

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 full list of Cocktail Hour Displays

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	
V Baigan , Roasted Eggplant, Garlic, Spinach, Green Chili	
Vegetable , Tawa Vegetables, Spiced Masala, Smoked Scamorza	
DF 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

Please see a la carte menus for full list of Passed Hors d'oeuvres

VEGETARIAN - VEGAN

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
GF Spicy Paneer Kabobs , Roasted Sweet Pepper, Mint	7
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 Rémolade	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 a selection of 2 entrees and a vegetarian, price of the highest entrée will apply. Final entrée guest count due 14 days prior to the event. This plated meal is served with Basmati Rice, Raita and two accompaniments.

FIRST COURSE Select One**GF Gargeer Salad**

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

GF-V Tomato Onion Salad

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

V 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, Pappadum

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-V Tikka Masala, Seasonal Vegetables

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

GF-V Vegetable Korma, Vegetables, Potatoes, Cilantro

GF-V Chana Dal, Stewed Legumes, Swiss Chard

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

GF Saag Paneer, Braising Greens, Ginger, Fenugreek

GF-V Roasted Eggplant, Garlic, Green Chili

GF-V Grilled Okra, Garam Masala Spiced

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

Tableside ordering - For 2 entrées and a vegetarian 30 per person
includes menu cards

Selection of 3 entrees and a vegetarian 25 per person

Price of highest entrée will apply, and Chef will customize all entrees with similar accompaniments.

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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A LA CARTE DINNER STATION

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

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

This Menu can be combined with items from our Spring Summer & Fall

Winter a la carte menus. We recommend Salads, 3-4 entrees and 2-3 sides.

Fusion Salads 14**GF-V Kachumber Salad**

Tomato, Red Onion, Cucumber, Radish, Carrot, Cilantro, Chili, Lime

GF Spinach & Arugula Salad

Shaved Paneer, Crispy Chickpeas, Apricots, Green Goddess Dressing

FUSION DINNER STATIONS-Served with Raita & Plain Naan**VEGETARIAN**

GF Vegetable Korma, Paneer, Coconut, Cilantro 22

GF-V Vegetable Tikka Masala, Seasonal Vegetables 20

GF-V Green Pea Dal, Stewed Split Peas, Spinach, Chili, Onion 18

GF-V Dal Makhani, Spiced Black Lentil, Coconut, Garlic 20

PESCATARIAN

GF-DF Tamarind-Pomegranate Glazed Salmon, Scallion 24

GF Tandoori Baked Chilean Sea Bass, Citrus Butter Sauce 32

GF Coriander Crusted Icelandic Cod, Carrot-Apple Fenugreek Sauce 24

GF-DF Spice Roasted Colossal Shrimp, Coconut Curry, Basil 22

EVERYTHING ELSE

GF Lamb Curry, Tomato-Garam Braised Lamb, Yogurt, Coriander 26

GF Butter Chicken, Tomato Cream, Spices, Cilantro 20

GF Chili Crisp Garlic Chicken, Charred Pepper, Red Onion, Mint 20

FUSION SIDES

GF-V Roasted Eggplant, Garlic, Green Chili 10

GF-V Grilled Okra, Garam Masala Spiced 10

GF Rajma, Braised Red Beans, Turmeric, Ginger, Coriander 10

GF Fragrant Saffron Rice, Basmati, Saffron, Vermont Butter 10

INDIAN DINNER BUFFET**Fusion Taste****100****Romaine Salad**

Shaved Paneer, Garlic Naan Croutons, Sun Dried Tomatoes

Toasted Cumin Caesar Vinaigrette

Breadbasket, Naan, Garlic Naan, Pappadum

GF Paneer Butter Masala, Spiced Tomato Cream, Chili

GF Buhari Hot Chili Fried Chicken, Sweet & Sour Tamarind Glaze

GF-DF *Seared Nordic Blu Salmon, Honey Mango Glaze, Scallion

GF-DF Lamb Seekh Meatballs, Curry Mint Pomodoro

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

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

GF-V Basmati Rice, Cardamom

Tamarind Chutney, **Tomato-Ginger Chutney**, **Hot Mint Chutney**

Raita

GF-V Curry Carrot Bisque

Coconut Milk, Turmeric, Ginger

DESSERT TABLE

Mango Lassi Panna Cotta

Chai Spiced Cheesecake Bite

Chocolate Caramel Coconut Tart

Coffee, Decaffeinated Coffee & Tea Station

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

*Individual Packets of Chai Tea

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