

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)*

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 | Goat Cheese, Garlic Aioli, Caramelized Onion, Avocado, Brioche Bun

GRILLED CHICKEN TACO | Mole, Sour Cream, Red Cabbage, Carrot Slaw, Cilantro

AVOCADO FRIES | Spicy Lemon Aioli

ROCK SHRIMP TEMPURA | Coconut, Ginger, Cilantro, Mint Sauce

RACK OF LAMB CHOPS | Panko Crumb Crust, Rosemary, Garlic, Mustard

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 | Open Face, Avocado, Pesto, Bibb Lettuce, Pickled Red Onions

BRAISED BEEF SHORT RIB | Crispy Fingerling Potato, Horseradish, Chives

MICRO GRILLED CAPRESE | Mozzarella, Tomato, Basil

NIGERIAN BEEF SUYA | Paired with Allagash White Beer (+\$3.50pp)

MINI TEQUILA LIME CHICKEN QUESADILLA | Paired with a Jalapeño Margarita (+\$3.50pp)

CRISPY CAULIFLOWER BITES | Tzatziki Dipping Sauce

BARBEQUE PULLED CHICKEN SLIDERS | Sour Cream, Red Cabbage, Carrot Slaw, Cilantro

SMOKED SALMON | Crispy Tater Tot, Dill, Capers, Lemon Zest

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

GRILLED SHRIMP | Rosemary, Garlic, Fiery Cocktail Sauce

JICAMA WRAPS | Avocado Puree, Crunchy Tempura

VIETNAMESE SUMMER ROLLS | Pickled Onions, Herbs, Crunchy Vegetables, Cilantro Sauce

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

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

SUMMER DINING MENU 2018 - 2019

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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SHRIMP CEVICHE SHOT | Shrimp, Jalapeno, Onion, Cilantro, Fresh Citrus Juice (\$1.50pp)

DUCK CONFIT BANH MI | House Pickles, Shredded Rainbow Carrots, Vietnamese Chili Aioli

* Additional passed items +\$3.50pp per item

COCKTAIL STATIONARY DISPLAY

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

MAC & CHEESE BAR *(Please Select Three)*

Cheddar Mimillette Macaroni & Cheese

White Macaroni & Cheese with Smoked Gouda, Fontina, and Provolone Cheese

Stilton Cream Macaroni & Cheese with Sherry Vinegar

Toppings to include: Short Ribs, Bacon, Wild Mushrooms, Roasted Zucchini and Yellow Squash, Crispy Panko Bread Crumbs, Scallions

STATION ENHANCEMENTS *(+\$5.00pp per item)*

ORECCHIETTE CARBONARA | Smoked Gouda, Fontina, Peas, Smoked Scallops, Bacon, Provolone Cream Sauce

LOBSTER MAC | Aged White Cheddar, Butter Poached Lobster

WOOD FIRED PIZZA STATION

Classic Margherita Pizza, Chef's Seasonal Vegetarian Pizza, one (1) Longshore Artisanal Pizza, and one (1) Custom Pizza with two-toppings of choice, accompanied by House Made Crostini, White Bean Bruschetta, and Tomato Bruschetta.

LONGSHORE ARTISANAL PIZZAS *(Please Select One)*

SUPREME | Green Bell Pepper, Wild Mushroom, Black Olive, Jalapeño, Bacon, Red Chili Flake

BIANCO | Ricotta, Prosciutto di Parma, Smoked Mozzarella, Roasted Onion, Garlic

WILD MUSHROOM | Goat Cheese, Shiitake Mushroom, Meyer Lemon Oil, Arugula Puree

BBQ | Pulled Pork, Brisket or Chicken; BBQ Sauce, Smoked Mozzarella, Cheddar, Jalapeño

ANTIPASTO | Prosciutto, Coppa, Roasted Red Pepper, Artichoke Hearts, Basil, Mozzarella

GREEK SALAD | Mixed Greens, Cucumber, Kalamata Olive, Cherry Tomato, Feta, Lemon Vinaigrette

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CUSTOM PIZZA TOPPINGS *(Please Select Two)*

Pepperoni, Prosciutto di Parma, Sweet Italian Sausage, Wild Mushrooms, Black Olives, Caramelized Onion, Cherry Peppers, Sweet Peppers, Artichoke Hearts, Fresh Tomato, Bacon, Jalapeño, Buffalo Chicken, Grilled Steak

STATION ENHANCEMENTS *(+\$5.00pp per item)*

SMOKED CHICKEN WINGS | BBQ Rub, Blue Cheese Dressing

GRASS FED BEEF MEATBALLS | Tomato Jam, Pecorino Romano

BURRATA CAPRESE | Tomato, Pickled Red Onion, Balsamic Reduction, Micro Basil

FRIED CALAMARI | House Made Marinara Sauce, Lemon

HEIRLOOM TOMATO SALAD | Braised Tomato Reduction, Fresh Mozzarella, Crispy Capers, Basil Pesto

CRUDITÉS | Fresh Vegetables, Dipping Sauce Trio *(+\$1.50pp)*

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FIRST COURSE

Includes Warm Bread and Butter

SALADS

(Please Select One)

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

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

BABY ARUGULA

Blackberries, Goat Cheese, Candied Walnuts, Pomegranate Vinaigrette

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MAIN COURSE

ENTRÉES

(Please Select Two plus Chef's Seasonal Vegetarian)

TUSCAN ROASTED CHICKEN	\$ 88.00
Garlic, Rosemary, White Wine, Roasted Red Bliss Potatoes, Grilled Asparagus	
MOROCCAN CHICKEN	\$ 88.00
Israeli Cous Cous, Slivered Almonds, Raisins, Roasted Cauliflower, Harissa Aioli	
ROASTED ATLANTIC COD	\$ 88.00
Warm Bean Salad of Cannellini Beans, Haricot Verts, and Sugar Snap Peas, Fresh Herbs, Shallot Vinaigrette, Pickled Carrots, Red Pepper, Scallions	
CHEF'S SEASONAL VEGETARIAN	\$ 88.00
SEARED SALMON	\$ 98.00
Cauliflower-Roasted Shallot Purée, Bulgur Wheat, Roasted Asparagus, Shiitake Mushrooms, Lemon Citronette	
BRAISED BEEF SHORT RIBS	\$ 98.00
Lemon Scented Roasted Potatoes, Seasonal Vegetables	
SEARED ARCTIC CHAR	\$ 98.00
Organic Quinoa, Radish-Fennel Salad, Garlic-White Wine Sauce, Seasonal Vegetables	
GRILLED RIBEYE STEAK	\$ 98.00
Red Wine Reduction, Grilled Summer Vegetables, Olive Oil Mashed Potatoes	
GRILLED SWORDFISH	\$ 108.00
Horseradish-Corn Purée, Charred Red Onions, Summer Beans, Parsley Chimichurri	
SEARED AHI TUNA	\$ 108.00
Baby Fennel Puree, Lemon-Scented Potatoes, Sautéed Summer Vegetables, Avocado Aioli, Orange Vinaigrette	
OVEN ROASTED FILET MIGNON	\$ 108.00
Roasted Corn, Charred Red Onion and Bacon Hash, Smashed Potato, Parsley Chimichurri	

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8 OZ. SPLIT LOBSTER TAIL	\$ 118.00
Sautéed Swiss Chard, Purple Sweet Potatoes, Baby Fennel Puree, Garlic Butter Sauce	
 DUO OF BEEF AND SHRIMP	 \$ 118.00
Black Pepper Crusted Petit Filet Mignon, Smoked Jumbo Shrimp, Herb-Roasted Fingerling Potatoes, Seasonal Baby Vegetables, Garlic-Peppercorn Sauce	
 RACK OF LAMB	 \$ 118.00
Garlic-Rosemary Scented Lamb, Roasted Red Bliss Potatoes, Seasonal Baby Vegetables, Rosemary-Red Wine Reduction	

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PASSED DESSERT

(Please Select Four)

WARM CHOCOLATE CHUNK COOKIES

MICRO ESPRESSO-SPIKED BROWNIES

CAFE PATRON MINI MILK SHAKES | Vanilla, Chocolate (+\$2.00pp)

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

NY STYLE CHEESECAKE BITES | Strawberry

FUNNEL CAKE FRIES | Please Choose One: Sweet Glaze, Chocolate Sauce or Caramel

ASSORTED CAKE POPS

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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

\$ 38.00

Tito's, Smirnoff, Tanqueray, Dewars, Bacardi Silver, Captain Morgan,
Jack Daniels, Souza Tequila, Cruzan Coconut, Courvoisier VS

Craft and Domestic Light Beers

House Sparkling Wine, Red and White Wines

TOP SHELF

\$ 46.00

Preferred Bar Tier + Ketel One, Hendricks Gin, Myers Dark Rum,
Herradura Reposado, Maker's Mark, Johnny Walker Black, Jameson

Craft and Domestic Light Beers

House Sparkling Wine, Upgraded Red and White Wines (Cabernet, Chardonnay, Sauvignon Blanc)

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 STYLE

NO PRE SELECT \$ 8.00

BAR SNACKS

Cocktail Hour Only

(+\$1.50pp per item)

MIXED NUTS | Cashews, Walnuts, Peanuts, Almonds

ASSORTED HOUSE MADE POTATO CHIPS AND POPCORN

MIXED OLIVES

HOUSE MADE KALE CHIPS

BACON STICKS | Jalapeño, Black Pepper **or** Honey Candied *(add'l +\$1.50pp)*

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COCKTAIL HOUR ENHANCEMENTS

(Per Person)

COCKTAIL STATIONS

(Two (2) station attendants per station at \$150.00 per attendant required)

ASIAN STATION

\$ 18.00

Assortment of Sushi Rolls served with Wasabi, Ginger, and Soy Sauce

NOODLES (Please Select One)

LO MEIN | Crunchy Red Pepper, Ginger, Sesame Oil, Soy Sauce, Cilantro, Sesame Seed, Scallion

VERMICELLI | Coconut-Lemongrass, Fresh Lime, Cucumbers, Carrots, Water Chestnuts

DUMPLINGS (Please Select One)

VEGETARIAN or PORK, Served with Asian Dipping Sauce

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

ROAMING TACO BAR

\$ 10.00

(One (1) station attendant over 75 guests required; All Tacos will be Served in Corn Tortilla Shells on Lucite Taco Trays)

(Please Select Two)

MEXICAN SHORT RIB | Pickled Onions, Shaved Radish, Cilantro

CRISPY PORK BELLY | Roasted Pineapple, Carrot Slaw, Mojo Dressing

SEARED AHI TUNA | Salted Cabbage, Cajun Aioli, Lime, Cilantro

GRILLED CHICKEN | Mole, Sour Cream, Red Cabbage, Carrot Slaw, Cilantro

ROASTED SQUASH | Cilantro-Avocado Salsa, Queso Fresco, Pumpkin Seeds

MEZZE STATION

\$ 14.00

Hummus, Babaganouj, Crispy Fried Chickpeas, Eggplant Tartine and Marinated Artichoke Hearts & Toasted Pita Crisps

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

Shopska Salad with Tomato, Spring Onion, Bell Pepper, Cucumber, Parsley, and Feta in a Lemon Vinaigrette

Israeli Chopped Salad with Tomatoes and Cucumbers served over Hummus, Pita on the Side

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TACO & QUESADILLA BAR

\$ 15.00

Chicken and Cheese Quesadillas

TACOS *(Please Select Two, to be served with Corn & Flour Tortillas)*

MEXICAN SHORT RIB | GROUND BEEF | GRILLED CHICKEN | ROASTED SQUASH

Toppings to include: Shredded Cheese, Lime Crema, Jalapeno, Cabbage Slaw, Red Onion, Roasted Peppers, Caramelized Onion

Traditional Rice & Beans

Mexican Street Corn (Off the Cob) with Cilantro, Mayonnaise, Cayenne Pepper, Cotija Cheese, Lime

House Made Tortilla Chips served with Guacamole, Pico de Gallo, Salsa Verde

SURF STATION

\$ 18.00

Poached Shrimp, Seared Sea Scallops, 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) or Crab Claws (+\$5.00pp)

ANTIPASTO STATION

\$ 14.00

Chef's Assortment of Italian Meats & Cheeses

Heirloom Tomato Bruschetta with Onion, Basil, Garlic, Pepper, and Parmesan

Tri-Color Pasta Salad with Olives, Ricotta Salata, Red Onions, Cherry Tomatoes, Balsamic Vinaigrette

Accompaniments: Artichoke Hearts, Roasted Peppers, Fresh Mozzarella, Roasted Garlic, Mixed Olives, Crudités, Dried Apricots, and Fresh Fruits

Artisan Breads served with Extra Virgin Olive Oil and Vinegar

Insalata Di Mare with Grilled Calamari, Shrimp, White Beans, Red Onion, Red Pepper, Lemon, Extra Virgin Olive Oil (+ \$2.00pp)

SOUTHERN STATION

\$ 14.00

Pulled Barbecue Beef Brisket, Seared Jumbo Lump Maryland Crab Cakes

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

Potato Buns, Homemade Cornbread with Honey Butter, Golden Onion Rings

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

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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

"Smores 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

Classic Tiramisu

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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DESSERT STATIONS

\$ 10.00

(Station Attendant Fees Apply)

CREPE BAR

Vanilla Bean & 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 Zeppole; Select Three Dipping Sauces: Chocolate, Caramel, Vanilla, Powdered Sugar, Cinnamon Sugar, Lemon

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

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MAKE YOUR OWN CHIPWICH BAR

Select 3: Chocolate Chip Cookie, Double Chocolate Cookie, Chocolate Fudge Brownie, Vanilla Pound Cake, Belgium Waffles Toppings to Include: Rainbow Sprinkles, Chocolate Chips, Chopped Walnuts

WAFFLE SUNDAE BAR

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

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LATE NIGHT BITES

\$ 5.00

(Requires one (1) Station Attendant at \$150.00)

EGG SANDWICHES

Bacon, Egg, and Cheese on Ciabatta

DISCO FRIES

Steak Fries, Mozzarella, Brown Gravy

CHILI CHEESE NACHOS

Beef Chili, Queso Fundido, Sour Cream, Salsa, House Made Tortilla Chips

SLIDERS

Pulled Pork or BBQ Brisket, Micro Pickles, Potato Roll

LOADED GRILLED CHEESE

Cheddar Cheese, Bacon, Tomato

GOLDEN CHICKEN DIPPERS

Served with Sweet Potato Fries and Honey Dijon Dipping Sauce

CHEESEY CRESCENT DOGS

"Pigs in a Blanket" Stuffed with Cheddar Cheese Wrapped in a Golden Crescent Roll

Served with: Spicy Brown Mustard and Ketchup

FRIED MOZZARELLA STICKS

Served with Marinara Dipping Sauce

SOFT PRETZEL BITES

Cinnamon Sugar and Sea Salt Pretzels Bites

Sauces to Include: Chocolate Fudge, Spicy Brown Mustard, Beer Cheese

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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.