

LONGITUDE

catering + events

Spring/Summer Delivery Menu

All pricing is subject to meals tax and does not include delivery fees. Delivery fee within in a 25 mile radius is \$25.
Beyond 25 miles, there is an additional \$5 fee per 10 miles.

Pick up is also available at Latitude Restaurant, 1338 Memorial Avenue, West Springfield, MA 01089.

Basic plastic ware is included with all orders. Disposable wire chafers with sternos are available for \$5 each.

Orders can be mixed and matched between collections.

The Summer Picnic Collection

	Feeds Up to 15 Guests	Feeds Up to 30 Guests
Assorted Turkey, Ham, Roast Beef Sandwiches/Wraps	\$75	\$145
Assorted Chicken, Egg, Tuna Salad Sandwiches/Wraps	\$70	\$135
Hand Cut Bistro Chips	\$10	\$15
Red Bliss Potato Salad	\$25	\$45
Cole Slaw or Kale Slaw	\$20	\$35
Mediterranean Pasta Salad with Feta Cheese & Lemon Herb Vinaigrette	\$20	\$35
Bruschetta Pasta Salad with Tomatoes, Basil, Garlic, Red Onion and EVOO	\$20	\$35
Farm Fresh Garden Salad with Italian Vinaigrette	\$15	\$25
Vegetable Chop Salad with Blue Cheese and Red Wine Vinaigrette	\$25	\$45
Classic Caesar Salad or Baby Kale Caesar Salad with Pulled Croutons & Creamy Caesar Dressing	\$20	\$35
Fresh Fruit Salad	\$25	\$45

The BBQ Collection

	Feeds Up to 15 Guests	Feeds Up to 30 Guests
Ancho BBQ Chicken Quarters	\$80	\$155
BBQ Short Ribs	\$110	\$215
Hamburgers and Hot Dogs with Buns on the Side	\$45	\$85
Cuban Style Whole Roasted Pig with Traditional Mojo	Market Price	Market Price
Grilled Carne Asada with Smoked Tomatillo Salsa	\$85	\$165
Cowboy Caviar with Black Beans, Corn, Tomatoes, Onion, Avocado, Cilantro, Red Wine Vinaigrette	\$25	\$45
Garlic & Herb Roasted Baby Potatoes	\$25	\$50
Chef Jeff's Mac & Cheese	\$20	\$35
Watermelon "Sticks"	\$18	\$31
Grilled Farm Fresh Vegetables	\$25	\$45
BBQ Sauce Bar: Fireball Apple Butter, Alabama White Lightening, Mango Habanero, Traditional	\$25	\$45
Fresh Baked Cornbread, Biscuits, Rolls	\$25	\$45
Parmesan Buttered Roasted Corn on the Cob	\$25	\$45

The Hors D'oeuvres Collection

	Feeds Up to 15 Guests	Feeds Up to 30 Guests
Artisan Cheese Station with Chef Selected Cheeses, Spiced Almonds, Spreads, Breads/Crackers	\$60	\$115
Antipasto Station with Complete Artisan Cheese Station Above Plus Cured Meats, Olives	\$90	\$175
Chicken Skewers with Tzatziki Sauce or Beef Skewers with Balsamic Glaze	\$30/35	\$60/65
Coney Island Franks with Kraut & Brown Ale Mustard	\$35	\$65
Deviled Eggs with Bacon Bourbon Jam	\$20	\$35
House Made Mediterranean Spiced Hummus with Baked Pita Chips	\$15	\$25
Asparagus, Herb & Scallion Dip, "BLT" Dip or Buffalo Dip with Potato Chips	\$15	\$25
Dill, Tarragon & Lemon Seafood Dip with Tortilla Chips	\$20	\$35
Buffalo Wings or Italian Herb Wings	\$35	\$65
Trio of Bruschetta: Roasted Mushroom, Traditional and Broccoli Rabe Chicken Sausage	\$25	\$45
Shrimp Cocktail		\$3 each

The Main Event Collection

	Feeds Up to 15 Guests	Feeds Up to 30 Guests
Beef Short Ribs, Cheddar Mashed, Asparagus, Red Wine Glaze	\$150	\$295
Smoked Sliced Sirloin, Oven Roasted Potatoes, Edamame & Carrot Slaw, Brown Whiskey Jus	\$145	\$285
Grilled Beef Tenderloin, Fingerling Potatoes, Asparagus, Makers Mark Brown Sauce	\$220	\$435
Pan Roasted Pork Rack, Wild Rice, Lemon Garlic Swiss Chard, White Peach & Chipotle Glaze	\$110	\$215
Caprese Chicken, Fresh Basil, Tomato, Mozzarella, Herbed Red Potato Salad, Balsamic Reduction	\$105	\$205
Chicken Marsala with Wild Mushroom Ravioli	\$105	\$205
Rosemary & Thyme Crusted Chicken Breast, Almond Rice, Asparagus, Garlic Lemon Pan Jus	\$105	\$205
Buffalo Chicken Mac & Cheese	\$45	\$85
Grilled Salmon, Colored Potatoes, Tomato, Cucumber & Squash Salad, Spicy Italian Vinaigrette	\$120	\$235
Apricot Dijon Salmon, Warm Quinoa Salad, Grilled Asparagus	\$120	\$235
Mediterranean Haddock with Olive, Garlic & Red Onion Balsamic "Bruschetta" & Israeli Couscous	\$110	\$215
Sesame Crusted Cod, Jasmine Rice, Warm Tropical Fruit Salsa, Lime & Cilantro Vinaigrette	\$120	\$235
Pasta Primavera with Lemon and EVOO Vinaigrette	\$40	\$75
Vegetarian Asian "Stir Fry", Steamed Brown Rice, Hoisin Peanut Sauce, Cashews	\$45	\$85
Wild Mushroom & Spinach Lasagna	\$45	\$85
Eggplant Parmesan	\$45	\$85

The Sweet Collection

	Feeds Up to 15 Guests	Feeds Up to 30 Guests
Assorted Cookies	\$40	\$75
Assorted Cookies & Brownies	\$45	\$85
Assorted Mini Cannolis, Bars and Bites	\$45	\$85
Chef Selected Pastries	\$45	\$85
Gourmet Chocolate Display	\$60	\$115
Fresh Baked Whole Pies: Blueberry, Apple, Cherry, Peach, Rhubarb, or Key Lime		\$25 ea.
Assorted Cans of Soda and Bottled Water:	\$4 per person	
2 Gallon Batch of Flavored Lemonade or Iced Tea:	\$40, \$20 each additional gallon	
2 Gallon Batch of Non Alcoholic Punch:	\$45, \$25 each additional gallon	

Call (413) 363-1208 to Place Your Delivery Order Today!