



Longacre House

Banquet and Catering Selections

Longacre House
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Farmington Hills, MI 48336
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**Gourmet Express Catering
& Event Planning Group**
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Welcome to Longacre House

...and all that awaits you!

Thank you for your interest in Longacre House! We look forward to the opportunity to work with you as you plan your special day!

Longacre House, with its charming and comfortable rooms and beautiful English Gardens, is the perfect venue for gatherings of up to 130 guests. -Whether you are planning a social event or corporate meeting, bridal or baby shower, a casual family affair or a lavish wedding reception, we are prepared and eager to take care of the details.

Plan the perfect affair by choosing from our extensive list of menu selections or meet with our Chefs to create a custom menu. Gourmet Express Catering & Event Planning takes great pride in our flexibility, as we work with each client and their individual ideas. Call to speak with one of our event specialists and make your vision a reality!

We are delighted that you are considering Longacre House for your special event! Sit back and enjoy the moment!

Laurie and Danny Kort & Staff
Gourmet Express Catering & Event Planning Group
248-486-5566

BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

Freshly Brewed Regular & Decaf Coffee
Chilled Orange Juice
Fresh Seasonal Fruit
Assorted Breakfast Pastries & Muffins
Bagels with Fruit Preserves & Cream Cheese
\$10 per person

BREAKFAST BUFFETS

Breakfast Buffets include Chilled Orange Juice, Assorted Breakfast Muffins and Freshly Brewed Coffee & Decaf Service.

FARM FRESH BREAKFAST

Farm Fresh Scrambled Eggs
Sausage Links
Roasted Breakfast Potatoes
\$13 per person

THE COUNTRY BREAKFAST

French Toast With Maple Syrup
Cheesy Scrambled Eggs
Crispy Bacon or Sausage Links
Roasted Breakfast Potatoes
\$16 per person

LONGACRE BRUNCH BUFFET

Chilled Tomato & Orange Juice
Fresh Cut Fruit
Assorted Breakfast Muffins
Farm Fresh Scrambled Eggs
Crisp Bacon & Sausage Links
Roasted Breakfast Potatoes
Carved Turkey Breast
Penne Pasta Alfredo
Condiment Service
Freshly Brewed Coffee & Decaf Service
\$25 per person

Fresh Fruit Crepes & Raspberry Sauce
Add \$5 per person

Minimum 50 Guests Please

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

HEALTHY LUNCHEON PLATES

Healthy Luncheon Plates are served with Fresh Rolls & Whipped Butter
and Freshly Brewed Coffee & Decaf Service.

Chicken Salad with Fresh Fruit

Tender Chicken, Carrots, Celery and Onion
blended with Mayonnaise & Dry Mustard

Romaine Fruit and Nut Salad with Raspberry Vinaigrette

Crisp Romaine Lettuce, Mandarin Oranges, Grapes, Strawberries,
Raisins, Walnuts, Bermuda Onion & Croutons

Grilled Chicken Caesar Salad

Chopped Romaine Lettuce topped with Grilled Chicken Breast,
Crunchy Baked Croutons & Parmesan Cheese

Traverse City Salad

Grilled Chicken Breast, Red Onions, Tomatoes, Dried Cherries
and Sliced Almonds served on a bed of Fresh Mixed Greens

Served with Raspberry Vinaigrette

Chef's Salad with Choice of Dressing

Fresh Greens topped with Turkey, Ham, American and Swiss Cheese,
Cucumbers, Tomato & Croutons

Tuna Salad Croissant with Fresh Fruit Garnish

Albacore Tuna with Celery & Onion
Served on Fresh Croissant with Seasonal Fruit Garnish

\$16 per person
Minimum 50 Guests Please

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

LUNCHEON BUFFETS

All Luncheon Buffets include Rolls & Butter and Freshly Brewed Coffee & Decaf Service.

SALAD

Select One

Caesar Salad

Tossed Garden Salad
Choice of Dressing

Romaine Fruit & Nut Salad
served with Raspberry Vinaigrette

Add \$2 per person

ENTREES

Select One or Two

Baked Italian Herb Chicken Breast

Chicken Piccante with White Wine, Lemon,
Garlic, Capers & Artichoke Hearts

Sliced Spiral Ham
with Pommery Mustard Sauce

Sirloin Tips with Roasted Beef Gravy

Baked Lemon Sole with Watercress Sauce

Baked Lasagna
(Meatless Available)

Pasta Primavera
Served with Choice of Red or White Sauce
& Fresh Parmesan

POTATO AND RICE

Select One

Roasted Rosemary Redskins

Baby New Potatoes with Herb Butter

Garlic Mashed Potatoes

Potatoes Gruyere

Herb Rice Risotto

VEGETABLE

Select One

Blended Seasonal Vegetables

Buttered Corn

Green Beans Almondine

Roasted Asparagus with Herb Butter
(March-October)

Tarragon Baby Carrots

One Entree \$18 per person

Two Entrees \$22 per person

Minimum of 50 Guests Please

****ENTREE UPGRADES AVAILABLE
UPON REQUEST****

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

PLATED LUNCHEONS

All Plated Luncheon Entrees are served with Tossed Garden Salad or Caesar Salad, Herb Rice Risotto or Rosemary Roasted Redskins, Blended Seasonal Vegetables, Rolls & Butter and Freshly Brewed Coffee & Decaf Service.

ENTREE

Choice of One

Baked Italian Herb Chicken Breast with Parmesan

Baked Chicken Breast with Sun Dried Tomato Pesto

Chicken Piccante with White Wine, Lemon, Garlic & Artichoke Hearts

Tenderloin Tips Bordelaise

Baked Salmon Filet with Sauce Buerre Blanc

Portobello Stuffed Ravioli with Wild Mushroom Sauce

Vegetarian Lasagna with Garlic Cream Sauce

\$22 per person

Minimum of 50 Guests Please

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

HORS D'OEUVRES

The following menus are available for one hour of service and only in conjunction with a dinner menu.

Jumbo Shrimp and hot Hors D'oeuvres packages include 5 total pieces per guest. Additional charges apply for Hors D'oeuvres packages ordered for extended time periods.

Server Passed Canapes

Assorted Toast Points and Crackers, with Seasoned Spreads & Assorted Toppings
\$8 per person

Hors D'oeuvres Menus

HERITAGE PACKAGE

Individually Wrapped Spinach Pies
Bacon Wraps with Ginger BBQ Sauce
Miniature Eggrolls with Sweet & Sour
Romano Meatballs Madagascar

\$14 per person

JUMBO SHRIMP COCKTAIL

Chilled Jumbo Shrimp
Served with Fresh Lemon and
Spicy Cocktail Sauce

\$15 per person

LONGACRE PACKAGE

Beef Saté with Peanut Sauce
Miniature Chicken Strudel
Vegetable Stuffed Mushrooms
Spinach Artichoke Dip with Crackers

\$15 per person

SPICER PACKAGE

Caesar Marinated Chicken Skewers
Individually Wrapped Baked Brie
with Raspberry
Miniature Beef Wellington
Crab Stuffed Mushrooms w/Lobster Sauce

\$15 per person

Hors D'oeuvres Presentations

MIDDLE EASTERN DISPLAY

Tabouli, Hummus,
Roasted Marinated Vegetables,
Olives & Pita Bread

\$12 per person

ANTIPASTO DISPLAY

Prosciutto, Genoa Salami, Pepperoni,
Provolone, Marinated Mushrooms,
Black & Green Olives, Peppercinis,
Italian Bread & Seasoned Olive Oil

\$13 per person

CRUDITÉ DISPLAY

Artfully arranged Display of Seasonal
Fresh Fruits, Imported and Domestic
Cheese served with Crackers, Cold Marinated
Vegetables & Fresh Cut Vegetables.
Served with Garden Dip

\$13 per person

SEAFOOD DISPLAY

Cold Smoked Salmon with Carpaccio,
Cold Shrimp Cocktail
with Lemon & Spicy Horseradish Sauce,
Crab Dip with Garlic Toast Points

\$17 per person

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

MAIN COURSE HORS D'OEUVRES BUFFETS

The following menus are designed to be served as a Main Course Buffet and include Assorted Crackers, Garlic Toast Points and Freshly Brewed Coffee & Decaf Service.

COLONIAL PACKAGE

Three Tier Fresh Cut Vegetables with Garden Dip
Crab Dip with Garlic Toast Points
Miniature Chicken Caesar Skewers
Shrimp Stuffed Mushrooms with Lobster Sauce
Romano Meatballs with Peppercorn Sauce
\$29 per person

GEORGIAN PACKAGE

Three Tier Fresh Cut Fruit
Cold Mesquite Chicken with Pineapple Glaze
Miniature Beef Wellington
Mini Cheese Ravioli with Stilton Cheese Sauce
Bacon Wrapped Pineapple with Water Chestnuts with Ginger Barbecue Sauce
\$31 per person

VICTORIAN PACKAGE

Cold Vinaigrette Marinated Vegetables with Bleu Cheese
Cold Smoked Salmon with Carpaccio
Crab Dip with Crackers
Vegetable Stuffed Mushrooms with Watercress
Miniature Chicken Brochettes
Miniature Tenderloin Brochettes with Madagascar Sauce
Spinach Artichoke Dip with Garlic Toast Points
\$34 per person

QUEEN ANNE PACKAGE

Crudite Display of Fresh Cut Fruits, Vegetables, Imported & Domestic Cheese
Served with Assorted Dipping Sauces & Crackers
Jumbo Shrimp Cocktail
Sautéed Tenderloin Tips
Individually Wrapped Baked Brie with Raspberry
Miniature Chicken Wellington
Crab Stuffed Mushrooms with Lobster Sauce
\$38 per person

Minimum of 50 Guests Please

Packages Above Available as Strolling Buffet
Add \$3.00 per person

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

STROLLING DINNER

SALAD STATION

Fresh Cut Seasonal Fruit & Cheese

Baby Spinach and Romaine with Red Onion,
Cheese, Mandarin Oranges,
Bacon and Cucumber.

Served with Balsamic Vinaigrette Dressing

Tri-color Rotini Pasta Salad
with Fresh Vegetables

Marinated Mushrooms with Feta

Served with Assorted Crackers

PASTA STATION

Bowtie Pasta with Sundried Tomato Pesto

Stuffed Portobello Ravioli with Wild
Mushroom Cream Sauce

Penne Pasta Marinara with Chicken,
Peppers, Onions
and Shaved Parmesan

CARVERY STATION

Herb Encrusted Roast Beef Tenderloin

Honey Roasted Turkey Breast

Cranberry Relish

Madagascar Sauce

Michigan Cherry Sauce

Spicy Horseradish Sauce

Roasted Beef & Turkey Gravy

Chef's Potato

Served with Fresh Rolls & Whipped Butter

SWEETS

Chef's Selection
of Assorted Petite Dessert Pastries

Coffee & Decaf Service

\$65 per person

Optional
-\$125 Chef Attendant
at Carvery Station

Minimum of 50 Guests Please

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

DINNER BUFFETS

All Dinner Buffets include Rolls & Butter and Freshly Brewed Coffee & Decaf Service.

SALAD

Select One

Caesar Salad

Tossed Garden Salad
Choice of Dressing

Romaine Fruit & Nut Salad
served with Raspberry Vinaigrette

Add \$2 per person

ENTREES

Select Two

Baked Italian Herb Chicken

Chicken Cassellette with Cashews,
Mushrooms & Puff Pastry

Baked Chicken Breast with Artichokes &
Sundried Tomato Pesto

Chicken Piccante with White Wine, Lemon,
Garlic, Artichoke Hearts & Capers

Oven Roasted Turkey Breast
with Cranberries

Tenderloin Tips with Madagascar Sauce

Stuffed Lemon Sole with Watercress Sauce

Baked Tilapia with Lemon Garlic Butter

Baked Salmon with Lobster Sauce

Portobello Stuffed Ravioli
with Wild Mushroom Sauce

Shrimp & Wild Mushroom Fettucine with Red
Pepper, Fresh Parmesan & Romano Cheese

Vegetable Lasagna with Garlic Cream Sauce

ENTREE UPGRADES

Herb Encrusted Roast Beef Tenderloin
with Madagascar Sauce

Prime Rib
with Au Jus & Spicy Horseradish Cream

To include
Tenderloin or Prime Rib
as one of your two entrée choices,
please add \$5.00 per person

**Carving Station and Chef Attendant
for Any Entrée Above
\$125.00**

POTATO & RICE

Select One

Roasted Rosemary Redskins
Baby New Potatoes with Herb Butter
Garlic Mashed Potatoes
Potatoes Gruyere
Herb Rice Risotto

VEGETABLE

Select One

Blended Seasonal Vegetables
Buttered Corn
Green Beans Almondine
Roasted Asparagus with Herb Butter
(March-October)
Tarragon Baby Carrots

\$35 per person

Minimum of 50 Guests Please

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

PLATED DINNER ENTREES

All Plated Entrees include Fresh Tossed Garden Salad or Caesar Salad,
Choice of Potato & Vegetable, Rolls & Butter, Freshly Brewed Coffee & Decaf Service.

CHICKEN ENTREES

Caesar Marinated Chicken Breast

Grilled Caesar Marinated Chicken Breast
topped with Fresh Parmesan Cheese
& Scallions
\$35 per person

Chicken Piccante

Boneless Breast of Chicken with White Wine,
Lemon, Garlic, Artichoke Hearts & Capers
\$37 per person

Chicken Marsala

Tender Breast of Chicken
with Dry Marsala Wine & Fresh Mushrooms
\$37 per person

Chicken Wellington

Sauteed Chicken Breast, Cheese &
Mushrooms wrapped in Puff Pastry
Served with Garlic Thyme Reduction Sauce
\$38 per person

Chicken Cassellette

Fresh Cut Chicken Breast
served with Mushroom Cream Sauce,
Cashews & Puff Pastry
\$38 per person

Chicken Roulade

Boneless Breast of Chicken rolled with
Ricotta Cheese & Spinach
Served with Dill Sauce
\$39 per person

BEEF ENTREES

Tournedos of Beef

Fresh Petite Tournedos of Seasoned Beef
served with Bernaise Sauce
\$42 per person

Beef Wellington

Tender Filet of Beef with Mushroom Duxelle
& Bordelaise Sauce
\$44 per person

Herb Encrusted Roast Beef Tenderloin

Beef Tenderloin Roasted Whole & Carved
into Medallions of Beef
Served with Madagascar Sauce
\$44 per person

Prime Rib of Beef

Slow Roasted, Herb Encrusted Prime Rib
of Beef served with Au Jus,
Spicy Horseradish Cream
\$45 per person

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

PLATED DINNER ENTREES, continued

All Plated Entrees include Fresh Garden Salad or Caesar Salad, Rolls & Butter,
Freshly Brewed Coffee & Decaf Service.

Beef, Chicken and Seafood Entrees also include choice of Potato or Rice and Vegetable.

SEAFOOD ENTREES

Belgium Style Whitefish

Whitefish Filet, lightly Breaded & Baked
Served with Lemon Garlic Butter
& Sauteed Mushrooms
\$37 per person

Broiled Orange Roughy

Served with Mango Salsa
\$38 per person

Stuffed Lemon Sole

Shellfish or Florentine Stuffed
\$41 per person

Baked Salmon

Salmon Filet served with Watercress Sauce
\$42 per person

PASTA ENTREES

Fettuccine Primavera

Fettuccine tossed with Seasonal Vegetables
& Garlic Alfredo Cream Sauce
Topped with Freshly Ground Pepper
& Parmesan Cheese
\$34 per person

With Chicken Add \$3

Vegetarian Lasagna

Fresh Vegetables layered with Lasagna
Noodles, Parmesan Cream Sauce
and topped with Grated Cheese
\$36 per person

Portobello Stuffed Ravioli

Served with Wild Mushroom Sauce
\$38 per person

POTATO & RICE

Select One

Roasted Rosemary Redskins
Baby New Potatoes with Herb Butter
Garlic Mashed Potatoes
Potatoes Gruyere
Herb Rice Risotto

VEGETABLE

Select One

Blended Seasonal Vegetables
Buttered Corn
Green Beans Almondine
Roasted Asparagus with Herb Butter
(March-October)
Tarragon Baby Carrots

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

VEGETARIAN ALTERNATES

The following may be modified for Vegan diets.

Bowtie Pasta
with Artichoke Hearts, Sun Dried Tomatoes,
Parmesan and Basil Pesto

Fettuccine
tossed Fresh Vegetables,
Olive Oil, Garlic,
Parmesan and Fresh Herbs

GLUTEN FREE ALTERNATES

Several main menu items can be prepared gluten free.

Gluten Free Penne Pasta
with Chicken Breast
Tossed with Fresh Vegetables & Garlic Cream Sauce

Baked Italian Herb Chicken Breast
Served with Potatoes and Fresh Vegetables

COMBINATION PLATED DINNERS

All Combination Plates are served with Tossed Garden Salad or Caesar Salad,
Choice of Potato & Vegetable, Rolls & Butter and Freshly Brewed Coffee & Decaf Service.

SPICER DUET

Chicken Roulade with Spinach, Ricotta Cheese & Dill Sauce

Paired with Garlic Sauteed Jumbo Shrimp with Linguine

\$44 per person

LONGACRE DUET

Chicken Piccante

Paired with Herb Encrusted Roast Beef Tenderloin with Madagascar Sauce

or

Baked Norwegian Salmon with Lobster Sauce

\$47 per person

SURF AND TURF

Jumbo Lobster Tail with Drawn Butter

Paired with Slow Roasted Prime Rib of Beef with Au Jus

Market Price

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

LATE NIGHT SNACKS

Served tabled after 9 pm.

The following menus are available only in conjunction with a dinner menu.
Must be ordered in advance.

Warm Bread Sticks with Dipping Sauces

\$5 per person

Hot Pretzels with Spicy Mustards

\$5 per person

with Cheese add \$2 per person

Chili Dog Bar

with Diced Onion & Shredded Cheese

\$5 per person

Bacon and Cheddar Potato Skins

served with Sour Cream & Salsa

\$5 per person

Minimum of 50 Guests Please.

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

WEDDING SUITE SNACK SELECTIONS

Served to the Bridal and/or Groomsman Suite during early arrival.

Attendant Breakfast

Fresh Coffee

Fresh Cut Fruit

Breakfast Pastries

Small (serves 8-10) \$75

Large (serves 14-16) \$110

Afternoon Delight

Lemon Infused Water

Fresh Cut Fruit

Cheese & Meat Tray with Crackers

Small (serves 8-10) \$100

Large (serves 14-16) \$140

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

DESSERTS & SWEETS STATIONS

PLATED DESSERTS

Chocolate Mousse
with Fresh Strawberries

\$6 per person

Banana Wellington
with Caramel Rum Sauce

\$6 per person

ICE CREAM SUNDAE BAR

Hand-dipped
Vanilla, Chocolate
and Strawberry Ice Cream

Toppings include:

Hot Fudge, Hershey Chocolate Sauce,

Strawberry Sauce,

Sprinkles, Nuts, Mini M&M's,

Oreo Cookie Crumbs,

Bananas, Strawberries, Fresh Berries,

Whipped Cream

and Maraschino Cherries

\$8 per person

Minimum of 50 Guests Please

SWEETS TABLES

MARVELOUS MINIATURES

Chocolate Eclairs, Lemon Kisses, Peanut
Butter Kisses, Cheesecakes, Brownies, Mocha
Kisses, Cherry Tartlets, Caramel Drops and
Chocolate Dipped Strawberries

\$10 per person

FULL SWEETS DISPLAY

Assorted Cookies and Brownies,
Assorted Tortes, Cheesecakes, Cut Cakes,
Chocolate Dipped Strawberries

\$13 per person

With Fresh Fruit Add \$2 per person

BEVERAGE SERVICE

Beverage Stations listed below are intended to be served in conjunction with food.
Events that require Beverage Service only, will be priced individually.

COLD BEVERAGE SERVICE

Iced Tea, Lemonade & Soft Drinks

\$1 per person per hour of event

HAPPY ENDINGS COFFEE STATION

Freshly Brewed Coffee & Decaf Service

Served with Fresh Whipped Cream,

White Chocolate &

Milk Chocolate Shavings,

Cinnamon Sticks, Miniature M&M's,

Nutmeg & Maraschino Cherries

\$6 per person

BAR PACKAGES

House Bar

House Bar includes: Smirnoff Vodka, Royal Canadian Whiskey, Seagrams Gin, Ten High Bourbon, Lauders Scotch, Castillo Light Rum, Castillo Spiced Rum, Cabernet, Chardonnay, Moscato, Import & Domestic Bottled Beer & O'Douls Non Alcoholic Bottled Beer

\$11 per person for the first hour,
\$5 per person each additional hour

House Bar Event Package

\$26 per person for a five hour time frame

Salmon Creek Champagne Toast
\$3 per person

Premium Bar

Premium Bar includes: Absolut Vodka, Tanqueray Gin, Canadian Club Whiskey, Captain Morgan Spiced Rum, Bacardi Light Rum, Jack Daniels, Jim Beam Bourbon, Dewars White Label Scotch, Sauzu Tequila, Cabernet, Chardonnay, Moscato, Import & Domestic Bottled Beer & O'Douls Non Alcoholic Bottled Beer

\$12 per person for the first hour,
\$6 per person each additional hour

Premium Bar Event Package

\$29 per person for a five hour time frame

Salmon Creek Champagne Toast
\$3 per person

Ultra Premium Bar

Ultra Premium Bar includes: Grey Goose Vodka, Crown Royal Whiskey, Maker's Mark Bourbon, Captain Morgan Spiced Rum, Bacardi Light Rum, Bombay Gin, Chevas Regal Scotch, Jose Cuervo, Southern Comfort, Cabernet, Chardonnay, Moscato, Import & Domestic Bottled Beer & O'Douls Non Alcoholic Bottled Beer

\$16 per person for the first hour,
\$7 per person each additional hour

Ultra Premium Bar Event Package

\$31 per person for a five hour time frame

Salmon Creek Champagne Toast
\$3 per person

Beer/Wine Menu

Beer/Wine menu includes: Cabernet, Chardonnay, Moscato, Import & Domestic Bottled Beer & O'Douls Non Alcoholic Bottled Beer

\$12 per person for the first hour,
\$7 per person each additional hour

Beer/Wine Event Package

\$21 per person for a five hour time frame

Salmon Creek Champagne Toast
\$3 per person

Cordials Menu

includes

Grand Marnier, Baileys, Kahlua, Frangelico, Amaretto Di, Hennesey Cognac

Choice of Two \$4 per guest per hour

We do not serve shots for your safety. Longacre House and Gourmet Express reserves the right to monitor bar service in compliance with the Michigan Liquor Control Commissions regulations

Bartender fees are included in package price In accordance with the laws of the State of Michigan, Longacre House and Gourmet Express Catering is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into the Longacre house nor are they allowed to leave the premises. All prices subjected to change.

Cash Bar

(Available at House Level Only)

\$5 per Bottled Beer
\$5 per Glass of Wine
\$6 per Mixed Drink

****Bartender fee of \$150 will be added to any event ordering a cash bar or wine by the bottle****

****All Bar Packages include ice, mixers, condiments, soft drinks & glassware****

**** Bartender's Fee of \$150 is waived for groups ordering a bar package for over 50 adult guests****

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.

WINE BY THE BOTTLE

Must be ordered in conjunction with Cold Beverage Service.
Wine must be ordered in advance.
Bottle totals and labels must be confirmed with final guest count.

WHITE WINE

TIER ONE

Salmon Creek Chardonnay
(dry, mildly oaky)

Salmon Creek Pinot Grigio
(light, crisp)

Salmon Creek Sauvignon Blanc
(light, citrusy)

\$18 per bottle

TIER TWO

Hess Select Chardonnay
(dry, slightly oaky)

Ecco Domani Pinot Grigio
(crisp, full bodied)

Dancing Bull Sauvignon Blanc
(dry, citrusy, intense)

\$23 per bottle

TIER THREE

Joel Gott Chardonnay
(dry, full bodied, intense flavors)

Bottega Vennia Pinot Grigio
(crisp, full bodied)

Groth Sauvignon Blanc
(smooth, slightly citrusy)

\$40 per bottle

RED WINE

TIER ONE

Salmon Creek Cabernet
(dry, full bodied)

Salmon Creek Cabernet
(slightly dry, approachable)

\$18 per bottle

TIER TWO

L de Lyeth Cabernet
(dry, full bodied, smooth)

Rabbit Ridge Cabernet
(smooth, full bodied, approachable)

Rex Goliath Pinot Noir
(light, fruity)

\$23 per bottle

TIER THREE

X Winery Cabernet
(big, full bodied)

Franciscan Cabernet
(heavy, full bodied)

Duck Pond Pinot Noir
(light, crisp)

\$40 per bottle

**A Bartender Fee of \$150 will be added
to any event ordering Wine by the Bottle**

GENERAL INFORMATION & POLICIES

PRICING & PAYMENT

All pricing of food, beverages, upgraded and specialty items and coordinated services are subject to 6% Michigan sales tax (when applicable) and a 20% administrative fee.

The administrative fee is assessed to help cover the cost of preparation staff, coordination time, equipment, supplies, insurance and delivery expenses that are incurred on all events.

Any staff gratuity is left to your discretion and would in turn be paid to your Servers. Prices are subject to change without notice. A \$1000 catering deposit is required within 15 days of booking Longacre House for a wedding reception. For all other events, a \$500 deposit is due within 15 days of booking Longacre House.

A catered event will not be considered officially booked until the catering deposit is received.

Clients are contractually obligated to Gourmet Express Catering & Event Planning Group upon booking Longacre House for all catered services for groups of 25 or more.

Final payment is due seven days prior to the event.

For any event booked on a holiday or holiday weekend, menu and bar pricing will increase by 25%.

Longacre holidays are: Easter, Memorial Day, Labor Day and New Year's Eve.

Longacre will not accept events on Thanksgiving Day, Christmas Eve, Christmas Day and New Year's Day.

Payments can be made by cash, check, money order, Visa or Mastercard.

Checks and money orders should be made out to Gourmet Express Catering.

All tax exempt groups must submit their tax exempt number and certificate at least ten days prior to the event.

GRATUITIES

Our staff is dedicated to providing you and your guests the very best service.

They are trained to attend to the many details necessary to insure your event runs smoothly, allowing you to enjoy the festivities with your guests.

If you feel our staff has met or exceeded your expectations, a gratuity at your discretion is always appreciated.

MENU SELECTION

Final menu selections are required 15 days prior to the event. For any event booked less than 15 days before the event date, menu selections are requested at the time of booking.

FOOD SERVICE

One menu and entree must be selected for each guest. With notice, a reasonable attempt will be made to accommodate dietary, ethnic and cultural menu restrictions. Gourmet Express Catering must provide all food served, with the exception of special occasion/wedding cakes, which must be prepared by bakers/certified food handlers. Gourmet Express will provide complimentary cake cutting services for special occasion/wedding cakes only when cake is served at a station.

Due to health and insurance regulations, no prepared food may be taken off the premises.

No exceptions.

No outside food or beverage of any kind will be permitted into the facility without prior authorization from Gourmet Express Catering. Gourmet Express Catering will be prepared to serve 5% over the established guest count. When ordering from the Plated Luncheon or Plated Dinner menus, clients MUST provide a place card indicating the menu selection and table number for each guest.

GENERAL INFORMATION & POLICIES

(continued)

A master seating chart must also be provided to Gourmet Express indicating total number of entrees at each table within the room.

A minimum \$3 charge per person will be added when buffet menus are changed to strolling.

Gourmet Express Catering is pleased to provide the assistance of

Special Event Planners and Chefs to custom design a menu for your special event.

Additional charges may apply. A minimum guest count of 50 is required for all catered events unless otherwise noted. Payment for minimum guest count requirements will be assessed, regardless of an event's final guest count. Final guest counts and all final event details, including seating charts, are required ten days prior to the scheduled event date. This number is considered final and will not be subject to reduction. Increases in guest count will be honored whenever possible, but are not guaranteed.

If any changes or revisions are requested within ten days of the event, a \$50 administration fee will be charged. Final payment is due seven days prior to the event.

In the event that more guests attend than were confirmed in the final guest count, the client will be required to pay for the additional guests at the end of the event.

All pricing listed is based on a maximum of three hours of guest services for daytime events without bar service, and a maximum of five hours of guest services for evening events.

LIQUOR SERVICE

Alcoholic beverages can be served only in conjunction with food. Gourmet Express Catering's Bartenders will be employed with all special events serving alcohol. Bartender's fee of \$150 is waived for groups ordering a bar package for over 50 adult guests.

Shots of alcohol will not be served on the premises. Longacre House and Gourmet Express Catering cannot serve alcohol before Noon on Sunday.

In order to provide safety for your guests and to limit the liability for all parties, all persons consuming alcohol must be at least 21 years of age and be able to provide proper identification.

Our Bartenders will not serve alcohol to any person that is visibly intoxicated.

Gourmet Express Catering will deny alcoholic beverage service to any guest who willingly provides alcohol to a minor or intoxicated person.

All alcohol consumed must be provided and served by Gourmet Express Catering.

No exceptions. Gourmet Express Catering will provide complimentary corking services.

All bar package pricing listed is based on a maximum of five hours of guest services unless otherwise noted.

For events with extended time frames, additional charges will apply.

SPECIALTY LINENS & UPGRADES

Standard white or ivory table linens and napkins will be provided for all events.

All upgraded linens, chairs, chair covers, sashes and china must be provided and installed by Gourmet Express Catering.

Installation charges, a 6% damage waiver and delivery charge will apply.

Gourmet Express Catering is pleased to arrange floral services, entertainment and DJ services, wedding and theme cakes, and Officiant and specialty services.

Please discuss with your Event Coordinator.

All upgraded and specialty items must be confirmed at least 30 days before the event and will not be subject to cancellation.

GENERAL INFORMATION & POLICIES

(continued)

A decrease in equipment totals will not be accepted within 15 days of an event.

All deliveries regarding your event must be approved in advance and be completely setup at least one hour before the event begins.

Removal of said items must be completed 1/2 hour after event ends.

Clients will be charged a \$50 service fee if set up and tear down time frame is not adhered to.

WEATHER POLICIES

Longacre House and Gourmet Express Catering & Event Planning Group reserve the right to move a scheduled outdoor event indoors due to inclement weather.

Decisions regarding a weather dictated event will be made four hours prior to guest arrival and will be final.

WEDDING DAY COORDINATION SERVICES

Coordination for food selections, beverage service, rental upgrades, and deliveries and timeline are complimentary with your booking.

You may choose to have a Gourmet Express management member take care of additional items such as placement of your escort cards, seating chart, mantle decorations, guest book, table details, cake table, head table, favor placement, basic décor, corsage and boutonniere installation, and queuing of the wedding party for scheduled events, etc.

If you would like to secure our staff for on-site coordination the day of your event, a \$350 charge will apply.

FOOD SAMPLINGS

Longacre House and Gourmet Express Catering do offer two annual opportunities to sample the food. Taste of Longacre events are offered in the spring and fall.

If a private sampling is requested, it can be accommodated with sufficient notice and will be prepared for four.

Private samplings include three entrée choices, two sides and does not include sweets or salads.

Some menu items are not conducive to sampling for smaller guest counts. Private samplings must be scheduled and are subject to the availability of a Chef. A \$50 fee will be charged for all private samplings.

CANCELLATIONS

Events that are cancelled at least 30 days before an event will be refunded 50% of the deposit received.

The deposit is non-refundable if your event is cancelled within thirty days of the event date.

06/15

All food, beverage and coordinated services are subject to 6% sales tax and 20% administrative fee. All prices are subject to change without notice.