



# ATHENAEUM HOTEL

CHAUTAUQUA • NEW YORK

## BREAKFAST AND BRUNCH BUFFETS

(Minimum 25 guests)

### Athenaeum Starter • \$9.95

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

### Continental Breakfast • \$14.95

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  
Coffee, Premium Assorted Teas

### Grand Continental Breakfast • \$16.95

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

### Chautauqua Morning Breakfast • \$18.95

**Includes** assorted Danish, Muffins, Breads, Bagels and Spreads, Fresh Fruit, 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

**Menu selections and 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 audio/visual equipment. Gate passes not included.

**Please contact Conference Services with questions:**

**Josh Vogle, Conference Sales Manager: 716.357.6389 • [jvogle@chq.org](mailto:jvogle@chq.org)**

Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • [athenaeum.chq.org](http://athenaeum.chq.org) • [chq.org](http://chq.org)



# ATHENAEUM HOTEL

CHAUTAUQUA • NEW YORK

## BREAKFAST AND BRUNCH BUFFETS

(Minimum 25 guests)

### Grand Brunch Buffet • \$44.95

**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 Style 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

*(\$100 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 and 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 audio/visual equipment. Gate passes not included.

**Please contact Conference Services with questions:**

**Josh Vogle, Conference Sales Manager: 716.357.6389 • [jvogle@chq.org](mailto:jvogle@chq.org)**

Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • [athenaeum.chq.org](http://athenaeum.chq.org) • [chq.org](http://chq.org)



# ATHENAEUM HOTEL

CHAUTAUQUA • NEW YORK

## BUFFET LUNCHES

(Minimum 25 guests)

### Manhattan Deli Buffet • \$19

Regular & Decaf Coffee, Assorted Teas, Water, Lemonade, Iced Tea  
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 • \$19

Regular & Decaf Coffee, Assorted Teas, Water, Lemonade, Iced Tea  
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 • \$19

Regular & Decaf Coffee, Assorted Teas, Water, Lemonade, Iced Tea  
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 • \$32

Regular & Decaf Coffee, Assorted Teas, Water, Lemonade, Iced Tea  
Assorted Breads and Rolls  
Mixed-Greens Salad with Assorted Dressings  
Traditional Coleslaw  
Fresh Fruit Presentation  
Chicken Paillard  
Herb Rice Pilaf  
Herb Baked Cod with Roasted Tomato Beurre  
Farfalle Pasta Sautéed with Summer Vegetables  
Assorted Desserts

**Menu selections and 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 audio/visual equipment. Gate passes not included.

**Please contact Conference Services with questions:**

**Josh Vogle, Conference Sales Manager: 716.357.6389 • [jvogle@chq.org](mailto:jvogle@chq.org)**

Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • [athenaeum.chq.org](http://athenaeum.chq.org) • [chq.org](http://chq.org)



# ATHENAEUM HOTEL

CHAUTAUQUA • NEW YORK

## BUFFET DINNER

(Minimum 25 guests)

### Buffet Dinner • \$44.95 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

##### **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 Romesco Sauce

##### **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)*

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/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/person)

**Menu selections and 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 audio/visual equipment. Gate passes not included.

**Please contact Conference Services with questions:**

**Josh Vogle, Conference Sales Manager: 716.357.6389 • [jvogle@chq.org](mailto:jvogle@chq.org)**

Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • [athenaeum.chq.org](http://athenaeum.chq.org) • [chq.org](http://chq.org)

## CANAPÉ MENU

(Minimum 25 guests)

Appetizers	Platter Size		
	Small (25 people)	Medium (50 people)	Large (75 people)
<b>Selections:</b>			
Mushroom & Parmesan Gougères	\$40	\$80	\$120
Phyllo-Wrapped Asparagus	\$55	\$110	\$165
Parmesan-Stuffed Mushrooms	\$60	\$120	\$180
Fried Risotto Balls with Choice of Sauce (Alfredo, Basil & Romesco)	\$65	\$130	\$195
Phyllo Cup Stuffed with Baked Brie with Fig, Honey and Orange Marmalade	\$70	\$140	\$280
Cucumber Cup with Whipped Goat Cheese & Roasted Red Pepper Marmalade	\$70	\$140	\$280
Sausage-Stuffed Mushrooms	\$70	\$140	\$280
House-Made Buttermilk Fried Chicken Bites with Spicy Aioli	\$70	\$140	\$280
Prosciutto-Wrapped Asparagus	\$90	\$180	\$270
Wheat Berry Toast with Avocado Mousse, Jumbo Lump Crab, & Shaved Radish	\$90	\$180	\$270
Chicken Cordon Blue Croquettes	\$90	\$180	\$270
Vegetarian Spring Rolls with Sweet Thai Chili Dipping Sauce	\$90	\$180	\$270
Tiny Turkey Sandwiches with Herb Mascarpone & Confit Shallots	\$90	\$180	\$270
Tuna Tartare on Endive	\$100	\$200	\$300
Mini BLT Sandwiches on Brioche	\$100	\$200	\$300
Spanakopita with a Tzatziki Sauce	\$105	\$210	\$315
Mini Herb Quiche	\$110	\$220	\$330
Tiny Tenderloin Sandwiches with a Garlic Mayonnaise on Gougères	\$110	\$220	\$330
Smoked Salmon on Crostini with Mascarpone, Pickled Red Onion, Capers & Chives	\$115	\$230	\$345
Beef Tartare on Crostini	\$120	\$240	\$360
Chilled Beef Tenderloin with Caramelized Onions & Horseradish Aioli	\$125	\$250	\$375
Mini Crab Cakes with Rémoûlade	\$130	\$260	\$390
Bacon- Wrapped Scallops	\$150	\$300	\$450
Oysters on the Half Shell	mk price	mk price	mk price
Lamb Lollipops with Mint Chimichurri	mk price	mk price	mk price

**Menu selections and 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 audio/visual equipment. Gate passes not included.

**Please contact Conference Services with questions:**

**Josh Vogle, Conference Sales Manager: 716.357.6389 • [jvogle@chq.org](mailto:jvogle@chq.org)**

Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • [athenaeum.chq.org](http://athenaeum.chq.org) • [chq.org](http://chq.org)



# ATHENAEUM HOTEL

CHAUTAUQUA • NEW YORK

## CANAPÉ MENU cont'd

(Minimum 25 guests)

Flat Breads	Platter Size		
	Small (25 people)	Medium (50 people)	Large (75 people)
<b>Selections:</b>			
Tomato Jam with Burratta, Arugula, & Balsamic Drizzle	\$45	\$90	\$135
Marinara, Four Cheese Blend, Pepperoni & Parmesan	\$45	\$90	\$135
Margarita Style	\$45	\$45	\$135
Bacon Jam, Cheese Curds, Parmesan, Caramelized Onions & Arugula	\$50	\$100	\$150
Marscapone, Walnuts, Pear, Crumbled Blue Cheese & Micro Greens	\$55	\$110	\$165
Duck Confit, Shallot, Marscapone, Arugula & Demi-Glace	\$55	\$110	\$165

Beverage Service
Lemonade \$1.50
Iced Tea & Lemonade \$2.50
Regular & Decaf Coffee & Assorted Hot Teas \$4

**Menu selections and 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 audio/visual equipment. Gate passes not included.

**Please contact Conference Services with questions:**  
**Josh Vogle, Conference Sales Manager: 716.357.6389 • [jvogle@chq.org](mailto:jvogle@chq.org)**  
 Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • [athenaeum.chq.org](http://athenaeum.chq.org) • [chq.org](http://chq.org)

## CANAPÉ MENU cont'd

(Minimum 25 guests)

Displays and Dips	Platter Size		
	Small (25 people)	Medium (50 people)	Large (75 people)
<b>Selections:</b>			
Chilled Grilled Vegetable Display with Olive Oil & Balsamic Glaze	\$40	\$80	\$120
Fresh Tomato Mozzarella Display with Basil & Balsamic Glaze	\$45	\$90	\$135
Roasted Red Pepper Hummus with Toasted Pita Chips	\$60	\$120	\$180
Baked Spinach & Artichoke Dip with Toasted Pita Chips	\$65	\$130	\$195
Hot Cheese Dip with Toasted Pita & Tortilla Chips	\$65	\$130	\$195
Assorted Gourmet Cookies	\$65	\$130	\$195
Buffalo Chicken Dip with Pita & Tortilla Chips	\$70	\$140	\$210
Dark & White Chocolate Covered Strawberries	\$75	\$150	\$225
Fresh Cut Fruit Display	\$90	\$180	\$270
Jumbo Shrimp Cocktail	\$100	\$200	\$300
Imported and Domestic Cheese & Cracker Display (Cubed)	\$100	\$200	\$300
Smoked Salmon Display	\$115	\$230	\$345
Artisanal Cheese & Cracker Display	\$115	\$230	\$345
Seafood Dip with Toasted Pita Chips	\$120	\$240	\$360
Bistro Charcuterie Display	\$120	\$240	\$360

## Beverage Service

Lemonade \$1.50  
Iced Tea & Lemonade \$2.50  
Regular & Decaf Coffee & Assorted Hot Teas \$4

**Menu selections and 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 audio/visual equipment. Gate passes not included.

**Please contact Conference Services with questions:**

**Josh Vogle, Conference Sales Manager: 716.357.6389 • [jvogle@chq.org](mailto:jvogle@chq.org)**

Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • [athenaeum.chq.org](http://athenaeum.chq.org) • [chq.org](http://chq.org)