

SAILS BAR PACKAGES

#1

Bar by Consumption all brands available

- guests regulate price ranges available for the event
- all beverages on one bill added to the final bill

#3

2 Hour Open Bar \$75/person

3 Hour Option \$85/person

- beer | all wine (*by the glass*) | premium spirits (*shots excluded*)

#2

2 Hour Open Bar \$55/person

3 Hour Option \$65/person

- beer | house wine | well spirits (*shots excluded*)

#4

2 Hour Open Bar \$45/person

3 Hour Option \$55/person

- bottled beer | house wine (*shots excluded*)

COCKTAIL PARTY

◆ Any 5 items | \$50/person | 2 hours

◆ Any 8 items | \$60/person | 2 hours

Butler Style or Stationary

**option to price by the dozen | min. 2 dozen items/package*

- **Ahi Tuna Tartare** wantons, wasabi-ginger aioli, micro greens
- **Tenderloin of Beef on Brioche** with horseradish cream
- **Bacon Jam & Brie Crostini**
- **Crispy Vegetable Spring Rolls** with soy ginger sauce
- **Crab Cakes** cherry pepper aioli
- **Gambas a la Plancha** grilled shrimp, garlic oil, pesto on toasted crostini
- **Grilled Fennel Sausage** crostini roasted peppers, marinated onions
- **Fried Chicken Bites** choice of • Thai Spiced Glaze • BBQ • Buffalo Sauce with blue cheese dipping sauce
- **Warm Vermont Goat Cheese Pomodoro** crostini, raw honey
- **Proscuitto Wrapped Asparagus** balsamic glaze, extra virgin olive oil
- **Mini Tostadas** chicken, salsa verde, chipotle aioli, queso blanco
- **Lobster Tostada** lobster salad, basil mashed avocado, tomato
- **Ahi Tuna Toast** rare tuna, pickled ginger, wakame, scallions, wasabi mascarpone
- **Thai Marinated Sirloin Skewers**
- **Chicken Skewers Satay**
- **Warm Pretzel Bites** with cheesy beer sauce
- **Caramelized Onion & Goat Cheese Puff Pastry**
- **Mushroom & Leek Puff Pastry**
- **Spinach & Feta Cheese Puff Pastry**
- **Mozzarella Balls** with bacon, fresh basil

DINNER PACKAGE #1

\$60/guest (min. 15 guests)

Appetizers (choose two)

- **Soup du Jour**
- **Sweet Potato Clam Chowder**
- **Boston & Little Gem Salad** tomatoes, onion, gorgonzola dressing
- **Traditional Caesar Salad** house-made croutons, parmesan cheese

Entrees (choose three)

- **Rigatoni Bolognese** (vegetarian option available) traditional sauce, fresh parsley, grated Reggiano
- **Grilled Fjord Salmon** parmesan risotto, vegetable ragout, lemon tarragon buerre blanc
- **Roasted Murray's ½ Chicken** (certified humane) mashed potatoes, Brussels sprouts, lemon rosemary garlic pan jus
- **Grilled Hanger Steak** mashed potatoes, asparagus, chimichurri sauce

Dessert (choose one) *all desserts include American coffee & tea

- **Chocolate Goopy Cake** vanilla ice cream, raspberry sauce
- **House-made New York-Style Cheesecake** whipped cream
- **Longford's Own-Made Ice Cream** vanilla & chocolate
- **Longford's Own-Made Sorbet**

DINNER PACKAGE #2

\$75/guest (min. 15 guests)

Appetizers (choose two)

- **Soup du Jour**
- **Roasted Butternut Squash Bisque**
- **Boston & Little Gem Salad** tomatoes, onion, gorgonzola dressing
- **Traditional Caesar Salad** house-made croutons, parmesan cheese
- **Ahi Tuna Tartar** avocado, extra virgin olive oil, grilled toast points
- **Lump Crab Cake** smashed fingerling rösti potatoes, roasted butternut squash, chipotle aioli

Entrees (choose three)

- **Roasted Fjord Salmon** parmesan risotto, vegetable ragout, lemon tarragon buerre blanc
- **Roasted Murray's ½ Chicken** (certified humane) mashed potatoes, Brussels sprouts, lemon rosemary garlic pan jus
- **Bronzini a la Plancha** orzo, wilted spinach, black olives, roasted tomato, crumbled feta, lemon extra virgin olive oil sauce
- **Wild Mushroom Vegetable Risotto** roasted garlic, grated Reggiano
- **12oz Grilled NY Strip Steak Frites** herb garlic butter sauce, truffle asiago frites
- **Pan Seared 8oz Filet Mignon Medallions** mashed potatoes, grilled asparagus, oysters mushroom pinot noir demi-glace

Dessert (choose two) *all desserts include American coffee & tea

- **Chocolate Goopy Cake** vanilla ice cream, raspberry sauce
- **Apple Strudel** served with vanilla ice cream
- **House-made New York Style Cheesecake** whipped cream
- **Longford's Own-Made Ice Cream** vanilla & chocolate
- **Longford's Own-Made Sorbet**

LUNCHEON

\$42/guest (min. 15 guests)

Appetizers *(choose two)*

- **Soup du Jour**
- **Roasted Butternut Squash Bisque**
- **Boston & Little Gem Salad** tomatoes, onion, gorgonzola dressing
- **Traditional Caesar Salad** house-made croutons, parmesan cheese

Entrees *(choose three)*

- **Grilled Steak Salad** baby arugula, marinated hanger steak, tomatoes, roasted fingerlings, blue cheese, pickled onions, blue cheese dressing
- **Rosemary Chicken Paillard Salad** baby arugula, red onion, tomatoes, grated ricotta salata with balsamic vinaigrette
- **The Margarita Flatbread** fresh mozzarella, tomato sauce, fresh basil
- **The Sails Burger** lettuce, tomato & onion on a toasted English muffin with hand-cut fries
- **Buttermilk Fried Chicken Sandwich** smoked bacon, Irish cheddar, shaved cabbage, chipotle ranch aioli on toasted ciabatta

Dessert *(choose one)* *all desserts include American coffee & tea

- **Chocolate Goopy Cake** vanilla ice cream, raspberry sauce
- **House-made New York-Style Cheesecake** whipped cream
- **Longford's Own-Made Ice Cream** vanilla & chocolate
- **Longford's Own-Made Sorbet**

SUNDAY BRUNCH

\$30/guest (min. 15 guests)

◆ \$48 for 2 hour Bottomless Cocktails & Entrees *(choose three)*

Cocktails: Mimosa • Bellini • Sails Bloody Mary

Appetizers *(choose two)*

- **Sweet Potato Clam Chowder**
- **Roasted Butternut Squash Bisque**
- **Boston & Little Gem Salad** tomatoes, onion & gorgonzola dressing
- **Traditional Caesar Salad** house-made croutons, parmesan cheese

Entrees *(choose three)*

- **Traditional Eggs Benedict** served on an English muffin with Canadian bacon, home fries, hollandaise sauce
- **Goat Cheese Omelet** spinach, roasted peppers, home fries, toast
- **Orange Zest Brioche French Toast** pure Vermont maple syrup, whipped butter
- **Buttermilk Blueberry Pancakes (2)** pure Vermont maple syrup, whipped butter
- **Sails Classic Burger** lettuce, tomato & onion, American cheese on a toasted English muffin with hand-cut fries
- **Buttermilk Fried Chicken Sandwich** smoked bacon, Irish cheddar, chipotle ranch aioli on toasted brioche

Dessert *(choose one)* *all desserts include American coffee & tea

- **Chocolate Goopy Cake** vanilla ice cream, raspberry sauce
- **House-made New York Style Cheesecake** whipped cream
- **Longford's Own Made Ice Cream** vanilla & chocolate
- **Longford's Own Made Sorbet**