

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	28
Crispy Naan Flatbread Pizzettas	
Margherita , San Marzano Tomatoes, Fresh Mozzarella, Basil	
Indian Caprese , Soft Curd Burrata, Cilantro Pesto, Garam Tomato	
V Baigan , Roasted Eggplant, Garlic, Spinach, Green Chili	
Vegetable , Tawa Vegetables, Spiced Masala, Smoked Mozzarella	
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	7
Zucchini, Mint & Paneer Pakora , Cucumber Raita	7
V Gobi Manchurian , Crisp Cauliflower, Scallion Chili	7
GF-V Aloo Vada , Potato Fritter, Spicy Ketchup	7
V Pani Puri , Potato, Chickpeas, Cilantro Lime Water	7
GF Spicy Paneer Kababs , Roasted Pepper, Mint	8
Saag Paneer Stuffed Mushroom , Creamed Spinach	8

PESCATARIAN

GF-DF Crispy Coconut Shrimp , Mango Chutney	8
GF-DF Chili Shrimp , Garlic, Thai Chili, Scallion	8
Crispy Cod Fritter , Saffron-Ginger Rémoulade	8

EVERYTHING ELSE

GF Tandoori Baby Lamb Chops , Tomato Chutney	10
GF Grilled Lamb Seekh Kabab , Mint Yogurt Sauce	9
DF Chicken Samosa , Hot Mint Chutney	8
KFC-Kerala Fried Chicken , Coconut Yogurt Dip	8
GF Chicken Tikka Skewer , Green Chili Chutney	8

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, 2023

*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

135

GF-DF Ginger Coriander Roasted Cod

105

GF-DF Spice Rubbed Grilled Jumbo Shrimp

100

GF Spiced Yogurt Marinated Chicken

90

GF-V Aloo Gobi Stuffed Whole Tomato

75

GF Lemon Ginger Grilled Paneer

75

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

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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INDIAN FUSION DINNER STATION OR DINNER BUFFET

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 & 2-3 sides.

FUSION DINNER STATIONS

Plain Naan, Raita

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

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 MK

GF Coriander Crusted Icelandic Cod, Carrot-Apple Fenugreek Sauce 28

GF-DF Spice Roasted Colossal Shrimp, Coconut Curry, Basil 25

EVERYTHING ELSE

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

GF Butter Chicken, Tomato Cream, Spices, Cilantro 24

GF Chili Crisp Garlic Chicken, Charred Pepper, Red Onion, Mint 24

FUSION SIDES

GF-V Roasted Eggplant, Garlic, Green Chili 10

GF-V Grilled Okra, Garam Masala Spiced 10

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

GF Fragrant Saffron Rice, Saffron, Vermont Butter 10

INDIAN DINNER BUFFET

Fusion Taste 120

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

Add Dessert Table to a la carte dinner station

24

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