

## COCKTAIL HOUR

All hors d'oeuvres are priced per piece. To ensure ample quantities;  
Hors D'Oeuvres must be ordered for the full number of guests.

### PASSED HORS D'OEUVRES COLD \$6 per piece

- GF-DF Tostada**, Chicken Chili Verde, Chipotle Salsa, Cilantro Crema
- Mini Lobster Eclair**, Truffle Lobster Salad, Chive
- GF Chilled Sweet Pea Soup Sip**, Lemon Crème Fraiche, Truffle Oil
- GF Caprese Bite**, Burrata Mozzarella, Smoked Tomato, Basil Oil
- Mini Lobster Roll**, Lemon, Micro Celery
- GF Buffalo Chicken Salad**, Blue Cheese Mousse, Micro Celery
- GF-V Vietnamese Vegetable Summer Roll**, Chile Lime Sauce
- DF \*Tuna Poke**, Spicy Hawaiian Style Tartar, Sesame Cone
- Savory Corn Cupcake**, Candied Bacon Crumble, Whipped Mascarpone
- Ricotta Crostini**, Basil Whipped Ricotta, Pickled Peaches
- DF \* Tuna Tartar**, Wonton Chip, Serrano Chili, Wasabi, Ponzu Syrup
- GF-DF Grilled Jumbo Shrimp**, Sweet Chili Orange Glaze, Cilantro
- Lobster Salad Sandwich**, Open Faced, Scallion Corn Bread
- GF-DF Prosciutto Wrapped Peach**, Arugula, White Balsamic Vanilla Syrup
- GF-DF Spicy Chicken Lettuce Wrap**, Hoisin Ginger Sauce
- GF Jerk Chicken Salad**, Plantain Chip, Avocado Cream
- GF-DF Chilled Jumbo Shrimp**, Cocktail Sauce, Lemon
- GF-DF \* Thai Beef Skewer**, Green Papaya Salad, Basil, Mint
- GF-DF Peruvian Fluke Ceviche**, Coconut, Chili, Yucca Chip
- GF-DF Lobster Tostada**, Lobster Salad, Basil Mashed Avocado, Tomato
- DF \* Steak Tartar**, Brandt Natural, Semolina Toast, White Truffle Aioli
- Cranberry-Pecan Crostini**, Cremont Goat Cheese, Hot Pepper Jelly
- Grilled Artichoke Bruschetta**, Whipped Feta, Spicy Olive Relish
- \* Spicy Salmon Tartar**, Wonton Cracker, Wasabi Cream
- GF-V Golden Tomato Gazpacho**, Cilantro, Smoked Pepper Oil

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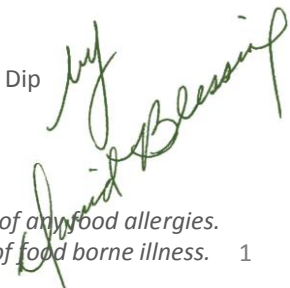
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Menus and prices are valid for events occurring before December 31, 2018.

## SPRING AND SUMMER

April 1 – August 31

- ### PASSED HORS D'OEUVRES HOT \$6 per piece add 3
- DF Lamb Lollipop**, Mustard Herb Crust, Tomato Mint Chutney
  - Rueben Bites**, Corned Beef, Swiss, Sauerkraut, House Russian Dip
  - GF Brazilian Churrasco Steak Kabob**, Salsa Verde
  - DF Soft Fish Taco**, Crisp Whitefish, Avocado Salsa, Radish, Fresno Chili
  - Native Lobster Corn Dog Fritter**, Chardonnay Mustard Dipping Sauce
  - GF-DF Heritage Pork Bacon Pops**, Maple Bourbon Glaze, Chive
  - Zucchini Basil Fritter**, Parmesan, Smoked Tomato Aioli
  - GF-V Crispy Beet Fries**, Orange, Horseradish Cashew Cream
  - Margherita Pizzetta**, Local Mozzarella, Basil Roasted Tomato
  - GF-DF Pancetta Wrapped Sea Scallop**, Lemon, Rosemary
  - DF Crab Cake Slider**, Asian Slaw, Ginger-Peach Jam, Wasabi Mayo
  - DF Korean Style Beef Skewer**, Kimchi
  - V Indian Samosa**, Curry Potato-Pea, Hot Mint Chutney
  - DF "Haute" Dog**, Mini Beef Frank, Spicy Mustard, Onion
  - GF-DF Tuscan Chicken Kabob**, Fennel Pollen Rub, Lemon-Rosemary Aioli
  - GF-DF Carne Asada**, Skewered Skirt Steak, Pepperonata
  - GF Lamb Meatball**, Vermont Farm Feta, Mint Pesto, Pickled Onion
  - Crispy Mac and Cheese**, Fontina Val d'Aosta, White Truffle Oil
  - V Chinese Vegetable Spring Rolls**, Sweet Chili Sauce
  - DF Crispy Crab Cake**, Chipotle-Lime Aioli
  - Truffle Mushroom Pizzetta**, Robiola, Creamed Leeks, Black Truffle
  - Kobe Beef Polpettini**, Chianti Glaze, Parmesan
  - DF Crispy Chicken Milanese**, Tomato Basil Sauce
  - Mini Beef Wellington**, Braised Short Rib, Duxelles, Truffle
  - DF Crispy Butterfly Shrimp**, Coconut Crusted, Spicy Mango Dip
  - Crispy Carbonara Mac and Cheese**, Peas, Pancetta
  - Chili Rellenos Bite**, Smokey Tomato Vinegar Sauce



## COCKTAIL HOUR DISPLAY

All display pricing is based on a 1 hour reception.

Each additional ½ hour add 5. To ensure ample quantities; displays must be ordered for the full number of guests.

<b>Farmhouse Cheese</b>	<b>18</b>
<b>GF Chef's Selected Local and Artisan Farmhouse Style Cheeses</b>	
<b>GF Fig Jam, Fruit Mostarda, Unfiltered Honey</b>	
<b>Crusty Breads, Assorted Crackers</b>	
<b>Add Fresh Seasonal Fruit</b>	<b>4</b>
<b>Antipasto</b>	<b>20</b>
<b>GF Cured Meats</b> , Prosciutto di Parma, Sweet Capicola, Leoncini Mortadella	
<b>GF Cheeses</b> , Aged Provolone Picante , Local Hand Pulled Mozzarella	
<b>GF-DF Tuscan Grilled Vegetables</b> , Eggplant, Zucchini, Pepperonata, Artichoke	
<b>GF-DF Olive Misto</b> , Rosemary, Orange	
<b>Crostini, Focaccia, Bruschetta</b>	
<b>Bruschetta</b>	<b>15</b>
<b>GF-V Plum Tomato</b> , Red Onion, Basil	
<b>GF-V Pepperonata</b> , Roasted Peppers, Garlic, Oregano	
<b>GF-V Tuscan White Beans</b>	
<b>GF-V Eggplant Caponata</b>	
<b>GF-V Artichoke-Olive Spread</b>	
<b>Toasted and Grilled Breads</b>	
<b>Caprese</b>	<b>16</b>
<b>GF Native, Heirloom Toy Box Tomatoes, Fresh Mozzarella</b>	
<b>Sweet Basil, Rubio Aged Balsamic, Extra Virgin Olive Oil</b>	
<b>Sicilian Sea Salt</b>	
<b>Herb Focaccia</b>	

## SPRING AND SUMMER

April 1 – August 31

<b>Mediterranean</b>	<b>18</b>
<b>GF-V Traditional Hummus</b> , Smoked Paprika	
<b>GF-V Smokey Baba Ganoush</b> , Tahini	
<b>GF-V Moroccan Spiced Chick Peas</b> , Carrot, Sultanas	
<b>GF Marinated Greek Feta</b> , Chili, Mint	
<b>GF-V Sicilian Beet Salad</b> , Pistachio, Orange, Balsamico	
<b>Pita Chips, Flatbread, Artisan Crackers</b>	
<b>Tapas Select Four</b>	<b>24</b>
<b>GF Spanish</b>	
<b>DF Huevos Rellenos</b> , Deviled Egg, Smoked Paprika, Crispy Shallot	
<b>Serrano Ham</b> , Shaved Manchego, Cracked Pepper	
<b>DF Gambas a la Plancha</b> , Grilled Jumbo Shrimp, Garlic Oil, Chili	
<b>DF Banderilla Skewer</b> , Chorizo, Pequillo Pepper, Manzanilla Olive	
<b>V Mixed Spanish Olives</b> , Roasted Garlic, Orange, Cumin	
<b>Italian</b>	
<b>GF-DF Grilled Fennel Sausage</b> , Peppers and Onions	
<b>GF Caprese Stack</b> , Basil Cured Tomato, Local Mozzarella	
<b>GF Mortadella Skewer</b> , Pistachio, Aged Provolone	
<b>DF Crostino</b> , Tuscan Tuna, White Bean, Lemon, Rosemary	
<b>GF-V Caponata</b> , Eggplant, Olive, Capers, Agrodolce	
<b>American</b>	
<b>GF Buffalo Deviled Eggs</b> , Blue Cheese, Chive	
<b>GF Marinated Local Goat Cheese Button</b> , Basil Roasted Tomato	
<b>GF House Made Potato Chips</b> , BBQ Spiced, Sweet Onion Dip	
<b>Scallion Cheddar Biscuit</b> , Country Ham, Peach Marmalade	
<b>GF-V Grilled BBQ Shrimp</b> , Creole Mustard Sauce	

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## COCKTAIL HOUR DISPLAYS

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### Pizzetta Select Three 18

**Greek**, Tomato, Spinach, Feta, Red Onion, Black Olives, Oregano  
**Zucchini**, Tomato Conserve, Sweet Onion, Fresh Ricotta, Summer Savory  
**Buffalo Chicken**, Pulled Buffalo Chicken, Blue Cheese, Mozzarella, Chive  
**Margherita**, San Marzano Tomatoes, Fresh Mozzarella, Basil  
**Exotic Mushroom**, Creamed Leeks, Robiola, Black Truffle, Thyme  
**Braised Shortrib**, Caramelized Onion, Escarole, Aged Cheddar, Bordelaise  
**Crispy Eggplant**, Buffalo Mozzarella, Smoked Tomato, Oregano  
**BBQ Chicken**, Pepper Jack Cheese, Grilled Red Onion, Cilantro  
**Mediterranean Spiced Lamb**, Rosemary Tomato, Goat Cheese, Black Olive  
**Grilled Radicchio**, Bacon, Fontina, Tomato Confit, Vincotto  
**Spicy Sopressata**, Caramelized Fennel, Green Onion, Mozzarella  
**Sweet Italian Sausage**, Broccoli Rabe, Basil Roasted Tomato, Fresh Ricotta  
**Four Onion**, Local Goat Cheese, Parmesan, Thyme, Aleppo Chili  
**Blanco**, Buffalo Mozzarella, Parmesan, Robiola, Castelvetro Olive  
**Potato**, Whipped Yukon Potato, Hickory Smoked Bacon, Scallion

### Mexican Street Snacks 24

**GF-DF Crisp Corn Tortilla Chips**, Guacamole, Chipotle Salsa  
**GF-DF Oaxacan Spicy Grilled Shrimp**, Smoked Paprika, Garlic  
**GF Elote Corn Salad**, Char Grilled Corn, Chili, Lime, Cotija Cheese  
**GF-DF Cochinita Pibil**, Slow Roasted Pulled Pork, Orange, Cumin  
**DF Soft Flour Tortillas**

### DF Dim Sum 18

Steamed and Wok Fried  
**Har Gow**, Shrimp  
**Guotie**, Pork Potsticker  
**Siu Mai**, Chicken  
**Spring Roll**, Vegetable  
 Soy Sauce, Garlic Chili Sauce, Chinese Hot Mustard, Hoisin

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## SPRING AND SUMMER

April 1 – August 31

### GF-DF Raw Bar

For a spectacular Raw Bar experience we recommend 5 pieces per person

For a unique guest experience on site shucking available

**Jumbo Chilled Shrimp**, Cocktail Sauce, Lemon 6 each

Recommend 3 pieces per person

**\*Local Oysters on Ice**, Champagne Mignonette 5 each

Recommend 2 pieces per person

**\*Littleneck Clams on Ice**, Cocktail Sauce, Lemon 5 each

Recommend 1 pieces per person

**Cracked Native Lobster**, Remoulade, Cocktail Sauce Market

Based on 1/3 lobster per person

Recommend 1 order per person

### Classic New Englander 32

**Clam Chowder Shooter**, Native Clams, Bacon, Potato, Thyme

**Mini Lobster Roll**, Lobster Salad, Lemon, Chive

**DF Petit Crab Cakes**, Cherry Pepper Remoulade

**DF Mini Fish & Chip Boat**, Local Fish, Shoestring Fries

Malt Vinegar, Tartar Sauce, Lemon, Ketchup

### GF Sushi Ozara 28

**A Selection of Nigiri and Maki Rolls**

4 pieces per person, minimum 50 people

**\*Nigiri**, Tuna, Salmon, Shrimp

**Maki**, California, \* Spicy Tuna, Vegetable

Pickled Ginger, Wasabi, Chopsticks

Soy Sauce, GF Tamari Soy Sauce

Prepared to order by Sushi Chef; \$500, 1 Sushi Chef per 150 guests

## DINNER

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.

### SALAD COURSE *Select One*

**GF Tuscan Salad**, Artisan Italian Lettuces, Roasted Cherry Tomato, Olives, Butter Beans, Charred Red Onion, Basil Parmesan Dressing

**Artisan Field Greens**, Vermont Creamery Goat Cheese, Heirloom Baby Beet Salad, Herb Crostini, Citrus Vinaigrette

**GF Greek Salad**, Sweet Gem Lettuce, Vine Ripe Tomato, Cucumber, Vermont Feta, Black Olive, Caper, Pepperoncini, Lemon Oregano Vinaigrette

**GF "Wedge" Salad**, Baby Iceberg, Cured Tomatoes, Smoked Pancetta, Great Hill Blue Cheese, Creamy Tarragon Dressing

**Hearts of Romaine**, Parmesan Crisps, Focaccia Croutons, Sun Dried Tomatoes, Caesar Vinaigrette

**GF Baby Arugula Salad**, Backyard Farms Cherry Tomato, Pine Nuts, Shaved Parmesan, Lemon-Olive Oil Vinaigrette

### **GF Watercress, Arugula & Radicchio Salad**

Grilled Peach, Shaved Fennel, Pecorino Toscano  
White Balsamic Dressing

### **Artisan Bread Basket and Vermont Butter**

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April 1 – August 31

### ENTRÉE *Select One*

**GF Steak "Oscar"** 108

Native Crabmeat & Asparagus Crusted 10oz New York Strip Steak  
Herb Roasted Creamer Potatoes, Béarnaise Aioli

**GF Petit Filet Mignon & Butter Poached Local Lobster** 103

Scallion Potato Cake, Lemon Roasted Asparagus, Tarragon Cream

**Deconstructed Beef "Wellington"** 98

Seared Choice Filet, Braised Beef Short Rib  
Mushroom, Spinach & Foie Gras Pastry, Truffle Red Wine Reduction

**GF Grilled Filet Mignon** 86

Horseradish Potatoes, Grilled Asparagus, Tomato-Rosemary Conserve  
12 Year Aged Balsamico

**GF-DF 10oz Grilled New York Strip Steak** 86

Hasselback Potato, French Beans, Watercress-Shallot Salad, Vincotto

**GF Seared Petit Filet Mignon & Braised Short Rib** 82

Yukon Gold Potato Puree, Baby Vegetables  
Truffle Sauce

**GF Club Cut Black Angus Sirloin & Grilled Loch Duart Salmon Duo** 78

Lemon-Olive Oil Crushed Yukon Potatoes, Native Spinach  
Charred Tomato Coulis, Balsamic Reduction

**GF-DF Grilled Korubuta Pork Loin Chop** 75

Roman Cauliflower Mash, Wilted Bitter Greens,  
Red Onion Conserve, Cherry Tomato Salsa, Micro Basil

*My  
Blessing*

LONGWOOD  
— CULINARY CREATIONS —  
DINNER

<b>GF Steamed Lobster “Bake”</b>	115
1 ½lb Baked Native Lobster, Wine Steamed Littleneck Clams Grilled Chorizo, Local Sweet Corn, Creamer Potatoes, Lemon Parsley Butter	
<b>GF Seared East Coast Halibut</b>	80
Exotic Mushroom, Truffle, Fingerling Potato Hash Jumbo Asparagus, Champagne Beurre Blanc	
<b>GF-DF Seared Local Black Bass</b>	75
Forbidden Rice, Ginger Glazed Carrots, Warm Crabmeat Fondue, Thai Coconut Curry Sauce, Pea Shoot Salad	
<b>GF Grilled Local Swordfish Steak</b>	78
Basil Cured Tomato-Artichoke Risotto, Local Spinach Olive-Caper Relish, Vincotto	
<b>Crab Crusted Native Cod</b>	78
Toasted Orzo Pilaf, Asparagus, Tomato Confit, Lemon-Chive Butter	
<b>GF Seared Loch Duart Extraordinary Scottish Salmon</b>	75
Corn, Smoked Bacon & Leek Ragout, Peruvian Purple Potato Sweet Corn Tarragon Nage	
<b>GF Seared Boneless All Natural Chicken Breast</b>	65
Creamy Parmesan Polenta, Garlic Wilted Spinach Slow Roasted Tomato, Lemon Thyme Wine Sauce	
<b>GF Herb Roasted All Natural Chicken Breast</b>	65
Corn Whipped Potatoes, Confit Leg, Asparagus, Exotic Mushrooms Madeira Sauce	

SPRING AND SUMMER

April 1 – August 31

<b>GF-V Quinoa Stuffed Herb Roasted Portobello Mushroom</b>	55
Basil Cured Tomato, Zucchini, Eggplant, Quinoa Stuffing Seared Spinach, Sweet Pepper Oil, 12 Year Aged Balsamic	
<b>Wild Mushroom Ravioli</b>	55
Exotic Mushrooms, Native Corn, Asparagus, Light Truffle Cream Sauce	

**DESSERT COURSE** *Select One*

<b>Chocolate Caramel Tart</b> , Buttery Crust, Orange Ganache
<b>Peach Almond Tart</b> , Fresh Blueberries, Blueberry Ginger Coulis, Mint
<b>Individual Tiramisu</b> , Dark Chocolate Ganache, Espresso Anglaise
<b>GF Tahitian Vanilla Bean Panna Cotta</b> , Fresh Raspberries, Mint
<b>Limoncello Trifle</b> , Mascarpone Mousse, Limoncello Curd, Golden Vanilla Cake, Strawberry Glaze
<b>Individual Boston Cream Pie</b> , Vanilla Genoise, Orange Infused Pastry Cream, Dark Chocolate Ganache, Chantilly

**Tablesides Coffee and Tea Service**

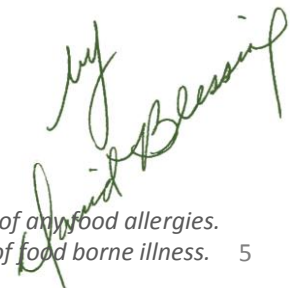
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## CHEF'S RECOMMENDED ADDITIONAL COURSE

## SPRING AND SUMMER

April 1 – August 31

*Make your meal memorable with one of my hand crafted additions. These are some of my favorite signature dishes that highlight my commitment to seasonal and locally sourced ingredients.*

<b>Native Lobster-Corn Bisque</b> Cognac, Fines Herbes Toast	12
<b>Penne Pomodoro</b> San Marzano Tomato Sauce, Basil, Reggiano Parmesan	10
<b>Caprese</b> Roasted Tomato Conserve, Soft Curd Burrata Mozzarella, Basil Oil Malden Salt, Cracked Pepper, Ciabatta Crostini	12
<b>GF Scallops &amp; Bacon</b> Caramelized Diver Scallop and Braised Korubuta Pork Belly Vidalia Onion Soubise, Micro Celery, Strawberry Gastrique	18
<b>DF *Tuna Tartar</b> Hand Cut, Sushi Grade Big Eye , Serrano Chili, Wasabi Tobiko Crispy Wonton, Citrus Ponzu	20
<b>DF Seared Crab Cake</b> Sweet Corn Succotash, Smoked Pepper Oil, Crispy Potatoes	15

<b>Vermont Farm Milk Ricotta Raviolo</b> San Marzano Tomato Broth, Parmesan Crema, Basil	12
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<b>GF Chilled Lobster Timbale</b> Fennel Slaw, Crème Fraiche, Tiny Cress, Citrus-Vanilla Reduction	20
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<b>Artisan Cheese Course</b> Locally Sourced Artisan Cheeses Mustard Fruits, Honeycomb, Spiced Nuts, Croutons	12
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<b>Dessert Plate Trio</b> Seasonally Inspired Custom Creation	20
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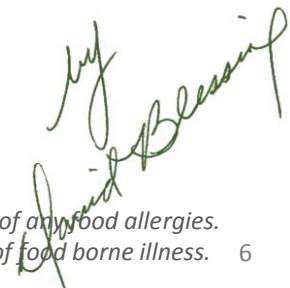
### Seafood Additions *Add to any entrée plate*

<b>GF-DF Grilled Colossal Jumbo Shrimp</b>	12 each
<b>GF-DF U/10 Hand Harvested Local Diver Scallop</b>	10 each
<b>GF Half Native Lobster ( ½ Tail and 1 Claw)</b>	Market

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## A LA CARTE DINNER STATIONS

Stations pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

To ensure ample quantities; stations must be ordered for the full number of guests.

<b>GF-DF Brazilian Churrasco Steak Tips</b> , Salsa Verde	22
<b>GF-DF 4 Hour Red Wine Braised Beef Shortribs</b> , Balsamic Onion Jam	18
<b>DF Korean Bulgogi Beef</b> , Steamed Rice Buns, Pickled Carrots	18
<b>GF Greek Style lamb Tips</b> , Peppers, Red Onion, Tomato, Tzatziki	18
<b>GF-DF Maple Bourbon Glazed Berkshire Pork Belly</b> , BBQ Onion Jam	17
<b>Pulled Pork</b> , Brioche Slider Roll, Carolina Vinegar Sauce	16
<b>GF-DF Sweet Chili-Lime Glazed Chicken Breast</b> , Ginger, Cilantro	16
<b>Parmesan Chicken Milanese</b> , Tomato Basil Pomodoro	16
<b>GF-DF Tuscan Grilled Chicken</b> , Rosemary, Fennel, Lemon Aioli	16
<b>Seared Natural Chicken Medallions</b> , Mushroom Marsala Sauce	16
<b>GF-DF Grilled Native Swordfish</b> , Olive -Caper Relish	20
<b>Baked Native Cod</b> , Cracker Crumb Topping, Lemon Butter	18
<b>GF-DF Roasted Salmon</b> , Mustard Horseradish Crust, Apple Relish	17
<b>GF-DF Hoisin Glazed Loch Duart Salmon</b> , Ginger Peach Relish	16
<b>Crispy Jonah Crab Cakes</b> , 3oz, Herbed Remoulade Sauce	20
<b>GF-DF Lemon Pepper Grilled Shrimp</b> , Smoked Tomato Aioli	20
<b>GF Steamed Native Lobster</b> , Half Tail & Claw, Chive Butter	Mkt
<b>Creamy Lobster Mac and Cheese</b> , Brioche Crumb Topping	16
<b>Vegetarian</b>	
<b>Creamy Cheddar Mac and Cheese</b> , Buttery Crumb Crust	12
<b>Eggplant Parmesan</b> , Crisp Eggplant, Pomodoro Sauce, Mozzarella	16
<b>V Lebanese Chick Pea Falafel</b> , Pita Bread, Tahini Sauce	14
<b>V Vegan Farro Risotto</b> , Wild Mushrooms, Corn, Leek, Truffle	16

## SPRING AND SUMMER

April 1 – August 31

### DINNER STATIONS CARVED TO ORDER

Served Dinner Rolls and Vermont Butter

<b>GF-DF Beef Tenderloin</b> , Cherry-Balsamic Glaze, Peppercorn Jus	24
<b>GF-DF Herb Crusted Sirloin</b> , Sweet Pepper Relish, House Steak Sauce	22
<b>GF Pepper Crusted Beef Rib Eye</b> , Horseradish-Mustard Cream	22
<b>GF-DF Korean BBQ Glazed Beef Sirloin</b> , Kimchee	23
<b>GF-DF Chianti Braised Brandt Natural Beef Brisket</b> , Salsa Verde	20
<b>GF-DF Rack of Lamb</b> , Olive Sauce, Tomato-Mint Chutney	26
<b>GF-DF Leg of Lamb</b> , Lemon-Rosemary Crust, Roasted Garlic Aioli	18
<b>GF-DF Five Spice Homestead Natural Pork Loin</b> , Hoisin Glaze	20
<b>GF-DF Hardwood Smoked Boneless Ham</b> , Maple Glaze, Spicy Mustard	20
<b>GF-DF All Natural Turkey Breast</b> , Sage Honey Glaze, Blackberry Chutney	15

### STEAKHOUSE SIDES

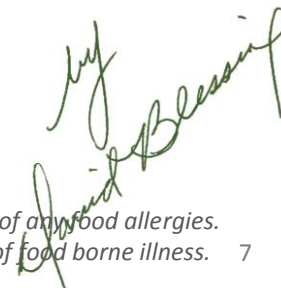
8 each

<b>GF Native Corn on the Cobb</b> , Vermont Butter, Malden Salt
<b>GF-V Jumbo Roasted Asparagus</b> , Lemon
<b>GF-V Grilled Summer Vegetables</b> , Rosemary, Balsamic Reduction
<b>GF Sugar Snap Peas</b> , Mint Butter
<b>GF-V Baby Carrots</b> , Orange-Honey Glaze, Tarragon
<b>GF-V Roasted Zucchini, Summer Squash &amp; Tomato</b> , Basil
<b>GF-V Green Beans</b> , Cured Tomato, Oregano, Lemon-Garlic Oil
<b>GF Roasted Garlic Whipped Potatoes</b> , Sea Salt
<b>GF-V Oven Roasted Sweet Potato Fries</b> , BBQ Spice
<b>GF-V Fingerling Potatoes</b> , Caramelized Shallots, Truffle Oil, Thyme
<b>GF-V Thick Cut French Fries</b> , Sea Salt, Catsup
<b>GF-V Sweet Potato Tots</b> , Smokey Catsup

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### Salads 12

**GF Artisan Field Greens**, Apple, Blue Cheese, Toasted Walnuts

Cranberry Vinaigrette

**GF Baby Arugula Salad**, Tomato, Pine Nuts, Parmesan, Lemon-Olive Oil Vinaigrette

### Pasta Select Three 25

**DF Orecchiette**, Spicy Sausage, Broccoli Rabe, Cured Tomato

**DF Cavatappi**, Chicken, Shiitake, Tomato, Roasted Corn, Basil

**DF Linguine**, Lobster, Shrimp, Mussel "Fra Diavolo"

**V Penne Arrabbiata**, Garlic, Red Chili, Parsley, Pomodoro, EVOO

**Spaghetti Vongole**, Native Clams, White Wine, Garlic Butter, Parsley

**Rigatoni**, Bolognese Sauce, Pecorino Romano

**Spinach & Cheese Ravioli**, Cured Tomatoes, Light Pesto Cream

**Cheese Tortellini**, Fresh Tomato Marinara

**Spinach & Ricotta Gnocchi**, Roasted Pepper Sauce, Fresh Ricotta

**Wild Mushroom Ravioli**, Truffle Parmesan Sauce

**Whole Wheat Fusilli**, Roasted Summer Vegetable Ragu, Ricotta

**DF Scampi**, Lumache Pasta, Shrimp, Tomato, Garlic, White Wine, Parsley

\* Gluten Free Pastas Available to Substitute ...\$2 additional per person  
Spaghetti, Penne, Fusilli, Linguine, Rigatoni

### Asian Street Food 32

**DF Steamed Chicken Lemongrass Dumplings**, Cilantro Soy Dip

**DF Pan Fried Pork Potstickers**, Orange Chili Sauce

**DF Korean BBQ Beef**, Scallion

**DF Chilled Pad Thai Noodle Salad**, Shrimp, Tamarind, Cashew

**DF-GF Stir Fry Vegetables**, Tofu, Teriyaki Ginger Sauce

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## SPRING AND SUMMER

April 1 – August 31

### GF-DF Sushi 48

5 pieces per person, minimum 50 people

**Prepared to order by Sushi Chef Included**

\* **Tuna Tataki**, Chili and Ponzu

\* **Nigiri**, Shrimp, Eel, Salmon, Tuna and Yellowtail

**Maki**, \* Spicy Tuna, California, Cucumber Avocado, Crab, \* Spicy Salmon

Pickled Ginger, Wasabi, Soy Sauce, GF Tamari Soy Sauce

Chopsticks

### Al Pastor 36

**Warm Corn and Flour Tortillas**

**GF-DF Achiote Lime Grilled Skirt Steak**

**GF-DF Chili Lime Braised Chicken**

**DF Crisp Popcorn Shrimp**

**GF Fire Roasted Peppers & Onions**

**GF-DF Toppings:** Sliced Radish, Sweet Onion, Cilantro, Shredded Cabbage, Guacamole, Roasted Chipotle Salsa, Salsa Verde, Pineapple Mango Salsa, Lime Crema

### DIY Slider Bar 28

**Brioche Slider Buns**

**GF-DF Prime Beef Burger**

**GF-DF Grilled Chicken Medallion**

**DF Falafel Burger**

**GF Toppings:** Truffle Caramelized Onions, Roasted Garlic Aioli

Great Hill Blue Cheese Spread, Tomato Jam, Shredded Lettuce

Ketchup, Dijon Mustard, Mayonnaise, Sweet & Sour Pickles

Pickled Red Onion

**GF-DF Thick Cut French Fries**

*Handwritten signature: Amy Blessing*



# LONGWOOD

— CULINARY CREATIONS —

## STATIONS

Station pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

To ensure ample quantities; displays must be ordered for the full number of guests

### Italian Trattoria

72

**GF Arugula Salad**, Pancetta, Gorgonzola, Walnuts, Balsamic Vinaigrette

**GF-DF Sicilian Cauliflower Salad**, Pine Nuts, Golden Raisins, Chili  
Capers, Orange Vinaigrette

### Focaccia, Ciabatta

**Margherita Pizza**, San Marzano Tomatoes, Fresh Mozzarella, Basil

**GF Picatta Style Seared Salmon**, Lemon, Caper, White Wine

**Seared Natural Chicken Medallions**, Mushroom Marsala Sauce

**Four Cheese Ravioli**, Pesto Alfredo, Cured Tomato

**GF-V Roasted Creamer Potatoes**, Rosemary, Lemon, Olive Oil

**GF-V Green Beans**, Toasted Garlic, Parsley

**Grated Parmesan, Red Pepper Flakes, Extra Virgin Olive Oil**

**GF Espresso Panna Cotta**, Cinnamon

**GF Tiramisu Mousse Cup**

**Mini Cannoli**, Sweet Ricotta

**Coffee and Herbal Tea Station**, Non-Fat Milk, Half & Half, Sugars, Honey

## SPRING AND SUMMER

April 1 – August 31

### American Comfort

76

**GF-DF Traditional Chicken Soup**, Organic Chicken, Vegetables, Egg Noodles

**GF Wedge Salad**, Tomato, Smoked North Country Bacon, Great Hill Blue  
Cheese, Red Onion, Buttermilk Tarragon Dressing

**Mini Parker House Rolls**, Vermont Butter

**GF-DF Slow Baked Loch Duart Scottish Salmon**, Sweet Mustard Glaze

**DF Southern Fried Chicken**, Clover Honey Drizzle

**GF-DF Four Hour Braised Beef Short Ribs**, Red Wine, Rosemary

**GF Buttered Peas & Carrots**, Lemon, Parsley

**GF Whipped Potatoes**, Sea Salt, Butter

**Individual Boston Cream Pie**, Dark Chocolate Ganache

**Native Apple Cobbler Tartlet**, Cinnamon Crumble

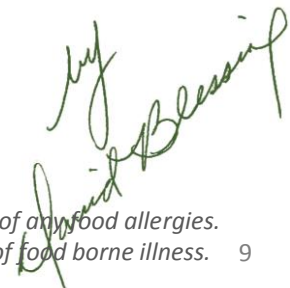
**Mini Pecan Pie**, Brown Sugar, Vanilla

**Coffee and Herbal Tea Station**, Non-Fat Milk, Half & Half, Sugars, Honey

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STATIONS

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for the full number of guests.

<b>New England Clam Bake</b>	<b>80</b>
<b>Traditional New England Clam Chowder</b> , Oyster Crackers	
<b>GF-DF Artisan Field Greens</b> , Vine Ripe Tomato, Balsamic Vinaigrette	
<b>House Corn Bread</b>	
<b>GF Steamed 1 ¼ pound Native Lobster</b>	
<b>GF Steamed Chatham Hard Shell Clams</b>	
Hot Broth, Drawn Butter	
<b>GF-DF Grilled Chorizo Sausage</b>	
<b>GF Corn on the Cobb</b> , Sweet Cream Butter	
<b>GF-V New Potatoes</b> , Parsley, Sea Salt	
<b>Classic Strawberry Short Cake</b>	
<b>GF-V Watermelon Wedges</b>	
<b>Coffee and Herbal Tea Station</b> , Non-Fat Milk, Half & Half, Sugars, Honey	

Clam Bake Additions

Salads and Sides

<b>Caesar Salad</b> Ciabatta Croutons, Parmesan, Caesar Vinaigrette	<b>8</b>
<b>GF-V Sweet Corn Salad</b> , Bell Pepper, Tomato, Scallion	<b>6</b>
<b>GF Creamy Cole Slaw</b> , Buttermilk Dressing	<b>6</b>
<b>GF Caprese Salad</b> , Vine Ripe Tomato, Mozzarella, Basil	<b>10</b>

Seafood

<b>Lobster Corn Bisque</b> , Cognac, Tarragon	<b>10</b>
<b>Rhode Island Style Clam Fritters</b> , Remoulade Sauce	<b>10</b>
<b>Native Lobster Roll</b> , 3oz Lobster Salad	<b>15</b>
<b>GF-DF 1 ½ Pound Native Lobster</b>	<b>add 10</b>
<b>GF-DF 2 Pound Native Lobster</b>	<b>add 20</b>
<b>GF-DF Steamed Cape Cod Mussels</b> , White Wine, Garlic, Scallion	<b>10</b>
<b>GF-DF Grilled Massachusetts Swordfish</b> , Olive Caper Relish	<b>20</b>
<b>Baked Native Cod</b> , Cracker Crumb Topping, Lemon Butter	<b>18</b>

Meat and Chicken

<b>GF-DF Grilled 5oz Sirloin Steak</b>	<b>20</b>
<b>GF-DF Grilled Sirloin Steak Tips</b> , Bourbon BBQ Glaze	<b>18</b>
<b>GF-DF Grilled Lamb Chops</b> , Lemon Rosemary Rub	<b>20</b>
<b>GF-DF Herb Roasted Semi Boneless Cornish Hen</b>	<b>15</b>
<b>GF-DF Honey BBQ Glazed Chicken Breast</b>	<b>12</b>
<b>1/3lb Choice Beef Burger and Cheese Burgers</b>	<b>12</b>
<b>All Beef Hebrew National Hot Dog &amp; Bun</b>	<b>8</b>

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## DESSERT TABLES

Station pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

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**Italian Pastry Cart** 16

**Assorted Biscotti**

**Pizzelle Cookies**

**Tiramisu Mousse Cups**, Cocoa

**Mini Cannoli**, Chocolate & Vanilla

**GF Panna Cotta**, Espresso

**Coffee and Herbal Tea Station**, Non-Fat Milk, Half & Half, Sugars, Honey

**Churros** 16

**Lightly Fried Classic Mexican Churros**

Warm Spiced Chocolate **Ganache** & **Dulce de Leche** Caramel Sauce

**Toppings:** Cinnamon **Sugar**, **Toffee** Crumble, Grated **Mexican Chocolate**

Cookie **Crumbs**, Toasted **Coconut**

**Coffee and Herbal Tea Station**, Non-Fat Milk, Half & Half, Sugars, Honey

**Cupcakes Select Three** 14

**Chocolate Truffle**, Dark Chocolate Swirl

**Red Velvet**, Cream Cheese Frosting

**Caramel Macchiato**, Coffee Caramel Buttercream, Chocolate Shavings

**Lemon Lust**, Raspberry Jam, Lemon Frosting

**Rocky Road**, Chocolate, Marshmallow, Pecan, Caramel

**Strawberry Shortcake**, Pound Cake, Strawberry Cream

**Carrot Cake**, Pineapple, Pecans, Cream Cheese Frosting

**Raspberry Lemonade**, Raspberry-Lemon Buttercream

**Iced Coffee**, Mocha Cupcake, Chocolate Ganache

**Coffee and Herbal Tea Station**, Non-Fat Milk, Half & Half, Sugars, Honey

## SPRING AND SUMMER

April 1 – August 31

**Petit Desserts Select Five**

**2 pieces per person** 16

**3 Pieces per person** 20

**4 pieces per person** 24

**Mini Cupcakes**, Coconut & Lemon Lust

**Fresh Fruit Tartlet**, Apricot Glaze

**Pecan Tartlet**, Brown Sugar, Vanilla

**GF Mocha Chocolate Mousse Cup**

**GF Espresso Panna Cotta**, Cinnamon

**Chocolate Caramel Tart**, Orange

**Key Lime Tartlets**

**GF Amaretto Panna Cotta**

**Chocolate Decadence Bite**, Dark Cocoa

**S'mores Tartlet**, Ganache, Marshmallow

**Native Apple Cobbler Tartlet**, Cinnamon Crumble

**GF Tiramisu Mousse Cup**

**Apricot Linzer Bite**

**Lemon Tartlet**, Toasted Meringue

**Cranberry Walnut Bread Pudding**, Maple Cream

**GF Cheesecake Pops**, Strawberry Champagne

**French Almond Macaron**, Mango

**GF Krispie Rice Pops**, Plain and Chocolate Dipped

**GF Coconut Macaroon**, Dark Chocolate Drizzle

**GF Pate de Fruit**, Passion Fruit

**Cake Truffles**, Red Velvet & Lemon

**Bite Size Whoopie Pie**, Cream Filling

**Mini Cannoli**, Sweet Ricotta

**Lemon Penny Tartlet**

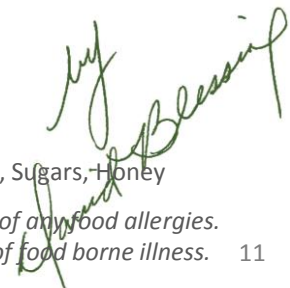
**Mini Cheesecake Bite**, Vanilla

**Coffee and Herbal Tea Station**, Non-Fat Milk, Half & Half, Sugars, Honey

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## CUSTOM DESSERT TABLE

*Colorful handmade confections to personalize your corporate colors or event design. The hand crafted flavors and colors options are endless. Your Event Specialist will assist you with creating your custom colors and designs to complement your event.*

**GF French Almond Macarons** 5 each

Chef's 2017 Top Picks;  
Creme Brulee, Coconut Lime, Brachetto

**Eclairs** 5 each

Chef's 2017 Top Picks;  
Pistachio Mascarpone, Coffee Caramel, Nutella Mousse

**GF-DF Hand Made Marshmallows** 5 each

Chef's 2017 Top Picks;  
Blackberry, Tahitian Vanilla Bean, Passion Fruit

**GF-DF Meringues** 5 each

Chef's 2017 Top Picks;  
Cardamom Rose, Hibiscus, Chocolate Speckle

**GF Cheesecake Pops** 5 each

Chef's 2017 Top Picks;  
Maple Bacon, Blood Orange, Black Cherry

## SPRING AND SUMMER

*April 1 – August 31*

### AFTER DINNER

**GF-DF Warm House Roasted Mixed Nuts** 10

Smoked Sea Salt and Rosemary Roasted Assorted Nut Mix  
Cashews, Pecans, Marcona Almonds, Pistachios, Hazelnuts

**Biscotto** 6

Assorted Italian Cookies  
Biscotti, Amaretti, Pizzelle

**Mignardise Platter *One Per Table*** 125 each

3 Pieces Per Person

**Cake Truffles**

**GF French Almond Macaron**

**GF Marshmallow Bites**

**GF Meringue Sticks**

**Micro Cannoli**

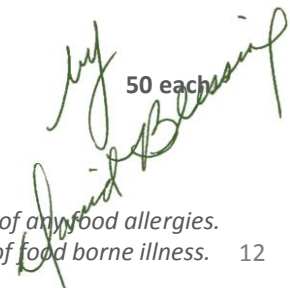
**GF Pate De Fruit**

**Mini Chocolate Bars *from Fixx Select Two*** 5 each

Caramel Sea Salt  
Almond Nougat with Morello Cherries  
Bourbon Pecan with Caramel  
Praline Crisp with Passion Fruit  
Cashew Nougat with Caramel  
Caramel with Coconut & Pretzel

**Mini Chocolate Bars *from Fixx Plate Select Two*** 50 each

One plate per table, Ten pieces per plate  
*Fixx Chocolates are handcrafted in Boston, MA.*



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## AFTER DINNER

### PASSED LATE NIGHT SNACKS

#### Breakfast Small Bites

5 each

**Chicken & Waffles**, Fried Chicken, Mini Waffle, Maple Syrup

**Breakfast Casserole**, Tater Tot, Sausage, Egg, Cheese

**Cheese Quiche Bites**, Tomato, Spinach

**Bite Size Waffle**, Maple Whipped Mascarpone

**Brioche French Toast Skewer**, Maple Sugar Dusted

**Breakfast Biscuit**, Bacon, Egg, Cheddar

#### Savory Bites

5 each

**American Pie**, 3 Cheese Pizza Slice

**Cheeseburger Tot**, Tater Tot, Angus Beef, Cheese

**DF Crispy Pretzel Crusted Chicken Skewer**, Honey Mustard Sauce

**Mini All Beef Corn Dogs**, Spicy Mustard Sauce

**GF Shoestring Fries**, Truffle, Parmesan

**GF Tater Tots**, Pecorino, Rosemary

**GF-DF Sweet Potato Fries**, Smokey Catsup

#### Sweet Endings

5 each

**S'more Skewer**, Toasted Marshmallow, Chocolate, Graham Crust

**GF Cheesecake Pop**, Strawberry Champagne & Caramel

**Mini Chocolate Chip Cookie**, Ice Cold Milk Shooter

**Ice Cream Sandwich**, Chocolate Chip Cookie, Vanilla Ice Cream

**Chocolate Hazelnut Arancini**, Caramel Mascarpone Sauce

**Two Bite Whoopie Pie**, Traditional & Raspberry Cream

**Individual Cupcake in a Jar**, Lemon Curd, Mascarpone

**GF French Almond Macaron**, Mango & Pistachio

## SPRING AND SUMMER

April 1 – August 31

Longwood Culinary supports local farmers and producers who grow and craft the freshest seasonal ingredients throughout New England.

### Our Farms and Growers

**Maine**-Backyard Farms , **Massachusetts**-Wards Berry Farm, Lanni Orchard Farm, Heron Pond Farm, Lookout Farms, Jonathan's Organics, Young Family Farms, Eva's Garden

### Our artisan producers

**Massachusetts**- Wulfs Fish , Chatham Seafood, Hoy Toy Noodle, Gaspar's Iggy's, **New Hampshire** -North Country Smokehouse Pain D'Avignon, Giovanna Gelato, Great Hill Dairy

**Vermont**- Vermont Butter and Creamery, Stonyfield Farm

Maplebrook Creamery, **Connecticut**- RIPE, Calabro

**Rhode Island**-Narragansett Creamery, Rhody Fresh

I love food and being a chef. Cooking is very personal to me and I want our guests to feel that same connection to food that I have. “

- CHEF DAVID BLESSING



*David Blessing*

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