

LONGFELLOWS
HOTEL RESTAURANT AND
CONFERENCE CENTER

GREAT MEMORIES START HERE

First Hour of Cocktail Party:

Your Choice of Four Hand Passed Hors d'oeuvres
(Please see additional listing of options)

Displayed Hors d'oeuvres

Garlic Rubbed Crostinis served with Pineapple Relish, Traditional Tomato Basil Bruscetta and Roasted Sweet Pepper Bruscetta

Fresh Fruit and Savory Cheeses including Smoked Gouda, Smoked Mozzarella, Swiss, Provolone and Dill Havarti, Creamy Garlic Herb Dip and an Assortment of Gourmet Crackers

A Lavish Display of Garden Vegetables including Carrots, Celery, Cucumbers, Grape tomatoes, Red and Yellow Peppers and Yellow Squash Served with Peppercorn Parmesan and Bleu Cheese Dressings for Dipping

Second Hour of Cocktail Party:

A Lavish Cold Antipasto Display of Cubed Pecorino Romano, Provolone, Cappelletti, Genoa Salami, Pepperoni, Thinly Sliced Prosciutto Ham, Roasted Peppers, Artichokes, Green Olives, Black Olives and Pepperoncini

Your Choice of Veal Sausage or Grilled Chicken served a la Vodka with Cavatappi Pasta

Searched Ahi Tuna with Sweet and Spicy Lo mein

Homemade Blue Crab Cakes with Remoulade Sauce

Chef Manned Carving Station

Bronze Rubbed All-Natural Black Angus Filet Mignon served with Fresh Rolls and accompanied by Roasted Garlic Aioli, Creamy Horseradish Sauce and Roasted Red Pepper Puree

Last Hour of Cocktail Party:

Mini Dessert Display including Mini Custard Cream Profiteroles, Assorted Mini Cheesecakes, Chocolate Covered Strawberries, Italian Canolis, Chocolate Mousse Martinis and Panna Cotta with Seasonal Berries

Coffee, Tea, Decaf & Soda

31.99 per person

Price is for a Three Hour Reception

Please Add 19.5% Gratuity & 7% NY State Sales Tax

Final Guest Count is Due 7 days Prior to Event

"Our dedicated team of chefs and event planning professionals will put forth the commitment and excitement it takes to make sure your event exceeds all of your expectations"

Wine Spectator Award of Excellence Winner since 2000