

# LONGFELLOWS

HOTEL RESTAURANT AND  
CONFERENCE CENTER

CATERING TO YOUR EVERY NEED

500 Union Avenue, Saratoga Springs, NY 12866  
Phone: (518) 587-0108 Fax: (518) 587-6649

Thank you for your interest in Longfellows for your Special Event! This packet contains our standard menus, supplemental menus, and bar options for your review. If your vision for the event is different than the standard menus, we would love to customize a menu for you.

We have many different spaces available in the restaurant depending upon the size of your group. Each room has a required food & beverage minimum. This minimum will vary based upon the day of the week and space you desire.

We would love to set up a time to show you our beautiful venue and discuss how we can make your vision a reality. If you would like to set up a meeting, give us a call at 691-0139 and let us know what day and time will work for you. Keep in mind, we are in the office 7 days a week to better assist you and answer any questions you may have.

Thank you, once again, for considering Longfellows.

Sincerely,

Longfellows' Special Events & Catering Staff



**Gerri Thompson**  
[gerri@longfellows.com](mailto:gerri@longfellows.com)



**Brenda Moreno**  
[Brenda@longfellows.com](mailto:Brenda@longfellows.com)

# LONGFELLOWS

HOTEL RESTAURANT AND  
CONFERENCE CENTER

CATERING TO YOUR EVERY NEED

**We appreciate the opportunity to be a part of your special event.**

**Whether a corporate retreat, or a surprise anniversary party, we will assist with all the details to help make planning your function as stress-free as possible.**

Let us help with your:

Wedding Showers, Rehearsal Dinners, Ceremony & Reception

Family Reunions & Class Reunions

Parties- Graduation, Engagement, Any Occasion

Galas- Fundraisers, Holidays, Sweet 16

Corporate Functions

Luncheons & Dinners- Birthdays, Retirement, Anniversaries

Cocktail Receptions

Funeral Receptions & Memorial Services

There is no room rental fee, we set up and break down the room, and you have your choice of tablecloth and napkin colors from our in-stock linens. We also offer the use of our votive candles to enhance your occasion. Also included are our beautiful, hardwood chairs as well as all the tables necessary for your event. We have many different spaces available in the restaurant depending on the size of your group. Since Longfellows does not charge a room rental fee, each room has a required food and beverage minimum. This minimum varies based upon the day of the week and space you desire.

At Longfellows, we know that life's most memorable moments always include food! Our special event menus provide a host of options for dining and entertaining, from casual brunches to exquisitely prepared dinner presentations. In order for our chefs to have the freshest ingredients available, your final guaranteed guest count must be given 14 days prior to the event. If you have decided upon a plated meal, we will require the count for each entrée option offered to your guests.



**Did you know that Longfellows offers full-service Catering?**

We are happy to come to you! Our experienced and professional staff can provide off-premise catering at a variety of partner venues. All of Longfellows' menu packages are available for use at any off premise catering event. There will be an event production fee of applied to your event. This charge covers the additional costs of catering an event off-site. There may be other additional costs, depending on the venue and what type of kitchen or staging facilities they have available.

Your Sales Manager will discuss these costs with you prior to booking.

**Off Site Minimums & Available Times**

With an off site event, our minimum food & beverage expenditure before tax & gratuity varies based on the day of the week and time of the year, and do not include any event production fees.

Longfellows is available to cater your event at almost any location.

Ask your Sales Manager for specific venues and fees.

On the day of your event Longfellows will set up and break down the room, and you have your choice of linen colors from our in-stock linens. We do not, however, provide the recommended 120" under liners. These are recommended to cover the table legs and provide a formal, finished look to your tables. We have them available for rent for \$12 each.

Please speak with your Special Event Sales Manager about availability.

**Partner Venues**

Canfield Casino  
(518) 587-3550  
[www.saratoga-springs.org](http://www.saratoga-springs.org)

Pruyn House  
(518) 783-1435  
[www.pruynhouse.org](http://www.pruynhouse.org)

989 North  
(518) 792-6092  
[www.adirondackweddingcenter.com](http://www.adirondackweddingcenter.com)

Saratoga Automobile Museum  
(518) 587-1935  
[www.saratogaautomuseum.org](http://www.saratogaautomuseum.org)

National Museum of Racing  
(518) 584-0400  
[www.racingmuseum.org](http://www.racingmuseum.org)



The Barns of Nipmoose  
(518) 944-4414  
[www.nipmoosebarns.org](http://www.nipmoosebarns.org)

Anne's Washington Inn  
(518) 584-9807  
[www.saratogawashingtoninn.com](http://www.saratogawashingtoninn.com)

**Rentals**

Total Events  
(518) 383-8602  
[www.totaleventsmanagement.com](http://www.totaleventsmanagement.com)

National Museum of Dance  
(518) 584-2225  
[www.dancemuseum.org](http://www.dancemuseum.org)

Leona Grace Ballroom  
(518) 274-3014  
[www.leonagraceballroom.com](http://www.leonagraceballroom.com)

Fine Affairs  
(518) 587-4648  
[www.fineaffairs.com](http://www.fineaffairs.com)

Saratoga Springs City Center  
(518) 584-0027  
[www.saratogacitycenter.org](http://www.saratogacitycenter.org)

The Appel Inn  
(518) 861-6557  
[www.appelinn.com](http://www.appelinn.com)

Rain or Shine  
(518) 587-8755  
[www.tentrent.com](http://www.tentrent.com)

The Hyatt Place  
(518) 885-1109  
[www.saratogamalta.place.hyatt.com](http://www.saratogamalta.place.hyatt.com)

Gardenworks Farmstead  
(518) 854-3250  
[www.gardenworksfarm.com](http://www.gardenworksfarm.com)

Clifton Park Rental  
(518) 877-7449  
[www.cliftonparkrental.com](http://www.cliftonparkrental.com)

Liberty Ridge Farm  
(518) 664-1515  
[www.libertyridgefarmny.com](http://www.libertyridgefarmny.com)

Burlap & Beams  
(518) 366-3394  
[www.burlapandbeams.com](http://www.burlapandbeams.com)

DZ Farm  
(518) 583-1142  
[www.dzrestaurants.com/dz-farm](http://www.dzrestaurants.com/dz-farm)

Sixty State Place  
(518) 432-3600  
[www.sixtystateplace.com](http://www.sixtystateplace.com)



## Frequently Asked Questions

**Do you offer a children's menu with special pricing?** Yes, children 12 and under can be offered a choice of Chicken Fingers, Pasta with Butter or Pasta with Marinara Sauce for \$15.99 per child.

**Can we bring favors/centerpieces?** Certainly! You are welcome to bring centerpieces to enhance the table décor for your event. We are happy to receive any deliveries the day of your event. Our staff would be happy to make sure a favor is at each place setting.

**Can we bring a cake/dessert?** While all of our menu packages do include a dessert, you are welcome to bring in a special cake or dessert from another vendor. We are happy to accept delivery the day of your event.

**How long will we have the space?** Events are typically booked in three to four hour blocks, depending on the nature of the event. Your Sales Manager will go over the specific timing of your event to assure you will have plenty of time for your group.

**How many staff will Longfellows have for my event?** The number of staff members assigned to your event will depend on your guest count and menu package chosen, but there is typically one server per twenty guests scheduled for your event.

**Does Longfellows have hotel accommodations?** Yes! There are 50 Adirondack themed rooms with a variety of floor plans.

**Can we do a slideshow/presentation?** Certainly- just be sure to let your Sales Manager know ahead of time so we can include it on the floor plan, and plan on coming in to test your equipment during the few days prior to your event.

**Does Longfellows have a projector and screen?** Yes, we have an LCD projector that can be plugged in to the back of your laptop, and a screen as well. Both pieces of equipment are available to rent. Your Sales Manager will discuss these charges with you.

**How much of a deposit does Longfellows require?** We ask for a \$200 non-refundable deposit upon receipt of your signed contract. The final payment will be due the day of the event, and will be based on the final guest count. Final payment may be made in the form of cash, credit card, certified check, or money order. We cannot accept personal checks for final payment.

**Are all the tables and chairs included?** If your event is being held at Longfellows, your tables and chairs are included. For off-premise events, you would be required to rent the tables and chairs needed from an outside vendor. We are happy to offer recommendations.

**What is the difference between the lunch and dinner menus?** All of our dinner menus include some type of hors d'oeuvres, (in addition to salad and/or soup) your selection of entrees, dessert, and non-alcoholic beverages.

**Can I serve a lunch menu in the evening?** No- the main portion of the meal must be served by 1:30pm in order to be considered a luncheon.



# THE ORENDA



## BRUNCH BUFFET

Assorted Breakfast Pastries, Sliced Fresh Fruit  
 Breakfast Cereals with Cold Milk, Assorted Yogurt Cups  
 Freshly Baked Bagels Served with Honey Nut and Chive Cream Cheeses  
 Fresh Herb Scrambled Eggs  
 Pan Tossed Southwestern Home Fries  
 Hickory Smoked Bacon -OR- Country Sausage Links -OR- Corned Beef Hash  
 Fresh Garden Salad with Your Choice of Two Dressings:  
 House White Balsamic Vinaigrette  
 Light Champagne Vinaigrette  
 Honey Ginger  
 Classic Bleu Cheese

## PLEASE SELECT TWO ENTRÉES

Belgian Waffles with Butter, Real Maple Syrup, and Fruit Compote  
 Homemade Vanilla Pancakes with Butter, Real Maple Syrup, and Fruit Compote



Fusilli Pasta with Gorgonzola, Mushrooms and Chicken  
 Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce  
 Slow Roasted Top Round of Beef Ladled with Tomato Rosemary Au Jus  
 Pasta with an Old Fashioned Meat Bolognese Sauce  
 Crabmeat Stuffed Sole Filet Topped with a Spinach Cream Sauce  
 Homemade Roasted Vegetable Ragout with Parmesan Polenta

## PLEASE SELECT ONE DESSERT

Chocolate Mousse with Whipped Cream Topping  
 Chocolate and Bailey's Irish Cream Bread Pudding  
 New York Style Cheesecake  
 Assorted Mini Desserts

## BEVERAGES

Regular & Decaf Coffee  
 Assorted Tazo Teas  
 Assorted Sodas  
 Chilled Cranberry, Apple,  
 & Orange Juices

Additional Enhancements  
 Available  
 Please See Supplementary  
 Menus

### Certain Minimums Apply

\$31 Per Person  
 Please Add 7% Sales Tax &  
 20% Gratuity  
 Final Guest Count is Due 14  
 Days Prior to the Event



# THE PEERLESS PLATED LUNCHEON



## PLEASE SELECT ONE SALAD OR ONE SOUP

Fresh Garden Salad with Your Choice of Dressing

Classic Caesar Salad with Garlic Croutons



Butternut Squash and Apple Bisque

Italian Shrimp Soup

Ham and White Bean Soup

Roasted Corn and Chicken Chowder

Creamy Onion Soup

## PLEASE SELECT TWO ENTRÉES

Fresh Cod Filet Served with Swiss Chard, Raisins, and Almonds  
in a Lemon Butter Sauce

Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce

Lemon Chicken Français, Egg Batter Dipped and Pan Seared  
with a Light Lemon Garlic Wine Sauce

Pork Milanese aside Balsamic Vinaigrette Tossed Arugula, Tomatoes,  
and Red Onion, Topped with Feta Crumbles

Herb Marinated Sliced Steak with a Deep Demi Glace Sauce

Pasta with an Old Fashioned Meat Bolognese Sauce and Garlic Bread Slices

Homemade Roasted Vegetable Ragout with Parmesan Polenta

## PLEASE SELECT ONE DESSERT

Chocolate Mousse with Whipped Cream Topping

Chocolate and Bailey's Irish Cream Bread Pudding

New York Style Cheesecake

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~  
PLEASE SEE SUPPLEMENTARY MENUS

### Dressings

House White Balsamic  
Vinaigrette

Light Champagne  
Vinaigrette

Classic Bleu Cheese  
Honey Ginger

## BEVERAGES

Regular & Decaf

Coffee & Tea

Assorted Sodas

## ACCOMPANIMENTS

Fresh Rolls with Butter

Chef's Choice of  
Potato or Rice

Chef's Seasonal Vegetable

### Certain Minimums Apply

\$24 Per Person

Please Add 7% Sales Tax &  
20% Gratuity

Final Guest Count by  
Entrée Selection is Due 14  
Days Prior to the Event

**LONGFELLOWS**  
HOTEL RESTAURANT AND  
CONFERENCE CENTER  
CATERING TO YOUR EVERY NEED



# THE CONGRESS TEA LUNCHEON BUFFET



## DISPLAYED HORS D'OEUVRES

A Display of Fresh Fruit with Raspberry Yogurt Dip

Assorted Deviled Eggs : Please Select Two

Classic, Shrimp Cocktail, Sweet Crab, and Sun-Dried Tomato, Feta & Olive

## PLEASE SELECT THREE TEA SANDWICHES

Banana Bread with Honey Walnut Cream Cheese

Cranberry Orange Bread with Chocolate Chip Cream Cheese

Pumpnickel Bread with Smoked Salmon, Capers and Watercress

Marble Rye Bread with Cajun Chopped Chicken Salad

Country White Bread With Tuna Salad

## PLEASE SELECT TWO SALADS

Fresh Garden Salad Topped with Almonds & Mandarin Oranges with  
Your Choice of Dressing

Classic Caesar Salad with Garlic Croutons

Garden Vegetable and Orchiette Salad

Tomato & Mozzarella Salad

## DESSERT DISPLAY

Sliced Fresh Fruit

Chocolate Fondue Featuring Colossal Marshmallows and Rice Krispie Treats

Chocolate Chip Cookies, Cream Puffs, and Mini Cannoli

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~  
PLEASE SEE SUPPLEMENTARY MENUS

## BEVERAGES

Regular & Decaf Coffee

Assorted Hot Tazo Teas

Assorted Sodas

### Dressings

House White Balsamic

Vinaigrette

Light Champagne Vinaigrette

Classic Bleu Cheese

Honey Ginger

\$24 Per Person

Please Add 7% Sales Tax &  
20% Gratuity

Final Guest Count is Due  
14 Days Prior to the Event

**LONGFELLOWS**  
HOTEL RESTAURANT AND  
CONFERENCE CENTER  
CATERING TO YOUR EVERY NEED



# THE GEYSER LUNCHEON BUFFET



## PLEASE SELECT ONE SALAD

Fresh Garden Salad with Your Choice of Dressing

-OR-

Classic Caesar Salad with Garlic Croutons

## PLEASE SELECT THREE ENTRÉES

Lemon Chicken Français- Egg Batter Dipped and Pan Seared  
with a Light Lemon Garlic Wine Sauce

Cheese Tortellini with Pesto Cream and Grilled Chicken

Chicken Alicia Topped with Roasted Red Peppers, Asparagus,  
and Gorgonzola Crumbles, with an Herb Cream Sauce

Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce

Roasted Pork Loin Over Sweet Potato Hash with Apple Chutney

Slow Roasted Top Round of Beef Ladled with Rosemary Au Jus

Hickory Smoked BBQ Pulled Pork

Oven Roasted Salmon with Fresh Tomato Relish

Crabmeat Stuffed Sole Filet Topped with a Spinach Cream Sauce

Homemade Roasted Vegetable Ragout with Parmesan Polenta

## PLEASE SELECT ONE DESSERT

Chocolate Mousse with Whipped Cream Topping

Chocolate and Bailey's Irish Cream Bread Pudding

New York Style Cheesecake

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~  
PLEASE SEE SUPPLEMENTARY MENUS

### Dressings

House White Balsamic  
Vinaigrette

Light Champagne  
Vinaigrette

Classic Bleu Cheese  
Honey Ginger

### BEVERAGES

Regular & Decaf  
Coffee & Tea

Assorted Sodas

### ACCOMPANIMENTS

Fresh Rolls with Butter

Chef's Choice of  
Potato or Rice

Chef's Seasonal Vegetable

### Certain Minimums Apply

\$26 Per Person

Please Add 7% Sales Tax &  
20% Gratuity

Final Guest Count is Due  
14 Days Prior to the Event

**LONGFELLOWS**  
HOTEL RESTAURANT AND  
CONFERENCE CENTER  
CATERING TO YOUR EVERY NEED





# BREAKFAST & BRUNCH ENHANCEMENTS



## CHEF-ATTENDED OMELET STATION\*

\$125 CHEF FEE WILL APPLY

An Interactive Station with Our Chef Creating Custom Omelets.  
Let Your Guests Choose From Honey Roasted Ham, Hickory Smoked Bacon,  
Shredded Cheddar Cheese, Diced Green Onion, Sliced Button Mushrooms,  
Diced Tomatoes, and Julienned Peppers

Available for Parties

of 25 or More

\$7 Per Person

When Served with a  
Breakfast or Lunch Package

Please Add 7% Sales Tax &  
20% Gratuity

## CHEF-ATTENDED BREAKFAST STATION\*

\$125 CHEF FEE WILL APPLY

### Your Choice of One

Homemade Vanilla Pancakes

Belgian Waffles

Egg Dipped French Toast

Served with Strawberries, Fruit Compote, Whipped Cream, Melted Chocolate,  
Confectionary Sugar, Bananas, Whole Butter, & Maple Syrup

Available for Parties

of 25 or More

\$6 Per Person

When Served with a  
Breakfast or Lunch Package

Please Add 7% Sales Tax &  
20% Gratuity

## PLEASE SELECT ONE CHEF-ATTENDED CARVING STATION\*

\$125 CHEF FEE WILL APPLY

Fresh Baked Ham Served with Fruit Chutney

Top Sirloin of Beef Slow Roasted and Served with a Horseradish Sauce

Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce

Roasted Pork Loin Stuffed with Apples, Pistachios, & Figs  
Topped with a Pesto Cream Sauce

Available for Parties

of 25 or More

\$9 Per Person

When Served with a  
Breakfast or Lunch Package

Please Add 7% Sales Tax &  
20% Gratuity

## MISCELLANEOUS

Mimosa Punch Bowl (Serves 25-30) .... \$45 Per Bowl

Red or White Wine Sangria Punch Bowl (Serves 25-30).....\$45 Per Bowl

Bloody Mary Pitchers (Serves 8).....\$40 Per Pitcher

Peach Bellini Bowl (Serves 25-30) ... \$50 Per Bowl  
(Peach Schnapps, Sparkling Wine, & Orange Juice)

\*Space Limitations  
May Apply

Please Ask Your Sales  
Manager for More  
Information

Enhancements Continued on 2nd Page

Ala Carte Pricing May Be Available ~ Please See Your Sales Manager For Details

**LONGFELLOWS**  
HOTEL RESTAURANT AND  
CONFERENCE CENTER  
CATERING TO YOUR EVERY NEED



# BREAKFAST & BRUNCH ENHANCEMENTS CONTINUED



## BUFFET ADDITIONS

Fresh Herb Scrambled Eggs  
Egg Dipped French Toast  
Hickory Smoked Bacon  
Country Sausage Links  
Corned Beef Hash



**\$2.50 Per Person Per Item**

When Served with a  
Breakfast or Lunch Package

Please Add 7% Sales Tax &  
20% Gratuity

## INDIVIDUAL MINI QUICHES

Sundried Tomato, Olive and Feta  
Artichoke & Gruyere  
Ham, Spinach and Cheddar

**\$3 Each**

When Served with a  
Breakfast or Lunch Package

Please Add 7% Sales Tax &  
20% Gratuity

## CREPES

Please Choose One:  
Savory Ham & Swiss with Dijon Hollandaise  
Strawberry Marscapone with Chocolate Drizzle  
Blueberry Yogurt with Granola  
Bananas Foster with Caramel Sauce

**\$5 Per Person**

When Served with a  
Breakfast or Lunch Package

Please Add 7% Sales Tax &  
20% Gratuity

## BREAKFAST CASSEROLE

Please Choose One:  
Cinnamon Bun with Crème Anglaise  
Pumpkin Pie with Bourbon Caramel Sauce  
Savory Scallion, Sausage, & Cheddar

**\$5 Per Person**

When Served with a  
Breakfast or Lunch Package

Please Add 7% Sales Tax &  
20% Gratuity

## SMOOTHIE STATION\*

\*Space Limitations May Apply

Your Choice of Two Flavors:  
Tropical Blueberry, Strawberry Banana, Mango Colada, Orange Julius

**\$12 Per Person**

When Served with a  
Breakfast or Lunch Package

Please Add 7% Sales Tax &  
20% Gratuity



# HAND PASSED HORS D'OEUVRES



Smoked Provolone, Prosciutto, and Basil Grilled Cheese Bites

Ricotta Cheese with Caramelized Butternut Squash Tartlet

Bacon Wrapped Dates Stuffed with Goat Cheese

Homemade Miniature Crab Cakes with Spicy Remoulade

Bacon Wrapped Scallop Lollipops

Coconut Chicken with Raspberry Melba Sauce

Wasabi Rubbed Shrimp with Bacon

Andouille Sausage and Three Cheese Stuffed Mushrooms

Salmon Pineapple Skewer with Pepper Glaze & Lime Crème Fraiche

Breaded Scallop with Wasabi Mayo

Wild Mushroom Crostini with Marscapone and Sherry Vinegar

Citrus Swordfish Brochette with Pomegranate Dipping Sauce

Saffron Chicken Skewer with Sweet Tomato Jam

Beef Skewer with Sticky Peanut Butter and Cucumber Sauce

Pulled Pork, Jack Cheese, & Tomato Jam Sandwich

Fried Pickles with Horseradish Cream

Apricot Fig Jam and Cheese Crostini

Boursin Stuffed Mushroom with Garlic Butter

Mini Fried Pork Tacos with Chayote Cheese

Smoked Salmon, Capers, & Pickled Onion on a Bagel Chip

Crispy Duck Confit Slider with Herb Goat Cheese and Peach Chutney

Rock Shrimp Crostini

Mini Cheddar-Wurst Wrapped in Puff Pastry

Minimum of Four Items  
Unlimited for One Hour

\$2.25 Per Item, Per Person  
When Served with a Dinner  
or Hors D'oeuvres Package

Ala Carte Pricing May Be  
Available ~ Please See Your  
Sales Manager For Details

Please Add 7% Sales Tax &  
20% Gratuity

**LONGFELLOWS**  
HOTEL RESTAURANT AND  
CONFERENCE CENTER  
CATERING TO YOUR EVERY NEED



# DISPLAYED HORS D'OEUVRES ENHANCEMENTS



## JUMBO SHRIMP COCKTAIL

A Jumbo Shrimp Display Served with Zesty Cocktail Sauce & Lemon Wedges

**\$8 Per Person**

When Served with a Dinner or Hors D'oeuvres Package

Please Add 7% Sales Tax & 20% Gratuity

## A TASTE OF ITALY

Stuffed Rigatoni with Fresh Marinara and Parmesan Cheese, Grandma Nettie's Homemade Meatballs in Fresh Marinara, Cheese Filled Tortellini Tossed in a Pesto Cream Sauce, Garlic Shrimp Scampi, Sliced Artisan Breads, & Stromboli Stuffed with Sausage, Peppers and Mozzarella

**\$9 Per Person**

When Served with a Dinner or Hors D'oeuvres Package

Please Add 7% Sales Tax & 20% Gratuity

## THE PIER AT LONGFELLOWS

The Only Thing Better Would be a Trip to the Ocean Shore!  
Jumbo Shrimp, Lime Infused Scallops, Oysters on the Half Shell, Littleneck Clams, Poached New Zealand Mussels, Homemade Crab Cakes Finished with Grilled Asparagus Spears, Bacon & Horseradish Dip with Longfellow's Chips, Lobster and Cheese Dip with Deep Fried Pita Chips

**\$15 Per Person**

When Served with a Dinner or Hors D'oeuvres Package

Please Add 7% Sales Tax & 20% Gratuity

## COLD ANTIPASTO DISPLAY

Tease the Palate! Antipasto Literally Means "Before the Meal"  
Begin Your Dining Extravaganza with Our Antipasto Platter Including a Selection of Cold Italian Meats, Sharp Imported Cheeses, Olive Oil Tossed Artichoke Hearts, Fresh Mozzarella and Grilled Asparagus

**\$7 Per Person**

When Served with a Dinner or Hors D'oeuvres Package

Please Add 7% Sales Tax & 20% Gratuity

## CHEF'S TABLE

A Lavish Display Featuring Rustic Tomato Bruschetta with Garlic Crostini, Spinach and Artichoke Dip with Parmesan Pita Chips, Chickpea Salad with Tomatoes and Cucumbers, Chilled Tortellini Salad, and Pepper Jack Cheese Spread with Longfellows' Saratoga Chips

**\$7 Per Person**

When Served with a Dinner or Hors D'oeuvres Package

Please Add 7% Sales Tax & 20% Gratuity

Enhancements Continued on 2nd Page

Ala Carte Pricing May Be Available ~ Please See Your Sales Manager For Details

**LONGFELLOWS**  
HOTEL RESTAURANT AND  
CONFERENCE CENTER  
CATERING TO YOUR EVERY NEED



**DISPLAYED HORS  
D'OEUVRES  
ENHANCEMENTS  
CONTINUED**



**GOURMET STROMBOLI DISPLAY**

Italian Bread Dough Rolled with Your Choice of Two of the Following Fillings

All Served with Marinara Sauce:

Baby Broccoli Florets and Sharp Cheddar Cheese

Italian Sausage, Roasted Peppers and Fresh Mozzarella

Fresh Mozzarella Tomatoes, Basil Leaves and Parmesan Shavings

**\$5 Per Person**

When Served with a Dinner  
or Hors D'oeuvres Package

Please Add 7% Sales Tax &  
20% Gratuity

**FRESH GARDEN VEGETABLE DISPLAY**

A Lavish Display of Garden Vegetables Including Carrots, Celery, Cucumbers,

Grape Tomatoes, Red & Yellow Peppers & Yellow Squash

Served with Classic Bleu Cheese and Sun-Dried Tomato & Chiffonade Basil Dips

**\$2 Per Person**

When Served with a Dinner  
or Hors D'oeuvres Package

Please Add 7% Sales Tax &  
20% Gratuity

**HOT DISPLAYED HORS D'OEUVRES**

Pork Meatballs with Spicy Tomatillo Sauce

Sticky Teriyaki Boneless Wings

Fusili with Gorgonzola Mushroom Sauce

**\$3 Per Person for One or All  
Three for \$7 Per Person**

When Served with a Dinner  
or Hors D'oeuvres Package

Please Add 7% Sales Tax &  
20% Gratuity

Ala Carte Pricing May Be Available ~ Please See Your Sales Manager For Details



# SOUP/SALAD/APPETIZER ENHANCEMENTS



## HOMEMADE SOUPS

Butternut Squash and Apple Bisque  
Italian Shrimp Soup  
Ham and White Bean Soup  
Roasted Corn and Chicken Chowder  
Creamy Onion Soup

## APPETIZERS

Ginger Orange Glazed Scallops with Sautéed Arugula  
Asian Lobster Tail Spring Roll with Sweet and Spicy Chili Sauce  
Filet Mignon Yakatori Skewers in a Sweet Soy & Sake Marinade  
Texas Prime Rib Rolls with Bacon Horseradish Sour Cream  
Cheese Stuffed Bacon Wrapped Shrimp with a Carolina BBQ Sauce Glaze  
Sicilian Artichoke Bottoms  
Citrus Swordfish Brochette with Pomegranate Dipping Sauce

Jumbo Shrimp Cocktail with Red Wine Vinegar Cocktail Sauce

## PLATED SALADS

Classic Caesar Salad Served with Garlic Croutons  
Longfellows' BLT Salad - Romaine Lettuce with Sliced Tomatoes,  
Hickory Smoked Bacon, and Bleu Cheese Dressing  
Roasted Beet and Creamy Goat Cheese Salad  
Arugula Salad with Roasted Fennel, Charred Corn, Pickled Onion,  
and Shaved Goat Cheese in a Sherry Vinaigrette  
Mixed Greens with Dried Cranberries and Gorgonzola Cheese Crumbles  
Tossed with Balsamic Vinaigrette  
Caprese Salad

## FRESH GARDEN STATION

\*Space Limitations May Apply

A Lavish Display of Fresh Greens, Vegetables, and Toppings Including  
Lettuces, Tomatoes, Red Onion, Carrots, Cottage Cheese, Mandarin Oranges,  
Diced Bacon, Garbanzo Beans, and More  
Caesar Salad with Garlic Croutons, Pasta Salad, Marinated Olives,  
Beets and Mushrooms, and Classic Caesar and Bleu Cheese Dressings

**LONGFELLOWS**  
HOTEL RESTAURANT AND  
CONFERENCE CENTER  
CATERING TO YOUR EVERY NEED

**\$3 Per Person**

When Served with a Lunch  
or Dinner Package

Please Add 7% Sales Tax &  
20% Gratuity

**\$6 Per Person**

When Served with a Lunch  
or Dinner Package

Please Add 7% Sales Tax &  
20% Gratuity

**\$8 Per Person**

When Served with a Lunch  
or Dinner Package

Please Add 7% Sales Tax &  
20% Gratuity

**\$1.50 Per Person**

When Served with a Lunch  
or Dinner Package

Please Add 7% Sales Tax &  
20% Gratuity

**Ala Carte Pricing  
May Be Available**

Please See Your Sales  
Manager For Details

**\$7 Per Person**

When Served with a Lunch  
or Dinner Package

Please Add 7% Sales Tax &  
20% Gratuity



# DESSERT ENHANCEMENTS



## HOMEMADE COOKIES & MILK

An Array of Chocolate Chip Cookies, Peanut Butter Cookies, Oatmeal Cookies and Sugar Cookies Served with Pitchers of Ice Cold Milk and Chocolate Milk from Battenkill Creamery

**\$3 Per Person**

When Served with a Lunch or Dinner Package

Please Add 7% Sales Tax & 20% Gratuity

## MINI DESSERT DISPLAY

Let Your Guests Enjoy a Grand Finale to Their Evening:  
Chocolate Chip Cannolis, Assorted Mini Cheesecakes, Chocolate Drizzled Cream Puffs, Oven Baked Peanut Butter Cookies, Sliced Fresh Fruit

**\$7 Per Person**

When Served with a Lunch or Dinner Package

Please Add 7% Sales Tax & 20% Gratuity

## MAKE YOUR OWN SUNDAE BAR

A Great Way for Your Guests to Have Some Fun!  
Our Locally Made Vanilla & Chocolate Ice Cream can be Topped with M&M's, Gummy Bears, Peanuts, Sprinkles, Whipped Cream, Cherries, and *Sundaes' Best* Hot Fudge

Available for Groups of 50 or More Guests

**\$7 per person**

When Served with a Lunch or Dinner Package

Please Add 7% Sales Tax & 20% Gratuity

## JAVA BAR

Treat Your Guests to This Wonderful After Dinner Experience:  
Assorted Biscotti, Various Flavored Syrups and Creamers, Assorted Tazo Teas, Andes Mint Candies, and Raw Sugar Sticks

**\$5 Per Person**

When Served with a Lunch or Dinner Package

Please Add 7% Sales Tax & 20% Gratuity

Ala Carte Pricing May Be Available ~ Please See Your Sales Manager For Details

**LONGFELLOWS**  
HOTEL RESTAURANT AND  
CONFERENCE CENTER  
CATERING TO YOUR EVERY NEED



# SPECIAL EVENT BAR PRICING



## OPEN BAR WITH BEER & WINE

Estrella Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio  
**Your Choice of 4:** Coors Light, Yuengling Lager, Bud Light, Michelob Ultra,  
 Sam Adams Lager & Heineken

1 hour ...\$15 Per Person  
 2 hours... \$18 Per Person  
 3 hours ...\$19 Per Person  
 4 hours ...\$21 Per Person  
 5 hours ...\$27 Per Person

## OPEN BAR WITH LIQUOR, BEER & WINE

Smirnoff Vodka, Seagram's 7, Tanqueray Gin, Bacardi Light & Castillo Spiced  
 Rum, Castillo Coconut Rum, Dewar's, Giro Tequila, Jim Beam Bourbon, Triple  
 Sec, & Kahlua

Estrella Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio  
**Your Choice of 4:** Coors Light, Yuengling Lager, Bud Light, Michelob Ultra,  
 Sam Adams Lager & Heineken

1 hour ...\$18 Per Person  
 2 hours... \$21 Per Person  
 3 hours... \$24 Per Person  
 4 hours... \$26 Per Person  
 5 hours ...\$33 Per Person

## UPGRADE PREMIUM LIQUOR TO TOP SHELF

Seagram's VO, Johnnie Walker Red, Bombay Sapphire, Absolute or Stoli Vodka,  
 Captain Morgan, Jack Daniels, Paddy's Irish Whiskey, & Cuervo Gold Tequila

## TWO ADDITIONAL BEER CHOICES

Davidson Brothers Dacker Ale, Founders Brewing Company All Day IPA,  
 Great Adirondack Brewing Company Good Ol' Pale Ale, Corona

## ONE HOUR OF CORDIALS

Your Choice of Three:  
 McCormick Irish Cream, Luxardo Amaretto, Godiva Chocolate,  
 Luxardo Sambuca, or Frangelico

## MISCELLANEOUS

Mimosa Punch Bowl (Serves 25-30) .... \$45 Per Bowl  
 Red or White Wine Sangria Punch Bowl (Serves 25-30).....\$50 Per Bowl  
 Bloody Mary Pitchers (Serves 8).....\$45 Per Pitcher  
 Peach Bellini Bowl (Serves 25-30) ... \$50 Per Bowl  
 (Peach Schnapps, Sparkling Wine, & Orange Juice)

The Open Bar is NOT Available For Events Located in the Wine Cellar, Rafters or Rose Room

A \$50 Bartender Fee May Apply- Please See Your Sales Manager for Details

## TAB BAR

We Would be Happy to Run a Tab and Add it to Your Bill Based on What is Consumed

## WINE POURED WITH DINNER & CHAMPAGNE TOASTS

Pricing Will Vary Based Upon Each Wine or Champagne Chosen

\$7 Per Person

Please Add 7% Sales Tax and 20% Gratuity

\$7 Per Person

Please Add 7% Sales Tax and 20% Gratuity

\$6 Per Person

Please Add 7% Sales Tax and 20% Gratuity



# Olde Bryan Inn

ORIGINALLY ESTABLISHED 1773



COLONIAL CHARM • REVOLUTIONARY CUISINE

123 Maple Avenue, Saratoga Springs, NY 12866  
(518) 587-2990  
[www.oldebryaninn.com](http://www.oldebryaninn.com)

## Have You Considered The Olde Bryan Inn?

Located right in downtown Saratoga Springs, The Olde Bryan Inn is the perfect location for your next event! The outside patio is available for private parties from May 15th to October 1st. The food and beverage minimum required will vary based upon the specific date and time of your event. Ask one of Longfellow's Special Event Sales managers for details and available menus.

### Let us help with your:

Bridal Showers, Rehearsal Dinners, Baby Showers, Family Reunions & Class Reunions,  
Graduation & Engagement Parties, Cocktail Reception, Corporate Functions,  
Private Luncheons & Dinners for Birthdays, Retirement, & Anniversaries



### Are you a member of our Passport to Savings program?

Whether you are a "frequent diner", or just an occasional guest, for every dollar you spend at Longfellows Restaurant or The Olde Bryan Inn, you get one point. Every 250 points is worth \$25 towards dinner, lunch, or overnight accommodations at Longfellows Hotel. And your points never expire!

### Did you know that you get points for banquet functions, too?

You must be signed up before your private event is booked in order to be eligible to receive points. Your Sales Manager can give you an application. For every dollar spent on food and beverage, you get a half a point, and every 250 accumulated points is equal to \$25 off your next purchase in our restaurant, at Longfellows Hotel, or our sister restaurant, The Olde Bryan Inn.

### Ask for a sign-up form today, and start saving those points!

Whenever you dine with us, just let your server know that you want your points, and they will take it from there. If you'd like, we will also add your e-mail address to our mailing list, so you can receive our monthly newsletter, and first notice of upcoming events, seasonal specials, and wine-pairing dinners.

