

Summer Outings

During the warm weather months, The Great Lawn, rolling down to the waterfront, is the perfect location for your corporate summer outing. The Inn at Longshore provides everything you will need to make your event a success without stress. We offer summer linens, tableware, tiki torches, and citronella candles.

Please inquire with the sales department regarding tenting rentals and fees.

Outside Setup Fee: \$600.00 plus tax

Should your event fall below 50 guests, a facility fee of \$1,000.00 will apply (plus tax).

Lawn Games

The Inn provides Corn Hole, Ping Pong, Volleyball, Horseshoes, Bocce, and Badminton for your enjoyment. There is no charge for these games. In the event that you experience inclement weather, The Inn has board games for indoors.

Additional Activity Options

The Inn is conveniently nestled between an 18-Hole Golf Course and Long Island Sound. Enjoy tennis, golf, sailing, kayaking, swimming, paddle-boarding. Additional fees will apply.

Children

The Inn offers a children's menu which includes soft drinks and lemonade

Children's Menu

(please select two)

Philly cheesesteaks, Hamburgers/Cheeseburgers, Hot Dogs, Chicken Tenders Children's Meal includes: Tossed Salad, French Fries, and Condiments

Ages 4-10 (under 3 is no charge)

\$40.00 per child



**Please note on all menus, vegetarian/vegan items are available upon request

Beachside BBQ

Sweet Tea and Lemonade XL House Potato Chips and Dips Fresh Vegetable Crudite with Hummus

MENU

Please choose two proteins

Char-Grilled Hanger Steak | Chimichurri Sauce Cedar Plank Roasted Salmon | Honey Mustard Glaze Grilled Sausages | Chorizo, Sweet Italian, Kielbasa

Sides

Corn on the Cob | Butter & Chives
BBQ Baked Beans | Molasses, Brown Sugar, Bacon
Southern Slaw | Roasted corn, Grilled Pepper, Cabbage, Pickled Red Onion, Celery
Seed, Olive Oil
Roasted Fingerling Potato Salad | Shallot Confit, Tarragon Mustard Aioli, Scallion
Baked Mac & Cheese | 4-Aged Cheese Sauce, Panko Crumb Crust
Chopped "BLT" Salad | Iceberg Lettuce, Tomato Bacon, Fried Onion, Crumbled Blue
Cheese (Choose one dressing: Blue Cheese Dressing or Lemon Vinaigrette)
Homemade Corn Bread with Honey Butter

Dessert (Choose One)

Chilled Watermelon Slices Dutch Apple Pie

Hot Coffee & Tea Available upon request

At \$59.95 per person



Classic Picnic

Sweet Tea and Lemonade XO Potato Chips and Dips Fresh Vegetable Crudite with Hummus

MENU

Buttermilk Corn Meal Fried Chicken

OR

BBQ Dry-Rubbed and Grilled Chicken, Sweet and Smoky BBQ Sauce

Beef Kosher Hebrew National Hot Dogs and 6 oz Angus Beef Burgers
Brioche Buns, Lettuce, Tomato, Onion, Sauteed Mushrooms, Swiss Cheese,
Blue Cheese, Ketchup, Mustard and Relish
Veggie Burgers available upon request

Sides

Devilled Eggs | Paprika, Bacon, Chives
Corn on the Cob | Butter & Chives
Summer Salad | Romaine Lettuce, Strawberries, Red Onion, Pecans, Goat Cheese,
Red Wine Vinaigrette
German Red Bliss Potato Salad | Whole Grain Mustard, Caramelized Onions
Bacon-Cider Vinaigrette
Bowtie Pasta Salad | Tomato, Cucumber, Bell Peppers, Red Onion, Zesty Herb Dressing
Homemade Corn Bread with Honey Butter

Dessert

Freshly Baked Cookies and Brownies

Hot Coffee & Tea available upon request

At \$69.95 per person



New England Clambake

Sweet Tea and Lemonade Homemade Potato Chips and Sweet Potato Chips Fresh Vegetable Crudite with Hummus

MENU

Cast Iron Clambake with Steamed Littleneck Clams, Mussels, and Italian Sausage in a light Tomato and White Wine Broth...with Thyme and Fresh Herbs

Beer-Braised Sausages, Onions and Peppers

Grilled Cider-Brined Whole Chicken with a Jalapeno-Lime Vinaigrette

Sides

Classic Caesar Salad | Romaine, Shaved Parmesan, Garlicky Croutons, Caesar Dressing Heirloom Tomato Salad | Braised Tomato Reduction, Fresh Mozzarella, Crispy Capers, Sweet Basil Pesto

Grilled Summer Vegetable Platter | Zucchini, Yellow Squash, Carrots, Red Onion, Portobello Mushrooms with a Shallot Vinaigrette
Toasted Wheatberry Salad | Red Onion, Feta Cheese, Watermelon
House Made Lemon Vinaigrette
Corn on the Cob | Chili Lime Butter

<u>Select One</u>

Buttermilk Drop Biscuits, Fresh Corn Bread with Honey Butter, Sliced Sourdough Boule with Olive Oil

Select One

Baked Potato Bar | Cheddar, Sour Cream, Bacon, Crisply Onions, Ranch, Pickled Jalapenos, Scallions, Butter

Steamed Red Bliss Potatoes | Tossed in Fresh Herbs, Lemon, Warm Butter

Dessert

Peach and Berry Crisp served with Vanilla Ice Cream Fresh Watermelon Iced and Hot Coffee

At \$79.95 per person



Enhancements

Whole Steamed Lobster – Drawn Butter and Lemon Wedges (one per guaranteed guest count required)

At \$15.00 per lobster

Grilled Split Lobster – Brushed with Lime Butter (one per guaranteed guest count required)

At \$9.00 per lobster

Fish Taco – Red Snapper with Red Cabbage and Crema Mexicana At \$3.25 per piece

Grilled Shrimp Skewer with Cocktail Sauce At \$3.50 per piece

Veggie Kabobs with Eggplant, Onion, Pepper, and Mushroom *At* \$3.00 per person

Prime NY Strip

At \$7.00 per person

Chicken or Beef Kabobs with Onion, Pepper, and Mushroom At \$6.00 per person

Classic Italian Sausage and Peppers **At \$8.00 per person**

Bourbon BBQ Baby Back Ribs

At \$7.00 per person

Pulled Pork with Carolina BBQ Sauce

At \$8.00 per person

Jerk Seasoned Grilled Leg of Lamb with Pineapple Glaze

At \$10.00 per person



Station Enhancements

BYO Mac & Cheese Bar | 4-Cheese Mac & Cheese with a choice of Five Toppings: Bacon, Toasted Panko, Truffled Mushrooms, Short Ribs, Scallions, Cheddar, Blue Cheese, Jalapeno, Roasted Broccoli, Roasted Tomatoes

At \$7.50 per person

Deli Sandwich Station | (Please Select Two Sandwiches)
Herb-Roasted Beef | Horseradish Mayo, Arugula, Tomato, Swiss on a Baguette
BLT | Thick Cut Bacon, Boston Lettuce, Tomato, Mayo on Grilled Sourdough
Turkey, Cheddar and Avocado | Garlic Aioli, Red Onion on Country White Toast
Asian Chicken Wrap | 5 Spice, Grilled Chicken, Pepper Jack Cheese, Napa
Cabbage, Shredded Carrots, Edamame, Ginger-Lime Aioli
Kosher Dill Pickles

At \$7.50 per person

Dessert Enhancements

Ice Cream Novelties served in an Ice Cream Cart

At \$6.00 per person

Summer Cobbler served in Cast Iron Pans and Fresh Whipped Cream and Vanilla Ice Cream

At \$6.00 per person

Brownie Sundae Bar | Vanilla and Chocolate Ice Cream, Whipped Cream, Sprinkles, Maraschino Cherries and Chocolate Sauce

At \$7.00 per person

Ice Cream Sundae Bar | Vanilla and Chocolate Ice Cream

Please Choose Five Toppings:

Whipped Cream, Oreos, Maraschino Cherry, Strawberries, Banana, Hot Fudge, Caramel

Sauce, Sprinkles, M&M's

Please Choose Two Bases:

Cup, Sugar Cone, Waffle Cone

at \$10.00 per person



Bar/Beverages Packages

Open Bar/Beverage arrangements include soft drinks, mixers, Juices, Craft and Domestic Light Beers, Red and White Wines, Choice of Red or White Sangria

*Preferred and Top Shelf Package options** also include a Fresh Fruit/Vodka Infusion that you create with your catering professional

Beer/Wine Beverage

Assortment of Craft and Domestic Light Beer, House Red and White Wines, Soft Drinks

First Hour at \$15.00 each additional hour is \$5.00

Preferred Beverage Package

Smirnoff, Tanqueray, Johnny Walker Red, Bacardi Silver, Jose Cuervo, Jack Daniels, Captain Morgan, Seagram's 7, Assorted Craft and Domestic Light Beer, House Red and White Wine, Sangria (Red or White), Soft Drinks, Juices, Mixers, Fresh Fruit-Infused Vodka

First Hour at \$20.00 each additional hour \$6.00

Top Shelf Beverage Package

Includes all Preferred Brands PLUS Grey Goose, Bombay Sapphire, Mt, Gay Rum, Patron Silver, Makers Mark, Crown Royal, Chivas 12 YR, Craft and Domestic Light Beer, House Red and White Wine, Sangria (Red or White), Soft Drinks, Juices, Mixers, Fresh Fruit-Infused Vodka

First Hour at \$25.00 each additional hour \$8.00

Please ask your catering professional regarding substitutions on the bar offerings

The admin fee covers one bartender per 75 guests Additional bartender fees are \$250.00 plus tax

