



*Business
Bereavement*

Brunch / Lunch Packages





Buffet Options

Buffet Service requires a minimum of 40 guests.

Commodore's Brunch

Fresh Cut Seasonal Fruit Bowl
Scrambled Eggs with Cheddar Cheese and Green Onion
Oven Roasted Potatoes
Toasted English Muffins **OR** Mini Croissants
Crispy Smoked Bacon **OR** Breakfast Sausage
Chilled Juice Station with Orange, Cranberry & Tomato Juices
Coffee & Tea Service

\$17

Add Croissant French toast w/ Fruit Preserves \$3 pp

Lighthouse Brunch

Fresh Cut Seasonal Fruit Bowl
Assorted Pastries **OR** Assorted Muffins
Roasted Baby Red Potatoes
Scrambled Eggs with Cheddar Cheese and Green Onion
Crispy Smoked Bacon **OR** Breakfast Sausages
Boneless Chicken Breast: Piccata, Marsala or Florentine
Chilled Juice Station with Orange, Cranberry & Tomato juices
Coffee & Tea Service

\$22

Niagara Luncheon

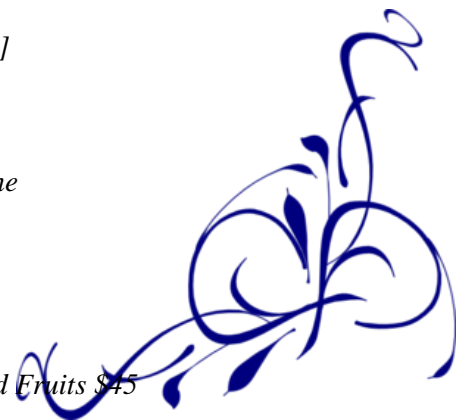
Warm Crusty Rolls & Creamy Butter
Mixed Greens Salad
Choice of (2) two dressings
Parmesan Roasted Baby Red Potatoes **OR** Whipped Yukon Gold Potatoes
Choice of One (1) Vegetable:
Green Beans and Carrots, Broccoli with Sundried Tomatoes, or Julienned Zucchini and Squash
Penne Pasta: Marinara, Alfredo, Vodka Blush, or Garlic & Olive Oil
Boneless Chicken Breast: Marsala, Piccata or Florentine
Hand Carved Top Round of Beef with Au Jus **OR** Roasted Turkey with Gravy
Coffee & Tea Service

\$26

Additional Options

Deluxe Omelet Station \$6 pp
Prepared by a Uniformed Chef [50-guest min.]
"Unlimited Mimosas or Champagne"
Hand Passed when guests arrive \$3 pp
Mimosa Bar
Make your own Mimosa \$24 per Btl Champagne
Fresh Fruit Punch [20]
Non-alcoholic punch with fresh juices \$35
Champagne Punch [20]
Sparkling Wine with Fresh Juices \$45
Sangria Punch [20]
Red Wine with Cointreau, Brandy, Orange Juice & Sliced Fruits \$45

All pricing is subject to an additional 20% Gratuity and NYS Sales Tax





Sit-Down Options

Quiche Brunch

Choice of (1) Quiche

Lorraine: Bacon, Swiss Cheese & Chive

Fresh Tomato & Basil

Baked Ham & Brie

Sausage, Spinach & Mushroom

Served with a side of fresh fruit & choice of pastry **or** muffin

Chilled Juice Station with Orange, Cranberry & Tomato juices

Coffee & Tea Service

\$14

Lunch Entrée Selections

Clients may choose one entrée for all guests, or up to three (3) choices which will be pre-selected by guests.

Garlic Crusted Pork Loin

Served with Cranberry Sauce \$19

Traditional Chicken a la King

Served with a homemade biscuit \$16

Grilled Filet of Sirloin

Filet of Sirloin [5.oz] with Mushroom Demi Glaze \$24

New England Codfish

Breadcrumbs Crusted with a Beurre Blanc \$19

Chicken Francaise

Served with a Lemon Beurre Blanc \$19

Chicken Milanese**

Italian Breaded Chicken Breast over Arugula Salad with Tomatoes, Cucumbers & Red Onions \$19

Grilled Salmon Fillet

Served with a Lobster Beurre Blanc \$24

Vegetarian Option**

Roasted Vegetables served with Mediterranean Orzo \$17

Your Lunch will include the following:

Mixed Greens Salad **or** Caesar Salad, Starch, Fresh Seasonal Vegetables,

Crusty Rolls / Creamy Butter,

& Coffee / Tea

** No Starch / Fresh Vegetables Served



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