

# START YOUR DAY

## CONTINENTAL OFFERINGS

Fruit & Yogurt Selections - Petite Yogurt Parfaits  
Fresh & Dried Fruit Bowls - Petite Fruit Smoothies  
Housemade Granola with Low Fat Milk  
Seasonal Fruit Salad cups with Cardamom Scented Honey  
Warm, Glazed Cinnamon Buns - Bagels  
Whipped Cream Cheese, Sweet Butter, Honey, Fruit Preserves

## BREAKFAST STATION OFFERINGS

Our Continental Offerings plus 3 Small Plate Offerings:

**Banana “Stuffed” French Toast**  
with Cognac Anglaise

**Petite Crepes**  
Orange Marmalade & Gran Marnier  
Green Apple, Potato & Sausage with Caramelized Onions  
Wild Mushrooms with Sauce Mornay

### Scrambles with a Twist

Caramelized Leeks, Wild Mushrooms & Goat Cheese  
Roasted Peppers, Pancetta & Smoked Mozzarella  
Country Ham, Sweet Onion & Herbs

### Poached to Perfection

With Truffle Hash Browns & Shaved Aged Gouda

### Maple Spoon Bread

Cinnamon Oat Crumble

### Apple Griddle Cakes

with Caramel Anglaise

### Irish Steel Cut Oatmeal

served with Honey Brulee

### Petite Omelet

with Onion & Bacon

## DISHED DELIGHTS - SELECTION ONE

Healthy Start Trio  
Mango-Raspberry Smoothie  
Macerated Seasonal Berries  
Honey Brown Sugar Granola with Dried Fruit & Nuts

Duet of Aged Cheddar - Caramelized Onion Frittata & Banana Stuffed  
French Toast with Cognac Anglaise

Platters of Bagels, Croissants & Danish  
Whipped Cream Cheese, Sweet Butter, Honey, Fruit Preserves

## DISHED DELIGHTS - SELECTION TWO

**Irish Steel Cut Oatmeal**  
served with Honey Brulee

**New England Seafood Omelet**  
with Potato Pancakes, Crème Fraiche & Chives

Bagels, Croissants & Danish Pastry Presentation  
Whipped Cream Cheese, Sweet Butter, Honey, Fruit Preserves

## BEVERAGES:

Freshly Brewed Coffee  
Selection of Fine Black & Herbal Teas  
Orange & Grapefruit Juices



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# TAKE A BREAK.

Petite Root Beer Float  
Hot Pretzel  
Whole Fruit  
Mini Cannolis  
Assorted Cookies  
Peanut Butter & Jelly Crackers  
Purple Potato Chips

Yogurt & Berry Parfait - Fruit Yogurt Smoothies  
Chocolate Fudge Brownies with Salted Caramel  
Seasonal Berries & Cream  
Spinach Artichoke Dip with Pita Chips

## **BREAK 3**

White & Dark Chocolate Covered Almonds  
Spiced Bar Nuts with Dried Fruit  
Fresh Seasonal Sliced Fruits

## **HOT BEVERAGES**

Freshly Brewed Coffees, Fine Black & Herbal Teas

## **COLD BEVERAGES**

Spring & Mineral Waters - Soft Drinks - Tea and Juice Drinks

## **FULL DAY MEETING OR CONFERENCE**

### **Morning**

Fresh & Dried Fruit Presentations  
Petite Fruit and Yogurt Smoothies  
Warm Croissants & Cinnamon Rolls

### **Mid Morning**

Warm Scones  
Sweet Butter, Honey and Fruit Preserves

### **Afternoon**

Cookies & Brownies  
Assorted Housemade Sweets  
Fresh Seasonal Whole Fruit  
Trail Snack Mix

### **Beverages:**

Freshly Brewed Coffees  
Fine Black and Herbal Teas  
Spring & Mineral Waters  
A Selection of Soft Drinks



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# PLATED LUNCHEONS

*choose any soup or salad, entrée & dessert*

## SOUP OR SALAD

### **Heirloom Butternut Squash & Apple Bisque**

with Great Hill Blue Cheese & Rosemary Infused Croutons

### **Mushroom Barley Soup**

with Aged Goat Cheese Croutons

### **Spicy Leek & Basmati Rice Soup**

with Chive Oil Drizzle

### **Boston Lettuce & Watercress Salad**

Julienne Cucumbers, Shaved Red Radish, Almonds,  
Creamy Citrus Dressing

### **Baby Spinach & Frisee Salad**

Shaved Mushrooms & Radishes, Red Onion, Pumpkin Seeds,  
Herb Croutons, Creamy Blue Cheese Dressing

### **Baby Red & Green Romaine, Radicchio & Arugula Salad**

Grilled Red Onions, Shaved Parmigiano Reggiano,  
Balsamic Vinaigrette

### **Field Greens & Heirloom Lettuce Salad**

Herbs, Candied Hazelnuts, Port Soaked Currants,  
Sherry Dijon Vinaigrette

### **Contemporary Mixed Green Salad**

Shaved Fennel, Granny Smith Apples, Spiced Walnuts,  
Roasted Shallot Vinaigrette

## ENTREE

### **Sliced Sirloin of Aged Beef**

Kona Coffee Demi Glace, Caramelized Onion-Thyme Bread Pudding,  
Haricot Vert & Yellow Peppers

### **Fennel Scented Pork Medallion**

Crispy Fennel Slaw, White Bean Ragout and Wilted Spinach

### **Slow Roasted, Free Range, Lemon-Rosemary Chicken**

Sautéed Spinach and Lyonnaise Style Fingerling Potatoes

### **Chilled Miso Glazed Grilled Chicken**

Sesame Soba Noodle Salad

### **Seared Halibut with Spring Vegetable Ragout**

Israeli Couscous, Warm Citrus-Herb Vinaigrette

### **Chilled Orange-Fennel Poached Salmon**

Carrot & Cucumber Ribbons, Basil Puree, Sauce Vert

### **Oven Roasted Black Cod in Preserved Lemon Butter**

Rock Shrimp Risotto, Sweet Corn Sauté

### **Vegetarian Duet**

Crispy Ginger Marinated Tofu & Caramelized Baby Bok Choy in Thai  
Red Curry & Ginger Roasted Baby Beets with Pumpkin Seeds &  
Golden Raisins in Cardamom Cream

## DESSERT

### **Fresh Cherry and Pecan Cobbler**

with Crème Fraiche Ice Cream

### **Pear Tart Tartin**

Cinnamon-Brown Sugar Ice Cream

### **Golden Pecan Pie**

Salted Caramel Sauce with Gran Marnier Ice Cream

### **Espresso Crème Caramel & Valhrona Dark Chocolate Mousse**



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# EXECUTIVE LUNCHEON

## EXECUTIVE SANDWICH BAR

### DELICATESSEN SOUPS & SALADS

**Roasted Free Range Chicken Soup** a classic recipe

**Spicy Leek & Basmati Rice Soup** with Chive Oil Drizzle

**Mushroom Barley Soup** with Aged Goat Cheese Croutons

**Contemporary Caesar Salad** with Housemade Croutons

#### **Baby Spinach Salad**

Green Apples, Celery, Walnuts & Crème Fraiche Dressing

**Curried Potato Salad** with fresh herbs and spices

**Chick Pea Salad** with Feta and Cucumber

**Seasonal Fruit Salad** with Passion Fruit Coulis

### SANDWICHES

#### **Roasted Turkey**

Aged Cheddar, Cranberry Butter on Whole Grain Roll

#### **Black Forest Ham**

Gruyere, Honey Mustard on Sliced Dark Rye Bread

#### **Roasted Sirloin**

Mozzarella, Plum Tomatoes, Aged Balsamic on Focaccia

#### **Vegetarian**

Avocado, Romaine, Plum Tomato, Herb Aioli on Multi Grain

#### **Hummus & Tabouleh**

served in Pita Pocket

## EXECUTIVE STATION LUNCH

### DELICATESSEN SOUPS & SALADS

*choose two soups & two salads*

### FLAT BREAD PIZZA STATION

#### **Margherita**

San Marzano Tomatoes, Mozzarella & Basil

#### **Bianco**

Rosemary Roasted Potatoes, Ricotta, Parmigiano Reggiano & Caramelized Onions

#### **Tuscan**

Spicy Fennel Sausage, Broccoli Rabe, Pecorino Romano, Aged Herb Goat Cheese

### PASTA STATION

#### **Wild Mushroom Ravioli**

with Truffle-Parmesan Sauce

#### **Cavatelli with Spicy Sausage**

Fennel, Garlic, EVOO

#### **Orecchiette**

with San Marzano Pomodoro Sauce

### PANINI TO ORDER STATION

Rosemary Chicken, Sun-dried Tomatoes, Asiago Cheese Prosciutto, Genoa Salami, Capicola, Provolone, Pecorino Grilled Balsamic Vegetables, Mozzarella, Red Pepper Aioli



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# EXECUTIVE LUNCHEON

## HOT LUNCH - BUFFET

### DELICATESSEN SOUPS & SALADS

*choose two soups & two salads*

### ENTREE STATION

#### **Slow Roasted, Free Range Chicken Breast & BBQ Leg**

with Julienne Vegetables & Roasted Baby Potatoes

#### **Pan Roasted Chatham Cod**

with Diced Potatoes, Bacon Lardoons & Creamed Succotash

#### **Individual Crocks of Macaroni & Cheese**

with Aged Gouda & Black Forest Ham



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# RECEPTIONS

## **PASSED HORS D'OEUVRES** – *please select six*

Arancini with Spinach & Feta Cheese  
Vegetable Fresh Rolls, Cucumber Dipping Sauce  
Vegetable Samosas, Cilantro Chutney  
Golden Bronze Crab Cakes with Lime Crème Fraiche  
Bacon Dusted Scallops, Red Pepper Jelly  
Ginger Shrimp Skewer, Coconut-Pineapple Aioli  
Braised Chicken and Asiago Cheese Arancini  
Buttermilk Fried Chicken Filet, Sweet Corn Relish  
Carne Assada: Skewered Skirt Steak Marinated in Achiote Paste  
Cinnamon & Red Wine Braised Short Rib in Edible Spoon  
Mini Burgers with Aged Cheddar, Caramelized Shallots & Tomato  
Marmalade

## **RECEPTION DISPLAYS**

## **INDIVIDUALLY COMPOSED PLATE STATIONS**

### **Garlic Marinated Grilled Free Range Chicken**

Lemon Braised Baby Artichokes & Chick Peas, Sweet & Spicy Pepper  
Agridolce

### **Cinnamon-Red Wine Braised Short Rib**

Parsnip Potato Puree & Crispy Shallots

### **Grilled Pacific King Salmon**

Apple-Fennel Sauté, Warm Sweet Onion Vinaigrette

## **RAVIOLI STATION**

### **Porcini Mushroom Ravioli**

with Truffled Parmesan Sauce

### **Three Cheese Ravioli**

with San Marzano Pomodoro Sauce

### **Lobster Shrimp Ravioli**

with Vanilla Scented Carrot Butter

## **THE CHEESE SHOP**

A selection of European & New England Artisan Cheeses  
(might include farmhouses: Westfield Farm, Ma, Springbrook Farm,  
Vt, Vermont Butter & Cheese Company, Vt, Crawford Family Farm,  
Vt, Smith's Cheeses, Ma, Boggy Meadow Farm, Nh, Peaked Mountain  
Farm, Vt)  
Marmalades, Chutneys, Jams, Preserves & Honey  
A Selection Of Rustic Breads, Flatbreads & Crackers

## **MEZZE TABLE**

Lemon-Parsley Hummus  
Marinated Baby Artichokes  
Dolmas: Stuffed Grape Leaves  
Rosemary-Orange Marinated Olives  
Peppadew Peppers Stuffed w/ Kasseri Cheese & Currants  
Eggplant, Peppers & Garlic Marinated in Olive Oil  
Circassian Chicken: Poached Chicken in Walnut Sauce  
Grilled FlatBreads & Crostinis

## **ANTIPASTI**

Prosciutto di Parma, Spicy Cappicola & Bresaola  
Fresh Buffalo Mozzarella with Aged Balsamic Vinegar & Olive Oil Tel-  
lagio with Pear Mostarda  
Ricotta w/ Chestnut Honey  
Orange-Rosemary Marinated Olives  
Boccarones: Marinated White Anchovies  
Shaved Artichoke Salad with Pecorino Staggianato  
Bell Pepper Agridolce  
Eggplant Caponata  
Roasted Baby Beets with Pistachios  
Grilled Focaccia & Ciabatta Crostinis



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# RECEPTIONS

## **MEXICAN CANTINA** - *please select four items*

### **Chiles en Nogada**

Poblano Chiles Stuffed with Braised Brisket & Topped with Walnut Cream Sauce & Pomegranate Seeds

### **Chicken Quesadilla**

Black Bean & Mango

### **Braised Pork Enchiladas**

Roasted Sweet Potatoes & Cheddar

### **Carne Assada**

Grilled Skirt Steak Marinated in Achiote & Topped with Charred Onions & Peppers

### **Queso Fundido**

with Chorizo, Roasted Piquillo Peppers & Monterey Jack

### **Braised Chicken Taquito & Mini Fish Tacos**

Pico de Gallo & Avocado Cream

**Guacamole Made to Order:** Prepared by a chef in a mortar & pestle with avocado, cilantro, lime & jalapeño. Served with Blue Tortilla Chips

## **FAR EAST EXPERIENCE** - *please select 2 items*

### **Spicy Thai Chicken Basil Skewers**

with Curry Coconut Sauce

### **Wok Fried Scallops**

with Ginger, Scallions and Plum Wine

### **Pan Fried Pork Dumplings**

with Orange Chili Sauce

### **Korean BBQ Beef Skewers**

### **Shrimp Tempura**

with Ponzu Sauce

## **TASTE OF INDIA ON MINI PLATES**

### **Saffron Grilled Chicken**

with Chick Peas in Tomato Coriander Sauce

### **Pan Fried Curried Shrimp**

with Mango, Coconut Milk & Basmati Rice

### **Tamarind Glazed Pork Riblets**

with Sweet Sour Savoy Cabbage

### **Chick Pea Crepe**

stuffed with Turmeric Braised Lamb, Mint Chutney

### **Grilled Naan**

with Yellow Daal & Grilled Eggplant

## **BRUSCHETTA BAR**

Plum Tomato, Red Onion & Basil

Roasted Red, Yellow & Green Peppers with Oregano & Lemon

Tuscan White Bean with Rosemary

Pea, Pancetta & Caramelized Onion (Spring/ Summer)

Asparagus, Spring Onion & Prosciutto (Spring/ Summer)

Walnut, Pear and Escarole (Fall/ Winter)

Wild Mushroom, Potato & Caramalized Onions (Fall/ Winter)

Toasted & Grilled Breads

Shaved Pecorino, Grated Parmigiano Reggiano

EVOO & Aged Balsamic Vinegar

## **GOURMET DIP DISPLAY** - *please select 5 items*

Roasted Garlic-Almond Dip with Parmesan Crisps

White bean Dip with Olive Flatbread

Artichoke Dip with Lemon Crostini

Spicy Tomatillo & Pineapple Salsa with Blue Corn Tortilla Chips

Creamy Chilled Spinach Saag with Curried Naan

Truffled Leek Dip with Rosemary Flatbread

Guacamole with Tri Colored Tortilla Chips

Sweet Sour Ginger Chili Dip with Scallion Pancakes



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# THE STEAKHOUSE

## PASSED HORS D'OEUVRES

Vegetable Dim Sum with Ginger Orange Chili Sauce  
Black Angus Sliders with Aged Cheddar, Caramelized Shallots & Tomato Marmalade  
Saffron Shrimp Fritter with Green Mojo Sauce  
Arancini with Braised Chicken & Asiago Cheese

## SUSHI BAR

with Sushi Master

## THE STEAKHOUSE - Chef Attended Stations

USDA Choice Beef, Carved to Order  
NY Strip  
Ribeye  
Tenderloin  
Colorado Lamb Chops Roasted with Rosemary & Garlic  
Whole Grain Mustard Crusted Berkshire Pork Loin

## SAUCES & ACCOMPANIMENTS

Demi Glace, Caramelized Onion Steak Sauce, Bearnaise Sauce  
Sautéed Onions, Sautéed Wild Mushrooms, Crumbled Blue Cheese

## SIDES - please select four items

Crisp Caesar Salad  
Blue Cheese Tater Tots  
Sour Cream Whipped Potatoes  
Creamed Spinach  
Gratin of Brussel Sprouts  
Asparagus with Chopped Egg & Shallot Vinaigrette  
Onion Rings  
French Fries  
Baked Baby Creamer Potatoes with Sour Cream & Chives

## RISOTTO STATION

Shrimp, White Bean & Lemon Risotto  
Wild Mushroom Risotto with Crispy Parsnip Strings  
Apple, Pancetta & Sage with Pecorino Romano



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# FORMAL DINNER

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## SOUP OR SALAD

### **Heirloom Butternut Squash & Apple Bisque**

with Great Hill Blue Cheese & Rosemary Infused Croutons

### **Mushroom Barley Soup**

with Aged Goat Cheese Croutons

### **Spicy Leek & Basmati Rice Soup**

with Chive Oil Drizzle

### **Boston Lettuce & Watercress Salad**

Julienne Cucumbers, Shaved Red Radish, Almonds,  
Creamy Citrus Dressing

### **Baby Spinach & Frisee Salad**

Shaved Mushrooms & Radishes, Red Onion, Pumpkin Seeds,  
Herb Croutons, Creamy Blue Cheese Dressing

### **Baby Red & Green Romaine, Radicchio & Arugula Salad**

Grilled Red Onions, Shaved Parmigiano Reggiano,  
Balsamic Vinaigrette

### **Field Greens & Heirloom Lettuce Salad**

Herbs, Candied Hazelnuts, Port Soaked Currants,  
Sherry Dijon Vinaigrette

### **Contemporary Mixed Green Salad**

Shaved Fennel, Granny Smith Apples, Spiced Walnuts,  
Roasted Shallot Vinaigrette

## APPETIZER

### **Spinach & Caramelized Onion Tortelli**

Heirloom Tomatoes, Spicy Fennel Emulsion

### **Potato Gnocchi**

Wild Mushrooms and Cauliflower, Champagne Butter Sauce

### **Roasted Beets**

Westfield Farm Capri Goat Cheese, Pumpkin Seeds,  
Shaved Red Onion, Creamy Citrus Dressing & Micro Mint

### **Duet of Rosemary Scented Melons**

Prosciutto di Parma, Aged Balsamic Vinegar, EVOO & Micro Arugula

### **Seared Diver Scallops**

Onion Rosti with Crushed Ginger Carrots & Parsnips, Calvados-Cider  
Reduction & Truffle Froth



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# FORMAL DINNER

## ENTREE

### **Pecan Crusted Colorado Lamb Chops**

Black Currant Sauce, Roasted Baby Potatoes, Sautéed Spinach

### **Grilled Filet Mignon**

Lobster Risotto, Pinot Noir Emulsion, Vanilla Baby Carrots

### **Roasted Bronzino**

Sherry Caramelized Shallots, Red Wine Risotto, Braised Autumn Greens

### **Cinnamon Red Wine Braised Short Rib**

Parsnip Potato Puree, Butternut Squash-Apple Timbale,  
Shaved Brussel Sprouts with Pancetta

### **Tournedos of Organic Free Range Chicken**

with Balsamic Butter Sauce, Grilled Asparagus  
& Fregola with Caramelized Acorn Squash

### **Chicken Duet**

Roasted Organic Chicken & Braised Rosemary Chicken Crepinette  
Roasted Baby Potatoes, Smashed Root Vegetables & Spinach

### **Roasted Mahi Mahi**

Spicy Rock Shrimp Beurre Fondue, Crispy Potato Cake, Baby Vegetables

### **Olive Oil Poached Halibut Provencal**

Wild Mushroom Orzo, Haricot Verts

### **Grilled Pacific King Salmon**

Warm Sweet Onion Vinaigrette, Smashed Root Vegetables,  
Apple-Fennel Sauté

### **Vegetarian Duet**

Crispy Ginger Marinated Tofu & Caramelized Baby Bok Choy in Thai  
Red Curry & Ginger Roasted Baby Beets with Pumpkin Seeds & Golden  
Raisins in Cardamom Cream

## DESSERT

**Duet of Vanilla Panna Cotta** with Amarena Cherries  
& Grape Tartlet with Mulled Port Wine Syrup

### **Chocolate Trio**

Chocolate Parfait with Malted & Vanilla Cream  
Chocolate Truffle Tart  
Spicy Mexican Chocolate Ice Cream

### **Strawberry Trio**

Strawberry-Rhubarb Tart in Pistachio Pastry  
Warm Strawberry Crepe with Gran Marnier  
Strawberry Shortcake with Crème Fraiche Ice Cream

### **Pecan Pie with Salted Caramel Sauce**

Gran Marnier Ice Cream

### **Espresso Crème Caramel**

Valhrona Dark Chocolate Mousse



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# DESSERT & SWEETS

## ICE CREAM SANDWICH STAND - *please select three items*

Vanilla Ice Cream Sandwiched between Chocolate Chip Cookies Rolled in Mini Chocolate Chips

Peach Ice Cream Sandwiched between Housemade Ginger Snap-White Pepper Cookies Rolled in Chopped Candied Pecans

Pina Colada Ice Cream Sandwiched between White Chocolate-Macadamia Cookies Rolled in Toasted Toffee Bits

Peanut Butter & Jelly Ice Cream Sandwich: Strawberry Ice Cream Sandwiched between Housemade Peanut Butter Cookies

Lemon-Thyme Sorbet Sandwiched between Pistachio Cookies, Rolled in Chopped Pistachios

Blueberry-Lavender Sorbet Sandwiched between Honey Granola Cookies, Rolled in Candied Walnuts

## CHOCOLATERIA - Decandence Defined!

White & Dark Chocolate Covered Almonds, Cashews and Macadamia Nuts

Valhrona Dark Chocolate Mousse Napoleon with Almond Lace Wafers

Molten Chocolate Cake with Pecan Praline

White Chocolate Cream Brule with Pineapple Relish

Petite Boston Crème Pies

Chocolate Fudge Brownies with Sea Salted Caramel

Assorted Chocolate Truffles

## CANDY JARS

Peppermint Candies, Malted Milk Balls, Swedish Fish, Chocolate Covered Almonds, Root Beer Barrels, Butterscotch Candies, M&Ms, Jelly Beans, Tootsie Rolls, Jolly Ranchers, Lemon Drops

## PETITE DESSERTS

Assorted Chocolate Truffles

Traditional Petit Fours

Fresh Raspberry Mousse in a Chocolate Tart Shell

Orange Scented Chocolate Tart with Candied Hazelnut

Lavender Pane Cotta & Apricot Soup in a Spoon

Ginger Crème Brule Tart with Tropical Fruit

## CUPCAKE DISPLAY

Milk Chocolate Cupcakes with Lucious Caramel Frosting

Vanilla Cupcakes with Milk Chocolate Buttercream Frosting

Spiced Carrot Cupcakes with Fluffy Cream Cheese Frosting

Classic Red Velvet Cupcakes with Ripe Raspberry Frosting

Espresso Mocha Cupcakes with Vanilla Buttercream Frosting



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# THE BAR

## OFFERINGS

Sky Vodka, Absolut, Absolut Citron, Grey Goose

Gordon's Gin, Tanqueray, Bombay Sapphire

Bacardi Silver Rum, Captain Morgan, Mt. Gay

Dewars Blended Scotch, Johnny Walker Black, Macallan 12 yr.

Jim Beam Bourbon, Jack Daniels, Rittenhouse Rye, Woodford Reserve

Seagrams 7, Jameson's

Sauza Gold Tequila, Patron Silver

Southern Comfort, Pierre Ferrand Cognac, Canton Ginger, Campari

Amaretto DiSaronno, Baileys Irish Cream, Chambord, St. Germain

Grand Marnier, Kahlua, Cherry Brandy, Maraschino Liqueur

Selection of Beers from Local & Global Breweries

Premier Sparkling Wine, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlo, Pinot Noir from Handpicked Wineries

## SIGNATURE COCKTAILS

State Room Cosmo - Vodka, Canton Ginger Liqueur, Cranberry, Lime

Blood & Sand - Scotch, Cherry Brandy, Sweet Vermouth, and Orange Juice

Champagne Negroni - Gin, Campari, Punt e Mas, Champagne

Clover Club - Gin, Raspberry Syrup, Egg White, Lemon

Moscow Mule - Vodka, Ginger Beer, Lime, Mint

Promissory Note - Tequila, Dry Vermouth, Canton Ginger Liqueur, Absinthe, Touch of Honey

Red Hook - Rye, Punt e Mas, Maraschino Liqueur

St. Germain Cocktail - St. Germain Elderflower Liqueur, Sparkling Water, Sparkling Wine



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