

# The Long Room

## From the Land:

<b>Chili Beef Skewers</b> w/ ancho rubbed skirt steak	\$75
<b>Filet Mignon Crostini</b> w/ boursin cheese & port reduction shallots	\$95
<b>Philly Cheese Steak Spring Rolls</b> w/ Chipotle Aioli	\$85
<b>Mini Reuben's</b> w/ Swiss, Sauerkraut & Russian	\$75
<b>Shepherd's Pie Potato Skins</b>	\$75
<b>Prosciutto Wrapped Stuffed Dates</b> w/ Maytag Blue Cheese	\$75
<b>Pigs in Phyllo</b> w/ Deli Mustard	\$75
<b>Bacon Brussel Sprout Bites</b> w/Goat Cheese & Kale	\$75
<b>Potstickers- Chicken or Pork</b> w/ Ponzu Sauce	\$75
<b>Crispy Buffalo Chicken Skewers</b> w/ Blue Cheese Dip	\$75
<b>Grilled Tandoori Chicken Skewers</b> Yogurt, Dill & Mango Chutney	\$75
<b>Curried Chicken Bites</b> w/ Mango Chutney	\$75

## From the Sea:

<b>Crab Cakes</b> w/ lemon pepper aioli	\$85
<b>Crab Wontons</b> w/ Plum Sauce	\$85
<b>Lobster Salad on Cucumber Slices</b> w/ tarragon aioli	\$95
<b>Lobster Arancini</b> w/ Wasabi Mayo	\$95
<b>Shrimp Shumai</b> steamed w/ Ponzu Sauce	\$85
<b>Everything Crusted Tuna Lollipops</b> w/ Shitake Mushrooms & Citrus Soy	\$90
<b>Scottish Smoked Salmon</b> on black bread w/ tarragon Butter	\$85
<b>Bacon Wrapped Scallops</b> w/seame honey glaze	\$85
<b>Fish n' Chip Bites</b> w/ malt vinegar tartar	\$85
<b>Crispy Fish Stix – Sesame or Plain</b>	\$75

## Sliders:

<b>Cheese Burger</b> w/house sauce	\$75
<b>Italian Meatball</b> w/ marinara & mozzarella	\$75
<b>Short Rib Wild Mushroom</b> w/crispy onion	\$85
<b>BBQ Pulled Pork</b> w/ coleslaw	\$75
<b>Crispy Chicken</b> w/ ranch dressing	\$75
<b>Vegetarian</b> w/ corn salsa	\$65
<b>Lobster Club</b> w/maple bacon, lettuce, tomato	\$100

## Vegetarian:

<b>Panko Crusted Avocado Wedges</b> w/ lime aioli	\$65
<b>Roasted Yellow &amp; Red Beet Cakes</b> 7 Grain Crostini & Mango Aioli	\$65
<b>Pretzel Bites</b> w/porter cheddar	\$60
<b>Potstickers – Edamame or Kale</b> w/ponzu	\$55
<b>Crispy Buffalo Cauliflower Bites</b> w/blue cheese	\$55
<b>Curried Samosas</b> w/ mango chutney	\$65
<b>Bocconcini</b> w/ fresh peppers, marinated olives & fresh mozzarella	\$65
<b>Spinach &amp; Artichoke Puffs</b>	\$65
<b>Deviled Eggs</b> w/ Chives	\$55
<b>Potato Croquettes</b> w/ Cajun ketchup	\$55

## Stationary:

<b>Assorted Fruit &amp; Cheese Plate</b>	\$90
<b>Crudites w/ Ranch Dip</b>	\$80
<b>Edamame Hummus</b>	\$70
<b>Guacamole &amp; Chips</b>	\$35/70
<b>Chips &amp; Salsa</b>	\$20/40
<b>Shrimp Cocktail</b>	
50	\$150
100	\$300
<b>DESSERT SHOOTERS:</b>	
Apple Pie	\$55
NY Cheesecake	\$55
Chocolate Mousse Cake	\$55

20+ Pieces on Party Trays