



Landmark Catering Packages:

Tier One: \$49pp

Fruit & Cheese Display
Pre-Plated Salad
One Entrée
Two Sides
Rolls
Water & Tea

Tier Two: \$59pp

Two Hors D'oeuvres
Pre-Plated Salad
Two Entrées
Two Sides
Rolls
Water & Tea

China Place Setting Included:

*Salad & Dinner Plates (white), Silverware, Crystal Water & Tea
Goblets, Gold Chargers and Linen Napkins*

**Additional \$5pp for Plated Service Style.*



Menu for the Landmark Catered Wedding Package

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

SALADS

Field Green Salad

Garden Salad

California Salad

Asian Salad

Strawberry Salad

Spinach and Berry Salad

Classic Caesar Spears with House Caesar Dressing

SIDES

Classic Macaroni and Cheese

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

Fried Sweet Plantains (Maduros)

Oven Roasted Potatoes

Buttered Potatoes

Loaded Smashed Potatoes

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

Yuca and Yukon Gold Potato Mash

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 Mélange Cured Flank Steak* (*additional fee*)

Marinated Beef Tenderloin

Slow Cooked Pot Roast with Potatoes and Carrots

Slow Roasted Prime Rib with Au Jus* (*additional fee*)

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

Drinks

Sweet and Unsweetened Tea

Lemonade

Citrus Punch

Sparkling Red Punch

Caribbean Punch

Virgin Sangria

Assorted Canned Sodas

Regular/Decaf Coffee

Exclusive Bar Packages:

Open Bar for Beer & Wine Packages

2 hour Bar: \$17pp*

3 hour Bar: \$20pp*

4 hour Bar: \$23pp*

*Plus service fee

- Based on guests over age 21
- Ice, plastic cups & beverage napkins included.
- Complimentary package of non-alcoholic beverages included.
- Last call must be no later than 30 minutes before Guests Exit.
- Glassware is not allowed in the Garden.

Additional Options:

Champagne \$2pp

Specialty Cocktails \$4+pp +\$150 Permit Fee

VIP Package \$500

3 hour VIP Bartender & Beverages for up to 20 guests

To drink in Bride & Groom Lounges pre-Ceremony

Beer & Wine List

Domestic Beer Selections: (Choose 2)

Budweiser	Michelob Ultra
Bud Light	Blue Moon
Miller Lite	Yuengling
Coors Light	Sam Adams

Import/Local Craft/Specialty Selections: (Choose 2)

Corona/Corona Light	Heineken
Modelo	Stella Artois
New Belguim Fat Tire	Sweetwater 420 Extra Pale Ale
Angry Orchard Cider	Truly Spiked Seltzer

White Street Brewing Company (Wake Forest)

Kolsch Ale	Scottish Ale
Hoptimist IPA	

Foothills Brewing (Winston-Salem)

Hoppyum	Torch Pilsner
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Wicked Weed (Asheville) Carolina Brewery (Chapel Hill)

Lunatic Blonde (cans only)	CBC Pale Ale
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White Wine Selections (Choose 2)

Chardonnay	Pinot Grigio
Sauvignon Blanc	Riesling
Moscato White	Champagne

Red Wine Selections (Choose 2)

Cabernet Sauvignon	Pinot Noir
Malbec	Merlot
Moscato Red	



Schedule a Tour on our [Tour Calendar!](#)

Or Contact our Event Coordinator: Kristen Leen

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