

## CATERING PACKAGES for 25

All menus serve approximately 25-30 guests, and can be increased for larger groups.  
Prices include sales tax, local delivery in disposable catering trays, & eco-friendlier paper products—  
plates, napkins & bamboo flatware & serving utensils

### CLASSIC COLD SPREAD. \$425

Filet of Beef Tenderloin  
*a whole beef tenderloin, herb crusted, roasted to rare & carved*  
Choice of sauce: horseradish cream or chimichurri

Choice of: Classic Chicken Salad  
*Landis Poultry chicken poached & mixed with fresh herbs, crunchy veggies & seeds*  
Smoked Ham, Cheddar & Mustard  
*local, double smoked spiral-sliced ham*

Assorted Breads  
*baguette, cocktail croissant, cranberry focaccia*

Choice of two salads:

Roasted Potato & Haricot Vert  
Tuscan Pasta & Grilled Veg  
Moroccan Chickpea & Kale  
Fresh Fruit & Quinoa  
Fruit & Nuts with Mixed Greens  
Veggies & Cheese with Mixed Greens

Complements:

\$ 85. Chef's choice trio of hummus, dip & salsa  
*with tri-color tortilla chips & crudités*  
\$100. Cheese board with charcuterie, olives & fruit

### WINGS & THINGS. \$400

Country Wings—Classic medium & Garlic parm  
*with celery & carrot sticks*  
choice of: house ranch or bleu

7 Cheese Mac

Baked Italian Sandwiches

Warm Spinach Dip & Tri-Color Tortilla Chips

*This is a hearty, heavy hors d'oeuvres/dinner portion.*  
Package is also available as an appetizer portion: \$250

### CLASSIC DINNER. \$500

Choice of: Beef Brisket  
*with horseradish cream or chimichurri*  
Salmon  
*with citrus-ginger glaze or mustard sauce*

Choice of: Grilled Herb Chicken  
*with lemon butter sauce or herb gravy*  
Roasted Turkey Breast  
*with cran-chardonnay sauce or herb gravy*

Choice of: 7-Cheese Mac  
Ravioli in Balsamic Browned Butter  
*butternut squash or portabella mushroom*

Roasted Baby Potatoes

Mixed Grilled Vegetables

Choice of Mixed Greens Salad with nuts & seeds:  
*Apple & cheddar Beet & goat cheese*  
*Berry & goat cheese Asparagus & pecorino*  
*Melon & feta Super green*

### TAPAS. \$375

Choice of Two: Roasted Shrimp  
Albondigas (*meatballs*)  
Sausage in Red Wine

Baby Roasted Potatoes with Smoky Aioli

Choice of: Artichokes al Ajillo  
Dolmas

Cheese Board  
*manchego cheese, marcona almonds,*  
*marinated olives, olive oil, & baguette*

Choice of: Fig & Goat Cheese Triangles  
Assorted Frittata Bites

*This is a hearty, heavy hors d'oeuvres/dinner portion.*  
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### MEXICAN. \$450

Choice of two proteins:

*Served with Grilled Corn Tortillas & Garnishes*

*Puntas de Pavo (turkey)*

*Landis turkey breast with onions & peppers*

*Puerco al Pastor (pork)*

*Ross farms pork with grilled pineapple & onion*

*Pollo (chicken)*

*Landis chicken crusted in coriander spice*

*Jerk Chicken (mild)*

*Landis chicken marinated in a mild jerk sauce*

**Beef Barbacoa (+\$15)**

*pulled short ribs with a touch of smoky chipotle*

**Vegetarian Guests? Add Tofu for \$25.**

*Choice of: Tofu & Quinoa Chorizo*

*Toasted Tofu*

Choice of two:

**Arroz con Frijoles and Ensalada de Nopales**

*classic rice & beans*

*salad of cactus, tomato, red onion & cilantro*

**Southwest Mixed Green Salad**

*greens, veggies, beans, corn & pepitas with two house dressings: zesty ranch & roasted pepper vinaigrette*

**Tamales**

*chef's choice assortment of meat & vegetarian*

**Chips con Salsas**

*Choice of: pico de gallo*

*fresh pineapple salsa*

*Plus Chef's Choice Salsa*

**ADD AN APPETIZER:**

**\$75. Empanada Puff Pastry Turnovers**

*chef's choice assortment of meat & vegetarian*

**\$90. Tequila-Lime Shrimp**

**\$125. Petite Crab Cakes**

*topped with roasted corn & crab dip*

### LASAGNA. \$325

**Cheese Lasagna**

*a blend of cheeses & house spices rolled in fresh pasta and baked in an herb-tomato marinara*

Choice of Sauce:

*Ragu. beef, sausage, or turkey sausage with tomato & red wine*

*Veggie Alfredo*

**Garden Salad with Caesar dressing**

**Garlic Bread**

### SHEPHERD'S PIE. \$350

**Grass-fed Beef & Vegetables**

*blended with gravy and topped with cheddar smashed potatoes*

*\*Vegan Lentil Pie available on request\**

**Mixed Green & Veggie Salad**

*with house buttermilk ranch & vinaigrette*

**Assorted Breads & Butter**

*cranberry-focaccia, croissants, cornbread, artisan baguette with lemon-parsley butter*

### JAMBALAYA. \$325

**Landis Turkey Sausage & Chicken**

*with tomato & veggie spiced rice*

**Collard Greens**

**Corn Bread Muffins**

**Apple-Pecan Mixed Green Salad**

**ADD: Garlic Shrimp & Grits, \$90.**

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### FRENCH TOAST & FRITTATAS. \$500

#### Stuffed French Toast.

Choice of two toppings:

*maple blueberry . bourbon peach . caramel apple  
chambord strawberry . maple brown butter  
coconut-mango . honey banana .*

#### Frittatas.

Choice of two:

*spinach feta . sun-dried tomato & fontina  
mushroom gruyere . goat cheese & tomato  
caramelized onion & gruyere . pesto & mozz  
veggie . broccoli & cheese . ham & cheddar  
sausage, kale & pecorino . bacon cheddar*

Choice of:      Bacon  
                         Sausage

Roasted Baby Potatoes & Grilled Seasonal Veg

Fresh Fruit & Berry Salad with Granola

### SALAD BAR & SPREADS. \$325

Choice of Three Spreads:

*Served with assorted breads & crackers*

Bacon-Cheddar  
Deviled Egg Salad  
Smoked Salmon  
Chicken Salad  
Jackfruit Salad (vegan)  
Chickpea & Tahinia Spread (vegan)  
Roasted Garlic Hummus (vegan)  
Loaded Veggie & Spinach Spread (vegetarian)  
Roasted Pear, Bleu & Walnut (vegetarian)

#### Mixed Green Salad Bar

*Mixed greens with veggies & an assortment of toppings—  
dried fruit, nuts, garbanzos, cheese, hard-cooked eggs,  
& house dressings*

### ELEGANT BRUNCH. \$800

#### Baked Brie

*with raspberry & crackers*

Choice of:      Petite Crab Cakes  
*topped with roasted corn & crab dip*  
Beef Tenderloin Bites  
*choice of chimichurri or horseradish cream*

#### Deviled Eggs Two Ways

*Choice of: bacon . salmon . pesto . smoky chipotle . classic . beet*

#### Shrimp Skewers

*Choice of: aioli or classic cocktail*

#### Prosciutto-Wrapped Asparagus

#### Assorted Petite Sandwiches

#### Parmesan-stuffed Baby Potatoes

#### Fruit & Berry Skewers

### HEARTY SALADS. \$325

#### Tuscan Chicken & Pasta Salad

*with grilled veg and lemon-olive oil vinaigrette*

#### Lemon Salmon & Rice Salad

*with kale & braised green beans*

#### German Potato, Bacon & Egg Salad

*with vinaigrette, fresh parsley & scallion*

#### Fruited Quinoa Salad

*fresh fruit, quinoa, granola & a touch of agave & spice*

*\*vegetarian portions available on request*

## ENTRÉE PLATTERS

Prices include sales tax, local delivery in disposable catering trays, & eco-friendlier paper products—  
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Each platter serves 12-15 guests. Sauces are served on the side, and a vegetarian portion of starch & vegetables is provided.

### PROTEINS

#### with Chef's Choice Grilled Vegetables

- \$200. Landis Chicken
- \$200. Roasted Sausage
- \$200. Smoked Spiral Ham
- \$225. Roasted Landis Turkey Breast
- \$225. Beer-Battered Haddock
- \$225. Roasted Shrimp
- \$250. Filet of Salmon
- \$250. Filet of Beef Tenderloin
- \* \$25. Add a Side of Toasted Tofu

### STARCHES

- 7 Cheese Mac
- Pasta with Herbs & Olive Oil
- Penne with Spinach & Sun-dried Tomato
- Roasted Baby Potatoes
- Buttermilk Smashed Potatoes
- Garlic Rice with Kale
- Mango-Coconut Rice & Beans
- Lemon Rice with Lentils & Chickpeas
- Cranberry Almond Quinoa
- Wilted Greens & Quinoa

### SAUCES

- Horseradish Cream . Smoky Maple BBQ
- Lemon Herb . Citrus-Ginger . Thai Peanut
- Chimichurri . Garlic-Butter . Pesto . Alfredo
- Bloody-Mary Cocktail Sauce . Mango Salsa
- Pico de Gallo . Salsa Verde .
- Roasted Garlic Aioli . Coconut-Curry
- Remoulade (Tartar Sauce) . Balsamic & Red Wine
- Cranberry & Chardonnay Cream
- Whole Cranberry . Dijon Sauce
- Ale & Onion . Mushroom Gravy . Classic Gravy

### ADDITIONS

- \$60. Mixed Green Salad  
*with veggies, dried fruit & nuts with two house dressings, serves 25-30.*  
Half Portion \$40
- \$45. Assorted Breads & Butter  
*cranberry-focaccia, croissants, cornbread, artisan baguette with lemon-parsley butter, serves 25-30.*  
Half Portion \$30