

LONGWOOD

CULINARY CREATIONS

Classic Chic Menu

This menu is suited for a 4 hour afternoon celebration or casual event.

PASSED HORS D'OEUVRES *Select Four*

- GF-DF Carne Asada**, Grilled Skirt Steak, Pepperonata
- Crispy Mac and Cheese**, Fontina Val d'Aosta, White Truffle Oil
- DF Spicy Chicken Lettuce Wrap**, Hoisin Ginger Sauce
- Crispy Carbonara Mac and Cheese**, Peas, Pancetta
- GF Jerk Chicken Salad**, Plantain Chip, Avocado Cream
- GF Caprese Bite**, Burrata Mozzarella, Smoked Tomato, Basil Oil
- GF-DF Tuscan Chicken Kabob**, Fennel Pollen Rub, Lemon-Rosemary Aioli
- DF Chinese Vegetable Spring Rolls**, Sweet Chili Sauce
- GF-DF Chilled Jumbo Shrimp**, Cocktail Sauce, Lemon
- Savory Corn Cupcake**, Candied Bacon Crumble, Whipped Mascarpone
- * **Spicy Salmon Tartar**, Wonton Cracker, Wasabi Cream
- GF-V Crispy Beet Fries**, Orange, Cashew Horseradish Cream

COCKTAIL DISPLAY

Farmhouse Cheese

- GF Chef's Selected Local and Artisan Farmhouse Style Cheeses**
- GF Fig Jam**, Fruit Mostarda, Unfiltered Honey
- Crusty Breads, Assorted Crackers

SALAD COURSE *Select One*

- Hearts of Romaine**, Parmesan Crisps, Focaccia Croutons
- Sun Dried Tomatoes, Caesar Vinaigrette
- Artisan Field Greens**, Vermont Goat Cheese, Baby Beet Salad, Herb
- Crostini, Citrus Dressing
- GF Baby Arugula Salad**, Cherry Tomato, Pine Nuts, Shaved Parmesan,
- Lemon-Olive Oil Vinaigrette
- Artisan Bread Basket and Vermont Butter**

*GF-Gluten Free, DF-Dairy Free, V-Vegan. All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. *These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.*

ENTRÉE

- GF Seared Boneless All Natural Chicken Breast** 90
Creamy Parmesan Polenta, Garlic Wilted Spinach, Roasted Tomato
Lemon Thyme Wine Sauce
- GF Roasted Loch Duart Extraordinaire Scottish Salmon** 96
Wild Mushroom Corn Risotto, Spinach, Crispy Leeks, Balsamic Reduction
- Crab Crusted Native Cod** 98
Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter
- GF-DF 10oz Grilled Black Angus Sirloin** 98
Hasselback Potato, French Beans, Watercress-Shallot Salad, Vincotto
- GF Seared Choice Filet** 112
Garlic Whipped Potato, Seasonal Vegetables, Red Wine Reduction
- GF-V Quinoa Stuffed Roasted Portobello Mushroom**
Basil Cured Tomato, Zucchini, Eggplant, Quinoa Stuffing
Seared Spinach, Sweet Pepper Oil, 12 Year Aged Balsamic

If you would like to select two entrées; entrée counts are due 14 days prior to the event. Price of the highest entrée will apply. Tableside ordering available for 2 entrées for an additional 25 per person and includes menu cards.

DESSERT & TABLESIDE COFFEE SERVICE *Select One*

- Carrot Cake**, Cream Cheese Frosting, Toasted Pecans
- Chocolate Caramel Tart**, Buttery Crust, Orange Chocolate Ganache
- Lemon Meringue Tart**, Strawberry Coulis
- Apple Tart**, Cinnamon Whipped Cream, Salted Caramel Sauce

Only the Menu Options Listed, No tastings or substitutions for this specially priced menu

