

# Evening Star

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## *Cocktail Reception*

Five Hours Of Open Bar to Include: Budweiser, Coors Light, Miller Light, Michelob Ultra, Labatts Blue, Yuengling Lager, Seagrams 7, Dewar's, Tanquary, Smirnoff, Bacardi, Pepe Lopez Tequila, Jim Beam, Kahlua, Chardonnay, White Zinfandel, Merlot, Cabernet & Pinot Grigio

## *Wine Poured with Dinner*

### *Champagne Toast with Strawberries*

### *Hors D'oeuvres Displays*

An Hour Reception of Hors d'oeuvres Including 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

A Beautiful Display of Shrimp Cocktail

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

Brie Topped with Apricot Preserves Wrapped in Puff Pastry and served with Assorted Gourmet Crackers

### *Your Choice of 4 Butlered Hors D'oeuvres*

#### *Your Choice of One Plated Appetizer*

Grilled Portobello Mushroom Topped with Roasted Red Pepper, Goat Cheese and an Aged Balsamic Glaze

Grilled Chicken Cavatappi A La Vodka

Cajun Chicken Strudel served with Spiced Apricot Sauce

Heirloom Tomato with Homemade Mozzarella and Basil

#### *Your Choice of One Salad*

Caesar Salad- Sliced Romaine Lettuce tossed with our Homemade Caesar Dressing, Garlic Croutons and Shredded Parmesan

Longfellows BLT Salad - Romaine Lettuce with Sliced Tomatoes, Hickory Smoked Bacon and Bleu Cheese Dressing

Baby Greens Salad - With Sliced Beets and Carrots, Sweet Peas, Gorgonzola Cheese and a Light Balsamic Vinaigrette

Arugula Salad - Spicy Arugula with White Beans and Red Onion garnished with Fried Pancetta and Tabasco Croutons served with Lemon Vinaigrette

#### *Your Choice of Two Entrees*

Filet Mignon with Jumbo Crab Stuffed Shrimp

Gorgonzola Encrusted New York Strip Steak with a Balsamic Demi Glace

Delmonico Steak with Sautéed Peppers & Roasted Garlic finished with a Demi Glace

Oven Baked Lobster Tail with Crabmeat Stuffing

Grilled Swordfish with Citrus Compound Butter

Panko Encrusted Chilean Sea Bass with a Citrus Beurre Blanc

Fresh Organic Chicken Breast stuffed with Local Apples and French Brie finished with a Marsala Wine, Walnut and Cherry Sauce

Chicken Alicia - Thin Layers of Chicken, Roasted Red Peppers, Asparagus and Gorgonzola Crumbles with an Herb Cream Sauce

Vegetable Napoleon - Breaded Eggplant Layered with a Three Cheese Ricotta Blend, Fresh Tomatoes and Smoked Mozzarella, Baked and finished with an Aged Balsamic Glaze

*(continued on 2nd page)*

# Evening Star

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*(Continued)*

*Potato & Rice (Please Choose One to be Included with All Entrées)*

Gouda Mashed Yukon Potatoes

Duchess Potato

Wild Mushroom Risotto

Parmesan Risotto

*Vegetable (Please Choose One to be Included with All Entrées)*

Lemon Asparagus

Roasted Root Vegetables

Sweet Roasted Acorn Squash

*A Beautiful Tiered Cake*

*Coffee, Decaf, Tea and Soda*

\$94.99 per Person

Please Add 19.5% Gratuity and New York Sales Tax  
Final Guest count by Entrée Selection is due 7 days Prior to Event