

SAMPLE MENUS

CLASSIC COLD SPREAD

Filet of Beef Tenderloin

a whole beef tenderloin, herb crusted, roasted to rare & carved

Choice of sauce: horseradish cream or chimichurri

Classic Chicken Salad

Landis Poultry chicken poached & mixed

with fresh herbs, crunchy veggies & seeds

Smoked Ham, Cheddar & Mustard

local, double smoked spiral-sliced ham

Sides and Salads

Roasted Potato & Haricot Vert

Tuscan Pasta & Grilled Veg

Moroccan Chickpea & Kale

Fruity Quinoa Salad

Fruit & Nuts with Mixed Greens

Veggies & Cheese with Mixed Greens

Complements:

Chef's choice trio of hummus, dip & salsa

with tortilla chips & crudités

Cheese board with charcuterie, crackers, olives & fruit

WINGS & THINGS

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 with Crudités & Tortilla Chips

CLASSIC DINNER

Beef Brisket

with horseradish cream or chimichurri

Salmon

with citrus-ginger glaze or mustard sauce

Grilled Herb Chicken

with lemon butter sauce or herb gravy

Roasted Turkey Breast

with cran-chardonnay sauce or herb gravy

Sides

7-Cheese Mac

Harvest Pasta with Roasted Squash

Roasted Baby Potatoes

Garlic Mashed Potatoes

Mixed Grilled Vegetables

Mixed Green Salads

Apple & cheddar

Beet & goat cheese

Berry & goat cheese

Asparagus & pecorino

Melon & feta

Super green

TAPAS

Roasted Shrimp

Albondigas (*meatballs*)

Sausage in Red Wine

Gambas (*garlicky shrimp*)

Baby Roasted Potatoes with Smoky Aioli

Artichokes al Ajillo

Dolmas

Cheese Board

*Spanish cheeses, marcona almonds,
marinated olives, olive oil, & baguette*

Fig & Goat Cheese Triangles

Frittata

Stuffed Dates wrapped with Prosciutto

SAMPLE MENUS

MEXICAN

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

pulled short ribs with a touch of smoky chipotle

Spiced Ground Beef

Vegetarian Guests? We can add a tofu, quinoa or cauliflower-based option

Sides

Arroz con Frijoles

classic rice & beans, Spanish rice, or mango-coconut

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

House-made salsas including pico de gallo, salsa verde, smoky salsa roja, fresh pineapple salsa, pineapple chipotle

Appetizer Add-ons

Empanada-style Puff Pastry Turnovers

spiced beef or roasted corn & red pepper

Tequila-Lime Shrimp

Petite Crab Cakes

LASAGNA

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

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, Rolls & Lemon-Parsley Butter

JAMBALAYA

Landis Turkey Sausage & Chicken

with tomato & veggie spiced rice

Collard Greens

Corn Bread Muffins

Apple-Pecan Mixed Green Salad

SAMPLE MENUS

FRENCH TOAST & FRITTATAS

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 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*)

A Mixed Green Salad Bar is a perfect accompaniment to an assortment of salad spreads:

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

ELEGANT BRUNCH

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

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*

SAMPLE MENUS

PROTEINS

paired with seasonal grilled vegetables

Landis Chicken
Roasted Sausage
Smoked Spiral Ham
Roasted Landis Turkey Breast
Beer-Battered Haddock
Roasted Shrimp
Filet of Salmon
Filet of Beef Tenderloin
Lentils au vin
Toasted Tofu
Portabella Mushrooms

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

CUSTOM CATERING

**Don't see it on our sample menus? We're happy to work with you
to create a custom menu that is perfect for your occasion!**