

# BREAKFAST AND BRUNCH BUFFETS

(Minimum 35 guests)

## Athenaeum Starter • \$8.75

Assorted Danish, Muffins and Breads, Juices, Coffee, Premium Assorted Teas

## Continental Breakfast • \$9.75

Assorted Muffins and Pastries  
Fresh Cut Fruit & Whole Fruit  
Toasting Station with  
Bread, Bagels, Cream Cheese Spread, Butter, Jams, & Peanut Butter  
Assorted Yogurts  
Assorted Cold Cereals  
Juices, Coffee, Premium Assorted Teas

## Grand Continental Breakfast • \$14

Contains all of the contents of the Continental Breakfast, plus:  
Scrambled Eggs, Bacon and Sausage

## Chautauqua Morning Breakfast • \$16

**Includes** assorted Danish, Muffins, Breads, Bagels and Spreads, Fresh Fruit, Juices, Coffees, Premium Teas

*(Please select one from each section)*

Hot Oatmeal with Brown Sugar  
Banana & Crème Brule Oatmeal

Country-Fresh Scrambled Eggs  
Western Style Scrambled Eggs

Home Fried Potatoes  
Hash Browns  
Potatoes O'Brien

Savory Sausage Links  
Hickory-Smoked Bacon  
Corned Beef Hash  
Turkey Bacon

Buttermilk Pancakes  
Blueberry Pancakes  
Brioche French Toast  
Waffles



# BREAKFAST AND BRUNCH BUFFETS

(Minimum 35 guests)

## Grand Brunch Buffet • \$44

**Includes** assorted Danish, Muffins, Breads, Bagels and Spreads, Fresh Fruit, Juices, Coffees, Premium Teas

### Salads *(Select two)*

Mesculin Greens  
Caesar Salad  
Spinach Salad  
Mediterranean Salad  
Marinated Green Bean and Almond Salad

### Presentations *(Select one)*

Fresh Seasonal Fruit Display  
Imported and Domestic Cheese Presentation  
Smoked Salmon with Chopped Egg, Capers and Crackers  
Fresh Mozzarella and Tomato Salad

### Epicurean Salads: *(Select two)*

Waldorf Salad  
Creamy Cole Slaw  
Cucumber, Tomato and Feta Salad  
Tortellini Salad  
Tomato, Basil and Feta Salad

### Meats *(Select one)*

Hickory-Smoked Bacon  
Turkey Bacon  
Savory Sausage Links  
Brown Sugar Baked Ham  
Corned Beef Hash  
Country Sausage Gravy with Biscuits

### Eggs & Breads *(Select one)*

Country-Fresh Scrambled Eggs  
Western-Scrambled Eggs  
Quiche (Vegetable or Meat)  
Broccoli and Cheddar Strata  
Brioche French Toast  
Pot De Crème French Toast  
Buttermilk, Blueberry or Chocolate Chip Pancakes

### Starches *(Select one)*

Country Home Fries  
Buttermilk Mashed Potatoes  
Wild and Long Grain Rice Pilaf  
Roasted Candied Sweet Potatoes  
Baked Potatoes

### Carving & Station Upgrades

*(\$35 Chef attendant fee per station)*

Roast Turkey \$10  
Prime Rib Au Jus \$13  
Roast Leg of Lamb \$14  
Omelet Station \$5  
Roast Tenderloin of Beef \$14  
Pork Loin \$10

Menu selections required no later than 30 days prior to event.

Final guest counts for any event must be submitted 14 days prior to the event. If the final guest count is not received, the client will be billed for the minimum guest count or the actual guest count served.

All prices are per person and are subject to 20% administrative service fee and applicable taxes. Additional rental fees may apply for space and audiovisual rentals. Gate passes not included.

Chautauqua Hotel Co., Inc. • P.O. Box 66 • Chautauqua, NY • 14722-0066

Phone: 716.357.4444 • Fax 716.357.2833

Special Events Administrator • cdavis@ciweb.org • Office: 716.357.6389



# BUFFET LUNCHESES

(Minimum 35 guests)

## Manhattan Deli Buffet • \$17

Assorted Breads and Rolls  
Mixed Greens Salad and Assorted Dressings  
Assorted Deli Salads and Presentations  
Cottage Cheese and Fruit Salad  
Deli Meats and Cheese Presentations  
Condiments and Relishes  
Soup Du Jour  
Assorted Desserts

## Buffalo-Style Buffet • \$17

Assorted Breads and Rolls  
Mixed Greens Salad and Assorted Dressings  
Romaine and Buffalo-Style Chicken Breast Salad  
Potato and Pasta Salad  
Cottage Cheese  
Oven Roasted Beef Sandwich  
Soup Du Jour  
Assorted Desserts

## Italian Buffet • \$17

Assorted Breads and Rolls  
Mixed Greens Salad and Assorted Dressings  
Caesar Salad  
Chicken Cacciatore  
Penne Pasta Sauté with Roasted Vegetables  
Sautéed Italian Green Beans  
Soup Du Jour  
Assorted Desserts

## Chautauqua Buffet • \$20

Assorted Breads and Rolls  
Mixed Greens Salad with Assorted Dressings  
Traditional Cole Slaw  
Fresh Fruit Presentation  
Baked Chicken Supreme  
Herb Rice Pilaf  
Lemon Baked Cod with Citrus Buerre Blanc  
Penne Pasta Sauté with Roasted Vegetables  
Assorted Desserts

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# DINNER BUFFET

(Minimum 35 guests)

## Buffet Dinner • \$44 per person

Dinner buffets include selected choices, assorted breads,  
Chef's seasonal vegetable and choice dessert

### Salad *(Select two)*

Mixed Greens Salad with Assorted Dressings  
Caesar Salad  
Spinach Salad

### Presentations: *(Select two)*

Seasonal Fruit Display  
Garden Crudités with Herb Dip  
Imported and Domestic Cheese Display  
Fresh Mozzarella and Tomato with Basil Oil  
and Balsamic Reduction  
Fresh Assorted Gourmet Canapés

### Entrée Selections *(Select one from each section)*

#### Poultry: *(Select one)*

Chicken Florentine  
Chicken Romano with Red Sauce or Alfredo  
Herb Grilled Chicken  
Chicken Marsala  
Oven Roasted Turkey Breast

#### Vegetarian: *(Select one)*

Tri-Colored Tortellini with Cream Sauce  
Eggplant Parmesan  
Penne Pasta Sauté with Roasted Vegetables  
and Sun-dried Tomatoes

#### Beef, Veal, & Pork: *(Select one)*

Oven Roasted Sirloin with Diane Sauce  
Braised Beef Tenderloin Tips with Wild  
Mushroom Sauce  
Veal Marsala  
Stuffed Pork Loin Roulade

#### Starches: *(Select one)*

Roasted Red Bliss Potatoes  
Smashed Red Skin Potatoes (Garlic, Herb or Plain)  
Parmesan Risotto  
Wild and Long Grain Rice Medley

#### Seafood: *(Select one)*

Baked Cod Romano  
Shrimp Scampi over Basmati  
Poached Atlantic Salmon with Fresh Dill  
Seafood Alfredo  
Pan Seared Scallops with Avocado Pesto

#### Carved Options: (surcharge)

Oven Roasted Beef Tenderloin  
Glazed Pork Tenderloin  
Prime Rib of Beef Au Jus

### Breaks and Refreshers *(\$4 for the first two selections, add \$1 for each addition)*

Bottled Water  
Regular & Decaf Coffee  
Assorted Sodas (Regular & Diet)  
Iced Tea & Lemonade  
Assorted Cookies  
Assorted Breakfast Pastries  
Whole Fruit  
Fresh Cut Fruit (add extra \$1.00/person)

Fruit Juice  
Bagged Pretzels  
Gourmet Brownies  
Assorted Fruit Yogurt  
Grain & Granola Bars  
Assorted Hot Teas  
Assorted Cheese, Dried Fruits and Grapes  
(add extra \$2.00/person)

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