

## HELLO,

Thank you for considering Chautauqua to host your upcoming event! The Dining Hall provides all necessary catering services for the events within the park. From a drop-off buffet-style breakfast or lunch to a plated dinner with full-service staffing, we tailor our proposals to reflect your specific event needs & overall vision. We're also experienced in working with a variety of budgets. We've enclosed a sampling of menus to provide more insight into available choices, as well as to offer additional pricing on packaged menu options. Please feel free to give us a call so that we can create a customized proposal for your event.

## MINIMUM ORDER GUIDELINES

We request at least 72 hours' notice on any new or changed catering orders. We can't guarantee we can accommodate requests within a lesser time-frame.

We have a catering minimum of 10 Guests. We are able to cater to smaller groups with a \$20 service fee.

## MEAL PRICE RANGES

We're happy to customize your menu based on your preferences, dietary needs, and budget. Please note these are general prices, and we will work with you to build the perfect menu to fit your needs. Price ranges are dependent upon number of items and proteins offered and do not include beverages or rental items.

Breakfast ranges from \$11-\$14 per person.

Lunch starts at \$8.50 per person. Our most popular menus range from \$10-\$20 per person.

Dinner ranges from \$16-\$32 per person.

## RENTALS

We include complimentary compostable plates, cuts & cutlery, buffet linens, chafing dishes, porcelain platters, serving utensils, buffet labels & buffet décor for every event.

We include porcelain china, glassware, & silverware for an extra \$3 per Guest. When renting real dishes & glasses, we will also coordinate the necessary service staff to help set-up, serve & clean-up your event based on the event time-frame, group size & preferred style of menu service.

## BAR

The Chautauqua Dining Hall has a Liquor License for the Community House, Missions House, Picnic Pavilion & Auditorium Terrace. When renting any of these venues, please talk with your Event Coordinator about available bar options & pricing. No outside alcohol is permitted on the premises. We can offer a hosted bar package or a cash bar option depending upon your preferences.

## BREAKFAST CATERING

### \$12.00 THE CONTINENTAL- (INCLUDES COFFEE, TEA & ORANGE JUICE)

CHOOSE 3 OF THE FOLLOWING:

- Sweet Bread / Muffins
- Scones
- Mini Croissants
- Biscuits
- Fresh Cut Fruit & Berries
- Hardboiled Eggs
- Granola & Yogurt
- Mini Fruit Danish
- Assorted Bagels with Cream Cheese

### \$14.00 THE DAYBREAK- (INCLUDES COFFEE, TEA & ORANGE JUICE)

CHOOSE 3 OF THE FOLLOWING:

- Greek Egg/Tofu Scramlette  
*olives, tomato, spinach, feta*
- Vegetable Egg/Tofu Scramlette  
*with seasonal vegetables*
- Lorraine Egg Scramlette  
*bacon, swiss, green onion*
- Indian Curry Egg/Tofu Scramlette  
*green chili, herb, stewed Indian curry*
- Breakfast Potatoes
- Choice of Breakfast Meats  
*bacon, sausage, country ham*
- Oatmeal
- Baked French Toast
- Broccoli Cheddar Quiche
- Quiche Lorraine  
*bacon, swiss, green onion*
- Baked Spanish Frittata  
*potato, caramelized red pepper & onion, egg fontina cheese*
- Cheesy Grits
- Any Continental Item

### \$11.00 BREAKFAST BURRITOS & SANDWICHES

#### FLATWARE & RENTALS

All packages include compostable plates, cups & cutlery

Upgrade to china, glassware & silverware for \$3.00/pp

(INCLUDES COFFEE, TEA & ORANGE JUICE)

- Egg & Cheese Croissant
- Egg, Meat & Cheese Croissant
- Smoked Pork, Eggs & Green Chili Burrito
- Egg, Cheese & Potato Burrito
- Egg, Cheese, Potato & Pork Green Chili Burrito *(or vegetarian green chili)*

Please contact your Catering Coordinator for customized menus.

## BUILD YOUR OWN SALAD & DELI PLATTER

**\$12.75 DELI PLATTER** (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, BOULDER CHIPS, WHOLE FRUIT, AND A HOMEMADE COOKIE OR BROWNIE)

CONDIMENTS INCLUDE: LETTUCE, TOMATO, SLICED ONION, MAYONNAISE, MUSTARD

### The Meats (choose 2)

- Turkey
- Roast Beef
- Ham
- Pastrami
- Bacon
- Tuna Salad
- Chicken Salad

### The Cheeses (choose 2)

- Cheddar
- Swiss
- Provolone
- Pepper Jack
- Fresh Mozzarella (+.50)

### The Breads (Choose 2)

- White
- Baguette
- Sourdough
- Wheat
- Focaccia
- Spinach Tortilla
- Flour Tortilla
- GF Bread or Tortilla (+2.00)

**\$12.75 SALAD BAR** (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, BREAD ROLL WITH BUTTER, WHOLE FRUIT, AND A HOMEMADE COOKIE OR BROWNIE)

### Included

- Mixed Greens
- Tomatoes
- Cucumbers
- Pickled Onions
- Shredded Carrot
- Olives
- Garbanzo Beans
- Roasted Beets
- Chopped Egg
- Bacon Bits
- Blue Cheese Crumbles

### The Protein (choose 1)

- Grilled Chicken
- Tofu

### The Dressings (Choose 2)

- Herb Vinaigrette
- Creamy Ranch
- Apple Cider Vinaigrette
- Raspberry Chipotle
- Creamy Blue Cheese

### Bistro Salads (Choose 1)

- Potato Salad
- Pasta Salad
- Israeli Cous Cous
- Quinoa Salad

## \$2.50 SIDE ENHANCEMENTS

- Sub fresh fruit for whole fruit (\$1.50)
- Side Salad (see page 3)
- Cup of Soup (see page 3)
- Additional Desserts (see page 5)

### FLATWARE & RENTALS

All packages include compostable plates, cups & cutlery

Upgrade to china, glassware & silverware for \$3.00/pp

Please contact your Catering Coordinator for customized menus

## SOUP / SALAD / SANDWICH / WRAPS (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, BREAD ROLL WITH BUTTER, WHOLE FRUIT AND A HOMEMADE COOKIE OR BROWNIE)

### MIX N' MATCH

**\$8.50 - SIDE SALAD & A CUP OF SOUP**

**\$9.50 - SPECIALTY SALAD & A CUP OF SOUP**

**\$9.50 - 1/2 CHAUTAUQUA SANDWICH & A CUP OF SOUP**

**\$9.50 - 1/2 CHAUTAUQUA SANDWICH & A SPECIALTY SALAD**

**\*\*UPGRADE TO A BOWL OF SOUP FOR \$1.00**

### FLATWARE & RENTALS

All packages include compostable plates, cups & cutlery

Upgrade to china, glassware & silverware for \$3.00/pp

### \$2.50 /\$4.50 CHAUTAUQUA SOUP

- Southwest Vegetarian Chili
- Creamy Broccoli Cheddar
- Butternut Squash Bisque
- Clam Chowder
- Spinach Feta
- Corn Chowder
- Creamy Potato Leek
- Curry Lentil Spinach
- Creamy Tomato Basil
- Winter Squash, Coconut & Ginger

### \$2.50 SIDE SALADS

- **Organic Greens Salad**  
*cucumber, tomato, pickled red onion, shaved carrot, herb vinaigrette*
- **Caesar Salad**  
*traditional salad with romaine lettuce, parmesan cheese, croutons, Caesar dressing*
- **Sprout Salad**  
*butter lettuce, mixed sprouts, pea shoots, pumpkin seeds, sunflower seeds, pickled red onion, radish, sherry vinaigrette*
- **Arugula Salad**  
*slivered almonds, golden raisins, grana Padano, radish, citrus vinaigrette*
- **Mezclum Salad**  
*mixed greens, slivered almonds, goat cheese, dried cherries, sweet basil vinaigrette*

### \$2.50 ENHANCEMENTS

- Additional Desserts (see page 5)
- Additional Sides (see page 4)
- Sub Fresh Fruit for Whole fruit (\$1.50)

*Please contact your Catering Coordinator for customized menus.*

## BOXED LUNCHES (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, BOULDER CHIPS, WHOLE FRUIT AND A HOMEMADE COOKIE OR BROWNIE)

### \$14.00 CHAUTAUQUA SANDWICHES/WRAPPS

*\*Client may choose up to three sandwich options.*

#### Chautauqua Club

turkey, bacon, avocado, sharp cheddar, tomato, lettuce, red onion, mayo, white bread

#### Texado Park

roast beef, provolone, arugula, horseradish mayonnaise, roasted red pepper, baguette

#### McClintock Caesar Wrap

grilled chicken, romaine, tomatoes, parmesan cheese, Caesar dressing, spinach tortilla

#### Chautauqua Green (vegetarian)

avocado, swiss, grated carrot, sprouts, lettuce, tomato, red onion, garlic aioli, focaccia

#### Clematis Caprese (vegetarian)

fresh mozzarella, spinach, tomato, arugula and basil aioli, focaccia

#### Blue Bird Wrap

buffalo chicken, blue cheese slaw, tomatoes, spinach tortilla

#### Flatiron Wrap (vegan)

quinoa, black beans, avocado, tomato, pepitas & cilantro-lime sauce, spinach tortilla

#### 26 Acres

roasted pulled pork shoulder, brie, green apple chutney, mixed greens, honey mustard, ciabatta

#### Green Mountain Wrap (vegan)

house-made hummus, spinach, sprouts, avocado, roasted red peppers, carrots, pepitas, spinach tortilla

#### Enchanted Mesa

Dijon chicken salad, green apples, walnuts, wheat bread

#### Royal Arch Wrap

spiced grilled chicken breast, avocado, lettuce, tomato, red onion, corn cilantro salsa, chipotle mayo, spinach tortilla

### \$2.50 SIDE ENHANCEMENTS

- Sub fresh fruit for whole fruit (\$1.50)
- Potato Salad
- Cole Slaw
- Pasta Salad
- Quinoa Salad
- Side Salad (see page 3)
- Cup of Soup (see page 3)
- Additional Desserts (see page 5)

#### FLATWARE & RENTALS

All packages include compostable cups & cutlery

Upgrade to china, glassware & silverware for \$3.00/pp

*\*Some dishes may be modified for vegan/vegetarian/gluten-free diets. Additional charges apply for gluten-free bread.*

*Please contact your Catering Coordinator for customized menus.*

## BOXED LUNCHES (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, BREAD ROLL WITH BUTTER, WHOLE FRUIT AND A HOMEMADE COOKIE OR BROWNIE)

### \$14.00 SIGNATURE SALADS

*\*Client may choose up to three salad options.*

#### Hibiscus Tea-Infused Pear

spinach, arugula, dried cranberries, pepitas, chevre & sherry vinaigrette

#### Colorado Loco

romaine lettuce, charred corn, red onion, cotija cheese, cherry tomato, avocado-citrus vinaigrette

#### Mediterranean

spinach, greens, onion, feta cheese, artichoke hearts, olives, cucumbers, tomatoes, hummus, balsamic dressing

#### Big Country

romaine, bleu cheese, tomato, hard-cooked egg, bacon crumbles, avocado, red onion, cornbread croutons, buttermilk ranch

#### Flatiron

green beans, cucumber, tomato, hardboiled egg, radish, nicoise olive, feta, champagne vinaigrette

#### Sun Drop

orange segments, fontina, honey roasted almonds, apple cider vinaigrette

#### Autumn

mixed lettuce, grapes, walnuts, blue cheese, brussels sprouts, butternut squash, lemon poppy vinaigrette

#### Bear's Breeches

apples, gorgonzola cheese, walnuts, golden balsamic

### \$2.50 DESSERT/SIDE ENHANCEMENTS

- Sub fresh fruit for whole fruit (\$1.50)
- Lemon Bars
- Chocolate Raspberry Cake
- Carrot Cake
- Cheesecake
- Five Spice Tangerine Gingerbread Cake
- Lemon Poppy Seed Cake
- German Chocolate Cake
- Cup of Soup (see page 3)
- Additional Sides (see page 4)

#### FLATWARE & RENTALS

All packages include compostable cups & cutlery

Upgrade to china, glassware & silverware for \$3.00/pp

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## BUILD YOUR OWN HOT LUNCH

**\$14.00 TACO BAR** (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, AND A HOMEMADE COOKIE OR BROWNIE)

### Included

- Black Beans
- Spanish Rice
- Jack Cheese
- Pico de Gallo
- Sour Cream
- Cabbage Slaw
- Cilantro
- Sriracha Crema
- Soft Corn Tortillas (3 per person)

### The Proteins (*choose 2*)

- Chicken Barbacoa
- Steak Asada
- Pastor Pork
- Blackened White Fish
- Spicy Shrimp
- Poblano, Mushroom & Corn
- Add 3<sup>rd</sup> Protein (+2.00)

**\$14.00 FAJITA BAR** (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, AND A HOMEMADE COOKIE OR BROWNIE)

### Included

- Black Beans
- Spanish Rice
- Asadero Cheese
- Pico de Gallo
- Sour Cream
- Onions & Peppers
- Flour Tortillas (2 per person)

### The Proteins (*choose 2*)

- Chicken
- Steak
- Tofu

**\$14.00 BAKED POTATO BAR** (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, CHOICE OF 1 SIDE AND A HOMEMADE COOKIE OR BROWNIE)

### Included

- Cheddar Cheese
- Whipped Butter
- Green Onions
- Caramelized Onion
- Sour Cream
- Roasted Cherry Tomatoes
- Roasted Broccoli

### The Proteins (*choose 1*)

- Braised Beef
- Pork Green Chili
- Bacon Crumbles (included)

**\*\*REFER TO PAGE 4 FOR SIDES\*\***

*Please contact your Catering Coordinator for customized menus*



## BUILD YOUR OWN HOT LUNCH

**\$15.00 PASTA BAR** (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, CAESAR SALAD, PARMESAN CHEESE, GARLIC BREAD AND A HOMEMADE COOKIE OR BROWNIE)

### The Sauces (choose 1)

- Sun Dried Tomato Cream
- Marinara
- Creamy Alfredo
- Beef Bolognese
- Pesto & Olive Oil

### The Toppings (choose 3)

- Roasted Broccoli
- Peas
- Roasted Cherry Tomatoes
- Garlic Mushrooms
- Caramelized Peppers
- Roasted Chicken
- Italian Sausage
- Tuscan Shrimp (+1.00)

### Pastas (choose 1)

- Penne
- Rigatoni
- Farfalle

**\$13.00 MACARONI & CHEESE BAR** (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, ORGANIC GREENS SALAD, AND A HOMEMADE COOKIE OR BROWNIE)

### Included

- Bacon Crumbles
- Roasted Red Peppers
- Steamed Broccoli
- Crispy Shallots
- Roasted Cherry Tomatoes

### The Sauces (choose 1)

- Four Cheese Sauce
- Green Chili Pepper Jack Sauce

### The Proteins (choose 1)

- Grilled Chicken
- Smoked Pork
- Meatballs

**\$13.00 SLIDER BAR** (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, CHOICE OF 1 SIDE AND A HOMEMADE COOKIE OR BROWNIE)

### Included

- Slider Buns (2 per person)
- Cabbage Slaw

### The Proteins (choose 2)

- BBQ Beef
- BBQ Chicken
- Carolina Pulled Pork
- Chicken Barbacoa
- BBQ Tempeh
- Quinoa, Mushroom Burger
- Adobo Beef

### FLATWARE & RENTALS

All packages include compostable cups & cutlery

Upgrade to china, glassware & silverware for \$3.00/pp

**\*\*REFER TO PAGE 4 FOR SIDES\*\***

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## HOT LUNCH BUFFET (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS, BREAD ROLL & BUTTER)

**\$13.00 - 1 ENTRÉE & 1 CHAUTAUQUA SIDE**

**\$16.00 - 1 ENTRÉE & 2 CHAUTAUQUA SIDES**

**\$20.00 - 2 ENTRÉES & 2 CHAUTAUQUA SIDES**

### FLATWARE & RENTALS

All packages include compostable  
plates, cups & cutlery

Upgrade to china, glassware &  
silverware for \$3.00/pp

### SIGNATURE ENTRÉES

- **Chicken Enchiladas**  
*asadero cheese, mazina tortillas, chili rojo*
- **Tuscan Grilled Chicken**  
*marinated in garlic, rosemary & red chili flakes,  
served with lemon beurre blanc*
- **Tarragon Chicken**  
*with tarragon cream, tomato concasse*
- **Grilled Tangy BBQ Chicken**
- **Beef Shepherd's Pie**
- **Smoked Brisket**  
*horseradish cream, braising jus or red wine sauce*
- **Bison Meatloaf**  
*mushroom cream sauce, chipotle ketchup*
- **Grilled Flank Steak**  
*chimichurri or red wine reduction*
- **Roasted Pork Loin**  
*blackberry port reduction, chipotle honey-glazed or  
sweet spiced sherry & fig sauce*
- **Polenta Eggplant Parmesan**  
*layered with marinara and mozzarella*
- **Veggie Lasagna**  
*fresh pasta, spinach & mushroom ricotta, house  
cheese blend, seared zucchini, tomato cream*

### CHAUTAUQUA SIDES

- Organic Green Salad
- Caesar Salad
- Arugula Salad
- Sprout Salad
- Chili Roasted Broccoli
- Crispy brussels Sprouts
- Roasted Corn
- Lemon Honey Glazed Carrots
- Roasted Seasonal Vegetables
- Maple Glazed Winter Squash
- Mashed Potatoes
- Garlic Parsley New Potatoes
- Potato Kale Hash
- Scalloped Potatoes
- Honey Ginger Yams
- Black Beans
- Bourbon Baked Beans
- Spanish Rice
- Buttered Rice

**\*\*ADD A DESSERT FOR \$2.50 (SEE PAGE 9)**

*Please contact your Catering Coordinator for customized menus*

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## THE BBQ DINNER (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS & CORNBREAD WITH HONEY BUTTER)

**\$16.00 - 1 ENTRÉE, 2 BBQ SIDES & 1 DESSERT**

**\$18.00 - 2 ENTRÉES, 2 BBQ SIDES & 1 DESSERT**

**\$20.00 - 2 ENTRÉES, 3 BBQ SIDES & 1 DESSERT**

### FROM THE GRILL

- Smoked Pulled Pork
- Smoked Brisket
- Chicken Quarters
- Green Chili Brats
- BBQ Tempeh
- St. Louis Ribs (+5.00)

### BBQ SIDES

- Bourbon Baked Beans
- Organic Greens Salad
- Mashed Potatoes
- Corn on the Cob
- Potato Salad
- Coleslaw
- Mac n' Cheese
- Fruit Salad

### THE SAUCES

- Spicy Texas
- Carolina Sauce
- Kansas City

### THE DESSERTS

- Brownies
- Lemon Bars
- Chocolate Raspberry Cake
- Carrot cake
- Lemon Curd Cake
- Cheesecake
- German Chocolate Cake
- Five Spice Tangerine Gingerbread Cake
- Peach Huckleberry Crisp
- Dutch Apple Crisp

### FLATWARE & RENTALS

All packages include compostable plates, cups & cutlery

Upgrade to china, glassware & silverware for \$3.00/pp

*Please contact your Catering Coordinator for customized menus.*

## HOT DINNER BUFFET (INCLUDES YOUR CHOICE OF ICED TEA, LEMONADE OR CANNED SODAS AND A DINNER ROLL WITH BUTTER)

**\$28.00 - 2 ENTRÉES, 2 SIDES & 1 DESSERT**

**\$32.00 - 3 ENTRÉES, 2 SIDES, SOUP OR SALAD & 1 DESSERT**

### SIGNATURE DINNER ENTRÉES

- **Seared Rosemary Chicken**  
*wild mushroom cream*
- **Fresh Thyme Chicken**  
*garlic pan jus*
- **Chicken Picatta**  
*sautéed in lemon, parsley, capers, tomatoes, garlic*
- **Chipotle Orange Glazed Pork Tenderloin**
- **Slow Smoked Pork Roast**  
*cider mustard jus*
- **Coffee Spice Rubbed Pork Tenderloin**  
*huckleberry chutney*
- **Grilled Marinated Flank Steak**  
*caramelized peppers, onions, red wine*
- **12-hour Smoked Brisket**  
*caramelized onion jus*
- **Pepper Bistro Steak**  
*shallot brandy cream sauce or bordelaise*
- **Slow Braised Bavette Beef**  
*red wine, tobacco onions*
- **Rosemary Roasted Prime Rib (+6.00)**  
*au jus, horseradish cream*
- **NY Strip Steak (+6.00)**  
*bordeaux, chimichurri, mushroom duxelle or brandy cream*
- **Buffalo Short Ribs (+6.00)**  
*poblano-porter braising jus*
- **Lamb Loin Chops (+6.00)**  
*eggplant caponata*
- **Roasted Leg of Lamb (+6.00)**  
*onion jus, coriander chutney*

**\*\*DESSERTS (SEE PAGE 9)**

**\*\*CHAUTAUQUA SIDES (SEE PAGE 8)**

**\*\*SOUP & SALAD (SEE PAGE 3)**

- **Poached Mahi Mahi**  
*saffron-tomato shrimp reduction*
- **Seared Mahi Mahi**  
*tomatoes, capers, white wine*
- **Pan Seared Trout**  
*smoked trout cream*
- **Chipotle Honey-Glazed Salmon**
- **Tarragon Salmon**  
*white wine tarragon cream sauce*
- **Blackened Salmon**  
*with mango-avocado salsa*
- **Garlic Chili Shrimp**  
*white wine, butter, garlic*
- **Baked Polenta**  
*heirloom tomato, arugula, artichoke, feta fondue*
- **Mushroom Polenta**  
*with sun-dried tomatoes, oyster mushrooms, spinach, fontina & provolone in a rosemary mushroom cream sauce*
- **Spinach Mushroom Lasagna**  
*tomato-parmesan cream*
- **Roasted Vegetable Quinoa Tamale Cakes**  
*jalapeno coconut sauce*
- **Sesame Crusted Tofu**  
*white tea sweet and sour, wakamé*
- **Mushroom Bourguignon**  
*assorted mushrooms, red wine, egg noodles*

*Please contact your Catering Coordinator for customized menus.*

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