



## BREAKFAST AND BRUNCH BUFFETS

(Minimum 25 guests)

### Athenaeum Starter • \$10.95

Assorted Danish, Muffins, Whole Fruit, Regular & Decaf Coffee, Premium Assorted Teas and Juice

### Petite Continental • \$12.95

Assorted Danish, Muffins, Whole Fruit, Yogurt, Breakfast Bars, Regular & Decaf Coffee, Premium Assorted Teas and Juice

### Continental Breakfast • \$15.95

Assorted Muffins and Pastries  
Fresh Cut Fruit and Whole Fruit  
Toasting Station with Bread, Bagels, Cream Cheese Spread, Butter, Jams and Peanut Butter  
Assorted Yogurts  
Breakfast Bars  
Regular & Decaf Coffee, Premium Assorted Teas

### Grand Continental Breakfast • \$18.95

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

### Chautauqua Morning Breakfast • \$22.75

**Includes** assorted Danish, Muffins, Breads, Bagels and Spreads, Hot Oatmeal, Fresh Fruit, Regular & Decaf Coffee, Assorted Premium Teas

*(Please select one from each section)*

Country-Fresh Scrambled Eggs    Home Fried Potatoes  
Western Style Scrambled Eggs    Hash Browns

Savory Sausage Links  
Sausage Patties  
Hickory-Smoked Bacon  
Turkey Bacon

Buttermilk Pancakes  
Brioche French Toast  
Waffles

### Chautauqua Served Breakfast • \$14.95

**Includes** Regular & Decaf Coffee, Assorted Premium Teas and Juice

*(Please select one from each section)*

Scrambled Eggs    Hash Browns  
2 Fried Eggs    Home Fried Potatoes  
2 Poached Eggs    Lyonnaise Potatoes

Toast (White or Wheat)  
Bagel  
English Muffin  
Croissant

Sausage Patty  
Hickory Smoked Bacon  
Ham  
Turkey Bacon

Enhancements  
*(price per guest)*  
Eggs Benedict +\$3  
Eggs Norwegian +\$4  
Vegetable Omelet +\$4  
Meat Omelet +\$5

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**Please contact Athenaeum Sales with questions:**

**Josh Vogle, Director of Sales, Event Planning and Marketing: 716.357.6389 • [jvogle@chq.org](mailto:jvogle@chq.org)**

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## BREAKFAST AND BRUNCH BUFFETS

(Minimum 25 guests)

### Grand Brunch Buffet • \$48.95

**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

#### Presentations *(Select one)*

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

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

Broccoli Salad  
Creamy Cole Slaw  
Tortellini Salad  
Ancient Grain  
Tomato, Basil and Feta Salad

#### Meats *(Select one)*

Hickory-Smoked Bacon  
Turkey Bacon  
Savory Sausage Links  
Sausage Patties  
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  
Rice Pilaf  
Roasted Candied Sweet Potatoes  
Roasted Potatoes  
Ancient Grain Risotto

#### Carving & Station Upgrades

*(\$100 Chef attendant fee per station)*

Roast Turkey \$12  
Prime Rib Au Jus \$17  
Roast Leg of Lamb \$17  
Omelet Station \$8  
Roast Tenderloin of Beef \$20  
Pork Loin \$12

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## BUFFET LUNCHES

(Minimum 25 guests)

### Manhattan Deli Buffet • \$21

Regular & Decaf Coffee, Assorted Premium 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  
Chef's Choice Desserts

### Handcrafted Buffet • \$26

Regular & Decaf Coffee, Assorted Premium Teas, Water,  
Lemonade, Iced Tea  
Assorted Breads and Rolls  
Mixed-Greens Salad and Assorted Dressings  
Penne Pasta Sauté with Roasted Vegetables and  
Garlic Cream Sauce  
Sautéed Green Beans  
Mashed Potatoes with Gravy  
Macaroni and Cheese  
Meatloaf with Red Wine Demi  
Fried Chicken  
Soup Du Jour  
Chef's Choice Desserts

### Buffalo-Style Buffet • \$24

Regular & Decaf Coffee, Assorted Premium Teas, Water,  
Lemonade, Iced Tea  
Assorted Breads and Rolls  
Mixed-Greens Salad and Assorted Dressings  
Romaine and Buffalo-Style Chicken Breast Salad  
Pasta Salad  
Coleslaw  
Potato and Cheese Pirogies  
Fried Fish and Chips  
Oven-Roasted Beef Sandwich with Au Jus  
Soup Du Jour  
Chef's Choice Desserts

### Chautauqua Buffet • \$32

Regular & Decaf Coffee, Assorted Premium Teas, Water,  
Lemonade, Iced Tea  
Assorted Breads and Rolls  
Mixed-Greens Salad with Assorted Dressings  
Traditional Coleslaw  
Fresh Fruit Presentation  
Herb Rice Pilaf  
Chicken Francese  
Roasted Cod with Tomato Jam  
Sliced Eye Round Steak with Demi Glaze  
Cavatappi Pasta Sautéed with Summer Vegetables and Marinara  
Soup Du Jour  
Chef's Choice Desserts

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## BUFFET DINNER

(Minimum 25 guests)

### Buffet Dinner • \$49.95 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 Francese  
Hot Honey Garlic Herb Grilled Chicken  
Chicken Marsala  
Herb Roasted Turkey Breast

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

Oven-Roasted Sirloin with Au Poivre  
Braised Beef Tenderloin Tips with  
Wild Mushroom Sauce  
Veal Marsala  
Stuffed Pork Chop

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

Oven Roasted Cod with Dill Parmesan Butter  
Shrimp Scampi over Rice  
Seared Atlantic Salmon with Fresh Dill  
Seafood Alfredo  
Pan-Seared Scallops with Red Pepper  
Romesco

##### **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  
Macaroni and Cheese  
Jasmin White Rice

##### **Carved Options** *(surcharge)*

Oven-Roasted Beef Tenderloin  
Glazed Pork Tenderloin  
Prime Rib of Beef Au Jus  
Whole Salmon Side

#### **Breaks and Refreshers**

*(\$6 for the first two selections,  
add \$2 for each addition)*

Bottled Water  
Regular & Decaf Coffee  
Assorted Premium Teas  
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  
Trail Mix  
Savory Mix  
Assorted Cheese, Dried Fruits and  
Grapes (add extra \$2/person)

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## CANAPÉ MENU

(Minimum 25 guests)

| Appetizers  | Platter Size         |                       |                      |
|---|----------------------|-----------------------|----------------------|
|   | Small<br>(25 people) | Medium<br>(50 people) | Large<br>(75 people) |
| <b>Selections</b>   |                      |                       |                      |
| Mushroom and Parmesan Gougères  | \$40                 | \$80                  | \$120                |
| Beef and Blue Crostini  | \$125                | \$250                 | \$375                |
| Parmesan-Stuffed Mushrooms  | \$60                 | \$120                 | \$180                |
| Fried Arancini Balls with Choice of Sauce (Alfredo, Basil or 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 and Roasted Red Pepper Marmalade          | \$70                 | \$140                 | \$280                |
| Sausage-Stuffed Mushrooms   | \$70                 | \$140                 | \$280                |
| House-Made Buttermilk Fried Chicken Bites with Spicy Aioli                      | \$75                 | \$150                 | \$295                |
| Prosciutto-Wrapped Asparagus  | \$90                 | \$180                 | \$270                |
| Wheat Berry Toast with Avocado Mousse, Jumbo Lump Crab, and Shaved Radish       | \$95                 | \$190                 | \$285                |
| 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 and Confit Shallots                 | \$90                 | \$180                 | \$270                |
| Tuna Tartare on Endive  | \$110                | \$220                 | \$325                |
| Kimchi Deviled Eggs   | \$90                 | \$180                 | \$270                |
| 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 and Chives | \$115                | \$230                 | \$345                |
| Beef Tartare on Crostini  | \$120                | \$240                 | \$360                |
| Chilled Beef Tenderloin with Caramelized Onions and Horseradish Aioli           | \$125                | \$250                 | \$375                |
| Bacon-Wrapped Scallops  | \$150                | \$300                 | \$450                |
| Chef's Choice Fresh Vegetable Sushi Rolls                                       | \$90                 | \$180                 | \$270                |
| Chef's Choice Cooked Sushi Rolls  | \$115                | \$230                 | \$345                |
| Chef's Choice Raw Sushi Rolls   | \$125                | \$250                 | \$375                |
| Mini Crab Cakes with Rémoûlade  | mk price             | mk price              | mk price             |
| Lamb Sliders on Gougeres with Garlic Aioli                                      | mk price             | mk price              | mk price             |
| Lamb Lollipops with Chermoula   | mk price             | mk price              | mk price             |

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## CANAPÉ MENU *continued*

(Minimum 25 guests)

| Flatbreads   | Platter Size         |                       |                      |
|--|----------------------|-----------------------|----------------------|
|  | Small<br>(25 people) | Medium<br>(50 people) | Large<br>(75 people) |
| <b>Selections</b>  |                      |                       |                      |
| Fig Jam with Prosciutto, Mascarpone, Arugula and Balsamic Drizzle      | \$50                 | \$100                 | \$145                |
| Marinara, Four Cheese Blend, Pepperoni and Parmesan                    | \$50                 | \$100                 | \$145                |
| Margherita Style   | \$50                 | \$100                 | \$145                |
| Smoked Salmon, Mascarpone, Caper, Dill and Red Onion                   | \$60                 | \$115                 | \$175                |
| Marscapone, Walnuts, Pear, Crumbled Blue Cheese and Micro Greens       | \$60                 | \$115                 | \$175                |
| Duck Confit, Shallot, Mascarpone, Arugula and Demi-Glace               | \$60                 | \$115                 | \$175                |
| Asparagus, Goat Cheese, Caramelized Shallots and Truffle Oil           | \$50                 | \$100                 | \$145                |
| Bacon, Mascarpone, Swiss and Caramelized Onion                         | \$50                 | \$100                 | \$145                |
| Shaved Beef, Mascarpone, Caraway, Cheddar and Horseradish Aioli        | \$60                 | \$115                 | \$175                |
| Roasted Garlic, Truffled Cream Sauce, Mozzarella, Parmesan and Fontina | \$50                 | \$100                 | \$145                |
| Buffalo Chicken  | \$55                 | \$115                 | \$175                |

## Beverage Service

Lemonade \$2.50  
 Iced Tea & Lemonade \$4.50  
 Regular & Decaf Coffee & Assorted Premium Teas \$6

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## CANAPÉ MENU *continued*

(Minimum 25 guests)

| Displays and Dips   | Platter Size         |                       |                      |
|---|----------------------|-----------------------|----------------------|
|   | Small<br>(25 people) | Medium<br>(50 people) | Large<br>(75 people) |
| <b>Selections</b>   |                      |                       |                      |
| Chilled Grilled Vegetable Display with Olive Oil and Balsamic Glaze | \$50                 | \$90                  | \$120                |
| Fresh Tomato Mozzarella Display with Basil and Balsamic Glaze       | \$50                 | \$100                 | \$145                |
| Roasted Red Pepper Hummus with Toasted Pita Chips                   | \$60                 | \$120                 | \$180                |
| Baked Spinach and Artichoke Dip with Toasted Pita Chips             | \$65                 | \$130                 | \$195                |
| Build Your Own Bruschetta Display                                   | \$90                 | \$180                 | \$210                |
| Chef's Choice Gourmet Cookies                                       | \$65                 | \$130                 | \$195                |
| Buffalo Chicken Dip with Pita and Tortilla Chips                    | \$70                 | \$140                 | \$210                |
| Dark and White Chocolate Covered Strawberries                       | \$75                 | \$150                 | \$225                |
| Fresh Cut Fruit Display   | \$90                 | \$180                 | \$270                |
| Jumbo Shrimp Cocktail   | \$100                | \$200                 | \$300                |
| Artisanal Imported and Domestic Cheese and Cracker Display          | \$115                | \$220                 | \$325                |
| Smoked Salmon Display   | \$115                | \$230                 | \$345                |
| Garden Crudites Board with House-Made Ranch and Hummus              | \$50                 | \$90                  | \$130                |
| Mexican Street Corn, Queso, Salsa, Guacamole and Tortilla Chips     | \$120                | \$240                 | \$360                |
| Bistro Charcuterie with Cracker Display                             | \$120                | \$250                 | \$370                |

## Beverage Service

Lemonade \$2.50  
 Iced Tea & Lemonade \$4.50  
 Regular & Decaf Coffee & Assorted Premium Teas \$6

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