



CHANDERSON'S

Events Menu Selections



BREAKFAST TABLE

served buffet style Minimum 30
people: \$14 per person

Sweet Pastries

Scrambled Eggs

Eggs Benedict

Breakfast Sausage

Homefries or Cheddar
Potatoes

Almond French Toast or
Sweet Cream Pancakes

Juices, Coffee, Hot Tea

CASUAL LUNCHEON

served buffet style Minimum 20
people: \$15 per person

Unlimited Salad Bar

Two Chef Made Soups

Assorted Sandwiches &
Wraps

Chef Made Dessert

Coffee & Hot Tea

Soda Package
Additional \$2.00 pp

HALF & HALF

half size sandwich & half size
salad combo

plated for your guests. pre-order
please. \$13.00 per person

Sandwich Choices

Turkey club, Chicken Pretzel,
Beef on 'weck, Rueben Wrap.

Salad Choices

Spinach & Bacon Salad, Greek
Salad, Caesar Salad, Fruit Salad

Cookies & Brownies

a sweet finish for a lite lunch

Soda Package
Additional \$2.00 pp

FRIENDS & FAMILY

Lunch option only. Event must conclude before 4 PM.
served buffet style. Minimum 25 people: \$17 per person

Chicken Cordon Bleu

Sliced Roast Beef

Herb Roasted Potatoes

Sauteed Fresh Vegetables

Chef Made Dessert

Coffee & Hot Tea

Soda Package
Additional \$2.00 pp

ADDITIONS

add these choices on to any buffet or plated dinner.

Premium Cheese Platter
\$2.50 per person

Vegetable Platter & Dips
\$2.00 per person

Fresh Fruit Platter
\$2.50 per person

House Made Potato Chips
\$1.00 per person

PREMIUM CHOICE BUFFET

Minimum 20 people: \$25 per person
Chef Salad or Caesar Salad with Dinner Rolls & Butter
served to your guests

Choose Two Entrees:

Chicken Cordon Bleu
Apple Glazed Pork Loin

Sliced Roast Beef
Beef Pot Roast

Southern Fried Chicken
Crab Stuffed Haddock

Roast Turkey
Baked Ham

Choose Two Sides:

Oven Roasted Potatoes
Mashed Potatoes

Parma Rosa Pasta
(Alfredo with tomatoes)
Wild Rice Pilaf

Sweet Potato Hash
(with Cranberries)
Creamy Mac & Cheese

INCLUDED WITH PREMIUM BUFFET...

Sauteed Seasonal Vegetables

Chef Made Dessert
served to your guests

Coffee, Tea & Soft Drinks

PLATED PROVISIONS

Minimum: 15 people

Less than 20 attendees: choose 4 entrees, order at the event.

More than 20 attendees: pre-order due 7 days prior to event.

Garden Salad served to guests

Coffee, Tea & Soft Drinks included

Chef Made Dessert

NY Strip Steak

baked potato, sauteed vegetable
8 ounce \$24, 12 ounce \$30,

Chicken Pasta Alfredo

grilled chicken breast, pasta & chef made Alfredo
sauce. includes garlic bread. \$26

Maple Glazed Salmon

jasmine rice & vegetable \$28

Apple Pork Chops

maple glazed pork chops with apples, baked potato &
vegetables \$26

Beef Pot Roast

mashed potatoes, gravy & vegetables \$24

Parmesan Crusted Haddock

premium haddock lightly seasoned and baked with a
parmesan and panko crust. served with baked potato &
vegetable. \$24

Oven Roasted 1/2 Chicken

mashed potato & vegetable \$24

Other options

most of our menu items are available for the plated
dinner option. Please let us know your preferences
and we will be happy to customize a menu for your
guests.

EVENT DETAILS

Guest Minimum:

Private room requires a 30 guest minimum. For smaller groups the room may be divided. Please let us know if you are having an event requiring privacy.

Deposit & Payment

A \$100 deposit is required 30 days prior to the event. The remaining balance is due the day of the event.

NYS & Local Taxes

An 8.0% tax is added to all prepared food items. (no tax is collected on gratuity).

Gratuity / Service Charge

A gratuity / service charge of 20% is added to the final invoice with a minimum charge of \$75 .

Decorations & Table Settings

We will be happy to customize the room decor to meet your needs and compliment your event. Tables will be arranged to best accommodate your guest. Linens are provided (special color request may be an additional cost). Personal decorations and florals are welcome. You are welcome to use our seasonal decorations or bring some of your own.

Cakes, Cupcakes & Favors

Customers are welcome to provide a cake or favors for the event. We will gladly cut and serve the cake at no additional charge. No other food or beverage is allowed to be brought in by customers.

Customization

Please let us know if you are working with a strict budget, have a theme for your event or have dietary preferences. We are happy to accommodate our guests and exceed your expectations.

CONTACT INFORMATION

Restaurant Phone: 716-492-1331

E-Mail: chandersons12@gmail.com

**Thank you for considering Chanderson's for your event. I look forward to working with you.
Heidi Miles - Owner**