



# Longacre House

## Banquet and Catering Selections



**Longacre House**  
24705 Farmington Road  
Farmington Hills, MI 48336  
248-477-8404  
[www.longacrehouse.org](http://www.longacrehouse.org)

**Gourmet Express Catering**  
650 N. Lafayette  
South Lyon, MI 48178  
248-486-5566  
[www.gourmetexpressevents.com](http://www.gourmetexpressevents.com)

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# 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](http://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  
Rotini Pasta Salad  
Farm Fresh Scrambled Eggs  
Crisp Bacon  
Sausage Links  
Roasted Breakfast Potatoes  
Assorted Mini Quiche  
w/Watercress Sauce  
Petite Chicken Salad Croissants  
Relish Tray  
Condiment Service  
\$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

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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

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**\$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

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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,  
Frangelico, 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**