

LONGCROSS SHAREABLES

WARM GERMAN SALTED PRETZEL BITES

Vermont Cheese Fondue
Honey Grain Mustard- .75 per piece

CHICKEN TENDERS OR WINGS

Customize size and order per piece- 2
Nashville/ Honey Hot/ Buffalo / Plain

SHEET PAN PIZZA

unique thick focaccia & cheese crust
24 slices per pizza

SIMPLE CHEESE -40

San Marzano Tomato Sauce, Provolone
Mozzarella Blend

MARGHERITA -45

Cherry Tomatoes, San Marzano Tomato
Sauce, Fresh Mozzarella, Torn Basil, Parm

OLD SCHOOL PEPPERONI 50

Lots of Pepperoni, San Marzano Tomato
Sauce, Provolone Mozzarella Blend

BUFFALO CHICKEN -50

Spicy Fried Chicken Chunks, Blue Cheese,
Roasted Red Peppers, Black Pepper Garlic
Buffalo Sauce Spread, Mozzarella Cheese

BBQ CHICKEN -50

Smoked Chicken, Ranch Sauce, Jack Cheese,
Knob Creek Habanero BBQ Drizzle,
Chopped Cilantro

MEAT LOVERS -65

Hamburg, Smoked Bacon, Pepperoni, Spicy
Sausage, San Marzano Tomato Sauce,
Provolone Mozzarella Blend

APPETIZERS SERVING'S 15-20 ppl

BUFFALO CHICKEN DIP

Baked and Served with Grilled Naan- 45

SPINACH ARTICHOKE DIP

Baked and Served with Grilled Naan- 45

ROASTED GARLIC HUMMUS

Tomatoes, Cucumbers, Olives, Celery,
Carrots, Crumbled Barrel Aged Feta,
Grilled Flatbread- 30

ROASTED BRUSSEL SPROUTS (GF)

Slab Bacon, Hot Honey Stung - 64

MAC & CHEESE

Cork Screw Pasta, Creamy Four Cheese
Blend, Buttered Biscuit Topping- 40

SALADS

HOUSE SALAD- 3 pp

Mixed Greens, Cucumbers
Cherry Tomatoes, Red Onions
Balsamic Dressing

CAESAR SALAD -4 pp

Hearts of Romaine
Olive Oil Parmesan Croutons Creamy
Garlic Dressing, Grana Padano Cheese

SLIDERS

\$3 per slider (min. order 12 per selection)

All American Burger - American Cheese,
Lettuce, Tomato, Special Sauce

Pulled Pork - w/ Pepper Vinegar Sauce &
Cole Slaw

Corned Beef & Swiss -House Cured
Corned Beef, Swiss Cheese, Spicy Mustard

Chicken Salad- Cranberry Pecan Mayo

LongCross Crunch +\$1 Buttermilk Fried
Chicken Tenders, Smoked Applewood
Bacon, LTO, Marinated Red Peppers,
American Cheese, Alabama White Sauce

Short Rib Melt- +\$2 Slow Braised Short
Rib, Melted Swiss Cheese, Horseradish
Aioli, Frizzled Onions

Shrimp or Oyster Po' Boy- +\$3
Flash Fried, Lettuce, Tomatoes
Tabasco Remoulade

ELEVATED OFFERINGS

CRUDITÉ -4 pp

An Array of Crisp Vegetables with
Assorted Dipping Sauces

XL BAKED BRIE -50

Full wheel local brie, Fig Jam, Chutney
Silvered Smoked Almonds, Fresh herbs
Ciabatta Crostini, Honey

FROMAGE & FRUIT PLATTER -6 pp

Artisan Selection of Assorted Cheese,
Fresh Fruit, Fig Jam & Crusty Bread

MEDITERRANEAN MEZE -6 pp

Whipped Feta, Garlic Hummus
Marinated Artichokes, Imported Olives
Sun Dried Peppers, Grilled Flat Bread

CHARCUTERIE BOARD -7 pp

Assorted Cured Meats, Accoutrements'
Crusty Bread

LONGCROSS BUFFET MENU

PREFIXED PRICED PER PERSON \$30:
INCLUDES ONE SALAD, ONE ENTRÉE, ONE DESSERT PER PERSON
AND ALL NON-ALCOHOLIC DRINKS
MENU CHOICES MUST BE SUBMITTED ONE WEEK PRIOR TO EVENT DATE

SALAD

Choice of One:

CAESAR

Olive Oil Parmesan Croutons, Hearts of Romaine, Creamy Garlic Dressing, Grana Padano

HOUSE

Mixed Greens, Cucumbers, Cherry Tomatoes, red Onions, Balsamic Dressing

ENTRÉE:

Choice of One

STEAK TIPS

Grilled Marinated Tender Tips, Cherry Peppers, A-2 Sauce

SALMON

Pan Seared North Atlantic Salmon

ROASTED CHICKEN

served with fingerling potatoes & roasted seasonal vegetables

MAC & CHEESE

Cork Screw Pasta, Creamy Four Cheese Blend, Buttered Cornbread Topping

DESSERT:

Choice of One

CHOCOLATE CHIPS COOKIES OR BROWNIE'S

Served with Vanilla Bean Ice Cream

LONGCROSS BUFFET MENU

SALAD

Choice of One:

CAESAR

Olive Oil Parmesan Croutons, Hearts of Romaine, Creamy Garlic Dressing, Grana Padano

HOUSE

Mixed Greens, Cucumbers, Cherry Tomatoes, red Onions, Balsamic Dressing

ENTREES

Choice of Two:

ROASTED CHICKEN

MARINATED STEAK TIPS

CAST IRON MAC & CHEESE

PAN SEARED NORTH ATLANTIC SALMON

SIDES:

ROASTED SEASONAL VEGETABLES

FINGERLING POTATOES

DESSERT:

FRESHLY BAKED ASSORTMENT OF

COOKIES OR BROWNIES SERVED VANILLA BEAN ICE CREAM

PRICED PER PERSON \$25

INCLUDES ONE SALAD, TWO ENTRÉES, TWO SIDES, DESSERT AND ALL NON-ALCHOLIC DRINKS. BUFFET RREPLENISHED AS NEEDED.

ADDITONAL ENTREES MAY BE SELECTED FOR AN ADDITONAL \$4 PER PERSON
MENU CHOICES MUST BE SUBMITTED ONE WEEK PRIOR TO EVENT DATE

LONGCROSS BRUNCH BUFFET

FRESH FRUIT BOWL

ASSORTED MUFFINS & PASTRIES

CHEESY SCRAMBLED EGGS WITH SCALLIONS

**FRENCH TOAST STUFFED WITH
FRESH FRUIT & MASCARPONE CHEESE**

CRISPY HOME FRIES

SAUSAGE & BACON

ADD ON:

CORNED BEEF HASH \$3 pp

BELGIAN WAFFLES & PURE VERMONT MAPLE SYRUP 4 pp

YOGURT & GRANOLA \$1 pp

PRICED PER PERSON \$19

INCLUDES ABOVE SELECTIONS AND NON-ALCOHOLIC DRINKS.

BUFFET REPLENISHED AS NEEDED.

MENU CHOICES MUST BE SUBMITTED ONE WEEK PRIOR TO EVENT DATE

LONGCROSS BRUNCH BUFFET

FLORENTINE

Poached Eggs, Baby Spinach, Grilled Tomatoes, on Top of Grilled Sourdough Bread,
Hollandaise Sauce

CUBAN SCRAMBLE

Scrambled Eggs, Smoked Pork, Potatoes, Cheddar Cheese, Salsa Verde, Fried Plantains
Grilled Corn Tortillas

FRIED CHICKEN & WAFFLES

Buttermilk Fried Chicken Breast, Melted Cheddar Cheese, Smoked Bacon, Belgian Waffles,
Creamy Southern Sausage Gravy, Home Fries

CLASSIC DINER BREAKFAST

Three Eggs, North Country Smoked Bacon, Maple Sausage Links, Home Fries, Toast

MYSTIC OMLETTE

Baby spinach, Heirloom tomatoes, Swiss cheese, Home Fries, Fresh Fruit, Toast

STUFFED FRENCH TOAST

Brioche, Fresh Fruit & Mascarpone Filling, Pure Vermont Maple Syrup

PRICED PER PERSON \$22

**INCLUDES ONE BRUNCH SELECTION AND ALL NON ALCOHOLIC DRINKS
MENU CHOICES MUST BE SUBMITTED ONE WEEK PRIOR TO EVENT DATE**