



Longacre House

Banquet and Catering Selections

Longacre House
24705 Farmington Road
Farmington Hills, MI 48336
248-477-8404
www.longacrehouse.org

Gourmet Express Catering
650 N. Lafayette
South Lyon, MI 48178
248-486-5566
www.gourmetexpressevents.com

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 Garden, is the perfect venue for gatherings of up to 130 guests. -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 Event Coordinators 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 coordinators 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!

Gourmet Express Catering & Event Planning Group
248-486-5566
www.gourmetexpressevents.com



BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

Freshly Brewed Regular Coffee & Hot Tea Service
Chilled Orange Juice
Fresh Seasonal Fruit
Assorted Breakfast Muffins
Bagels with Fruit Preserves & Cream Cheese
\$16 per person
Served before 9:30 am

BREAKFAST BUFFETS

Breakfast Buffets include Breakfast Muffins, Chilled Orange Juice and
Fresh Brewed Regular Coffee & Hot Tea Service

FARM FRESH BREAKFAST

Farm Fresh Scrambled Eggs
Sausage Links
Roasted Breakfast Potatoes
\$18 per person

COUNTRY BREAKFAST

Farm Fresh Scrambled Eggs
French Toast with Maple Syrup
Crispy Bacon
Roasted Breakfast Potatoes
\$23 per person

GOODENOUGH BREAKFAST

Veggie Supreme Egg Bake
Belgian Waffle Bar with Assorted Toppings
Sausage Links
Roasted Breakfast Potatoes
\$27 per person

LONGACRE BRUNCH BUFFET

Fresh Cut Fruit & Cheese
Farm Fresh Scrambled Eggs
Crisp Bacon & Sausage Links
Pancakes with Maple Syrup
Roasted Breakfast Potatoes
Tossed Garden Salad
Baked Italian Herb Chicken Breast
Penne Pasta Marinara - or - Alfredo
Roasted Seasonal Vegetables
Rolls & Butter
\$35 per person
Minimum 50 Guests Please
Under 50 Guests Please Add \$8 per person

Fresh Fruit, Yogurt & Granola Parfaits
OR
Fresh Fruit Crepes & Raspberry Sauce
Add \$6 per person

Breakfast must be served before 11:00 am / Brunch must be served before 12:30 pm

Breakfast/Brunch buffets available for one hour of service

All food, beverage and coordinated services are subject to 6% sales tax and 22% operational fee. All prices are subject to change without notice.

HEALTHY LUNCHEON PLATES

Healthy Luncheon Plates include Fresh Rolls & Butter and Freshly
Brewed Regular Coffee & Hot Tea Service

Chicken Salad Croissant with Fresh Fruit

Tender Chicken, Carrots, Celery and Onion
blended with Mayonnaise & Dry Mustard

Romaine Fruit and Nut Salad

with Raspberry Vinaigrette Dressing

Chopped Romaine Lettuce with Warm Chicken Breast, Mandarin
Oranges, Grapes, Strawberries, Raisins, Walnuts, Bermuda Onion
& Croutons

Grilled Chicken Caesar Salad

with Creamy Caesar Dressing

Chopped Romaine Lettuce with Warm Chicken Breast, Crunchy
Baked Croutons & Shaved Parmesan Cheese

Traverse City Salad

with Cherry Vinaigrette Dressing

Fresh Mixed Greens with Warm Chicken Breast, Red Onions,
Tomatoes, Dried Cherries, Chopped Apples, Goat Cheese &
Sliced Almonds

Spinach Panzanella Salad

with Poppyseed Dressing

Fresh Chopped Spinach with Warm Chicken Breast, Red Onions,
Chopped Bacon, Hard Boiled Egg, Tomatoes & Cucumbers

\$22 per person
Minimum 35 Guests

Add Soup

Baked Potato & Bacon Soup
Swiss Onion Soup
Wedding Soup

\$7 per person

Lunch must be served before 2:00 pm

LUNCHEON BUFFETS

All Luncheon Buffets include Fresh Rolls & Butter and
Freshly Brewed Regular Coffee & Hot Tea Service

SALAD

Select One

Caesar Salad with Shaved Parmesan &
Croutons

Tossed Garden Salad

Salad Upgrade

Romaine Fruit & Nut Salad served with
Raspberry Vinaigrette
Add \$3 per person

ENTREES

Select One or Two

Baked Italian Herb Chicken Breast

Chicken Piccata with White Wine, Lemon,
Capers & Artichoke Hearts

Baked Chicken Breast
with Sundried Tomato Pesto

Baked Citrus Salmon with
Capers

Sirloin Tips with Roasted Beef Gravy

Baked Vegetable Lasagna with Garlic
Cream

Portobello & Wild Mushroom Ravioli

Penne Pasta Alfredo with Broccoli, Carrots
& Onions

POTATO

Select One

Roasted Rosemary Redskins
Baby New Potatoes

Garlic Mashed Potatoes
Potato Gruyere

Crispy Roasted Sweet Potatoes
Savory Herb Rice

VEGETABLE

Select One

Blended Seasonal Vegetables

Buttered Corn

Green Beans Almondine

Roasted Asparagus

Tarragon Baby Carrots

One Entree \$25 per person

Two Entrees \$29 per person

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

Lunch must be served before 2:00 pm

Luncheon buffets available for one hour of service

PLATED LUNCHEONS

Plated Luncheons include Tossed Garden or Caesar Salad, Chef's Potato & Vegetable, Fresh Rolls & Butter and Freshly Brewed Regular Coffee & Hot Tea Service

ENTREE

Choice of One

Tarragon Chicken Breast with Swiss Cheese

Baked Italian Herb Chicken Breast

Sun Dried Tomato Pesto Chicken Breast with Capers

Chicken Piccata with White Wine, Lemon, Artichoke Hearts

Beef Tenderloin Tips Bordelaise

Parmesan Crusted Salmon with Lemon Garlic Butter

Portobello Mushroom Ravioli

Vegetarian Lasagna with Garlic Cream

\$30 per person

Lunch must be served before 2:00 pm

All food, beverage and coordinated services are subject to 6% sales tax and 22% operational fee. All prices are subject to change without notice.

HORS D'OEUVRES

The following menus are available for one hour of service and only in conjunction with a dinner menu.

Hors D'oeuvres packages include 6 total pieces per guest.
Additional charges apply for Hors D'oeuvres packages ordered for extended time periods.

Server Passed Canapes

Assorted Toast Points and Crackers, with Seasoned Spreads & Assorted Toppings
\$10 per person

Hors D'oeuvres Packages

HERITAGE PACKAGE

Spinach Artichoke Dip with Crackers
Bacon Wraps with Ginger BBQ Sauce
Miniature Eggrolls with Sweet & Sour
Romano Meatballs Madagascar
\$17 per person

LONGACRE PACKAGE

Bruschetta Pomodoro
Ham & Gruyere en Croute
Crab Stuffed Mushrooms
Spinach Pies with Watercress
\$20 per person

SPICER PACKAGE

Caesar Marinated Chicken Skewers
Baked Raspberry & Brie en Croute
Miniature Beef Wellington
Shrimp Stuffed Mushrooms
\$23 per person

Hors D'oeuvres Displays

INTERNATIONAL DISPLAY

Red Pepper Hummus,
Mini Eggrolls with Sweet & Sour,
Petite Antipasto Skewers,
Mexicali Queso Dip
Served with Tortilla Chips & Pita Bread
\$15 per person

CRUDITÉ DISPLAY

Display of Seasonal Fresh Fruits, Imported &
Domestic Cheese, Balsamic Marinated
Mushrooms with Bleu Cheese and
Fresh Cut Vegetables
Served with Ranch Dip & Crackers
\$15 per person

CHARCUTERIE GRAZING DISPLAY

Chorizo, Capicola, Peppered Salami,
Pepperoni, Andouille Sausage,
Mediterranean Olives, Assorted Cheese &
Fresh Fruit Garni
Served with Bread & Crackers
\$18 per person

MAIN COURSE HORS D'OEUVRES BUFFETS

The following menus are designed to be served as a "Main-Course" Buffet
and include Assorted Crackers & Crostini,
and Freshly Brewed Regular Coffee & Hot Tea Service

COLONIAL PACKAGE

Fresh Cut Garden Vegetables with Herb Dip
Maryland Style Crab Dip
Chicken Caesar Skewers
Shrimp Stuffed Mushrooms with Lobster Sauce
Romano Meatballs with Peppercorn Sauce
\$35 per person

GEORGIAN PACKAGE

Three Tier Fresh Cut Fruit
Cold Mesquite Chicken with Pineapple Glaze
Miniature Beef Wellington with Bordelaise
Mini Cheese Ravioli with Stilton Cheese Sauce
Bacon Wrapped Pineapple with Water Chestnuts with Ginger Barbecue Sauce
\$36 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 Teriyaki Chicken Brochettes
Miniature Tenderloin Brochettes with Madagascar Sauce
Spinach Artichoke Dip with Garlic Toast Points
\$42 per person

QUEEN ANNE PACKAGE

Crudite Display of Fresh Cut Fruits, Vegetables, Imported & Domestic Cheese
Served with Assorted Dipping Sauces & Crackers
Jumbo Shrimp Cocktail
Sauteed Tenderloin Tips
Baked Raspberry & Brie en Croute
Miniature Chicken Wellington
Crab Stuffed Mushrooms with Lobster Sauce
\$46 per person

Minimum 50 Guests

Main Course Hors D'oeuvres available for 90
minutes of service

DINNER BUFFETS

Dinner Buffets include Fresh Rolls & Butter and Freshly Brewed Regular Coffee & Hot Tea Service

SALAD

Select One

Caesar Salad with
Shaved Parmesan & Croutons
Tossed Garden Salad

Salad Upgrade

Romaine Fruit & Nut Salad
served with Raspberry Vinaigrette

Add \$3 per person

ENTREES

Select Two

Baked Italian Herb Chicken

Parmesan Crusted Chicken Breast with
Marinara Sauce & Mozzarella

Tarragon Chicken Breast

Sundried Tomato Pesto Chicken

Chicken Piccata with White Wine, Lemon,
Artichoke Hearts & Capers

Chicken Marsala

Tenderloin Tips with Madagascar Sauce

Stuffed Lemon Sole with Watercress Sauce

Baked Salmon with Lobster Sauce

Parmesan Crusted Whitefish
with Lemon Garlic Butter

Portobello Mushroom
Ravioli

Vegetable Lasagna with Garlic Cream

ENTREE UPGRADES

Herb Encrusted Roast Beef Tenderloin
Medallions with Madagascar Sauce
Carved Prime Rib
with Au Jus & Spicy Horseradish Cream

Mkt. Price

**Add Carving Station/Chef Attendant
\$200**

POTATO & RICE

Select One

Rosemary Roasted Redskins

Baby New Potatoes with Herb Butter

Garlic Mashed Potatoes

Potatoes Gruyere

Crispy Roasted Sweet Potatoes

Savory Herb Rice

VEGETABLE

Select One

Blended Seasonal Vegetables

Buttered Corn

Green Beans Almondine Roasted

Asparagus with Olive Oil

Tarragon Baby Carrots

\$41 per person

Dinner Buffets available for 75 minutes of service

All food, beverage and coordinated services are subject to 6% sales tax and 22% operational fee. All prices are subject to change without notice.

PLATED DINNER ENTREES

All Plated Entrees include Garden or Caesar Salad,
Potato and Vegetable, Rolls & Butter, Freshly Brewed Regular Coffee & Hot Tea Service

CHICKEN ENTREES

Parmesan Crusted Chicken Breast

Boneless Breast of Chicken with Parmesan
Crust, House Marinara & Mozzarella Cheese

\$39 per person

Chicken Piccata

Boneless Breast of Chicken with White Wine,
Lemon, Garlic, Artichoke Hearts & Capers

\$40 per person

Chicken Marsala

Tender Breast of Chicken
with Dry Marsala Wine & Fresh Mushrooms

\$42 per person

Chicken Wellington

Chicken Breast, Cheese & Mushroom
Duxelle in Puff Pastry
Served with Garlic Thyme Reduction Sauce

\$44 per person

BEEF ENTREES

Tournedos of Beef

Fresh Petite Tournedos of Seasoned Beef
with Bearnaise Sauce

\$45 per person

Beef Wellington

Tender Filet of Beef with Mushroom Duxelle
& Bordelaise Sauce

\$48 per person

Herb Encrusted Roast Beef Tenderloin

Beef Tenderloin Medallions
Served with Madagascar Sauce

\$50 per person

Roast Prime Rib of Beef

Slow Roasted, Herb Encrusted Prime Rib
of Beef with Au Jus &
Spicy Horseradish Cream

\$55 per person

PLATED DINNER ENTREES, continued

All Plated Entrees include Garden or Caesar Salad, Fresh Rolls & Butter, Freshly
Brewed Regular Coffee & Hot Tea Service

Beef, Chicken and Seafood Entrees include Chef's Potato & Vegetable

SEAFOOD ENTREES

Belgium Style Whitefish

Whitefish Filet, lightly Breaded & Baked
Served with Lemon Garlic Butter
& Sauteed Mushrooms

\$40 per person

Florentine Stuffed Lemon Sole

Lemon Sole stuffed with Spinach & Cheese

\$45 per person

Baked Salmon

Salmon Filet served with Watercress Sauce

\$46 per person

PASTA ENTREES

Penna Pasta Primavera

Penne tossed with Seasonal Vegetables &
Garlic Alfredo Cream Sauce
Topped with Freshly Ground Pepper
& Parmesan Cheese

\$39 per person

Add Chicken \$5 per person

Vegetarian Lasagna

Fresh Vegetables layered with Lasagna
Noodles, Garlic Cream Sauce
and topped with Shaved Parmesan Cheese

\$40 per person

Portobello Mushroom Ravioli

Tender Ravioli filled with Portobello
Mushrooms. Served with Wild
Mushroom Sauce

\$42 per person

SPECIAL & DIETARY MENU

Our Chefs strive to accommodate dietary requirements/restrictions to the best of their ability; however, not all requests can be guaranteed.

VEGAN/VEGETARIAN/GLUTEN FREE

Potato Gnocchi Sofrito with Fresh Vegetables

CHILDREN'S MENU

Fresh Fruit

Baked Chicken Nuggets served with Ranch Dressing & Ketchup

Baked Macaroni & Cheese

\$20 Lunch / \$30 Dinner
(Children 9 and under only please)

LATE NIGHT SNACKS

Served after 9 pm and for One Hour of Service

Minimum 50 Guests

The following menus are available only in conjunction with a dinner menu.

Must be ordered in advance.

Hot Pretzel Bites

with Assorted Mustards & Cheese Sauce

\$9 per person

Chili Dog Bar

with Diced Onion, Shredded Cheese & Condiments

\$10 per person

Nona Ronni's Pepperoni Rolls

with Marinara Sauce & Garlic Cream Cheese

\$11 per person

Taco Bar

with Cheese, Lettuce, Tomato, Sour Cream & Salsa

\$11 per person

Minimum 50 Guests

DESSERTS & SWEETS STATIONS

PLATED DESSERTS

Chocolate Mousse
with Fresh Strawberries
\$10 per person

Banana Wellington
with Caramel Rum Sauce
\$11 per person

ICE CREAM SUNDAE BAR

Hand-dipped Chocolate & Vanilla Ice
Cream

Toppings include:
Hot Fudge, Hershey Chocolate Sauce,
Strawberry Sauce,
Sprinkles, Nuts, Mini M&M's,
Oreo Cookie Crumbs,
Bananas, Strawberries, Fresh Berries,
Whipped Cream
& Maraschino Cherries

\$13 per person

(Minimum 50 Guests)

SWEETS TABLES

Longacre Petite Sweets

Chocolate Eclairs, Lemon Kisses, Peanut Butter
Kisses, Brownies, Mocha Kisses, Cherry
Tartlets, Caramel Drops & Chocolate Dipped
Strawberries
with Artfully Displayed Individual
Cheesecake, Shortcake & Mousse
Shooters
\$17 per person

FULL SWEETS EXTRAVANGANZA

Assorted Cookies & Brownies,
Assorted Tortes, Cheesecakes,
Decorated Cakes, French
Pastries, Chocolate Dipped
Strawberries, Chocolate Mousse

\$19 per person

Add Fresh Fruit -OR- Shooters - \$5 per person

BEVERAGE SERVICE

Beverage Stations Listed Below Must Be Served in Conjunction with Food Service

COLD BEVERAGE SERVICE

Iced Tea, Lemonade & Soft Drinks

\$5 per person - 3-hour event

\$7 per person - 5-hour event

HOT CHOCOLATE STATION

Creamy Hot Chocolate

Served with Mini Marshmallows

Toasted Coconut, Chocolate Sauce,
Whipped Cream, Mini Chocolate Chip Cookies,
Cherries & Sprinkles

\$6 per person

HOT APPLE CIDER STATION

Locally pressed Apple Cider

Served with Fresh Apple Slices, Cinnamon Sticks,
Nutmeg & Caramel Drizzle

\$8 per person

HAPPY ENDINGS COFFEE STATION

Freshly Brewed Regular & Decaf Coffee

Served with Fresh Whipped Cream,
White Chocolate & Milk Chocolate Shavings,
Cinnamon Sticks, Miniature M&M's,
Nutmeg & Maraschino Cherries

\$10 per person

BAR PACKAGES

House Bar Event Package

Smirnoff Vodka, Royal Canadian Whiskey,
Seagram's Gin, Ten High Bourbon, Lauders
Scotch, Sauza Tequila, Castillo Light Rum,
Castillo Spiced Rum, House Wines, Labatt Blue,
Miller Lite & Heineken Zero

\$28 per person, 3 Hrs. of Service

\$33 per person, 5 Hrs. of Service

House Bar By The Hour

\$14 per person for the first hour

\$7 per person each additional hour

Wycliff Brut Champagne Toast

\$5 per person

Premium Bar Event Package

Absolut Vodka, Tanqueray Gin, Canadian Club
Whiskey, Bacardi Light Rum, Captain Morgan
Spiced Rum, Jack Daniels, Jim Beam,
Dewars White Label Scotch, Sauza Tequila,
House Wines, Labatt Blue, Miller Lite &
Heineken Zero

\$31 per person, 3 Hrs. of Service

\$35 per person, 5 Hrs. of Service

Premium Bar By The Hour

\$16 per person for the first hour,

\$8 per person each additional hour

Wycliff Brut Champagne Toast

\$5 per person

Ultra-Premium Bar Event Package

Grey Goose Vodka, Crown Royal Whiskey,
Maker's Mark Bourbon, Bacardi Light Rum,
Captain Morgan Spiced Rum, Bombay Gin,
Chivas Regal Scotch,
Jose Cuervo, Southern Comfort, House Wines,
Labatt Blue, Miller Lite & Heineken Zero

\$34 per person, 3 Hrs. of Service

\$37 per person, 5 Hrs. of Service

Ultra-Premium Bar By The Hour

\$18 per person for the first hour

\$9 per person each additional hour

Wycliff Brut Champagne Toast

\$5 per person

Beer/Wine Event Package

House Wines, Labatt Blue, Miller Lite &
Heineken Zero

\$25 per person, 3 Hrs. of Service

\$28 per person, 5 Hrs. of Service

Beer/Wine By The Hour

\$12 per person for the first hour,

\$7 per person each additional hour

Wycliff Brut Champagne Toast

\$5 per person

Specialty Upgrades

Choose Two

High Noon, White Claw, Truly, Bell's Two-Hearted
Ale, Oberon (in season).

Grand Marnier, Baileys, Kahlua,
Fragelico, Amaretto

\$6 per person

****All Bar Packages include Ice, Mixers, Condiments,
Soft Drinks, Disposable Barware****

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

Cash Bar

(Available at Premium Level)

\$6 per Bottled Beer

\$7 per Glass of Wine

\$8 per Mixed Drink

****Bartender fee will be added to any event
serving a cash bar or open alcohol outside
of a bar package****

\$150 three-hour event \$250 five-hour event

We do not serve shots for your safety.
Longacre House and Gourmet Express reserves the right to monitor bar service in
compliance with the Michigan Liquor Control Commissions regulations

Bartender fees are included in each package price In accordance with the laws
of the State of Michigan, Longacre House and Gourmet Express Catering are
the only licensee authorized to purchase, sell or service alcoholic beverages on
the premises. Alcoholic beverages are not permitted to be brought into the
Longacre House nor are they allowed to leave the premises. All prices subjected
to change.

All food, beverage and coordinated services are subject to 6% sales tax and 22% operational fee. All prices are subject to change without notice.

SPECIALTY BAR SELECTIONS

MIMOSA BAR

Tasteful Display of Chilled
Champagne

Served with Orange Juice,
Cranberry Juice and
Strawberry Kiwi Juice

\$12 per person
3 Hrs. of Service

BLOODY MARY BAR

Vodka Mixed with
“House Blend” Spicy
Bloody Mary Mix and
Tomato Juice

Garnished with Celery Stalks,
Dill Pickle Spears, Cocktail Onions, Olives

Tabasco Sauce and Lime

\$12 per person
3 Hrs. of Service

BELLINI BAR

Beautiful Display of Chilled
Champagne & Peach Puree

Served with Fresh Peaches

\$12 per person
3 Hrs. of Service

Upgraded Wine List available upon request

Specialty Bar Selections available for daytime events only

A Bartender Fee Will Be Added To Any Event Ordering Specialty Bar Selections