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MENU

Pricing is per person and is based on groups of 40 or more for buffet service. Pricing may be higher for smaller groups.
For formal and seated service dining see our policies and procedures.

(All menu items are subject to sales tax and gratuity).

Visit our website: www.landmarkiicatering.com

BREAKFAST MENU

FULL BREAKFAST

Select one of the following:

Homestyle pancakes
Apple, blueberry, peach or pineapple
pancakes
French Toast
Oven baked Pecan Bread Pudding
English Muffins
Fresh Pastries
Muffins
Biscuits w/gravy
Fruit Crepes (add \$1.00 per person)

Select one of the following:

Fresh Whole Fruit
Seasonal Fresh Fruit
Yogurt

Select two of the following:

Orange Juice
Apple Juice
Cranberry Juice
Cran-raspberry juice
Milk
Chocolate Milk

Select one of the following:

Scrambled eggs
Scrambled eggs w/veggies
Meat and Vegetable Frittata
Cheese Frittata
Corn and Cheese Frittata
Crustless Spinach Quiche
Crustless Quiche Lorraine
Crustless Vegetarian Quiche
Spinach Bacon Quiche
(add \$1.00 per person)

Select one of the following:

Bacon
Sausage
Ham
Chorizo (mexican sausage)

Select one of the following:

Hash Browns
Country Potatoes

CONTINENTAL BREAKFAST

Pastries and Assorted Sweet Breads
Seasonal Fresh Cut Fruit
Yogurt variety

Assorted Juices, Coffee, and Hot
Chocolate

BAGEL BREAKFAST

Assorted freshly baked bagels with a
variety of cream cheeses, butter, and
jam.

Seasonal fresh cut fruit
Assorted Juices, Coffee, and Hot
Chocolate

LIGHT MENU

All entrees include punch & light dessert.

Oriental Chicken Salad

Grilled chicken strips, chinese crispy noodles, green onions, tomatoes, mandarin oranges, and cucumbers on a bed of lettuce with an oriental sesame dressing. Served with rolls & butter.

Santa Fe Chicken Salad

Grilled chicken strips, black beans, jicama, peppers, tomatoes, cilantro, radishes, chilies, mandarin oranges, and mushrooms on a bed of lettuce with an orange vinaigrette dressing. Served with tortilla chips, rolls & butter.

Taco Salad

Choice of our house specialty sonoran style shredded beef or chicken, tomatoes, black beans, cheddar cheese, sour cream, guacamole & shredded lettuce. Served in a flour tortilla taco bowl or on tortilla chips with a zesty salsa and ranch dressing.

Cobb Salad

Romaine lettuce with grilled chicken strips, bacon, chopped egg, tomatoes, avocado, bleu cheese crumbles, and assorted salad dressings. Served with rolls & butter.

Southwestern Salad

Romaine lettuce, black beans, corn, julienne carrots, grilled chicken strips, red cabbage, and red onions. Served with a choice of creamy jalapeno cilantro dressing or BBQ sauce, and rolls/butter.

Sweet Spinach Salad

Baby spinach, bleu cheese crumbles, grapes, pistachios, pears, dried cranberries, choice of sweet poppy seed or raspberry vinaigrette dressing. Served with croissants and butter.

BBQ Beef or Pork Sandwich

Served with a large kaiser roll, with choice of two specialty salads: (ambrosia fruit, house mixed greens, caesar, potato, pasta, coleslaw, or spinach).

Salad & Sandwich Bar

Assorted deli meats and cheeses with all the trimmings. Served on a hoagie bun or assorted breads. Choice of mixed greens salad with a large variety of toppings and dressings, or choice of two specialty salads: (ambrosia fruit, pasta, potato, coleslaw, spinach, tossed mixed greens, or caesar).

Soup & Sandwich Bar

All of the trimmings of our sandwich bar plus our wonderful homemade soups. Soup Choices: Chicken noodle, creamy potato w/bacon, hearty vegetable, clam chowder, chicken w/wild rice, broccoli and cheese, and minestrone. Ask our chef about our other specialties.

Salad & Baked Potato Bar

Large baked potato with choice of cheese, sour cream, bacon, chili, broccoli, and green onions. Mixed greens salad with a large variety of toppings, and choice of three salad dressings. Served with rolls & butter.

Fajita Bar

Choice of beef or chicken tossed with onions, bell peppers, and tomatoes, with toppings of sour cream, guacamole, and shredded cheddar cheese. Served with mexican rice, refried beans, chips, salsa, and a mixed greens tossed salad.

Teriyaki Chicken Rice Bowl

Chicken breast strips in a tasty teriyaki sauce with white rice. Served with a blend of grilled oriental vegetables, rolls and butter.

Gourmet Wraps

Select type: Grilled chicken and vegetables, chicken caesar, santa fe chicken, smoked turkey with cranberries, italian, & vegetarian. Selection of two specialty salads: (ambrosia fruit, pasta, potato, caesar, coleslaw or tossed mixed greens).

Box Lunches

Sandwich made from a hoagie bun or whole wheat bread with meat choices of turkey, ham, or roast beef, cheese, and condiments, (tomato, lettuce, sweet pickles, and red onion). Potato or pasta salad, chips, whole fruit, bottled water, and gourmet cookie or brownie.

PASTA MENU

All of our pasta menus come with a full salad bar, chef's vegetable, garlic toast or rolls and butter, punch and light dessert.

Baked Manicotti

Cheese stuffed pasta, baked with a zesty Italian marinara sauce.

Chicken Alfredo

Fettuccine topped with tender grilled chicken and our creamy asiago/alfredo sauce.

Chicken Picata

Chicken breast smothered in a lemon vidalia onion sauce and served over linguini with our specialty pesto sauce.

Lasagna

A classic favorite. Select from beef, chicken or vegetarian

Sirloin Tips

Braised in a hunter sauce with mushrooms & onions, and served with homemade egg noodles.

Spaghetti

Your choice of a marinara meat sauce or marinara with Italian meatball on the side.

Combination Pasta Special

Choice of 3 different pasta's, 3 sauces, chicken and Italian meatballs.

(See Theme menu for our "Taste of Italy" full pasta bar,
Our most popular menu item!)

THEME MENU

All entrees include punch and light dessert

Mexican Fiesta

Cheese enchiladas, shredded beef/bean/cheese burritos, tamales, spanish rice, refried beans, and tacos. Served with a house mixed greens salad, chips and salsa.

A Taste of Italy

Pasta Bar: Our most popular menu choice! Select from several gourmet pastas, homemade specialty sauces (marinara, asiago-alfredo, and creamy oven roasted bell pepper). Make selections from a variety of vegetable and meat toppings, and have it cooked fresh in front of you! Served with rolls, butter, and salad bar.

Western Roundup BBQ

Select your favorite meat, then make four selections from our different sides. Served with rolls and butter. (We are able to cook on site)

Western Special: Steak and Chicken (Certified Angus Beef)

Steak

Ribs: Beef or Pork

BBQ Chicken:

BBQ Hamburgers & Hot Dogs (Certified Angus Beef)

Gourmet Hamburger Bar: (Certified Angus Beef)

(Served with sautéed mushrooms, peppers, onions, & guacamole)

Western BBQ Sides:

Baked Beans

Baked Potato

Rissole Potatoes

Herb & Garlic Potatoes

Rice Pilaf

Corn on the cob

Corn w/peppers

Potato salad

Italian pasta salad

Mixed greens tossed salad

Caesar salad

Tropical fruit salad

Fresh cut fruit

Watermelon

Coleslaw

Spinach salad

Broccoli Salad

Hawaiian Luau

Hawaiian chicken, kailua pork, polynesian rice, specialty oriental green salad, Tropical fruit salad with acini de pepe, fresh cut fruit, rolls and butter. Leis and Hawaiian decorations available for an additional cost.

Oriental Rice Bowl Bar

Choice of three kinds of rice (white long grain, white sticky, and brown), make selections from a variety of meats and oriental vegetables, then select from our three homemade sauces, (teriyaki, sweet and sour, and honey sesame), and watch as we warm it in front of you. (Served with rolls, butter, and salad Bar.)

STATIONS MENU

For groups of 150 or more persons. For smaller groups additional costs will apply.

Pricing:

2 Stations	\$10.95 per person
3 Stations	\$14.95 per person
4 Stations	\$16.95 per person
5 Stations	\$17.95 per person

Italian Pasta Bar

Select from a variety of pasta's, meat and vegetable toppings, and sauces, then watch us create a delicious masterpiece in front of you!

Oriental Rice Bowl Bar

Select your favorite rice, vegetable and meat toppings, then add the perfect sauce to have your own delicious taste for the Orient.

Fajita Bar

Delicious seasoned beef or chicken tossed with onions, bell peppers, and tomatoes, and topped with sour cream, guacamole, and cheddar cheese on a flour tortilla.

Gourmet Wrap Bar

Choose from a variety of dressings, cheeses, vegetable, meat, and fruit fillings, and let us wrap it up!

Mashed Potato Bar

Take our red mashed potatoes and add some sirloin tips, or Swedish meatballs; then top it with cheese, sour cream, chives, and bacon.

Baked Potato Bar

Sour cream, chives, chili, cheese, onions, bacon bits, broccoli.

Meat Carving Station

Beef, pork, or turkey cut by our chef's

Crepe Bar

Fruit fillings, whipped cream, nuts, and chocolate mousse.

Soup Bar

Select 3 soups from the following: Creamy potato with bacon, hearty vegetable, chicken noodle, clam chowder, chicken w/wild rice, broccoli and cheese, minestrone, and chili.

Salad Bar

Mixed greens with toppings galore, and choice of four dressings. Or select 4 of our gourmet salads.

Ice Cream Sundae Bar

Select from three different flavors of ice cream, a variety of toppings, sprinkles, nuts, and top it with whipped cream and maraschino cherry.

Ice Cream Floats Bar

Try our different flavored sodas (root beer, orange grape, and cherry) and add a scoop of vanilla ice cream. Refreshing!

Chocolate Fountain Bar

Chocolate, chocolate and more chocolate, with a variety of toppings. Ask us for our list of possibilities.

MAIN ENTREES

All entrees are served with a salad bar, rolls & butter, one side dish, chef's vegetable, punch, and light dessert, (see dessert menu for selections).

Chicken Cordon Bleu

Chicken breast stuffed with ham & cheese, and topped with a three cheese cream sauce.

Chicken, Southwestern Style

Chicken breast topped with sautéed onions, yellow & red bell peppers, pepper jack cheese & cilantro.

Chicken Marsala

Sautéed chicken breast smothered in a flavorful mushroom sauce.

Hawaiian Chicken

Sautéed chicken breast with pineapple and a teriyaki glaze.

Stuffed Chicken Breast

Chicken breast filled with an apple/cranberry stuffing, and topped with a creamy mushroom sauce.

Chicken Pepper Natta

Lighty breaded with a creamy red bell pepper sauce.

Mandarin Orange Chicken

Grilled chicken breast with a sweet & sour orange glaze.

Oven Roasted Chicken

Slow cooked and served with herb stuffing and gravy.

Danish Cranberry Chicken

Chicken breast with a sweet cranberry glaze.

Sicilian Chicken

Chicken breast topped with ham and Italian three cheese sauce.

Pot Roast

Slow roasted with chef's own flare of spices.

Smoked Beef Brisket

Slowly smoked, and served with a zesty BBQ sauce.

Baron of Beef

Served with aujus sauce

Smothered Steak

Tender sirloin steak in a flavorful mushroom sauce.

Bacon Wrapped Fillet Mignon

Prime Rib

Succulent prime rib with au jus & a horseradish cream sauce.

Tender Honey Ham

Sliced tender ham in a sweet honey glaze.

Pork Medallions

Topped with a creamy béarnaise sauce.

Smoked Shredded Pork

Slowly smoked and served with a zesty BBQ sauce.

Stuffed Ham Rolls

Filled with a garlic potato stuffing with a delicious spinach cream sauce.

Teriyaki Salmon Fillet

Topped with a pineapple teriyaki glaze.

Tilapia

Served with a lemon & onion vinaigrette sauce.

Grilled Halibut

Slowly grilled with a lemon & pepper seasoning.

Side Dishes:

Rissole Potatoes
Roasted Herb & Garlic Potatoes
Mashed Potatoes & Gravy
Baked Potato w/sour cream & Chives
Potatoes Au Gratin
Baked Beans
Pasta w/sauce
Rice pilaf
Spanish rice
Almond rice
Lemon/cilantro rice
Polynesian Rice

Chef's Vegetable:

Baby Carrots
Green Beans w/almonds
Vegetable Medley
Broccoli
Corn w/peppers
Asparagus (in season)
Zucchini (in season)
Yellow squash
Chef's choice

DESSERT MENU

Light Dessert Selection

Apple or Peach Cobbler w/whipped
Cream
Sherbet Ice Cream
Lemon Bars
Assorted gourmet brownies
Pumpkin pie cake

Lemon cake (seasonal)
Pound cake w/berries & Cream
Apple Pie, Peach, Berry
Assorted gourmet cookies
Chocolate cake

Gourmet Dessert Selections

Add \$1.95 more per person to the menu price
or \$3.50 per person a la carte.

Traditional Cheesecake w/mixed berry sauce or carmel sauce.

Variety Cheesecake: Raspberry, white chocolate, dutch apple, & chocolate fudge

Key Lime pie

Italian Cream cake (seasonal)

Gourmet Ice Cream Bar: Three flavors of Ice Cream, a variety of sauces and condiments.

Homemade 4 layer cakes:

Chocolate w/raspberry filling

Chocolate w/chocolate fudge filling

German chocolate w/pecan coconut filling

Carrot w/cream cheese filling

Sour cream w/raspberry filling

Coconut w/tropical fruit filling

These are just a few of our most popular. Ask about our additional flavors, fillings.