

Corporate Menu for The Hall & Gardens at Landmark

Each meal includes the entrée(s), yeast rolls, two sides, salad, dessert, and drink.

Three Hors d'oeuvres can be added for an additional \$10/per person

Clear hard plastic disposables are provided.

China and catering staff can be added for an additional \$10/per person

ENTREES

- Thai Hoisin Glazed Chicken
- Jamaican Jerk Chicken
- Grilled Chicken with Cordon Bleu Mornay
- Lemon Chicken with Capers
- Chicken Bruschetta with Basil Pesto
- Polenta Parmesan Crusted Chicken with our house Marinara
- Spicy Red Curry Chicken in Coconut Milk
- Mojo Marinated Grilled Chicken
- Oven Roasted Chicken (Bone-In)
- Chicken Pastry
- Roasted Garlic Greek Chicken with Feta Cheese and Black Olives
- Meat Lasagna
- Vegetable Lasagna
- Baked Ziti Quattro Formaggio
- Italian Style Meatballs in our house Marinara
- Cracked Peppercorn Mélange Cured Flank Steak (add \$2/pp for this entrée)
- Shredded Beef in Creole Sauce (Ropa Vieja)
- Braised Beef Short Ribs
- Thinly Sliced Sirloin Steak with Caramelized Onions (Bistec Palomilla)
- Slow Cooked Pot Roast with Potatoes & Carrots
- Homestyle Meatloaf
- Coriander Crusted Pork Loin
- Southern BBQ Glazed Pork Loin
- Italian Herbed Grilled Pork Loin
- Southern Style Pork Ribs
- Smothered Pork chops
- Pulled Pork - Carolina BBQ or Cuban Style
- Pecan Dusted Tilapia with Citrus Butter
- Shrimp and Grits
- Thai Spicy Sesame Peanut Noodle (Vegetarian)

- Spinach, Broccoli and Sundried Tomato Alfredo (Vegetarian)
- Sweet Potato Buttered Egg Noodles w/ Snow Peas, Carrots, & Toasted Pecans (Vegetarian)

SIDES (choose two)

- Classic Macaroni and Cheese
- White or Yellow Rice
- Herbed Wild Rice Pilaf
- Black or Red Beans
- Rice and Black Bean Pilaf (Moros)
- Rice and Red Bean Pilaf (Congri)
- Sautéed String Beans with Red Bell Peppers
- Fried Sweet Plantains (Maduros)
- Boiled Yuca with Garlic and Onions
- Oven Roasted Herbed Potatoes
- Green Bean Casserole
- Sweet Corn (on or off the cob; steamed, roasted, or buttered)
- Steamed Broccoli
- Sautéed or Grilled Zucchini and Squash
- Steamed California Vegetable Medley
- Baked Potatoes (regular or sweet potato)
- Buttered Potatoes
- Loaded Smashed Potatoes (butter, cheese, bacon, and chives)
- Garlic Mashed Potatoes
- Yuca and Yukon Gold Mashers

SALADS (choose one)

- Classic Caesar Salad
- Field Green Salad
- Garden Salad
- California Salad
- Spinach Berry Salad
- Potato Salad
- Macaroni Salad
- Broccoli Salad

DESSERTS (choose one)

- Classic NY Style Cheesecake with Berry Compote
- Lemon Tres Leches (Lemon Cake in Sweet Cream)
- Assorted Pound Cakes
- Jumbo Cookies
- Brownies

DRINKS (choose one)

- Sweet/Unsweetened Tea
- Bottled Water
- Lemonade
- Canned Sodas (Coke products)

HORS D'OEUVRES (choose three)

- Cajun Turkey Empanadas with Spicy Remoulade
- Hoisin Glazed Bacon Wrapped Shrimp
- Papas Rellenas (Stuffed Potato Puffs)
- Mini Cuban Sandwiches
- Maryland Crab Cakes
- Roast Beef Au Jus Minis
- Reuben Canapés
- Grilled Chicken Satays with Dipping Sauce
- Savory Italian-Style Meatballs
- Ale Cheddar Fondue with Artisan Bread
- Mozzarella, Tomato, and Basil Skewers
- House Chicken Salad Tartlets with Red Grapes
- Seasonal Fruit Display with Honey Yogurt Crème
- Domestic & Imported Cheeses with Gourmet Crackers
- Fresh Vegetable Display with Buttermilk Ranch Dip
- Artichoke Spinach Gratin with Pita Points
- Hummus Trio (Classic, Roasted Red Pepper, Black Bean)
- Thai Shrimp Toast with Sweet Chili Sauce
- Shrimp Cocktail
- Lump Crab and White Fish Ceviche