

Sunset on the Hills

Cocktail Reception

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

Wine poured with Dinner

Champagne Toast with Strawberries

After Dinner Cordials Offered During the 4th & 5th Hours of the Reception (Your Choice of Three)

Amaretto Di Sarona

Romano White Sambuca

Frangelico

Baileys Irish Cream

Kahlua

Hors d'oeuvres Displays

One 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

Chef Manned Sauté Station (Your Choice of One)

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

Rosemary and Olive Oil Infused Lollipop Lamb Chops with a Spicy Honey Mustard Sauce

Your Choice of One Plated Appetizer

Sea Scallops served over Sweet Pea Risotto

Crab Cake with Remoulade Sauce

Lollipop Lamb Chop served over Pan Fried Polenta

(continued on 2nd page)

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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

Grilled Filet Mignon with a Balsamic Demi Glace

Herb Encrusted Rack of Lamb Rubbed in a Fresh Herb Medley and served with a Sweet Cherry Balsamic Glaze

Oven Baked Lobster Tail with Crabmeat Stuffing

Panko Encrusted Chilean Sea Bass with a Citrus Beurre Blanc

Grilled Swordfish with Citrus Compound Butter

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

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

Gouda Yukon Mashed Potatoes

Duchess Potato

Wild Mushroom Risotto

Parmesan Risotto

Risotto Croquettes

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

Lemon Asparagus

Roasted Root Vegetables

Sweet Roasted Acorn Squash

A Beautiful Tiered Cake

Your Choice of One chef-manned Flambéed Dessert Station:

Cherries Jubilee - Triple Chocolate Cake with Bing Cherries and Whipped Cream

Bananas Foster - Caramelized Bananas in a Sweet Liquor Sauce

Mini Crème Brulee Torched to Perfection

Java Bar

Assorted Flavored Coffees (Including Decaf) & Herbal Teas with Cream, Sugar, Cinnamon Sticks and Biscotti

\$124.99 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