



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

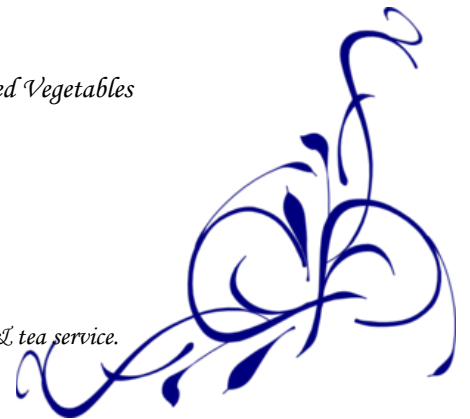
\$19

Vegetarian Option:

Roasted Vegetables served with Mediterranean Orzo

\$16

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



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