

THE INN AT LONGSHORE

BY ONTHEMARC

SUMMER

APRIL to OCTOBER

FOOD & DRINK

The Inn at Longshore has partnered exclusively with OnTheMarc Catered Events to provide a signature dining experience.

An endless passion for food underscores a modern interpretation of your favorite classic dishes at The Inn at Longshore by OnTheMarc.

Contemporary, seasonal menus for each event are just the beginning of an inspired and impressive experience at The Inn.

Not only will your food taste incredible, it will look incredible, too.

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OUR DINING PACKAGE

includes:

PASSED HORS D'OEUVRES

CHEF'S SIGNATURE DINNER

PASSED DESSERTS

COFFEE & TEA

Please select a:

BEVERAGE PACKAGE

PREFERRED OPEN BAR

or TOP SHELF OPEN BAR

ADDITIONAL ENHANCEMENTS

THE INN AT LONGSHORE

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PASSED HORS D'OEUVRES

(Please Select Ten)

HOT SELECTIONS *(Please Select Up To Eight)*

VEAL PARMESAN MEATBALLS | Tomato Jam, Basil, Burrata
CRISPY RICE & SPICY TUNA | Scallions, Toasted Sesame Seeds
CHICKEN 'N WAFFLES | Belgian Waffle Bites, Crispy Fried Chicken, Maple Syrup
PULLED BRISKET PO' BOYS | Minute Pickles, Micro Slaw
MINI MAINE LOBSTER ROLLS | Chives, French Butter, and Fleur de Sel
ANGUS BEEF SLIDERS | Wild Mushrooms, Truffle Butter, Ketchup, Cheddar Cheese
AVOCADO FRIES | Spicy Lemon Aioli
TOMATO MOZZARELLA PANINI | Smoked In-House Mozzarella, Balsamic Reduction, Pesto
ROCK SHRIMP TEMPURA | Coconut, Ginger, Cilantro, Mint Sauce
RACK OF LAMB CHOPS | Panko Crumb Crust, Rosemary, Garlic, Mustard (+\$3.50pp)
MICRO CHICKEN SAUSAGE PANINI | Baked Brie, Sweet 100 Tomato Jam
WAGYU BEEF CORN DOGS | Spicy Brown Mustard
AMISH CHICKEN FRITES | Panko Crust, Asian Dipping Sauce
WILD MUSHROOM QUINOA SLIDERS | Avocado, Pesto, Bibb Lettuce, Pickled Red Onions
BRAISED BEEF SHORT RIB | Crispy Fingerling Potato, Horseradish, Chives
MICRO GRILLED CAPRESE | Mozzarella, Tomato, Basil
GRILLED TOMATO FLATBREAD | Mozzarella, Watercress, Herb Salad
NIGERIAN BEEF SUYA | Paired with Allagash White Beer (+\$3.50pp)
GRILLED SHRIMP & PINEAPPLE SKEWERS | Paired with Cilantro Jalapeño Margarita (+\$3.50pp)

COLD SELECTIONS *(Please Select Two or More)*

STEAK TOSTADAS | Marinated Skirt Steak, Salsa Fresca, Spiced Corn on a Crispy Tortilla
THAI CHICKEN LETTUCE WRAPS | Coconut-Lemongrass Reduction, Crunchy Vegetables
SMOKED SALMON | Crispy Tater Tot, Dill, Capers, Lemon Zest
SHRIMP CEVICHE | Mango and Avocado on a Taro Chip
GRILLED SHRIMP | Rosemary, Garlic, Fiery Cocktail Sauce
CRAB PUFFS | Maine Crab Salad, Old Bay Aioli, Crispy Ritz Crackers
JICAMA WRAPS | Avocado Puree, Crunchy Tempura
VIETNAMESE SUMMER ROLLS | Pickled Onions, Herbs, Crunchy Vegetables, Cilantro Sauce

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FISH & CHIPS | Olive Oil Poached Cod, Capers, Onions, Herbs, Homemade Potato Crisp

STEAK FRITES | Seared Filet Mignon, Homemade Potato Chip, Goat Cheese

* Additional passed items +\$3.50pp per item

COCKTAIL STATIONARY DISPLAY

(Please Select One Station, to be included in cocktail hour)

WOOD FIRED PIZZA STATION

Classic Margherita Pizza, Seasonal Charcuterie Pizza, Chef's Seasonal Vegetarian Pizza and one (1) Artisanal Flatbread, accompanied by White Bean Bruschetta, Tomato Bruschetta and Summer Pickled Vegetables

ARTISANAL FLATBREADS *(Please Select One)*

Fresh Ricotta, Spring Peas, Crispy Shallots, Truffle Oil

Summer Squash, Garlic and Sun-dried Tomatoes, Mascarpone

Grilled Flatbreads, Tomato Jam, Pecorino, Arugula, Garlic Rosemary Scented Unfiltered Olive Oil

White Pizza, Grilled Chicken, Ricotta, Garlic, Smoked Mozzarella, Roasted Sweet White Onions

Wild Mushroom Flatbreads, Goat Cheese, Shitake Mushrooms, Meyer Lemon Oil, Arugula Puree

Grilled Flatbreads with Whipped Goat cheese, Pomegranate Seeds, Caramelized Red Onions

Grilled Whipped Ricotta Flatbread Pizzas with Eggplant Jams and Parsley and Chives

Squash Blossoms, Confit Shallots and Truffled Goat Cheese

MAC & CHEESE BAR

Cheddar Mimillette Macaroni and Cheese

White Mac and Cheese with Smoked Gouda, Fontina, and Provolone Cheese

Stilton Cream Mac and Cheese with Sherry Vinegar

Add-In Options: Short Ribs, Bacon, Wild Mushrooms, Roasted Zucchini and Yellow Squash, Crispy Panko Bread Crumbs, and Scallions

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CHEF'S SIGNATURE DINNER

Includes Dinner Rolls and Butter

SALADS

(Please Select One, for Chef's Signature Dinner)

CHOPPED COBB SALAD

Grape Tomatoes, Hard Boiled Egg, Crumbled Gorgonzola, Avocado, Lemon Vinaigrette

MIXED GREENS

Strawberries, Radishes, Toasted Almonds, Sliced Manchego, Lemon Vinaigrette

SHAVED HEARTS OF PALM

Romaine Shards, Tomatoes, Cucumbers, Avocado, Watercress, Red Onions, Lemon Vinaigrette

HEIRLOOM TOMATO COMPOSITION

10 hour Braised Tomato Reduction, Fresh Mozzarella, Crisped Capers, Sweet Basil Pesto
(+\$2.50pp)

KALE SALAD

Honey Grilled Croutons, Shaved Carrots, Pickled Red Onions, Avocado, Roasted Tomatoes, Lambrusco Vinaigrette

SUMMER GAZPACHO

Cucumber Stirrer, Pesto, Baby Heirloom Tomatoes, Jumbo Focaccia Crouton

BABY MIXED GREENS

Grilled Peaches, Sweet Corn, Crispy Onions, Red Pepper Vinaigrette

LONGSHORE CAESAR

Romaine Hearts, Parmesan Croutons, Classic Caesar Dressing, Shaved Parmesan Cheese

CHOPPED SPRING SALAD

Asparagus, Slivered Carrots, Ramps, Spring Peas, Goat Cheese, Shallot Vinaigrette

GRILLED SHRIMP COCKTAIL

Mixed Greens, Shallot Vinaigrette, Cocktail Sauce
(+\$7.50pp)

TUNA CEVICHE

Thai Herbs, Julienne Vegetables, Coconut Milk, Lime Zest, Taro Chips
(+\$7.50pp)

SUMMER DINING MENU 2016 - 2017

260 Compo Road South | Westport, CT | Phone (203) 226-3316 | Fax (203) 227-5344 | innatlongshore.com | info@innatlongshore.com
All pricing is subject to a 20% service charge and CT sales tax.

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CHEF'S SIGNATURE DINNER

ENTRÉES

(Please Select Two, for Chef's Signature Dinner; includes Seasonal Vegetarian / Vegan Entrée for \$70.00)

TUSCAN ROASTED CHICKEN	\$ 76.00
Garlic, Rosemary, White Wine, Roasted Red Bliss Potatoes, Grilled Asparagus	
MOROCCAN CHICKEN	\$ 76.00
Israeli Cous Cous, Slivered Almonds, Raisins, Roasted Cauliflower, Harissa Aioli	
ROASTED ATLANTIC COD	\$ 84.00
Warm Bean Salad of Cannellini Beans, Haricot Verts, and Sugar Snap Peas, Fresh Herbs, Shallot Vinaigrette, Pickled Carrots, Red Pepper, Scallions	
SEARED SALMON	\$ 88.00
Cauliflower-Roasted Shallot Purée, Bulgur Wheat, Roasted Asparagus, Shiitake Mushrooms, Lemon Citronette	
SEARED ARCTIC CHAR	\$ 92.00
Sun Dried Tomato, Asparagus, Artichoke, Purple Potato Hash, Roasted Garlic Brown Butter Sauce	
SEARED ARCTIC CHAR	\$ 92.00
Olive Oil Crushed Mashed Potatoes, Mixed Greens, Hearts of Palm, Orange-Red Onion Salad, Marinated Tomatoes, Lemon Citronette	
OVEN ROASTED NOVA SCOTIA HALIBUT	\$104.00
Horseradish-Corn Purée, Charred Red Onions, Summer Beans, Parsley Chimichurri	
SEARED AHI TUNA	\$104.00
Lemon-Scented Potatoes, Sautéed Summer Vegetables, Horseradish-Corn Purée	
GRILLED AND SLICED RIBEYE STEAK	\$ 94.00
Red Wine Reduction, Grilled Summer Vegetables, Olive Oil Mashed Potatoes	
OVEN ROASTED FILET MIGNON	\$104.00
Roasted Corn, Charred Red Onion and Bacon Hash, Smashed Potato, Parsley Chimichurri	
16 OZ. GRILLED PRIME RIBEYE COWBOY STEAK	\$118.00
Lemon-Rosemary Compound Butter, Au Jus, Sautéed Haricot Verts, Oyster Mushrooms, Goat Cheese Whipped Potatoes	

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PASSED DESSERT

(Please Select Four)

WARM CHOCOLATE CHUNK COOKIES

MICRO ESPRESSO-SPIKED BROWNIES

MINI MILK SHAKES | Vanilla, Chocolate

MICRO STRAWBERRY SHORTCAKES

MEYER LEMON TARTLETS

SLICED WATERMELON

SEASONAL FRUIT SKEWERS

SMORES BARS | Homemade Marshmallow, Chocolate Ganache, Graham Cracker Cake

BLONDIE COOKIES | Peanut Butter, Caramelized Bananas, Chocolate Ganache

CARROT CAKE BITES | Whipped Cream Cheese Frosting

CINNAMON SUGAR CHURROS | Chocolate Dipping Sauce

WARM DOUGHNUT HOLES | Cinnamon Sugar

STRAWBERRY BEIGNETS | Crème Anglaise

TRIPLE CHOCOLATE COOKIE | Nutella, Chocolate Shavings

MINI ICE CREAM SANDWICHES | House Made Chocolate Chip Cookies, Vanilla Ice Cream

MICRO ICE CREAM CONES

BABY FUNNEL CAKES | Powdered Sugar, Blueberry Jam

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BEVERAGE SERVICE

Sparkling Wine, White Wine and Sparkling Water passed upon guest arrival

(Per Person)

OPEN BAR TIERS *(Please Select One)*

PREFERRED \$ 34.00

Tito's, Smirnoff, Tanqueray, Johnny Walker Red, Bacardi, Captain Morgan,
Jack Daniels, Jose Cuervo

Craft and Domestic Light Beers

House Sparkling, Red and White Wines

TOP SHELF \$ 40.00

Grey Goose, Smirnoff, Bombay Sapphire, Mount Gay Rum, Patron Silver,
Maker's Mark, Crown Royal, Chivas Regal 12 Year Old

Craft and Domestic Light Beers

House Sparkling, Red and White Wines

YOUNG ADULT BEVERAGES \$ 10.00

Ages 13-20

COFFEE and TEA

Served Regular and Decaffeinated Coffee and Tea

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ADDITIONAL ENHANCEMENTS

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BEVERAGE ENHANCEMENTS

(Per Bottle)

WINE SELECTIONS

WHITE WINES

Chateau St. Michelle Chardonnay, Columbia Valley (USA)	\$ 25.00
Sonoma Cutrer Chardonnay, Russian River Valley (USA)	\$ 50.00
Kris Pinot Grigio, Veneto (Italy)	\$ 23.00
Oyster Bay Sauvignon Blanc, Marlborough (New Zealand)	\$ 30.00
Domaine Des Grande Perrieres Sancerre, Loire Valley (France)	\$ 45.00
Terres de Saint Louis Rosé, Provence (France)	\$ 24.00

RED WINES

William Hill Cabernet, North Coast (USA)	\$ 32.00
Beringer Knight's Valley Cabernet, Sonoma (USA)	\$ 70.00
Muga Reserva Tempranillo Blend, Rioja (Spain)	\$ 50.00
Sterling "Vinter's Collection" Pinot Noir, Central Coast (USA)	\$ 33.00
Don Genaro Malbec, Cuyo (Argentina)	\$ 22.50
Roth Merlot, Sonoma (USA)	\$ 37.00

SPARKLING

Cupcake Prosecco, Veneto (Italy)	\$ 30.00
Francis Ford Coppola Sofia Blanc de Blancs, Anderson Valley (USA)	\$ 38.00
Roderer Estate Brut, Anderson Valley (USA)	\$ 55.00

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DINING ENHANCEMENTS

(Per Person)

OPTIONAL DINING STYLES

NO PRE SELECT	\$ 8.00
FAMILY STYLE	\$ 15.00

<u>BREADS and SPREADS</u>	\$ 5.00
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Bread and choice of spreads for your dining tables served once guests are seated for Dinner

Select **One**: Country White, Sourdough, Rye, Grissini, Whole Wheat Boules, Pretzel Rolls, Brioche Rolls

Select **Two**: Infused Extra Virgin Olive Oil, Roasted Garlic White Bean Dip, Basil Scented House Made Hummus, Classical Olive Tapenade, Spicy Garlic Rouille, Summer Fruit and Nut Chutney

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COCKTAIL HOUR ENHANCEMENTS

(Per Person)

STATIONARY DISPLAYS

CRUDITÉS (per 75 guests) \$125.00

Seasonal Fresh, Pickled, and Grilled Vegetables served with a Dipping Sauce Trio

ARTISANAL CHEESES \$ 10.00

Three Assorted Cheeses, Seasonal Fruits, Crackers and Crisps

ANTIPASTI DISPLAY \$ 12.00

Chef's Assortment of Italian Meats and Cheeses with Artichoke Hearts, Roasted Peppers, Fresh Mozzarella, Roasted Garlic, Anchovy, Mixed Olives, Crackers and Crostini, Extra Virgin Olive Oil and Vinegar

COCKTAIL STATIONS

(Station Attendant Fees Apply)

MEZZE STATION \$ 14.00

Hummus, Babaganouj and Marinated Artichoke Hearts with Toasted Pita Crisps

Falafel Bar – served with Micro Pitas, Shredded Lettuce, Tzatziki, and Feta Cheese

Tabbouleh Salad, Cracked Wheat, Diced Heirloom Tomato, Red Onion, Parsley, Lemon Basil Vinaigrette

Crispy Fried Chickpeas, Eggplant Tartine

SUSHI BAR \$ 18.00

Assortment of Sushi Rolls, Sashimi, Sushi Pieces to include - Salmon, Tuna, Yellowtail, Vegetarian

Wasabi, Ginger, and Soy Sauce

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SOUTHERN STATION

\$ 14.00

Pulled Barbecue Beef Brisket, Seared or Fried Jumbo Lump Maryland Crab Cakes

Roasted Apple Barbecue Sauce, Classic Remoulade Sauce, Chipotle Aioli, South Carolina Barbecue Mustard

Homemade Cornbread with Honey Butter

Potato Buns

Golden Onion Rings

Southern Slaw with Carrots, Roasted Corn, Cabbage, Pickled Red Onions, and Olive Oil Mayo

CEVICHE STATION

\$ 18.00

Wild King Salmon Ceviche | Anejo Tequila, Lime, Cumin, Coriander, Agave Nectar, Sea Salt and Cilantro

Ahi Tuna Ceviche | Coconut and Lemongrass Reduction, Mango, Herbs, Jalapeños, and Miro Bello Peppers

Rock Shrimp Ceviche | Tequila-Lemon Marinade, Candied Citrus, Herbs

Served with House Made Plantain Chips, Taro Chips, Tortilla Chips, Crostini, Lettuce Cups

ASIAN NOODLE BAR

\$ 14.00

Choice of Two Noodles – Lo Mein, Soba, or Rice Vermicelli

Korean Skirt Steak and Miso Glazed Salmon

Sauces to include: Peanut, Sesame, and Coconut Lemongrass

Toppings to include: Scallions, Peppers, Mango, Red Onion, Jicama, Pineapple, and Sesame Seeds

MAC & CHEESE BAR

\$ 12.00

Cheddar Mimillette Macaroni and Cheese

White Mac and Cheese with Smoked Gouda, Fontina, and Provolone Cheese

Stilton Cream Mac and Cheese with Sherry Vinegar

Add-In Options: Short Ribs, Bacon, Wild Mushrooms, Roasted Zucchini and Yellow Squash, Crispy Panko Bread Crumbs, and Scallions; Lobster Pieces (+\$2.00pp)

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BAJA TACO BAR

\$ 16.00

Warm Corn Tortillas pressed and cooked on the station

Tequila Lime Chicken, Blackened Tilapia, and Mexican Short Ribs served with fixings to include: Pico De Gallo, Guacamole, Lettuce, Sour Cream, and Shredded Cheese

Black Bean and Corn Salad with Grilled Red Peppers, and Lime Juice Ancho Chili Vinaigrette

Corn Tortilla Chips

SURF STATION

\$ 18.00

Poached Shrimp and Seared Sea Scallops served in bowls on Ice

Raw Bar to include Oysters and Clams on the Half Shell

Mussels cooked in White Wine and Tomato

Served with Mustard Mayonnaise, Cocktail Sauce, Drawn Butter and Lemon Wedges on the side

Cracked Lobster (+\$5.00pp)

Crab Claws (+\$5.00pp)

BRUSCHETTA BAR

\$ 10.00

Assorted, seasoned and toasted crostini

Spring Pea, Bacon and Crispy Shallot Bruschetta

Sweet Corn Bruschetta, Grilled Nectarines, Fresh Mozzarella, Chiffonade Basil, Chives

Wild Mushroom Bruschetta with Crispy Leeks and Fresh Truffles

FRITES STATION

\$ 16.00

Select two: Classic Pommes Frites, Hand Cut Double Fried Belgian Frites with Sea Salt, Sweet Potato Frites with Smoked Paprika Salt, Parmesan Garlic Frites

Select four: White Truffle Brie Sauce, Texas Style Barbecue Sauce, Malt Vinegar Aioli, Garlic Aioli, Honey Dijonnaise Sauce, Spicy Thai Peanut Sauce, Cajun Ketchup, Homemade Texas Style Beef Chili

Moules: Steamed Mussels

Poutine: Short Ribs with Belgian Frites, Brown Gravy, and Smoked Mozzarella

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DESSERT ENHANCEMENTS

(Per Person)

PLATED DESSERT

\$ 8.00

Individual Blueberry Crumble with Vanilla Ice Cream

Peach and Berry Crisp Served with Vanilla Ice Cream

Meyer Lemon Tartlet with Berry Salad and Crème Chantilly

Individual Plum Crostata with Marzipan and Buttermilk Ice Cream

Freeform Tiramisu: A Modern Take on a Classic Dish

“Smoes Jars”- Graham Cracker Crust, Chocolate Cake, Toasted Homemade Marshmallow

Coconut and Lemongrass Panna Cotta with Mint and Pineapple Salad

Molten Chocolate Lava Cake with Homemade Whipped Cream and Strawberry Salad

Chocolate Pot Au Crème

COFFEE and CORDIALS

\$ 10.00

Served during Dessert and Dancing, as a Stationary Display

Our finest selection of international blended Regular and Decaffeinated Espresso; served with a lemon twist

Cappuccino served with Nutmeg or Shaved Chocolate

Assortment of flavored syrups to include Hazelnut, Vanilla, and Irish Cream

Cordials to include Sambuca, Frangelico, Bailey's, Amaretto Di Sarrono, Kahlua, and Gran Marnier

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CUSTOM DESSERT TABLE

Have a memorable dessert from your first date? An all-time childhood favorite? Let us create your dream dessert table to include the desserts of your choice.

Choice of 6 Desserts	\$ 12.50
Choice of 8 Desserts	\$ 15.00
Choice of 10 Desserts	\$ 17.50

DESSERT STATIONS

\$ 10.00

(Station Attendant Fees Apply)

CREPE BAR

Vanilla Bean and Sugar Crepes Warmed to Order; Toppings to Include: Nutella, Bananas, Strawberries, Peanut Butter and Maple Syrup

DOUGHNUT BAR

Assortment Artisanal Doughnuts Displayed on OTM Custom Lucite Wall

Fresh "Made On-Site" Cinnamon Sugar Donut Holes with Warm Chocolate Dipping Sauce

FRIED DESSERT BAR

To Include Fried Mars Bars, Twinkies, Oreos and Zeppoles; Select Three Dipping Sauces: Chocolate, Caramel, Vanilla, Powdered Sugar, Cinnamon Sugar, Lemon

FRUIT BAR

Seasonal Fresh Fruit Served in Stylized Jars and Containers

SHORTCAKE BAR

Strawberries, Blueberries and Raspberries Served with Short Cakes and Homemade Whipped Cream

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POPCORN SUNDAE BAR

Salted and Kettle Popcorn with Any of the 5 Assorted Toppings: Hot Fudge, Caramel Sauce, M&M's, Heath Bar Crunch, Sprinkles, Cherries, Homemade Whipped Cream and Marshmallows

ZEPPOLE BAR

Homemade Zeppole; Select three dipping sauces: Chocolate, Caramel, Vanilla, Powdered Sugar, Cinnamon Sugar, Lemon

ICE CREAM EXTRAVAGANZA

Vanilla and Chocolate Ice Cream Scooped, Milkshakes; Select ten: Strawberries, Raspberries, Blueberries, Kiwi, Bananas, Crushed Pineapple, Cherries, Coconut, Vanilla Wafers, Oreo Crumbles, Heath Bar, Chocolate Chips, M&M's, Fruity Pebbles, Crushed Kit Kat's, Marshmallows, Sprinkles, Hot Fudge, Caramel Sauce, Strawberry Sauce, Dolce De Leche

ITALIAN DESSERTS

Individual NY Style Cheesecakes Served in Mason Jars, Assorted Italian Biscotti, Warm Chocolate Chip Cookies, Tiramisu Shots, Micro Cannoli Filled to Order with Chocolate Chip, Strawberry, and Citrus Fillings

MAKE YOUR OWN CHIPWICH BAR

Select 4 Cookies: Snickerdoodle, Double Chocolate, White Chocolate Chip, Oatmeal Raisin, Cinnamon Sugar, and Gluten Free Chocolate Chip; includes two attendants making chipwiches to order

SOFT PRETZEL BAR

Homemade Cinnamon Sugar and Sea Salt Pretzels Bites; Sweet Dipping Sauces to Include: Chocolate Fudge, Dulce de Leche and Vanilla Glaze; Savory Dipping Sauces to Include: Marinara, Melted Jalapeno Cheese and Mustard

WAFFLE SUNDAE BAR

Homemade Waffles Served with Vanilla and Chocolate Ice Cream and A Choice of Five Toppings: Hot Fudge Sauce, Whipped Cream, Dolce de Leche, Nutella, Strawberries, Bananas, Powdered Sugar, or Warm Maple Syrup

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CEREMONY, DINING, and OUTDOOR FEES

CEREMONY FEE	\$500.00	per ½ hour
REHEARSAL FEE	\$300.00	by appointment
OUTDOOR SETUP FEE	\$600.00	
STATION ATTENDANTS	\$200.00	(2) per station
COAT CHECK ATTENDANT	\$150.00	seasonal
RESTROOM ATTENDANT	\$150.00	per restroom

All Ceremony, Dining and Outdoor Fees are subject to CT sales tax only.

All outside events are contingent upon weather. Management reserves the right to make a final decision two hours prior to the event in order to allow the staff and Inn time to properly prepare and setup to begin your event on time.

Consuming Raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.