



CHAUTAUQUA DINING HALL  
SPECIAL EVENTS

## Dinner

Minimum of 25 guests

Available family style, plated service, or buffet

Base price includes salad, vegetable, starch, bread, and dessert

### Salad (select one)

#### Mixed Greens

With carrot, cucumber, and tomato.  
Choice of vinaigrette, buttermilk ranch,  
or blue cheese dressing

#### Spinach

Blue cheese, toasted walnuts, and  
Champagne vinaigrette

#### Caesar

Bacon, scallions, tomato, cheddar cheese

#### Roasted Beet

Baby arugula, blue cheese, orange  
segments, and balsamic vinaigrette

### Vegetable (select one)

Carrots and Haricots Verts  
Sautéed Asparagus  
Roasted Mushrooms  
Broccoli  
Seasonal Squash  
Cauliflower au Gratin

### Entrées

Beef Tenderloin with Mushrooms  
and Port Jus  
Red Wine Braised Beef Short Ribs  
Grilled Flank Steak with Salsa Verde  
Roasted Pork Loin with  
Whole Grain Mustard  
Roasted Game Hen with Lemon,  
Thyme, and Sauce Piccata  
Grilled Chicken Breast with  
Caramelized Pearl Onions and Pesto  
Traditional Paella  
(assorted fish, chicken, and sausage)  
Baked Salmon with Citrus Beurre Blanc  
Sautéed Colorado Bass  
with Pinot Noir Sauce  
Baked Rocky Mountain Trout  
with Tomato Relish and Tarragon Butter  
Seared Halibut with Salsa Verde  
Vegetarian Lasagne  
Sweet Potato Pancakes with Apple Relish  
Baked Vegetable Terrine (squash, eggplant,  
tomato, red bell pepper)

### Starch (select one)

Potatoes au Gratin  
Buttermilk Mashed Potatoes  
Orzo with Shallots and Herbs  
Vegetable Rice Pilaf  
Quinoa with Red Onions and Fresh Herbs  
Baked Potato with Butter and Sour Cream

### Dessert (select one)

Seasonal Fruit Cobbler with  
Chantilly Cream  
N.Y. Style Cheesecake  
Assorted Cupcakes  
(white, devil's food, and carrot)  
Chocolate Mascarpone Mousse  
with Fresh Berries

Ask us about our wild game options