

LONGFELLOWS

HOTEL RESTAURANT AND
CONFERENCE CENTER

GREAT MEMORIES START HERE

Hors d'oeuvres Display

Bruschetta with Garlic Rubbed Crostinis, Marinated Mushrooms, Tomatoes with Mozzarella and Basil, Assorted Cured Olives, Toasted Dill Butter Baguettes with Assorted Tapenades, Herb Encrusted Soft Cheese and Blooming Onion Dip with Crispy Pita Chips

Chef's Specialty Soup of the Day

Salad (Additional Enhanced Appetizers & Salad Options Available)

Baby Greens Salad with Dried Cranberries, Crumbled Gorgonzola, Julienned Vegetables and Chef's Choice of Dressing

Rolls with Creamy Butter

Choice of Three Entrées

- Filet Mignon with Stuffed Shrimp
- Slow Roasted Prime Rib of Beef Au Jus
- Gorgonzola Encrusted NY Strip Steak with a Balsamic Demi Glace
- French Cut Pork Chop with a Caramelized Brandy Sauce
- Lemon Chicken Français - Egg Batter Dipped and Pan Seared with a Light Lemon Garlic Beurre Blanc
- Fresh Organic Airline Chicken Breast Stuffed with Local Apples and French Brie with a Marsala Wine, Walnut and Cherry Sauce
- Baked Haddock Stuffed with Crabmeat
- Kentucky Bourbon Glazed Atlantic Salmon
- Vegetable Napoleon - Breaded Eggplant Layered with a Three Cheese Ricotta Blend, Fresh Tomatoes and Smoked Mozzarella, Baked and Finished with an Aged Balsamic Glaze

Chef's Choice of Potato

Chef's Choice of Vegetable

Chef's Choice Dessert or a Decorated Cake

Coffee, Tea, Decaf & Soda

37.99 per Person

Please Add 19.5% Gratuity and New York State Sales Tax

Final Guest Count by Entrée Selection 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