

THE LONGBRANCH

HOTEL

Medding

Menu



Sit Down Dinners



Each dinner includes crisp tossed greens featuring our own house dressing, rice pilaf or baked potato with all the trimmings, hot vegetables and fresh homemade bread. Served with beverage choice of coffee, tea, or milk. For groups of 15 or more. All items are priced per person unless otherwise noted.

Small Top Sirloin (7 oz.) 21

Bacon Wrapped Filet Mignon (6 oz.) 28

New York Strip (12 oz.) 30

Ribeye (12 oz.) 25

Dusted Iowa Chop (12 oz.) 20

BBQ Pork Ribs 20

Fettuccini Alfredo 16

Roasted Chicken Breast 19

Honey Mustard Chicken Breast 19

Chicken Cordon Bleu 20

Chicken Oscar 22

Broiled Salmon Filet 21

Jumbo Gulf Shrimp 22

Enjoy our famous deluxe salad bar in the privacy of your room, only 3.00 extra. Add Caesar Salad 3.00 extra

Children's Menu

Chicken Strips, French Fries and Jell-O Salad 10.00



Add Shrimp Cocktail - 6 Add Caesar Salad- 4 All items are priced per person unless otherwise noted.

Pre-Select Two choices from the menu below.

Entrees are served with Fresh Crisp Green Salad with our House Dressing, Fresh Baked Bread, Variety of Cheesecakes and a Beverage choice of Ice Tea, Milk or Coffee.

Beef Sirloin Dijon 24

Seven-ounce Top Sirloin Broiled Medium topped with Dijon Mustard Sauce, served with Garlic and Rosemary Baby Red Potatoes, and Whole Baby Green Beans with Red Bell Peppers.

Salmon Oscar 24

Eight-ounce Broiled Salmon Filet lightly seasoned, topped with King Crab Meat, Asparagus, and Hollandaise sauce, served on a bed of Rice Pilaf and Key West Vegetables.

Pork Loin Florentine A la Swiss 24

Lightly Seasoned Pork Loin stuffed with fresh Spinach and Swiss cheese, baked until tender, sliced and topped with a heavy cream demi glaze, served with Garlic and Rosemary Baby Red Potatoes, and Whole Baby Green Beans with Red Bell Peppers.

Garlic Citrus Chicken Breast 23

Seasoned Eight-ounce Chicken Breast baked with Orange, Garlic and Lemons, topped with a Tangy Orange Sauce, served with Rice Pilaf and Key West Blend Vegetables.

Portabella Stuffed Ravioli 22

Portabella stuffed shells blanched and tossed in a light Chipotle Alfredo Sauce, served with garlic bread and Key West Vegetables.



Dinner Buffet

All dinner buffets include fresh homemade bread, full salad bar, and your buffet selections of meat, potato, vegetable, and coffee, tea, or milk. For groups of 35 or more. All items are priced per person unless otherwise noted.

Selection Price

One Meat 20.99 · Two Meats 22.99 · Three Meats 23.99 Second Vegetable add 1.49 · Second Rice/Potato add 1.49

Deluxe Salad Bar

Crisp greens with assorted dressings, bacon bits, sunflower seeds, homemade croutons, shredded cheese, assorted relishes, fresh homemade salads of the Chef's choice, and assorted crackers.

Meats

Carved Roast Beef · Southern Baked Chicken · Lemon Pepper Chicken · Stuffed Pork Loin · Meat Lasagna · Carved Roast Bone-in-Ham · Carved Roast Pork Loin · Roast Turkey · Italian Roast Beef · Alaskan Cod w/ Dill Sauce. Parties of 50 or more for carved Baron of Roast Beef.

Rice/Potatoes

Rice Pilaf • Parsley Potatoes • Whipped with Gravy • Au Gratin • Roasted Red Potatoes • Cheesy Garlic Mashed

Hash brown Casserole add 1.79

Millionaire Potatoes add 1.99

Vegetables

Buttered Corn · Sugar Snap Peas · Green Beans Almandine · Glazed Baby Carrots · Midwest Blend · Peas with Mushrooms.

Scalloped Corn add I.49

Green Bean Casserole add I.49

Key West Medley add I.49





All items are priced per person unless otherwise noted.

Italian Party 19

(Minimum of 40) Deluxe Salad Bar with fresh Garlic Bread · Choice of three Entrees: Chicken Primavera · Pasta Primavera · Spaghetti with Meat Sauce · Meat Lasagna · Vegetarian Lasagna

BBQ Buffet 19

(Minimum of 40) Choose two of the following Meats: Pulled BBQ Pork · Shredded BBQ Beef · BBQ Chicken. Includes Slider Junior Buns, Potato Salad, Cole Slaw, Baked Beans, Cornbread and Homemade Potato Chips.

Substitute BBQ Ribs for 2.00

Cocktail Hors D'oeuvres Party 29

(Minimum of 40) All you can eat Hors D'oeuvres stations (two hours)
*Includes carved beef sandwiches, hot wings, meatballs, cheese & crackers,
relish display, fresh fruit display, potato chips & dip, shrimp cocktail, Mexican dip &
tortilla chips and mini egg rolls.

Pizza Party

Fresh from the oven two topping 12" handmade 14 per pizza

Gluten free two topping II" handmade 16 per pizza

Deluxe Pizza 16 per pizza

Topping choices includes Italian Sausage, Canadian Bacon, Hamburger, Pepperoni, Green Peppers, Onions, Black Olives, Pineapple, Sauerkraut

Supreme Sandwich Buffet 17

(Minimum of 30) Assortment of sliced turkey, roast beef, ham, cheeses and breads, baked beans or coleslaw, pasta or potato salad, homemade potato chips, deluxe relish display. Beverage of your choice: Ice Tea, Milk or Coffee



Hors D'oeuvres

Cold Hors D'oeuvres

All you can eat Hors D'oeuvres Stations (two hours)

Choose: Six hors d'oeuvres 19.99 | Seven hors d'oeuvres 20.99 | Eight hors d'oeuvres 21.99

**Counts for two hors d'oeurves choices

Artichoke & Spinach Dip served in a brown bread bowl (served hot or cold) 75.99

Chip and Dip Display 65.99 /serves 50

Mexican Dip with Nacho Chips 75.99 /serves 50

Petite Cucumber Sandwiches 79.99 /100 pieces

Assorted Relish Display with Ranch Dip 89.99 /serves 50

Cheese and Cracker Display 119.99 /serves 50

Cheese and Meat Display with Junior Buns 149.99 /serves 50

Finger Sandwiches (Tuna, Chicken, Egg, or Ham Salad) 11.99 /dozen

Assorted Fruit Display w/Strawberry and Cream Cheese Dip 119.99 /serves 50

Petite Fours 99.99/50 pieces

Mini Cheesecakes 79.99 /serves 50

Fancy Mixed Nuts 19.99 / pound

Hot Hors D'oeuvres (50 pieces per tray)

Pepper Jack Sautéed Mushroom Caps 79.99

Smoked Chicken Quesadillas 139.99

Assorted Petite Quiche 129.99

Crab Rangoon w/Sweet n' Sour Sauce 99.99

Breaded Mushrooms w/Hot Cheese Sauce 79.99

Chicken Wings (Cajun, BBQ, or Hot Sauce) 79.99

Smoked Wings (BBQ, Teriyaki, or Hot sauce served on side) 89.99

Little Smokies (Plain, Cheese, or BBQ) 69.99

Homemade Onion Rings (served with Ranch sauce) 79.99

**Bacon Wrapped Scallops 149.99

Italian, BBQ or Sweet n' Sour Meatballs 79.99

Chicken Drummettes with Sweet n' Sour Sauce 89.99

Chicken Tenders (10 lb. Portion) 9.99

Egg Rolls (Shrimp, Pork w/Sweet n' Sour Sauce) 79.99

Crab Stuffed Mushrooms Caps 99.99

**Shrimp Cocktail (Shrimp on Ice w/Cocktail Sauce & Lemon) 149.99

**S'more Bar (minimum 50 people) 3.99 per person

Carved Hot Meats

Carved meat stations include condiments and junior buns

- **Roast Baron of Beef 699.99 serves 150 sandwiches
- **Juicy Iowa Ham 299.99 serves 50 sandwiches



House Brands

Vodka Gin Rum

Tequila Scotch Brandy Whiskey

Sloe Gin
Peach Schnapps
Peppermint Schnapps
Hot Damm Schnapps
Butterscotch Schnapps
Root Beer Schnapps

Pucker Apple Pucker Grape Pucker Cherry Pucker Watermelon

Cocktail's start at \$4.50

Call Brands

Bacardi Rum Seagram's Seven

Jose Cuervo Gold Tequila

Tanqueray Gin
Beefeater
Jim Beam
Seagram's V.O.
Jägermeister
Black Velvet
Canadian Club

Absolut Vodka & Flavors Myers Dark Rum

Myers Dark Rum Captain Morgan Rum Dr. McGillicuddy's Ketel One Vodka

Cocktail's start at \$5.00

Premium Brands

Chivas Regal Crown Royal Kahlúa

Baileys Original Irish Cream

Grand Marnier Hennessey Cognac

B&B

Amaretto di Saronno

Frangelico
Drambuie
Midori Liqueur
The Glenlivet \$8
Courvoisier
Cuervo 1800
Hpnotiq Liquor

Dewar's White Label \$6 Johnnie Walker Red \$6

Cocktail's start at \$5.50

Punch (Each bowl contains 2 gallons, approximately 50 cups)

Regular 21.99 / bowl

Champagne Punch 39.99 / bowl

Sodas 2.50 / glass

Beer

Kegs – Michelob, Budweiser, Bud Light, Miller Lite or MGD 299.00 per keg (16 gallons, about 248 10-oz glasses)

Bottled Domestic Beer 3.50 per bottle Bottled Imports Beer 4.50 per bottle

Wine and Sparkling Wine

The Longbrach recommends bottled wine for table service. Wine enhances the table presentation for your event. We offer an extensive wine & sparking wine list or we will be happy to special order requested wines. You may also provide your own (corking fee of \$20 per bottle applies).

