



**SOUP/SALAD/APPETIZER
ENHANCEMENTS**



SOUP

Chef's Classic New England Clam Chowder
Broccoli, Roasted Tomato and Bleu Cheese Bisque
Tuscan Baked Ham and White Bean Soup
Butternut Squash and Apple Bisque
Old Fashioned Roast Beef and Vegetable Minestrone

\$3 Per Person

Please Add 7% Sales Tax &
20% Gratuity

APPETIZERS

Open Flame Grilled Boneless Chicken ala Vodka with Cavatappi Pasta Served with
Slices of Garlic Crostini

Cajun Chicken Strudel with a Warm Apricot Brandy Sauce

Crabmeat Filled Portobello Mushroom with Lobster Sauce

Fresh Whole Milk Mozzarella and Beefsteak Tomatoes with Basil Leaves and Aged
Balsamic Drizzle (Seasonal)

\$6 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Jumbo Shrimp Cocktail with Red Wine Vinegar Cocktail Sauce

\$8 Per Person

Please Add 7% Sales Tax &
20% Gratuity

SALADS

Classic Caesar Salad Served with Garlic Croutons

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

Beet and Goat Cheese Salad

Frisee with Ham, Asparagus and Feta Cheese

Mixed Greens with Dried Sweet Cranberries and Gorgonzola Cheese with a Light
Balsamic Vinaigrette

\$1.50 Per Person

Please Add 7% Sales Tax &
20% Gratuity