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 Brûlée 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)*
  - Mesclun 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

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

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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 Lunches

(Minimum 35 guests)

<table>
<thead>
<tr>
<th>Manhattan Deli Buffet • $17</th>
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<tbody>
<tr>
<td>Assorted Breads and Rolls</td>
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<tr>
<td>Mixed Greens Salad and Assorted Dressings</td>
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<tr>
<td>Assorted Deli Salads and Presentations</td>
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<tr>
<td>Cottage Cheese and Fruit Salad</td>
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<tr>
<td>Deli Meats and Cheese Presentations</td>
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<tr>
<td>Condiments and Relishes</td>
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<tr>
<td>Soup Du Jour</td>
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<tr>
<td>Assorted Desserts</td>
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<tr>
<th>Buffalo-Style Buffet • $17</th>
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<tbody>
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<tr>
<td>Mixed Greens Salad and Assorted Dressings</td>
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<tr>
<td>Romaine and Buffalo-Style Chicken Breast Salad</td>
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<tr>
<td>Potato and Pasta Salad</td>
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<tr>
<td>Cottage Cheese</td>
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<tr>
<td>Oven Roasted Beef Sandwich</td>
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<td>Soup Du Jour</td>
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<tr>
<td>Assorted Desserts</td>
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<tr>
<th>Italian Buffet • $17</th>
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<tbody>
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<td>Assorted Breads and Rolls</td>
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<tr>
<td>Mixed Greens Salad and Assorted Dressings</td>
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<tr>
<td>Caesar Salad</td>
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<tr>
<td>Chicken Cacciatore</td>
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<tr>
<td>Penne Pasta Sauté with Roasted Vegetables</td>
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<tr>
<td>Sautéed Italian Green Beans</td>
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<td>Soup Du Jour</td>
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<td>Assorted Desserts</td>
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<thead>
<tr>
<th>Chautauqua Buffet • $20</th>
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<tbody>
<tr>
<td>Assorted Breads and Rolls</td>
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<tr>
<td>Mixed Greens Salad with Assorted Dressings</td>
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<tr>
<td>Traditional Cole Slaw</td>
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<td>Fresh Fruit Presentation</td>
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<tr>
<td>Baked Chicken Supreme</td>
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<tr>
<td>Herb Rice Pilaf</td>
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<tr>
<td>Lemon Baked Cod with Citrus Buerre Blanc</td>
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<tr>
<td>Penne Pasta Sauté with Roasted Vegetables</td>
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<tr>
<td>Assorted Desserts</td>
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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

**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

**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

**Seafood: (Select one)**
- Baked Cod Romano
- Shrimp Scampi over Basmati
- Poached Atlantic Salmon with Fresh Dill
- Seafood Alfredo
- Pan Seared Scallops with Avocado Pesto

**Vegetarian: (Select one)**
- Tri-Colored Tortellini with Cream Sauce
- Eggplant Parmesan
- Penne Pasta Sauté with Roasted Vegetables and Sun-dried Tomatoes

**Starches: (Select one)**
- Roasted Red Bliss Potatoes
- Smashed Red Skin Potatoes (Garlic, Herb or Plain)
- Parmesan Risotto
- Wild and Long Grain Rice Medley

**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)**

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<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Bottled Water</td>
<td>Fruit Juice</td>
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<tr>
<td>Regular &amp; Decaf Coffee</td>
<td>Bagged Pretzels</td>
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<tr>
<td>Assorted Sodas (Regular &amp; Diet)</td>
<td>Gourmet Brownies</td>
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<tr>
<td>Iced Tea &amp; Lemonade</td>
<td>Assorted Fruit Yogurt</td>
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<tr>
<td>Assorted Cookies</td>
<td>Grain &amp; Granola Bars</td>
</tr>
<tr>
<td>Assorted Breakfast Pastries</td>
<td>Assorted Hot Teas</td>
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<tr>
<td>Whole Fruit</td>
<td>Assorted Cheese, Dried Fruits and Grapes</td>
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<tr>
<td>Fresh Cut Fruit (add extra $1.00/person)</td>
<td>(add extra $2.00/person)</td>
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