

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

<b>Naan Flatbread Pizzetta</b> Select Three	28
Crispy Naan Flatbread Pizzettas	
<b>Margherita</b> , San Marzano Tomatoes, Fresh Mozzarella, Basil	
<b>Indian Caprese</b> , Soft Curd Burrata, Cilantro Pesto, Garam Tomato	
<b>V Baigan</b> , Roasted Eggplant, Garlic, Spinach, Green Chili	
<b>Vegetable</b> , Tawa Vegetables, Spiced Masala, Smoked Mozzarella	
<b>DF Chicken Tikka</b> , Grilled Spiced Chicken, Tomato Masala, Cilantro	
<b>BBQ Chicken</b> , Pepper Jack Cheese, Grilled Red Onion, Cilantro	
<b>Buffalo Chicken</b> , Blue Cheese, Mozzarella, Chive	
<b>Lamb Seekh</b> , Tomato Chutney, Paneer, Mint Yogurt	

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

### PASSED HORS D'OEUVRES

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

#### VEGETARIAN - VEGAN

<b>V Bhel Puri Cup</b> , Tomato, Cilantro, Tamarind Chutney	7
<b>Zucchini, Mint &amp; Paneer Pakora</b> , Cucumber Raita	7
<b>GF-DF Korean Gobi</b> , Crisp Cauliflower, Gochujang, Kimchi	7
<b>GF-V Aloo Vada</b> , Potato Fritter, Spicy Ketchup	7
<b>V Pani Puri</b> , Potato, Chickpeas, Cilantro Lime Water	7
<b>GF Spicy Paneer Kababs</b> , Roasted Pepper, Mint	8
<b>Saag Paneer Stuffed Mushroom</b> , Creamed Spinach	8

#### PESCATARIAN

<b>GF-DF Crispy Coconut Shrimp</b> , Mango Chutney	8
<b>GF-DF Chili Shrimp</b> , Garlic, Sweet Chili, Scallion	8
<b>Crispy Cod Fritter</b> , Saffron-Ginger Rémoulade	8

#### EVERYTHING ELSE

<b>GF Tandoori Baby Lamb Chops</b> , Tomato Chutney	10
<b>GF Grilled Lamb Seekh Kabab</b> , Mint Yogurt Sauce	9
<b>GF Tandoori Chicken Bite</b> , Cilantro Green Goddess	8
<b>KFC-Kerala Fried Chicken</b> , Coconut Yogurt Dip	8
<b>GF Buhari Chili Fried Chicken</b> , Tamarind Glaze	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, 2025**

*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, 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

<b>DF Garam Masala Double Lamb Chops</b>	135
<b>GF-DF Ginger Coriander Roasted Cod</b>	105
<b>GF-DF Spice Rubbed Grilled Jumbo Shrimp</b>	100
<b>GF Spiced Yogurt Marinated Chicken</b>	90
<b>GF-V Aloo Gobi Stuffed Whole Tomato</b>	75
<b>GF Lemon Ginger Grilled Paneer</b>	75

**Accompaniments** Select Two

- GF-V Tikka Masala**, Seasonal Vegetables
- GF-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

**COFFEE & DESSERT TABLE**

- Orange Panna Cotta**, Candied Rind
- GF-V Chocolate "Faux de Crème"**, Orange
- Chai Spice Cake**, Cardamon Glaze
- Coffee, Decaffeinated Coffee & Tea Station**
- 2% 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, Tawa Cured 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

### COFFEE & DESSERT TABLE

#### Mango Lassi Panna Cotta

#### Chai Spiced Cheesecake Bite

#### Chocolate Caramel Coconut Tart

#### Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

\*Individual Packets of Chai Tea

Add Dessert Table to a la carte dinner station

24

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**INDIAN FUSION LUNCH 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 is available for lunch only.

**Spice Market Street Food**

80

**DF Bhel Puri Salad**

Crispy Rice & Chana, Sweet Potato, Red Onion, Tomato, Cucumber, Mint, Cilantro, Tamarind Chutney

**Pav Bhaji**, Buttery Vegetable Curry, Chili, Lemon, Soft Potato Buns

**V Vegetable Samosa**, Potato, Peas, Vegetables

**Chili Paneer Kati Wraps**, Cabbage, Cilantro, Mango Chutney

**GF Chicken 65**, Spiced Batter Fried Chicken, Chili, Garlic, Ginger

**GF-V Rice Pulao**, Spice & Vegetable Infused Rice, Lemon

**Naan Pizzetta**, Garam Crushed Tomato, Mozzarella, Paneer, Cilantro

**GF-V Spicy Tomato Chutney, Date Chutney, Cilantro-Mint Chutney**

**COFFEE & DESSERT TABLE**

**Mango Lassi Panna Cotta**

**Chai Spiced Cheesecake Bite**

**Chocolate Caramel Coconut Tart**

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Sugars, Honey

\*Individual Packets of Chai Tea

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