



## **Longacre House**

### Banquet and Catering Selections

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**Longacre House**  
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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 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

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## CONTINENTAL BREAKFAST

Freshly Brewed Regular & Decaf Coffee  
Chilled Orange Juice  
Fresh Seasonal Fruit  
Assorted Petite Breakfast Pastries & Muffins  
Bagels with Fruit Preserves & Cream Cheese  
\$9 per person

## BREAKFAST BUFFETS

Breakfast Buffets include Chilled Orange Juice, Assorted Petite Breakfast Pastries and Freshly Brewed Coffee & Decaf Service

### FARM FRESH BREAKFAST

Farm Fresh Scrambled Eggs  
Sausage Links  
Roasted Breakfast Potatoes  
\$12 per person

### THE COUNTRY BREAKFAST

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

### LONGACRE BRUNCH BUFFET

Chilled Tomato & Orange Juice  
Fresh Cut Fruit  
Assorted Petite Breakfast Pastries  
Assorted Breakfast Muffins  
Farm Fresh Scrambled Eggs  
Crisp Bacon & Sausage Links  
Roasted Breakfast Potatoes  
Florentine & Jardinaire Miniature Quiche  
Carved Turkey Breast  
with Sandwich Rolls  
Condiment Service  
Freshly Brewed Coffee & Decaf Service  
\$25 per person

Fresh Fruit Crepes & Raspberry Sauce  
Add \$4 per person

## LIGHT LUNCHEON PLATES

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Light Luncheon Plates are served with Rolls & Butter,  
Chef's Selection of Assorted Miniature Dessert Pastries  
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 Strips,  
Crunchy Baked Croutons & Parmesan Cheese

### **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

\$15 per person

# 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 \$1 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

Honey Roasted Turkey Breast

Sirloin Tips with Roasted Beef Gravy

Broiled Whitefish with Lemon Garlic Butter

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

Green Beans Almondine

Roasted Asparagus with Herb Butter  
(Seasonal)

Tarragon Baby Carrots

## DESSERT

Chef's Selection of Assorted Miniature  
Dessert Pastries

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One Entree \$18 per person

Two Entrees \$22 per person

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

## PLATED LUNCHEONS

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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, Chef's Selection of Assorted Miniature Dessert Pastries 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

Individually Wrapped Chicken Strudel with  
Dill Hollandaise

Tenderloin Tips Bordelaise

Baked Salmon Filet with Sauce Buerre Blanc

Portobello Stuffed Ravioli with Wild Mushroom Sauce

Vegetarian Lasagna with Garlic Cream Sauce

Individually Wrapped Spinach Pies

\$22 per person

## ENGLISH TEAS

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### COLONIAL TEA

Three Courses

Assorted Fine English Teas

Tea Scones served with Lemon Curd, Preserves and Whipped Butter

Cucumber Tea Sandwiches

Deviled Egg Tea Sandwiches

Fresh Strawberries topped with Whipped Cream

A Panache of Assorted Miniature Dessert Pastries

\$20 per person

### HIGH TEA

Three Courses

Assorted Fine English Teas

Tea Scones served with Lemon Curd, Preserves and Whipped Butter

Cucumber Tea Sandwiches

Almond Chicken Salad Tea Sandwiches

Seafood Tea Sandwiches

Fresh Berries topped with Whipped Cream

A Panache of Assorted Miniature Dessert Pastries

\$25 per person

## 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 or for parties without meal service.

### Hors D'oeuvres Menus

#### **JUMBO SHRIMP COCKTAIL ALA CARTE**

Chilled Jumbo Shrimp  
Served with Fresh Lemon and  
Spicy Cocktail Sauce

\$14 per person

#### **HERITAGE PACKAGE**

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

\$13 per person

#### **LONGACRE PACKAGE**

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

\$14 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

\$10 per person

#### **ANTIPASTO DISPLAY**

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

\$12 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

\$12 per person

#### **SEAFOOD DISPLAY**

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

\$15 per person

## MAIN COURSE HORS D'OEUVRES BUFFETS

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The following menus are designed to be served as a Main Course Buffet and include Assorted Crackers, Garlic Toast Points, Chef's Selection of Assorted Miniature Dessert Pastries and Freshly Brewed Coffee & Decaf Service

### **COLONIAL PACKAGE**

Three Tier Fresh Cut Vegetables with Garden Dip  
Crab Dip with Garlic Toast Points  
Miniature Chicken Skewers  
Shrimp Stuffed Mushrooms with Lobster Sauce  
Beef Sate with Peanut Sauce  
\$27 per person

### **GEORGIAN PACKAGE**

Three Tier Fresh Cut Fruit  
Cold Mesquite Chicken with Pineapple Glaze  
Miniature Beef Wellington  
Spinach Pies with Dill Buerre Blanc  
Bacon Wrapped Pineapple with Water Chestnuts with Ginger Barbecue Sauce  
\$28 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  
\$32 per person

### **QUEEN ANNE PACKAGE**

Crudite Display of Fresh Cut Fruits, Vegetables, Imported & Domestic Cheese  
Served with Assorted Dipping Sauces & Crackers  
Jumbo Shrimp Cocktail  
Blackened or Sauteed Tenderloin Tips  
Individually Wrapped Baked Brie with Raspberry  
Miniature Chicken Wellington  
Crab Stuffed Mushrooms with Lobster Sauce  
\$36 per person

Main Course Hors D'oeuvres Packages available as Strolling Buffet  
Add \$3.00 per person

## 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 \$1 per person

### ENTREES

Select Two

Baked Italian Herb Chicken

Chicken Casserlette 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

Roast Pork Loin with Lingonberry Sauce

Tenderloin Tips with Madagascar Sauce

Stuffed Lemon Sole with Watercress Sauce

Belgium Style Whitefish with Lemon Garlic  
Butter & Sauteed Mushrooms

Baked Salmon with Lobster Sauce

Portobello Stuffed Ravioli with Wild  
Mushroom Sauce

Ricotta Stuffed Shells with Fresh Parmesan

Fettuccini Di'Janiero with  
Peppers, Onions & Spicy Red Sauce

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

Penne Pasta Alfredo with Vegetables

### ENTREE UPGRADES

Add \$4 per person

Herb Encrusted Apple Smoked Beef  
Tenderloin with Madagascar Sauce

Prime Rib with Au Jus &  
Spicy Horseradish Cream

**CARVING STATION FOR  
ANY ENTREE ABOVE  
add \$2 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

Green Beans Almondine

Roasted Asparagus with Herb Butter  
(Seasonal)

Tarragon Baby Carrots

### DESSERTS

Chef's Selection of Assorted Miniature  
Pastries

\$33 per person

## 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  
and Chef's Selection of Assorted Miniature Dessert Pastries

### CHICKEN ENTREES

#### **Caesar Marinated Chicken Breast**

Grilled Caesar Marinated Chicken Breast  
topped with Fresh Parmesan Cheese  
& Scallions  
\$33 per person

#### **Chicken Wellington**

Sauteed Chicken Breast, Cheese &  
Mushrooms wrapped in Puff Pastry  
Served with Garlic Thyme Reduction Sauce  
\$36 per person

#### **Wrapped Chicken Strudel**

Tender Chicken Breast tossed with Fresh  
Garden Vegetables and wrapped en Phyllo  
Served with Dill Hollandaise  
\$36 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 Cassalette**

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  
\$38 per person

### PORK ENTREES

#### **Pork Loin Brochettes**

Tender pieces of Pork skewered with  
Colored Peppers, Onions & Mushroom  
Served with Choice of Sauces  
\*\*Chicken or Tenderloin Brochettes  
available upon request\*\*  
\$38 per person

#### **Roasted Stuffed Pork Loin**

Pork Loin Stuffed with Apples,  
Raisins & Walnuts  
Served with Lingonberry Sauce  
\$39 per person

### BEEF ENTREES

#### **Tournedos of Beef**

Fresh Petite Tournedos of Seasoned Beef  
served with Bernaise Sauce  
\$40 per person

#### **Beef Wellington**

Tender Filet of Beef with Mushroom Duxelle  
& Bordelaise Sauce  
\$42 per person

#### **Herb Encrusted Roast Beef Tenderloin**

Beef Tenderloin Roasted Whole & Carved  
into Medallions of Beef  
Served with Madagascar Sauce  
\$42 per person

#### **Prime Rib of Beef**

Slow Roasted, Herb Encrusted Prime Rib  
of Beef served with Au Jus,  
Spicy Horseradish Cream  
\$43 per person

## PLATED DINNER ENTREES, continued

All Plated Entrees include Fresh Garden Salad or Caesar Salad, Rolls & Butter, Freshly Brewed Coffee & Decaf Service and Chef's Selection of Assorted Miniature Dessert Pastries.  
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  
\$39 per person

#### **Baked Salmon**

Salmon Filet served with Watercress Sauce  
\$40 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  
Green Beans Almondine  
Roasted Asparagus with Herb Butter  
(Seasonal)  
Tarragon Baby Carrots

## COMBINATION PLATED DINNERS

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All Combination Plates are served with Tossed Garden Salad or Caesar Salad,  
Choice of Potato & Vegetable, Rolls & Butter, Freshly Brewed Coffee & Decaf Service  
and Chef's Selection of Assorted Miniature Dessert Pastries

### **SPICER DUET**

Chicken Roulade with Spinach, Ricotta Cheese & Dill Sauce

Paired with Garlic Sauteed Jumbo Shrimp with Linguine

\$42 per person

### **LONGACRE DUET**

Chicken Piccante

Paired with Herb Encrusted Roast Beef Tenderloin with Madagascar Sauce

or

Baked Norwegian Salmon with Lobster Sauce

\$45 per person

### **SURF AND TURF**

Jumbo Lobster Tail with Drawn Butter

Paired with Slow Roasted Prime Rib of Beef with Au Jus

Market Price

## LATE NIGHT SNACKS

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Served Buffet Style after 9 pm.

The following menus are available only in conjunction with a dinner menu. Additional charges apply for Late Night Menus served without meal service and for extended time periods.

Must be ordered in advance and for a minimum of 25 guests.

### **Tortilla Chips with Salsa**

\$4 per person

With Cheese add \$2 per person

### **Buffalo Wings**

\$4 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

## WEDDING SUITE SNACK SELECTIONS

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Served to the Bridal or Groomsman Suite during early arrival.

### **Bridal Breakfast**

Fresh Coffee

Fresh Cut Fruit

Breakfast Pastries

Small (serves 5 – 9) \$70.00

Large (serves 10 – 15) \$95.00

### **Afternoon Delight**

Chilled Bottled Water

Fresh Cut Fruit & Cheese

Served with Crackers

Small (serves 5 – 9) \$75.00

Large (serves 10 – 15) \$100.00

## DESSERTS & SWEETS STATIONS

### PLATED DESSERTS

French Vanilla Ice Cream  
with Choice of Caramel, Strawberry or  
Chocolate Topping

\$4 per person

Sorbet - Choice of Lemon or Raspberry

\$4 per person

Bailey's Cheesecake

\$5 per person

Lemon Mist Torte

\$5 per person

Apple or Cherry Cobbler

\$5 per person

Chocolate Mousse  
with Fresh Strawberries

\$6 per person

Fresh Fruit Flan  
(Seasonal)

\$6 per person

Banana Wellington  
with Caramel Rum Sauce

\$6 per person

### 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

**\*\*CHOCOLATE FOUNTAIN AVAILABLE  
FOR AN ADDITIONAL FEE\*\***

## **BEVERAGE SERVICE**

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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

\$4 per person

### **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, Jim Beam Bourbon, Lauders Scotch, Castillo Light Rum, Castillo Spiced Rum, Peach Schnapps, Merlot, Chardonnay, White Zinfandel, 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

\$24 per person for a five hour time frame

\*\*Add \$3 per person

for a Cook's or Frexinet Champagne Toast\*\*  
Champagne Toast Upgrades Available

## Premium Bar

Premium Bar includes: Absolut Vodka, Tanqueray Gin, Canadian Club Whiskey, Captain Morgan Spiced Rum, Bacardi Light Rum, Jack Daniels, Jose Cuervo Tequila, Dewars White Label Scotch, Bailey's Irish Creme, Merlot, Chardonnay, White Zinfandel, 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

\$26 per person for a five hour time frame

\*\*Add \$3 per person

for a Cook's or Frexinet Champagne Toast\*\*  
Champagne Toast Upgrades Available

## Cash Bar

(Available at House Level Only)

\$4 per Bottled Beer  
\$5 per Glass of Wine  
\$5 per Mixed Drink  
\$1 per Soft Drink or Bottled Water

**\*\*Bartender fee of \$125 will be added to any event ordering a cash bar, tallied bar or wine by the bottle\*\***

## Ultra Premium Bar

Ultra Premium Bar includes: Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Johnnie Walker Black Whiskey, Maker's Mark Bourbon, Captain Morgan Spiced Rum, Bacardi Light Rum, Sauza Hornitos Tequila, Kahlua, Bailey's Irish Creme, Chambord, Peach Schnapps, Hennessy Cognac, Merlot, Chardonnay, White Zinfandel, 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

\$28 per person for a five hour time frame

\*\*Add \$3 per person

for a Cook's or Frexinet Champagne Toast\*\*  
Champagne Toast Upgrades Available

## Beer/Wine Menu

Beer/Wine menu includes: Merlot, Chardonnay, White Zinfandel, Import & Domestic Bottled Beer & O'Douls Non Alcoholic Bottled Beer

\$10 per person for the first hour,  
\$5 per person each additional hour

### Beer/Wine Event Package

\$19 per person for a five hour time frame

\*\*Add \$3 per person

for a Cook's or Frexinet Champagne Toast\*\*  
Champagne Toast Upgrades Available

**\*\*Frozen Drink Machine available for an additional fee\*\***

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

**\*\* Bartender's Fee of \$125 is waived for groups ordering a bar package for over 50 adult guests\*\***

## 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)

\$17 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 Merlot  
(slightly dry, approachable)

\$17 per bottle

#### TIER TWO

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

Rabbit Ridge Merlot  
(smooth, full bodied, approachable)

Rex Goliath Pinot Noir  
(light, fruity)

\$23 per bottle

#### TIER THREE

X Winery Cabernet  
(big, full bodied)

Franciscan Merlot  
(heavy, full bodied)

Duck Pond Pinot Noir  
(light, crisp)

\$40 per bottle

**A Bartender Fee of \$125 will be added  
to any event ordering Wine by the Bottle**

## GENERAL INFORMATION & POLICIES

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### 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% service charge.

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, 50% of an estimated total 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 ten days prior to the event. For any event booked on a holiday, menu and bar pricing will increase by 25%.

Longacre holidays are: Memorial Day, Labor Day, Thanksgiving Day, Christmas Eve, Christmas Day, New Year's Eve 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.

### 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. Dietary restrictions and ethnic or cultural menu selections can be accommodated with sufficient advance notice. 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 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.

Clients must provide a place card indicating menu selection and assigned seating for each guest when selecting from the Plated Lunch or Plated Dinner menus.

A minimum \$3.00 charge per person will be added for strolling events.

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 25 is required for all catered events.

For events where the guest count falls below 25, the client will be responsible for payment for 25 guests.

Final guest counts are required ten days prior to the scheduled event date. This number is considered final and will not be subject to reduction. 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

## GENERAL INFORMATION & POLICIES

(continued)

at the end of the event. All food pricing listed is based on a maximum of five hours of guest services. For events with extended time frames, additional charges will apply.

### 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 \$125 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. 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. 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, four hours prior to the guest arrival time.

### 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.

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