

Longwood is happy to offer our Indian Fusion menu for an enhanced culinary experience. The items for cocktail hour can be combined with additional items from our Spring Summer or Fall Winter a la carte menus. Our Event Specialist can help you create an amazing menu for your guests.

ONE HOUR COCKTAIL RECEPTION

COCKTAIL DISPLAY

Pricing is based on a 1-hour reception. Each additional ½ hour add 5.

To ensure ample quantities; order must be for the full number of guests. We

suggest a minimum of 2 Cocktail Displays and 5 passed Hors D'Oeuvres.

Please see a la carte menus for additional cocktail hour options.

Naan Flatbread Pizzetta Select Three	24
Crispy Naan Flatbread Pizzettas	
Margherita , San Marzano Tomatoes, Fresh Mozzarella, Basil	
Indian Caprese , Soft Curd Burrata, Cilantro Pesto, Garam Cured Tomato	
Baigan , Roasted Eggplant, Garlic, Spinach, Green Chili	
Vegetable , Tawa Vegetables, Spiced Masala, Smoked Scamorza	
Chicken Tikka , Grilled Spiced Chicken, Tomato Masala, Cilantro	
BBQ Chicken , Pepper Jack Cheese, Grilled Red Onion, Cilantro	
Buffalo Chicken , Blue Cheese, Mozzarella, Chive	
Lamb Seekh , Tomato Chutney, Paneer, Mint Yogurt	

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PASSED HORS D'OEUVRES

VEGETARIAN - VEGAN

V Vegetable Samosa , Curry Potato-Pea, Hot Mint Chutney	6
GF Palak Chaat , Yogurt, Crispy Spinach, Tamarind Chutney	6
Zucchini, Mint & Paneer Pakora , Cucumber Raita	6
V Gobi Manchurian , Tempura Cauliflower, Scallion Chili Sauce	6
GF-V Aloo Vada , Yukon Gold Potato Fritter, Spicy Ketchup	6
V Pani Puri , Potato, Chickpeas, Chaat, Cilantro Lime Sauce	6
Saag Paneer Stuffed Mushroom , Creamed Spinach, Ginger	7

PESCATARIAN

GF-DF Crispy Coconut Shrimp , Mango Chutney	7
GF-DF Chili Shrimp , Garlic, Thai Chili, Scallion	7
Crispy Cod Fritter , Saffron-Ginger Rémoulade	7

EVERYTHING ELSE

GF Grilled Tandoori Baby Lamb Chops , Tomato Chutney	9
GF Grilled Lamb Seekh Kabab , Mint Yogurt Sauce	8
DF Chicken Samosa , Minced Chicken, Hot Mint Chutney	7
KFC, Kerala Fried Chicken , Coconut Yogurt Dip	7
GF Chicken Tikka Skewer , Green Chili Chutney	7

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. 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, 2022

*My
David Blessing*

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. This plated meal is served with Basmati Rice, Raita and two accompaniments.

FIRST COURSE Select One**GF Arugula Salad**

Dried Fig, Mango, Pistachios, Shaved Paneer, Pappadam Chips, Crispy Onions, Spicy Tamarind Dressing

GF-V Tomato Onion Salad

Vine Ripe Tomato, Cucumber, Sweet Onion, Chili, Crispy Spiced Chickpeas
Cilantro Lime Vinaigrette

Fattoush Salad

Sweet Gem Lettuce, Tomato, Cucumber, Cilantro, Mint, Radish, Kalamata Olives, Garlic Naan Chips, Lemon Cumin Vinaigrette

GF-V Lentil Soup

Spiced Black Lentils, Tomato, Onion, Tamarind, Cilantro

Breadbasket, Naan, Garlic Naan, Pappadam**PLATED DINNER****ENTRÉE** Select One

Served with Basmati Rice & Raita

DF Garam Masala Double Lamb Chops 115

GF-DF Ginger Coriander Roasted Cod 90

GF-DF Spice Rubbed Grilled Jumbo Shrimp 85

GF Spiced Yogurt Marinated Chicken 70

GF-V Aloo Gobi Stuffed Whole Tomato 65

GF Lemon Ginger Grilled Paneer 65

Accompaniments Select Two

GF-DF Tikka Masala, Seasonal Vegetables

GF-DF Chaenna Masala, Stewed Chickpeas, Tomato, Chili

GF-DF Vegetable Korma, Vegetables, Potatoes, Cilantro

GF-DF Chana Dal, Stewed Legumes, Swiss Chard

GF-DF Dal Makhani, Spiced Black Lentil, Coconut, Garlic

GF Saag Paneer, Braising Greens, Ginger, Fenugreek

GF-DF Roasted Eggplant, Garlic, Green Chili

GF-DF Grilled Okra, Garam Masala Spiced

GF-DF Tawa Cauliflower, Coriander, Chili, Tomato Masala

Tablesides ordering - For 2 entrées & includes menu cards 25 per person

DESSERT TABLE

Orange Panna Cotta, Candied Rind

Cranberry-Pistachio Tart, Pomegranate Syrup

Chai Pound Cake, Honey Glaze

Coffee, Decaffeinated Coffee & Tea Station

Non-fat Milk, Half & Half, Sugars, Honey

*Individual Packets of Chai Tea

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