

# LONGFELLOWS

HOTEL RESTAURANT AND  
CONFERENCE CENTER

GREAT MEMORIES START HERE

## *Chef-manned Carving Station (Your Choice of One)*

8.00 per Person with a Dinner or Hors d'oeuvres Package

- Tuscan Salmon En Croute with Lemon Dill Crème Fraiche
- All Natural Choice Roast Beef with Rosemary Demi Glace
- Fresh Roasted Turkey served with Homemade Gravy, Stuffing and Cranberry Sauce
- Sweet Fresh Baked Ham Served with Fruit Chutney
- Slow Roasted Cajun Pork Loin Served with a Hot Mustard Sauce
- Steamship Round (Available For Parties of 150 People or More)

## *Chef-manned Sauté Station (Your Choice of One)*

8.00 per Person with a Dinner or Hors d'oeuvres Package

- Veal Sausage or Grilled Chicken Cavatappi a la Vodka
- Chicken Marsala with Shallots and Mushrooms
- Pasta Primavera with Cavatappi in a Roma Tomato Cream Sauce
- Oriental Chicken and Vegetable Toss
- Flambéed Shrimp Scampi

## *Chef-Manned Oriental Wok Station*

10.00 per Person with a Dinner or Hors d'oeuvres Package

Oriental Vegetable Stir Fry, Asian Sesame Chicken Bites, Seafood in Hot Garlic Sauce, Beef and Broccoli, Deep Fried Asian Wings and Deep Fried Wonton Skins

## *Chef-manned Enhancement Carving Station (Your Choice of One)*

12.00 per Person with a Dinner or Hors d'oeuvres Package

- Bronze Rubbed Filet Mignon Tenderloin
- Horseradish Encrusted Prime Rib of Beef
- Herb Rubbed and Minted Rack of Lamb
- Carved Herb Encrusted NY Strip Loin
- Rosemary and Olive Oil Infused Lollipop Lamb Chops with Spicy Honey Mustard Sauce

## *Chef-manned Enhancement Sauté Station (Your Choice of One)*

12.00 per Person with a Dinner or Hors d'oeuvres Package

- Seafood Fruit Du Mer with Shrimp, Mussels and Scallops in Scampi Sauce
- Black & White Sesame Encrusted Ahi Tuna Drizzled with Wasabi Oil, served with Soba Noodles

## *Chef Manned Flambéed Dessert Station (your choice of one dessert)*

8.00 per Person with a Dinner or Hors d'oeuvres Package

- Cherries Jubilee - Triple Chocolate Cake with Bing Cherries and Whipped Cream
- Bananas Foster - Caramelized Bananas in a Kahlua Sauce

Please Add 19.5% Gratuity and New York Sales Tax  
**Final Guest Count is required 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*