

Chanderson's
Steak & Seafood
EVENT DESTINATION

11851 Route 16 Yorkshire, NY
716-492-1331 www.chandersons.com

LUNCHEON OPTIONS

Customized menus available.
includes chef made dessert,
coffee & tea service

PLATED CHOICE LUNCHEON

offer your guests three sandwiches
or salads from our lunch menu. printed
menu or pre-order from RSVP's 14-

3S BUFFET

our delicious salad bar,
chef made soups & an assortment
of deli sandwiches and wraps 14-

'WECK & WINGS

beef on weck & chicken wings,
with German potato salad, home-
made chips, celery & carrot sticks 15-

FRIENDS & FAMILY BUFFET

with chicken cordon bleu, sliced
roast beef, oven roast potatoes,
and sauteed vegetables. 16-

STATIONARY APPETIZERS

All selections serve 25

VEGETABLE CRUDITÉS

Carrots,celery, peppers,
mushrooms, & broccoli with
hummus & ranch dip 39-

CHEESE & CRACKER PLATTER

Selection of domestic & imported
cheeses & spreads served with olives,
pickles & gourmet crackers 55-

HOT APPETIZER ASSORTMENT

Three hot appetizers served buffet style,
stuffed mushrooms, spinach dip & pitas,
crab turnovers. 65-

BAR SERVICE

SOFT DRINK PACKAGE

unlimited soda, lemonade,
iced teas, juices 2- pp

TAB BAR

all drinks are run on a tab
and paid for by host

STANDARD BAR

Domestic Beer, House Wine & Well
Cocktails 15- pp

OPEN BAR

Bottled Beer&Premium Cocktails 25- pp

Banquet & Event Menu

Minimum group of 25. Final menu selections must be confirmed 48 hours before the event. A \$100 good-faith deposit is required 7 days prior to event. We will be happy to customize menus to compliment your event & exceed your expectations.

DINNER BUFFET

\$23 per person.

Includes rolls and butter, coffee and tea
service, soda, and chef-made dessert.

SALADS

(choose one)

Caesar with Garlic Croutons
Chef Salad with Dressing Choice
Fresh Fruit Cup

ENTREES

(choose two)

CHICKEN CORDON BLEU
with oven roasted potatoes
SLICED BEEF TOP ROUND
with garlic mashed potatoes
SLOW COOKED POT ROAST
with roasted vegetables & gravy
ROAST PORK LOIN
with apple stuffing
LOBSTER STUFFED ALASKA COD
with wild rice pilaf
MEDITERRANEAN CAVATAPPI
with Tomato, Kalamata Olives, Feta,
Garlic, Spinach and Oregano
SEAFOOD MACARONI & CHEESE
with Gouda sauce and fresh seafood

SIDES DISHES

(choose two)

OVEN ROASTED POTATO COINS
GARLIC MASHED POTATOES
WILD RICE PILAF
PARMA ROSA PASTA
with tomato-basil-alfredo sauce
SWEET POTATO HASH
with cranberries & brown sugar glaze

PLATED DINNER

\$29 per person.

Includes rolls and butter, coffee and tea
service, soda, and chef-made dessert.

SOUP

chef-made soup of the day

SALADS

(choose one)

Chef Salad with Dressing Choice
Caesar with Garlic Croutons
Fresh Fruit Cup

ENTREES

(choose two)

NY STRIP STEAK

Grilled with Garlic Butter
PRIME RIB OF BEEF (add \$3.00)

Served Au Jus & Horseradish
CEDAR PLANK SALMON

with Maple Glaze
LOBSTER STUFFED ALASKA COD

with wild rice pilaf
SPINACH-STUFFED CHICKEN BREAST

with Parmesan & Tomato Basil Sauce
MEDITERRANEAN CAVATAPPI

with Tomato, Kalamata Olives, Feta,
Garlic, Spinach and Oregano

SEAFOOD MACARONI & CHEESE
with Gouda sauce and fresh seafood

ACCOMPANIMENTS

(choose two)

Garlic Mashed Potatoes with Gravy
Twice Baked Cheddar Potatoes
Sweet Potato Hash with Cranberries
Jasmine Rice
Sauteed Seasonal Vegetables
Honey Glazed Carrots

Local taxes and an 18% gratuity
will be added to all invoices.