

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

Baby Greens Salad with Chef's Choice of Dressing

(Additional Enhanced Appetizers & Salad Options Available)

Rolls with Creamy Butter

Entrées

- Fresh Organic Airline Chicken Breast stuffed with Local Apples and French Brie with a Marsala Wine, Walnut and Cherry Sauce
- Kentucky Bourbon Glazed Atlantic Salmon
- Gorgonzola Encrusted NY Strip Steak with a Balsamic Demi Glace
- 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 Potato

Chef's Choice Vegetable

Chef's Choice Dessert

Coffee, Tea, Decaf & Soda

34.99 per Person

Please Add 19.5% Gratuity and New York State Sales Tax

***If Party is under 20 People, Entrée counts are not required prior to event and a Room Rental Fee of \$200.00 will apply**

***For Parties over 20 People, Entrée counts are required 7 days prior to event and the Room Rental Fee will be waived**

LONGFELLOWS
HOTEL RESTAURANT AND
CONFERENCE CENTER
GREAT MEMORIES START HERE

"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