parmigiana ~ Roast Beef Au Jus*

Gourmet Selections

(Select 1)

*Eggplant Rollantini ~ Chinese Stir Fry ~ Seafood Paella ~ Eggplant Parmigiana
Wild Mushroom Risotto ~ Mango Salmon ~ Salmon Picatta ~ Herb Seared Tilapia
Julienne Vegetables ~ Balsamic Grilled Vegetables ~ Jasmine Rice ~ Broccoli Garlic & Oil
Oven Roasted Potatoes ~ Garlic Mashed Potatoes ~ Sesame Scallion Rice*

Vegetarian Selections Available Upon Request

Fresh Baked Rolls w/Sweet Honey Butter

Dessert

Special Occasion Cake

Soda, Coffee & Tea Service

Grand Buffet Upgrades

Butler Style Hors d' Oeuvres 7.00 pp

Passed 30 minutes by White Gloved Attendants

Antipasto Table 7.00 pp

*International Cheeses, Cured Meats, Fresh Mozzarella, Marinated Artichokes & Olives,
Roasted Red Peppers, Caponatina, Tomato & Basil Bruschettas w/Extra Virgin Olive oil*

Cookies & Pastries 3.00 pp

An assortment of Italian Cookies & Pastries served on every table

Saturday Evening \$45.00 pp 100guest minimum

All Other Times \$35.00pp

\$500.00 Deposit in Cash or Check required upon signing of contract

Balance due 7 days prior to event

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

Grande Buffet

Cold Display

*Bistro Salad ~ Caesar Salad
Tomato & Mozzarella Salad ~ Tuscan Bean Bruschettas*

Kettle Soup of the Day

Pasta

(Select 2)

*Baked Ziti ~ Penne Vodka ~ Stuffed Shells ~ Cheese Ravioli ~ Manicotti
Rigatoni Calabria ~ Penne Pomodoro ~ Cavatelli & Broccoli ~ Tortellini Alfredo
Tortellini Al forno ~ Penne Primavera ~ Rigatoni w/Roasted Garlic Cream*

Chicken/Turkey

(Select 1)

*Marsala ~ Francese ~ Primavera ~ Parmigiana ~ Piccata ~ Milano ~ Sesame
Coconut ~ Balsamic ~ Honey Mustard ~ Champagne ~ Bar-B-Q ~ Roasted Turkey*

Meat

(Select 1)

*Filet Mignon Teriyaki ~ Filet Mignon Marsala ~ Filet Mignon w/ Broccoli ~ Beef Bourguignon
Sausage & Peppers ~ Swedish Meatballs ~ Pork Saltimbocca ~ Mandarin Glazed Pork Loin
Oriental Beef w/ Veggies ~ Sausage Parmigiana ~ Meatball Parmigiana ~ Roast Beef Au Jus*

Gourmet Selections

(Select 2)

*Eggplant Rollantini ~ Chinese Stir Fry ~ Seafood Paella ~ Eggplant Parmigiana
Wild Mushroom Risotto ~ Mango Salmon ~ Salmon Picatta ~ Herb Seared Tilapia
Julienne Vegetables ~ Balsamic Grilled Vegetables ~ Jasmine Rice ~ Broccoli Garlic & Oil
Oven Roasted Potatoes ~ Garlic Mashed Potatoes ~ Sesame Scallion Rice*

Vegetarian Selections Available Upon Request

Fresh Baked Rolls w/Sweet Honey Butter

Dessert

Special Occasion Cake ~ Ice Cream Sundae Bar

Soda, Coffee & Tea Service

Grand Buffet Upgrades

Butler Style Hors d' Oeuvres 7.00 pp

Passed 30 minutes by White Gloved Attendants

Antipasto Table 7.00 pp

*International Cheeses, Cured Meats, Fresh Mozzarella, Marinated Artichokes & Olives,
Roasted Red Peppers, Caponatina, Tomato & Basil Bruschettas w/Extra Virgin Olive oil*

Cookies & Pastries 3.00 pp

An assortment of Italian Cookies & Pastries served on every table

Saturday Evening \$50.00 pp

All Other Times \$40.00pp

\$500.00 Deposit in Cash or Check required upon signing of contract

Balance due 7 days prior to event

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

Palm Springs Brunch

Complimentary Mimosa Display

Chef's Selection of Soup

(Select 1)

Harvest Bisque ~ Corn Chowder ~ Wild Mushroom Bisque

Cold Buffet Display

Bistro Salad ~ Caesar Salad

Omelet Station

Cheese ~ Ham ~ Fresh Vegetables

Chef's Attended Stations

(Select 1)

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

Carving Station

(Select 1)

Maple Ham ~ Honey Dijon Turkey ~ Glazed pork Loin ~ Herb Crusted Roast Beef

Chafer Selections

Waffles ~ French Toast ~ Sausages ~ Bacon

Penne Vodka ~ Eggplant Rollantini ~ Chicken Marsala

Roasted Potatoes ~ Julienne Vegetables

Vegetarian Selections Available Upon Request

Muffins ~ Bagels ~ Fresh Baked Rolls

Jams ~ Cream Cheese

Juice Bar ~ Coffee Bar ~ Herbal Tea Bar

Dessert

Special Occasion Cake

Brunch Upgrade

Butler Style Hors d' Oeuvres 7.00 pp

Passed 30 minutes by White Gloved Attendants

\$40.00 pp 65 guest minimum

Children 12 and under Half Price

Please Add 7% Tax & 20% Gratuity

\$500.00 Deposit in Cash or Check required upon signing of contract

Balance due 7 days prior to event

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

SELECTIONS

Hors D'Oeuvres Menu

(Please Select Eight)

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

Hors D'Oeuvres Upgrades

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

Special Occasion Cake

Cake Flavors ~ Chocolate ~ Vanilla ~ Golden Butter ~ Lemon

Cake Fillings ~ Vanilla Pudding ~ Chocolate Pudding ~ Strawberry Jam

Strawberries & Cream ~ Raspberry Jam ~Lemon

Cake Frosting ~ Butter Cream

Cake Upgrades ~ Whipped Cream -35. Fondant, Bows-50. Cannoli Cream-35.

Dessert Upgrades

Candy Table ~ \$5.00 pp Chocolate Fondue ~ \$5.00 pp

ITINERARY

1. Review Date & Start / End Time of Event.
2. Review Food & Cake Selected (special diets, vegetarian, and kid's meals, (12 & under ½ priced, 5 & under free). If feeding Vendors, ½ priced.
3. Review Floor Plan – Table Lay-Out: Seating Lay-Out (how many guests per table). Additional Tables: DJ table, cocktail tables in bar area, Cake table, Gift table.
4. Centerpieces (Y or N) How Many Favors at Each Table.
5. Menu Cards, Place Card Table- place cards are to be given in ABC order.
6. Select Napkin Colors- white, cream, sand, black, red, burgundy, gold, lt. blue, royal blue, navy blue, hot pink, lt. pink, silver, lavender, purple, peach, sage green, hunter green, dusty rose
7. Select Tablecloth Color- white, cream, sand or black.
8. Items- Sign-in Book, Menus, Courtesy Baskets for Bathrooms, Camera, Favors, Place Cards.

Overtime- \$250.00 Half Hour \$500.00 Full Hour ~ Bartender- Yes__ No__

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, Belevedere, 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, Kahluha, 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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Photo Favors & Booth

732-863-9300

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 Sweet 16 Dresses	732-750-1174
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Security (Dave)

347-723-7841

Casino Tables

732- 446 - 1836