



# ATHENAEUM HOTEL

CHAUTAUQUA • NEW YORK

## 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	Savory Sausage Links	Buttermilk Pancakes
Western Style Scrambled Eggs	Hash Browns	Sausage Patties	Brioche French Toast
		Hickory-Smoked Bacon	Waffles
		Turkey Bacon	

### Chautauqua Served Breakfast • \$14.95

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

*(Please select one from each section)*

Scrambled Eggs	Hash Browns	Toast (White or Wheat)	Sausage Patty	Enhancements
2 Fried Eggs	Home Fried Potatoes	Bagel	Hickory Smoked Bacon	<i>(price per guest)</i>
2 Poached Eggs	Lyonnais Potatoes	English Muffin	Ham	Eggs Benedict +\$3
		Croissant	Turkey Bacon	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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# ATHENAEUM HOTEL

CHAUTAUQUA • NEW YORK

## 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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# ATHENAEUM HOTEL

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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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# ATHENAEUM HOTEL

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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

##### **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 (25 people)	Medium (50 people)	Large (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 (25 people)	Medium (50 people)	Large (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 (25 people)	Medium (50 people)	Large (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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