

Menu for the Landmark Catered Wedding Package

Your choice of:

- Three (3) hors d'oeuvres
- Two (2) entrees
- Two (2) sides
- One (1) salad
- One (1) drink

Price includes rental of classic china, silverware, stemware, and linen napkin rentals.

HORS D'OEUVRES

Cajun Turkey Empanadas with Spicy Remoulade

Hoisin-Glazed Bacon Wrapped Shrimp

Papas Rellenas (Stuffed Potato Puffs)

Mini Cuban Sandwiches

Maryland Crab Cakes with Horseradish Cocktail Sauce

Roast Beef Au Jus Minis

Reuben Canapés

Grilled Chicken Satays with Dipping Sauce

Large Savory Meatballs with choice of Sauce

Ale Cheddar Fondue with Artisan Bread

Marinated Buffalo Mozzarella, Tomato and Basil Canapés

House Chicken Salad Tartlets

Seasonal Fresh Fruit Display with Honey Yogurt Crème Dip

Assorted Domestic and Imported Cheeses with Gourmet Crackers

Fresh Vegetable Display with Buttermilk Ranch Dip

Artichoke Spinach Gratin with Pita Points

Hummus Trio (Classic, Roasted Red Pepper, and Black Bean)

Thai Shrimp Toast with Sweet Chili Sauce

Shrimp and Lump Crab Ceviche

Smoked Salmon Gravlax Tartare

Classic Shrimp Cocktail

Warm White Cheddar and Lump Crab Dip served with Crostini

Chocolate Fondue Fountain with three dipping items

ENTREES

Hoisin Glazed Chicken with Thai Sesame Noodle

Grilled Chicken with Cordon Bleu Mornay

Polenta Parmesan Crusted Chicken with Marinara

Mojito Marinated Grilled Chicken

Jamaican Jerk Chicken

Chicken with wilted spinach, Sun dried tomatoes, Goat Cheese & Beurre Blanc

Roasted Garlic Greek Chicken with Feta and Black Olives

Cracked Peppercorn M elange Cured Flank Steak

Marinated Beef Tenderloin

Slow Cooked Pot Roast with Potatoes and Carrots

Slow Roasted Prime Rib with Au Jus

Carolina BBQ Glazed Pork Loin

Coriander Crusted Pork Loin

Grilled Pork Tenderloin

Cuban-Style Roasted Pork (Lechon Asado)

Simple Grilled Salmon with Mandarin Orange Salsa

Spicy Cajun Shrimp Etouffee

Mahi Mahi with Chimichurri

Pecan Dusted Tilapia with Citrus Butter

Shrimp and Grits

Oven Roasted Turkey Breast with Gravy

SIDES

Baked Ziti Quattro Formaggio

Spinach, Broccoli and Sundried Tomato Alfredo

Mediterranean Orzo Pasta Salad

Sweet Potato Buttered Egg Noodles with Snow Peas, Carrots, & Toasted Pecans

Herbed Wild Rice Pilaf

Rice and Black Bean Pilaf (Moros)

Rice and Red Bean Pilaf (Congri)

Saffron Rice

Coconut Rice

Sautéed String Beans with Red Bell Peppers

Steamed Broccoli, Carrot, Cauliflower Medley

Buttered Asparagus Spears

Sautéed Zucchini and Squash

Steamed Broccoli

Fried Sweet Plantains (Maduros)

Oven Roasted Potatoes

Buttered Potatoes

Loaded Smashed Potatoes

Yuca and Yukon Gold Potato Mash

Classic Macaroni and Cheese

SALADS

Classic Caesar Spears with House Caesar Dressing

Field Green Salad

Garden Salad

California Salad

Asian Salad

Strawberry Salad

Spinach and Berry Salad

DRINKS

Sweet and Unsweetened Tea

Lemonade

Citrus Punch

Sparkling Red Punch

Caribbean Punch

Virgin Sangria

Assorted Canned Sodas

Regular/Decaf Coffee