

EVENING RECEPTIONS

EVENTS

AT LONGWOOD



RECEPTIONS

Stations Cocktail Reception **\$180 per guest**

Up to Three-Hour Open Premium Bar

Butler Passed Wines
upon entry into the Fountain Room

Selection of Three Butler Passed Small Bites
Two Hours

Selection of Two Small Bite Stations

China, Glassware, Silverware

Floor Length Linens & Cotton Napkins

Station Attendants and Service Staff

Plated Dinner Reception **\$260 per guest**

Up to Four-Hour Open Premium Bar

Butler Passed Wines
upon entry into the Fountain Room

Selection of Four Butler Passed Small Bites *One Hour*

Selection of One Starter

Selection of One Main

Silent Vegetarian Option
available upon request

Tablesides Coffee & Tea

Selection of One Plated Dessert
or Family Style Petite Bites

China, Glassware, Silverware

Floor Length Linens, Cotton Napkins

Service Staff

Buffet Dinner Reception **\$280 per guest**

Up to Four-Hour Open Premium Bar

Butler Passed Wines
upon entry into the Fountain Room

Selection of Three Butler Passed Small Bites
One Hour

Selection of One Cocktail Station
One Hour

Selection of One Composed Dinner Station

Coffee & Tea Station

Selection of One Dessert Station
or Family Style Petite Bites

China, Glassware, Silverware

Floor Length Linens, Cotton Napkins

Station Attendants and Service Staff

*** Additional Info**

+ 6% sales tax

Pricing based on a minimum of 75 guest



BAR

BAR PACKAGE

Butler Passed Upon Entry

Included

Decoy Cabernet Sauvignon
Decoy Chardonnay
Sparkling Mineral Water with Lime Wheel

Tableside Wine Service

Included

Selection of one red and one white
Decoy format wine poured tableside

Signature Drink

+ \$6 per guest

The 1906 Cocktail
Sparkling Wine, Chambord, Crème de Cassis

Autumn Bree's
Aged Rum, Lime, Fall Herbs, Champagne

Whitetail
Pear- Infused Vodka, Pear Brandy, Lime

Petal Pusher
Raspberry, Elderflower, Silver Tequila, Lime

Premium Bar


Included

Grey Goose Vodka
Tito's Vodka
Bombay Sapphire Gin
Don Q Cristal Rum
Knob Creek Bourbon
Seagram's VO Whiskey
Dewar's Scotch
El Jimador Tequila Silver
Cointreau
Sweet & Dry Vermouth
Levante Cloudy & Cumbersome IPA
Stella Artois Seasonal Ale
Local Brewery
Decoy Cabernet Sauvignon, Pinot Noir
Chardonnay, Sauvignon Blanc, Rosé
Brut Cuvée
Coca-Cola, Diet Coke, Sprite, Ginger Ale
Canada Dry Tonic, Club Soda
Orange, Cranberry, Pineapple, Grapefruit Juices
Saratoga Sparkling Water

Deluxe Bar

+ \$28 per guest

Belvedere Vodka
Tito's Vodka
Hendrick's Gin
Diplomatico Rum
Leblon Cachaça
Woodford Reserve Bourbon
Woodford Reserve Wheat Whiskey
Chivas Regal Scotch
Tres Agaves Tequila Blanco
Cointreau
Sweet & Dry Vermouth
Levante Cloudy & Cumbersome IPA
Stella Artois
Seasonal Ale, Local Brewery
Decoy Cabernet Sauvignon, Pinot Noir,
Chardonnay, Sauvignon Blanc, Rosé
Brut Cuvée
Coca-Cola, Diet Coke, Sprite, Ginger Ale
Fever Tree Club Soda, Tonic
Fever Tree Light Tonic, Ginger Beer
Orange, Cranberry, Pineapple, Grapefruit Juices
Saratoga Sparkling Water



SMALL BITES

PASSED SMALL BITES

Choice of four

Meat

Guava BBQ Glazed Pork Belly
Coconut, Scallion

Smoked Pastrami
Black Truffle Slaw, Pumpnickel

Rabbit & Ginger Sausage
Fig Jam, Toasted Pistachio

Crispy Green Circle Chicken
Calabrian Chile Oil, Caesar Slaw

Braised Lamb
Crispy Polenta Cake, Pea Tendrils

Mini Steak Tostadas
Chipotle Crema, Red Wine Tomato Salsa

Mini Burgers
Dijon Mustard Aioli, Cornichon

Buttermilk Fried Chicken Bite
Honey Hot Sauce, Petite Celery

Seafood

Spicy Crab Stuffed Mini Sweet Peppers
Lemon Olive Oil

Blackened Shrimp Tacos
Dragon Fruit Salsa, Chile Lime Aioli

Snow Pea, Maine Lobster Salad
Finger Lime

Thai Crab Salad
Pomelo, Cucumber, Grilled Pappadum

Smoked Trout Lettuce Cup
Lemon, Radish, Fine Herbs

Gulf Shrimp BLT
Meyer Lemon Aioli, Toasted Brioche

Miniature Chesapeake Crab Cake
Grain Mustard Remoulade

Blackened Catfish Cake
Meyer Lemon Remoulade, Crispy Capers

Vegetarian

Avocado Spring Rolls
Grilled Pineapple Salsa

Ratatouille Stuffed Pattypan Squash
Parmesan, Basil

Fried Eggplant
Peperonata, Fresh Mozzarella, Micro Basil

Mushroom Torchon
Red Onion Jam, Cornichon, Brioche Toast

Kennett Square Mushroom Strudel
Local Goat Cheese

Carrots in a Blanket
Zaatar, Lemon Tahini Mustard

Roasted Fig & Manchego Phyllo Cigars

Mole Pasilla KSQ Mushroom
Mini Taco, Blue Corn Tortilla, Lime Crema

SMALL BITES STATIONS

Fromage Locale

Fromage Locale Farmstead Cheese
Honeycomb, Assorted Crackers
French Breads

Roasted Nuts, Fresh Grapes
Dried Fruits

Caramelized Onion Tartlets, Local Goat
Cheese, Thyme, Balsamic

Flower Power

Whipped Goat Cheese Tartines,
Lavender Honey, Berries, Walnut,
Bachelor Buttons

Breaded Local Mushrooms, Nasturtium
Green Goddess, Rose Salt

Chamomile Brined Fried Chicken,
Wildflower Honey, Cornichon Petite

Garden Vegetable Crudites, Lemon
Turmeric Hummus, Fennel Bloom

Modern Mexican

Shrimp Toastadas, Avocado, Hibiscus
Pineapple Salsa

Smoked Oyster Mushroom
Quesadillitas, Oxaca, Hoja Santa &
Wildflower Honey

Elote Grilled Corn Salad, Cotija, Lime,
Citrus Coriander Blooms

Crispy Tortilla Chips
Fire Roasted Tomato Salsa

Mush Love

Crab & Fontina Stuffed Button
Mushrooms, Romesco Sauce

Mini Lyonnaise Salad, Mushroom
Bacon, Cured Yolk, Frisée

Roasted Mushroom Flatbread, Goat
Cheese, Caramelized Onions, Green
Herbs

Portabella & Asparagus Tempura, Meyer
Lemonnise



P L A T E D

STARTER

Choice of one

Soup

Roasted Sweet Potato and Apple Bisque
Chestnut, Pomegranate, Sage

Longwood Gardens' Mushroom Bisque
Chive Oil, Crisp Shallots

Vidalia Onion Velouté
Truffle, Melted Leeks, Chive

Salad

Winter Greens Salad with Roasted Pear
Toasted Walnuts, Old Chatham Blue
White Cranberry Vinaigrette

Living Greens Salad
Textures of Baby Beets, Citrus, Barrel Aged Feta
Orange Blossom Vinaigrette

Heirloom Apple Salad
Endive and Spinach, Dried Cranberries
Pecans, Vanilla Rose Yogurt Dressing

Little Gem & Radicchio Caesar
Shaved Cauliflower, Grana Padano, Garlic
Butter Croutons, Chive & Black Pepper Dressing

Appetizer

Warm Almond Crusted Goat Cheese
Shaved Heirloom, Apple Slaw, Kale, Frisee
Port Fig Jam

Foraged Mushroom & Goat Cheese Tartlet
Lemon Thyme, Hydro Mache Salad
Cabernet Vinegar

Heirloom Tomato Tart
Goat Cheese, Beldi Olive, Local Arugula Salad
Sweet Basil Dressing

MAIN

Choice of one

Pre-selected choice of two +\$12 per guest

Entrée counts due 10 days in advance

Meat

Green Circle Chicken Breast
Kabocha Squash Puree, Oyster Mushrooms
Sweet Onion Risotto, Maple Ginger Glaze

Prime Beef Short Rib
Yukon Potato Pave, Thumbelina Carrots
Roasted Sweet Onion, Red Wine Reduction
Petite Celery

Pepper Crusted Manhattan Filet
Smoked Shallot Puree, Broccolini
Grilled Sweet Onion, Nasturtium Flower Butter

French Cut Chicken Breast
Parsnip, Rainbow Chard, Roasted Beech
Mushrooms, Madeira Chicken Jus

Pan Seared Pennsylvania Duck Breast
Celeriac Puree, Hakurei Turnip, Comice Pear
Cider Reduction

Grilled Creekstone Farm Filet
+\$16 per guest
Fondant Potatoes, Root Spinach, Maitake
Mushroom, Bearnaise

Seafood

Slow Roasted Skuna Bay Salmon
Grain Mustard Beurre Blanc, Sauteed Spinach,
Creamed Leeks, Cipollini Onions, Parsnip

Sesame Roasted Black Cod
Grilled Scallion Butter, Soy Caramelized
Onions, Nori Mashed Potatoes, Snow Peas,
Carrots

Pan Seared Eastern Halibut
Golden Pee Wee Potatoes, Baby Brussels
Sprouts, Pickled Mustard Seeds, House Dijon
Buerre Blanc

Fresh Jumbo Lump Crab Cakes
+\$28 per guest
Celeriac Puree, Fried Norwis Potatoes, Radish &
Cress Salad, Lemon Caper Remoulade

Silent Vegetarian

Choice of One Included

Pan Seared Trumpet Mushroom “Scallops”
White Corn Polenta, Corn and Fava Bean
Succotash, Charred Grape Tomatoes
Roasted Pepper Jus

Sweet Potato Gnocchi
Spigarello, Sage Brown Butter, Parmesan Bread
Crumbs

Heirloom Carrot & Leek Wellington
Puffed Black Lentils, Red Ribbon Sorrel,
Romesco

SWEET

Choice of one

Chocolate

Dark Chocolate Pistachio Torte
Raspberry Coulis, Whipped Mascarpone
Frutti di Bosco

Chocolate Beet Cake
Raspberries, Mascarpone Crème Chantilly
Mountain Mint

Chocolate Zucchini Cake
Cassis, Citrus, Hazelnuts
Caramelized White Chocolate Ice Cream

Fruit

Apricot and Raspberry Crostata
Vanilla Bean Crème Anglaise, Melon Espuma
Lavender Mint

Apple Butter Crème Brulee
Pecan Lace Cookie, Brandy Apple Compote
Local Honeycomb

Lemon Short Cake
Peaches, Bailey's Dairy Crème Chantilly
Champagne Sabayon

Crème

Madagascar Bourbon Vanilla Cheesecake
Late Summer Berries, Rose Crème Chantilly

Vanilla Crème Caramel
Cointreau Crème Fraiche, Marcona Almonds

Semolina Cake, Roasted Pears, Crème Fraiche
Ice Cream, Cabernet Caramel, Pistachio



BUFFET

DINNER STATIONS

Choice of one

Botanically Inspired

Ultra Mesclun Greens, Shaved Vegetables, Edible Flowers,
Elderflower Vinaigrette

Local Black Sea Bass
Heirloom Cherry Tomato Sauce, Citrus Coriander Blooms

Green Circle Chicken Breast
Madeira Chicken Jus, Braised Dandelion Greens

Severino White Bean Ravioli, Garden Leeks

Local Mushrooms Sweet Onion Risotto, Squash Blossom

Season's Best Roasted Vegetables

Brioche Dinner Rolls
Whipped Butter with Sea Salt

Desserts Served Family Style or Stationary

Vanilla Panna Cotta, Lavender Plums, Orange Creme Chantilly
Flourless Chocolate Cake, Violet Whip

Surf & Turf

Living Greens Salad, Textures of Baby Beets, Citrus, Barrel Aged Feta,
Orange Blossom Vinaigrette

Prime Beef Short Rib
Red Wine Reduction

Slow Roasted Skuna Bay Salmon
Mustard & Chive Beurre Blanc

Cauliflower Gratin, Gruyere, Garlic Breadcrumbs

Smoked Shallot Potato Puree

Season's Best Roasted Vegetables

Brioche Dinner Rolls
Whipped Butter with Sea Salt

Desserts Served Family Style or Stationary

Pistachio Cheesecake, Vanilla Sable, Chantilly Cream
Dark Chocolate Pot de Crème, Caramel Whip Cream, Toffee

