



Shower Packages





Buffet Options

Buffet Service requires a minimum of 40 guests.

Commodore's Breakfast

Fresh Cut Seasonal Fruit Bowl
Scrambled Eggs with Cheddar Cheese and Green Onion
Home Fries
English Muffins **OR** Croissants
Double Smoked Bacon **OR** Breakfast Sausage
Chilled Juice Station with Orange, Cranberry & Grapefruit juices
Coffee & Tea Service

\$16.50

Add French Toast for \$3 per person

Lighthouse Brunch

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

\$20.50

Niagara Luncheon

Rolls & 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

\$22.50

Additional Beverage Options

Serve 20 guests unless otherwise noted

"Bottomless Mimosas"

Hand Passed throughout event \$9 per person

Fresh Fruit Punch

Non-alcoholic punch with fresh juices \$38

Champagne Punch

Sparkling Wine with Fresh Juices \$46

Sangria Punch

Red Wine with Cointreau, Brandy, Orange Juice & Sliced Fruits \$49



All pricing subject to additional 20% taxable Club Service Charge and appropriate sales tax. BLC Facility Fee may apply.



Plated Options

Quiche Breakfast

Choice of (1) Quiche

Bacon, Swiss Cheese & Chive

Fresh Tomato & Basil

Baked Ham & Brie

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

Chilled Juice Station with Orange, Cranberry & Grapefruit juices

Coffee & Tea Service

\$12 per person

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, Roasted Baby Red Potatoes & Brussel Sprouts

\$17

Traditional Chicken a la King

Served with a homemade biscuit

\$15

Grilled Filet of Sirloin

5oz sirloin with Mushroom Demi Glaze, served with Whipped Potatoes & Green Beans

\$21

New England Codfish

Breadcrumbs Crusted with a Beurre Blanc, served with Broccolini & Whipped Potato

\$19

Chicken Francaise

Served with a Lemon Beurre Blanc, Rice Pilaf & Mixed Vegetables

\$18

Chicken Milanese

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

\$17

Grilled Salmon

Served with a Lobster Beurre Blanc, Whipped Potatoes & Mixed Vegetables

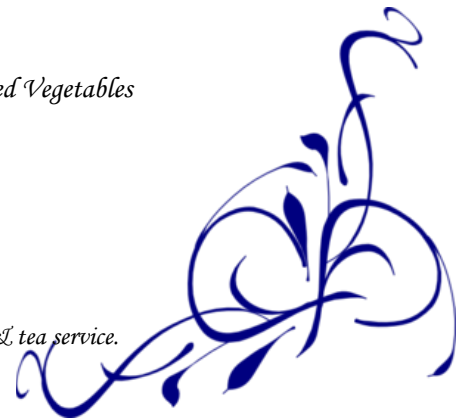
\$19

Vegetarian Option:

Roasted Vegetables served with Mediterranean Orzo

\$16

All entrées accompanied by a house salad, rolls & butter, and coffee & tea service.



All pricing subject to additional 20% taxable Club Service Charge and appropriate sales tax. BLC Facility Fee may apply.