LONGWOOD
VENUES & DESTINATIONS

INDIAN FUSION

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

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

V Bhel Puri Cup, Tomato, Cilantro, Tamarind Chutney	7
Zucchini, Mint & Paneer Pakora, Cucumber Raita	7
DF Korean Gobi, Crisp Cauliflower, Gochujang, Kimchi	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
GF-V Onion Bahji, Cilantro Mint Chutney	8
GF-V Salt & Pepper Cauliflower, Chili, Scallion, Tamari	8
GF Chaat Masala Tater Tots, Spicy Ketchup, Cilantro	8

PESCATARIAN

Lobster Masala Puri, Cilantro Green Goddess	10
Crispy Coconut Shrimp, Mango Chutney	9
GF-DF Chili Shrimp, Garlic, Sweet Chili, Scallion	9
Crispy Cod Fritter, Saffron-Ginger Rémoulade	8
GF-DF Tuna Puri, Seared Tuna, Cilantro Chili Water	10

EVERYTHING ELSE

GF Tandoori Baby Lamb Chops, Tomato Chutney	11
GF Grilled Lamb Seekh Kabab, Mint Yogurt Sauce	9
GF Tandoori Chicken Bite, Cilantro Green Goddess	8
KFC-Kerala Fried Chicken, Coconut Yogurt Dip	8
GF Buhari Chili Fried Chicken, Tamarind Glaze	8

None of our menus include nuts, however, we are not a nut-free facility as our ingredients are from suppliers that can process nuts in their facility.
***GF-Gluten Free, DF-Dairy Free, V-Vegan**. Please inform your event specialist of any food allergies. *These items are cooked to order or served raw.*
***Menus and prices are valid for events occurring before December 31, 2026. All prices are subject to an Administrative Fee and State & Local Taxes**.*

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 (best for preset option-GF,DF, Nut Free)
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	140
GF-DF Ginger Coriander Roasted Cod	110
GF-DF Spice Rubbed Grilled Jumbo Shrimp	105
GF Spiced Yogurt Marinated Chicken Medallions	95
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 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, Oat Milk, 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 28
GF Tandoori Baked Chilean Sea Bass, Citrus Butter Sauce MKT
GF Coriander Crusted Icelandic Cod, Carrot-Apple Fenugreek Sauce 32
GF-DF Spice Roasted Colossal Shrimp, Coconut Curry, Basil 25

EVERYTHING ELSE

GF Lamb Curry, Tomato-Garam Braised Lamb, Yogurt, Coriander 30
GF Butter Chicken, Tomato Cream, Spices, Cilantro 28
GF Chili Crisp Garlic Chicken, Charred Pepper, Red Onion, Mint 28

FUSION SIDES

GF-V Roasted Eggplant, Garlic, Green Chili 10
GF-V Grilled Okra, Garam Masala Spiced 10
GF V 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, Oat Milk, 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

Ruby's Pav Bhaji, Buttery Vegetable Curry, Chili, Lemon, Potato Buns
V Vegetable Samosa, Potato, Peas, Vegetables
Chili Paneer Kati Wraps, Cabbage, Cilantro, Mango Chutney
GF-V Rice Pulao, Spice & Vegetable Infused Rice, Lemon
Naan Pizzetta, Garam Crushed Tomato, Mozzarella, Paneer, Cilantro
GF Chicken 65, Spiced Batter Fried Chicken, Chili, Garlic, Ginger
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, Oat Milk, Sugars, Honey
*Individual Packets of Chai Tea

Shakaahari Café **100**

GF-V Kachumber Salad
Tomato, Red Onion, Cucumber, Radish, Carrot, Cilantro, Chili, Lime

V Breadbasket, Egg Free Naan, Pappadum

GF-V Basmati Rice, Cardamom
GF-V Okra Masala, Peppers, Onions, Amchur, Cilantro
GF-V Cauliflower 65, Chili, Garlic, Ginger, Agave Lime Glaze
GF-V Chaenna Masala, Stewed Chickpeas, Tomato, Chili
GF-V Dal Makhani, Spiced Black Lentil, Coconut, Garlic
GF Paneer Butter Masala, Spiced Tomato Cream, Chili
GF-DF Ruby's Vada Pao, Tamarind Cranberry Chutney, Chilis, Soft Bun

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

COFFEE & DESSERT TABLE
Mango Lassi Panna Cotta
Chai Spiced Cheesecake Bite
Chocolate Caramel Coconut Tart
Coffee, Decaffeinated Coffee & Tea Station
2% Milk, Half & Half, Oat Milk, Sugars, Honey
*Individual Packets of Chai Tea

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