

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



Brenda Moreno
Brenda@longfellows.com

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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 is \$3,000 for Friday or Saturday, and \$1,500 for Sunday–Thursday, before tax & gratuity, and also not including 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

Saratoga Automobile Museum
(518) 587-1935
www.saratogaautomuseum.org

The Barns of Nipmoose
(518) 944-4414
www.nipmoosebarns.org

National Museum of Dance
(518) 584-2225
www.dancemuseum.org

Saratoga Springs City Center
(518) 584-0027
www.saratogacitycenter.org

The Hyatt Place
(518) 885-1109
www.saratogamalta.place.hyatt.com

Liberty Ridge Farm
(518) 664-1515
www.libertyridgefarmny.com

Pat's Barn
(518) 283-7102
www.rpitechpark.com

Pruyn House
(518) 783-1435
www.pruynhouse.org

National Museum of Racing
(518) 584-0400
www.racingmuseum.org

Anne's Washington Inn
(518) 584-9807
www.saratogawashingtoninn.com

Leona Grace Ballroom
(518) 274-3014
www.leonagraceballroom.com

The Appel Inn
(518) 861-6557
www.appelinn.com

Gardenworks Farmstead
(518) 854-3250
www.gardenworksfarm.com

Burlap & Beams
(518) 366-3394
www.burlapandbeams.com

Sixty State Place
(518) 432-3600
www.sixtystateplace.com

989 North
(518) 792-6092
www.adirondackweddingcenter.com



Rentals

Total Events
(518) 383-8602
www.totaleventsmanagement.com

Fine Affairs
(518) 587-4648
www.fineaffairs.com

Rain or Shine
(518) 587-8755
www.tentrent.com

Clifton Park Rental
(518) 877-7449
www.cliftonparkrental.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 HIGH ROCK

DINNER BUFFET



DISPLAYED HORS D'OEUVRES

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

PLEASE SELECT ONE SALAD

Fresh Garden Salad with Your Choice of Dressing

-OR-

Classic Caesar Salad with Garlic Croutons

Upgrade to Salad Station for \$4.50 Per Person

A Lavish Display of Fresh Greens, Vegetables, and Toppings
For Your Guests to Select Their Favorites

PLEASE SELECT FOUR ENTRÉES

Almond and Cornflake Encrusted Salmon with a Frangelico Cream Sauce

Crabmeat Stuffed Sole Filet Topped with a Spinach Cream Sauce

Slow Roasted Top Round of Beef Ladled with Rosemary Au Jus

Ginger & Honey Brined Pork Loin with Pomegranate Molasses Red Onions

Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce

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

Fusilli Pasta with Gorgonzola, Mushrooms and Chicken

Broiled Haddock atop a Lentil Salad with Walnuts, Scallions, Sautéed Spinach, Asparagus, and Tomatoes

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

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

BEVERAGES

Regular & Decaf Coffee

Tea

Assorted Sodas

Dressings

House White Balsamic

Vinaigrette

Light Champagne Vinaigrette

Classic Bleu Cheese

Honey Ginger

ACCOMPANIMENTS

Fresh Rolls with Butter

Chef's Choice of

Potato or Rice

Chef's Seasonal Vegetable

Additional Enhancements

are Available

Please See Supplementary

Menus

\$42 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count is Due
14 Days Prior to the Event

LONGFELLOWS
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THE RED SPRING PLATED DINNER



DISPLAYED HORS D'OEUVRES

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

PLEASE SELECT ONE SOUP

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

PLEASE SELECT ONE SALAD

Mixed Greens with Dried Cranberries and Gorgonzola Crumbles with a Balsamic Vinaigrette Dressing
-OR-
Classic Caesar Salad with Garlic Croutons

PLEASE SELECT TWO ENTRÉES

Cajun Rib Eye Steak with Pepper Jack Stuffed Bacon Wrapped Shrimp
Gorgonzola Encrusted NY Strip Steak with a Roasted Garlic Demi Glace
Honey & Ginger Brined Pork Chop with Pomegranate Molasses Red Onions
Lemon Chicken Français- Egg Batter Dipped and Pan Seared with a Light Lemon Garlic Wine Sauce
Herb Roasted Airline Chicken Over Parmesan Polenta
Crabmeat Stuffed Haddock Filet Topped with a Spinach Cream Sauce
Kentucky Bourbon Atlantic Salmon with a Pineapple, Soy Sauce, & Bourbon Glaze
Oven Roasted Salmon Provencal with Tomato Basil Sauce
Vegetable Lasagna with Roasted Zucchini, Yellow Squash, Spinach, and Ricotta Cheese, Topped with Shredded Mozzarella

PLEASE SELECT ONE DESSERT

Chocolate Bundt Cake with Raspberry Sauce and Whipped Cream
Reese's Pieces Peanut Butter Mousse with Whipped Cream Topping
Mixed Berry Bread Pudding

BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

ACCOMPANIMENTS

Fresh Rolls with Butter
Chef's Choice of
Potato or Rice
Chef's Seasonal Vegetable

Additional
Enhancements Available
Please See Supplementary
Menus

\$48 Per Person

**Please Add 7% Sales Tax &
20% Gratuity**

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



THE EXCELSIOR

PLATED DINNER



DISPLAYED HORS D'OEUVRES

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

PLEASE SELECT ONE SALAD

Fresh Garden Salad with Your Choice of Dressing
-OR-
Classic Caesar Salad with Garlic Croutons

PLEASE SELECT TWO ENTRÉES

Slow Roasted Prime Rib of Beef Ladled with Rosemary Au Jus
Grilled Pork Chop with Spinach, Feta and Peppers with Pesto Cream
Chicken Casino Topped with Bacon, Bell Peppers and Bread Crumbs with a Light Alfredo Sauce
Lemon Chicken Français Egg Batter Dipped and Pan Seared with a Light Lemon Garlic Wine Sauce
Kentucky Bourbon Atlantic Salmon with a Pineapple, Soy Sauce, & Bourbon Glaze
Crabmeat Stuffed Haddock Filet Topped with a Spinach Cream Sauce
Grilled Swordfish with a Mandarin Orange and Basil Compound Butter
Homemade Roasted Vegetable Ragout with Parmesan Polenta

PLEASE SELECT ONE DESSERT

Chocolate Bundt Cake with Raspberry Sauce and Whipped Cream
Reese's Pieces Peanut Butter Mousse with Whipped Cream Topping
Mixed Berry Bread Pudding

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~
PLEASE SEE SUPPLEMENTARY MENUS

BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

Dressings

House White Balsamic
Vinaigrette
Light Champagne Vinaigrette
Classic Bleu Cheese
Honey Ginger

ACCOMPANIMENTS

Fresh Rolls with Butter
Chef's Choice of
Potato or Rice
Chef's Seasonal Vegetable

\$40 Per Person

Please Add 7% Sales Tax &
20% Gratuity

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

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THE HATHORN

PLATED DINNER



DISPLAYED HORS D'OEUVRES

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

HAND PASSED HORS D'OEUVRES

Your Choice of Four
See Separate Page for Options

PLEASE SELECT ONE SALAD

Fresh Garden Salad with Your Choice of Dressing
Classic Caesar Salad with Garlic Croutons
Wedge Salad with Hearts of Romaine, Tomatoes, Brown Sugar Bacon Crumbles, and Creamy Bleu Cheese Dressing

PLEASE SELECT TWO ENTRÉES

Gorgonzola Encrusted NY Strip Steak with a Roasted Garlic Demi Glace
Grilled Salmon with Mandarin Orange Basil Compound Butter
Grilled Swordfish with Pesto Aioli and Heirloom Cherry Tomatoes
Roasted Airline Chicken Breast with Red Bliss Potato Cake
Sliced Tenderloin of Beef Served with a Roasted Garlic Demi Glace
Roasted Pork Loin Over Sweet Potato Hash with Apple Chutney
Vegetable Napoleon with Breaded Eggplant, a Three Cheese Ricotta Blend, Fresh Tomatoes & Smoked Mozzarella, Finished with an Aged Balsamic Glaze

PLEASE SELECT ONE DESSERT

Classic Italian Tiramisu
Triple Layer Black Forest Cake
Turtle Cheesecake with Caramel, Chocolate, and Chopped Nuts

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~
PLEASE SEE SUPPLEMENTARY MENUS

LONGFELLOWS
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BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

Dressings

House White Balsamic
Vinaigrette
Light Champagne Vinaigrette
Classic Bleu Cheese
Honey Ginger

ACCOMPANIMENTS

Fresh Rolls with Butter
Your Choice of One
Vegetable
Lemon Butter Asparagus
Roasted Brussels Sprouts
Tossed with Crispy Bacon
Honey Glazed Carrots
Your Choice of
Potato or Rice
Honey & Brown Sugar
Mashed Sweet Potatoes
Yukon Gold Garlic
Mashed Potatoes
Roasted Balsamic Potatoes
Wild Rice Pilaf

\$55 Per Person

Please Add 7% Sales Tax &
20% Gratuity

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



THE PHILLIP SCHUYLER COCKTAIL STYLE MENU



PLEASE SELECT 6 HAND PASSED HORS D'OEUVRES

TO BE SERVED DURING FIRST HOUR OF EVENT

See Separate Menu for Options

DISPLAYED HORS D'OEUVRES

TO BE SERVED DURING FIRST HOUR OF EVENT

Classic Italian Bruschetta with Garlic Crostinis

Lobster Marscapone Tarts

French Onion Cream Cheese Dip with Longfellows' Saratoga Chips

THE FRONT LINE

TO BE SERVED DURING SECOND HOUR OF EVENT

Shrimp Sautéed in Fresh Orange Zest and Tequila

Chicken Osso Bucco with General Tso Glaze

Pork Meatballs with Chilean Pineapple Jus

THE FINER FARE

TO BE SERVED DURING SECOND HOUR OF EVENT

Thinly Sliced Bronze Rubbed Slices of Filet Mignon with Capers & Olive Oil

Marinated Balsamic Button Mushrooms

Sliced Caprese Salad

THE FINISHING TOUCH

TO BE SERVED DURING THIRD HOUR OF EVENT

Chocolate Chip Cannolis

Assorted Mini Cheesecakes

Seasonal Fresh Fruit with Honey Walnut Yogurt

BEVERAGES

Regular & Decaf

Coffee & Tea

Assorted Sodas

Additional
Enhancements Available
Please See Supplementary
Menus

3 Hour Event

\$35 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count is Due
14 Days Prior to the Event

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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

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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

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**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

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\$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



STATION ENHANCEMENTS



PLEASE SELECT ONE CHEF-ATTENDED CARVING STATION

\$125 CHEF FEE WILL APPLY

Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce

Sweet Fresh Baked Ham Served with Fruit Chutney

Rosemary Rubbed Pork Loin Stuffed with Roasted Garlic,
Dried Apricots and Cranberries with a Port Sauce

Steamship Round (Available For Parties of 150 People or More)

Pepper Encrusted Filet Mignon Tenderloin with Mushroom Demi-Glace

Herb Encrusted Prime Rib Roast
with Horseradish Sour Cream Sauce and Gorgonzola Fondue

\$8 Per Person

When Served with a Dinner
or Hors D'oeuvres Package

**Please Add 7% Sales Tax &
20% Gratuity**

\$12 Per Person

When Served with a Dinner
or Hors D'oeuvres Package

**Please Add 7% Sales Tax &
20% Gratuity**

ORIENTAL WOK STATION

Tossed Asian Chicken with Sesame and Sweet Chili Sauce, Shrimp and Chinese
Vegetables with a Hot General Tso Sauce, Mongolian Beef with a Sweet Soy Glaze,

Fried Pork Dumplings with Chives and Teriyaki, Fried Wonton Ribbons,

Asian Stir Fry Vegetables and Authentic Chinese Fried Rice

\$10 Per Person

When Served with a Dinner
or Hors D'oeuvres Package

**Please Add 7% Sales Tax &
20% Gratuity**

SUSHI & ASIAN TAPAS STATION

Chicken Teriyaki "Sushi", Pan Seared Sesame Encrusted Tuna with Wasabi Oil

Drizzle, Dynamite Shrimp, Tangy Pot Stickers with Chives & Teriyaki,

Spicy Shrimp Roll, Five Spice Ribs with Hoisin Glaze

\$10 Per Person

When Served with a Dinner
or Hors D'oeuvres Package

**Please Add 7% Sales Tax &
20% Gratuity**

PASTA STATION

Rigatoni Tossed with Fresh Vegetables and Our Homemade Marinara Sauce,

Classic Fettuccini Carbonara with Alfredo Sauce and Diced Bacon,

and Seafood Scampi Featuring Shrimp, Scallops, and Mussels

Served Over Linguini in a White Wine Lemon Butter Sauce

\$10 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

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CONFERENCE CENTER
CATERING TO YOUR EVERY NEED



STATION ENHANCEMENTS CONTINUED



SOUTH OF THE BORDER STATION

Shrimp Sautéed in Fresh Orange Zest and Tequila
Meatballs in a Spicy Tomatillo Sauce
Chicken in Lime Broth with Pickled Red Onions
Cilantro Pinto Beans
Shrimp Tacos with Spicy Coleslaw, Black Beans, and Rice in a Flour Tortilla

\$13 Per Person

When Served with a Dinner
or Hors D'oeuvres Package

Please Add 7% Sales Tax &
20% Gratuity

MASHED/BAKED POTATO BAR

Yukon Gold Mashed Potatoes - OR - Idaho Baked Potatoes
Let Your Guests Add Their Favorite Toppings:
Roasted Corn, Caramelized Onions, Sour Cream, Sliced Scallions,
Shredded Cheddar Cheese, Sautéed Mushrooms, Bacon Crumbles,
Texas Chili, and Roasted Chicken

\$7 Per Person

When Served with a Dinner
or Hors D'oeuvres Package

Please Add 7% Sales Tax &
20% Gratuity

MAC & CHEESE STATION

Chef's Four Cheese Macaroni and Cheese with a Cracker Crust
Let Your Guests Add Their Favorite Toppings:
Bacon Crumbles, Broccoli, Roasted Chicken, Sweet Peas, Romano Cheese,
Crispy Fried Onions, Steamed Asparagus, and Olives

\$7 Per Person

When Served with a Dinner
or Hors D'oeuvres Package

Please Add 7% Sales Tax &
20% Gratuity

LATE NIGHT SNACK STATION

Mini Hamburger Sliders
Mini Hot Dogs
Buffalo Chicken Dip with Parmesan Pita Chips
Beer Battered Onion Rings
Sweet Potato Fries with Raspberry Melba Dipping Sauce

\$9 Per Person

When Served with a Dinner
or Hors D'oeuvres Package

Please Add 7% Sales Tax &
20% Gratuity

FRESH GARDEN STATION

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

\$7 Per Person

When Served with a Dinner
or Hors D'oeuvres 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

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.