BRAKEFAST 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 Yoghurts
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
Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • athenaeum.chq.org • chq.org
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

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

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

Starches (Select one)
Country Home Fries
Buttermilk Mashed Potatoes
Wild and Long-Grain Rice Pilaf
Roasted Candied Sweet Potatoes
Baked Potatoes

Epicurean Salads (Select two)
Waldorf Salad
Creamy Cole Slaw
Cucumber, Tomato and Feta Salad
Tortellini Salad
Tomato, Basil 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

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
Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • athenaeum.chq.org • chq.org
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

**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

**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

**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
Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • athenaeum.chq.org • chq.org
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
Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • athenaeum.chq.org • chq.org
### CANAPÉ MENU
(Minimum 25 guests)

<table>
<thead>
<tr>
<th>Appetizers</th>
<th>Platter Size</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Selections:</strong></td>
<td>Small</td>
</tr>
<tr>
<td>Mushroom &amp; Parmesan Gougères</td>
<td>$40</td>
</tr>
<tr>
<td>Phyllo-Wrapped Asparagus</td>
<td>$55</td>
</tr>
<tr>
<td>Parmesan-Stuffed Mushrooms</td>
<td>$60</td>
</tr>
<tr>
<td>Fried Risotto Balls with Choice of Sauce (Alfredo, Basil &amp; Romesco)</td>
<td>$65</td>
</tr>
<tr>
<td>Phyllo Cup Stuffed with Baked Brie with Fig, Honey and Orange Marmalade</td>
<td>$70</td>
</tr>
<tr>
<td>Cucumber Cup with Whipped Goat Cheese &amp; Roasted Red Pepper Marmalade</td>
<td>$70</td>
</tr>
<tr>
<td>Sausage-Stuffed Mushrooms</td>
<td>$70</td>
</tr>
<tr>
<td>House-Made Buttermilk Fried Chicken Bites with Spicy Aioli</td>
<td>$70</td>
</tr>
<tr>
<td>Prosciutto-Wrapped Asparagus</td>
<td>$90</td>
</tr>
<tr>
<td>Wheat Berry Toast with Avocado Mousse, Jumbo Lump Crab, &amp; Shaved Radish</td>
<td>$90</td>
</tr>
<tr>
<td>Chicken Cordon Blue Croquettes</td>
<td>$90</td>
</tr>
<tr>
<td>Vegetarian Spring Rolls with Sweet Thai Chili Dipping Sauce</td>
<td>$90</td>
</tr>
<tr>
<td>Tiny Turkey Sandwiches with Herb Marscapone &amp; Confit Shallots</td>
<td>$90</td>
</tr>
<tr>
<td>Tuna Tartare on Endive</td>
<td>$100</td>
</tr>
<tr>
<td>Mini BLT Sandwiches on Brioche</td>
<td>$100</td>
</tr>
<tr>
<td>Spanakopita with a Tzatziki Sauce</td>
<td>$105</td>
</tr>
<tr>
<td>Mini Herb Quiche</td>
<td>$110</td>
</tr>
<tr>
<td>Tiny Tenderloin Sandwiches with a Garlic Mayonnaise on Gougères</td>
<td>$110</td>
</tr>
<tr>
<td>Smoked Salmon on Crostini with Mascarpone, Pickled Red Onion, Capers &amp; Chives</td>
<td>$115</td>
</tr>
<tr>
<td>Beef Tartare on Crostini</td>
<td>$120</td>
</tr>
<tr>
<td>Chilled Beef Tenderloin with Caramelized Onions &amp; Horseradish Aioli</td>
<td>$125</td>
</tr>
<tr>
<td>Mini Crab Cakes with Rémoulade</td>
<td>$130</td>
</tr>
<tr>
<td>Bacon- Wrapped Scallops</td>
<td>$150</td>
</tr>
<tr>
<td>Oysters on the Half Shell</td>
<td>mk price</td>
</tr>
<tr>
<td>Lamb Lollipops with Mint Chimichurri</td>
<td>mk price</td>
</tr>
</tbody>
</table>

**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
Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • athenaeum.chq.org • chq.org
**Canapé Menu** cont’d

(Minimum 25 guests)

<table>
<thead>
<tr>
<th>Flat Breads</th>
<th>Platter Size</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Selections:</strong></td>
<td>Small (25 people)</td>
</tr>
<tr>
<td>Tomato Jam with Burratta, Arugula, &amp; Balsamic Drizzle</td>
<td>$45</td>
</tr>
<tr>
<td>Marinara, Four Cheese Blend, Pepperoni &amp; Parmesan</td>
<td>$45</td>
</tr>
<tr>
<td>Margarita Style</td>
<td>$45</td>
</tr>
<tr>
<td>Bacon Jam, Cheese Curds, Parmesan, Caramelized Onions &amp; Arugula</td>
<td>$50</td>
</tr>
<tr>
<td>Marscapone, Walnuts, Pear, Crumbled Blue Cheese &amp; Micro Greens</td>
<td>$55</td>
</tr>
<tr>
<td>Duck Confit, Shallot, Marscapone, Arugula &amp; Demi-Glace</td>
<td>$55</td>
</tr>
<tr>
<td><strong>Flat Breads Platter Size</strong></td>
<td>Medium (50 people)</td>
</tr>
<tr>
<td></td>
<td>$90</td>
</tr>
<tr>
<td></td>
<td>$90</td>
</tr>
<tr>
<td></td>
<td>$135</td>
</tr>
<tr>
<td><strong>Flat Breads Platter Size</strong></td>
<td>Large (75 people)</td>
</tr>
<tr>
<td></td>
<td>$135</td>
</tr>
<tr>
<td></td>
<td>$135</td>
</tr>
</tbody>
</table>

**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
Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • athenaeum.chq.org • chq.org
**CANAPÉ MENU** cont’d

(Minimum 25 guests)

<table>
<thead>
<tr>
<th>Displays and Dips</th>
<th>Platter Size</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Selections:</strong></td>
<td>Small (25 people)</td>
</tr>
<tr>
<td>Chilled Grilled Vegetable Display with Olive Oil &amp; Balsamic Glaze</td>
<td>$40</td>
</tr>
<tr>
<td>Fresh Tomato Mozzarella Display with Basil &amp; Balsamic Glaze</td>
<td>$45</td>
</tr>
<tr>
<td>Roasted Red Pepper Hummus with Toasted Pita Chips</td>
<td>$60</td>
</tr>
<tr>
<td>Baked Spinach &amp; Artichoke Dip with Toasted Pita Chips</td>
<td>$65</td>
</tr>
<tr>
<td>Hot Cheese Dip with Toasted Pita &amp; Tortilla Chips</td>
<td>$65</td>
</tr>
<tr>
<td>Assorted Gourmet Cookies</td>
<td>$65</td>
</tr>
<tr>
<td>Buffalo Chicken Dip with Pita &amp; Tortilla Chips</td>
<td>$70</td>
</tr>
<tr>
<td>Dark &amp; White Chocolate Covered Strawberries</td>
<td>$75</td>
</tr>
<tr>
<td>Fresh Cut Fruit Display</td>
<td>$90</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>$100</td>
</tr>
<tr>
<td>Imported and Domestic Cheese &amp; Cracker Display (Cubed)</td>
<td>$100</td>
</tr>
<tr>
<td>Smoked Salmon Display</td>
<td>$115</td>
</tr>
<tr>
<td>Artisanal Cheese &amp; Cracker Display</td>
<td>$115</td>
</tr>
<tr>
<td>Seafood Dip with Toasted Pita Chips</td>
<td>$120</td>
</tr>
<tr>
<td>Bistro Charcuterie Display</td>
<td>$120</td>
</tr>
</tbody>
</table>

**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
Athenaeum Hotel • P.O. Box 66 • Chautauqua, New York 14722-0066 • Reservations: 800.821.1881 • athenaeum.chq.org • chq.org