

landmarc drop-off catering menu

[all items serve 12 people]

breakfast

assorted bagels / \$60
cream cheese, butter & assorted preserves

smoked salmon / \$100
cream cheese, red onion, tomato & capers
assorted bagels

assorted muffins, scones & croissants / \$60

fruit salad / \$60

yogurt & granola parfait / \$5 per person

salads

mixed field greens / \$40
sherry vinaigrette

caesar salad / \$40
housemade croutons & parmesan

chopped salad / \$60
celery, cucumbers, hearts of palm & beets
balsamic vinaigrette

mediterranean / \$60
celery, cucumber, chickpeas, pepperoncini
black olives, grape tomatoes & feta
oregano vinaigrette

pasta salads

orrechiette / \$50
fresh mozzarella & grape tomatoes
pesto

farfalle / \$50
grape tomatoes, spinach & goat cheese
herb vinaigrette

orzo / \$50
chickpeas, carrots, celery & cucumbers
green onion vinaigrette

israeli cous cous / \$60
red onions, tomatoes & green peppers
red wine vinaigrette

rigatoni / \$70
roasted peppers, mortadella & salami
red wine vinaigrette

lunch box / \$15 per person
choice of one sandwich, one piece of fruit,
chips, cookie & a soft drink

[excludes lobster roll]

sandwiches
served on your choice of white, whole wheat or 7
grain ciabatta, potato roll or whole wheat wrap

smoked tuna salad / \$60
celery, red onion & capers

grilled eggplant / \$60
tomatoes, goat cheese & black olive tapenade

ham & gruyère / \$60
dijon mustard

grilled vegetables & goat cheese / \$60

turkey & swiss / \$60
pickled onions, mustard & watercress

blt / \$60

curried chicken salad / \$60
apples, golden raisins & curry aioli

smoked tofu or chicken / \$60
pickled carrots, cilantro, cucumber & spicy aioli

salmon salad / \$60
capers, red onion, cucumbers & aioli

prosciutto / \$80
mozzarella & pesto

roast beef & cheddar / \$80
arugula & horseradish aioli

grilled chicken / \$80
smoked mozzarella, roasted peppers & aioli

lobster roll / \$90
celery, green onion & aioli

assorted sandwich platter/ \$80
select any three of the above sandwiches

platters

assorted mezze / \$70
hummus, tzatziki, baba ghanoush & muhammara
pita bread

crudité / \$45
celery, carrots, broccoli, tomatoes
cucumbers & asparagus
blue cheese dressing & sherry vinaigrette

poached shrimp / \$125
cocktail sauce

cheese / \$125
cabrales, pecorino, boucheron & st. andres
assorted bread & crackers

charcuterie / \$125
capicola, mortadella, prosciutto, salami
dried garlic sausage & dijon mustard
country bread

chips & dip
tortilla chips, guacamole, sour cream & salsa / \$50
potato chips, sour cream & onion dip / \$25

sides / \$20 each

macaroni salad
potato salad
coleslaw [mayonnaise or red wine vinaigrette]
housemade bread & butter pickles
housemade sweet potato chips

individual bags of potato chips / \$2

desserts

cookies, brownies & rice crispy treats / \$60
box of housemade caramels / \$20

kids menu

pb & j or pb & nutella / \$40
whole wheat bread

cream cheese & strawberry jam / \$40
whole wheat bread

chicken fingers / \$70
heating required

pigs in a blanket / \$70
heating required

kids crudité / \$30
peanut butter or hummus

mini sandwiches / \$60
ham or turkey & cheese
onion & gruyère roll

beverages [serves 6]

coke, diet coke, ginger ale, 7up or iced tea / \$12

oj, cranberry, apple or tomato juice / \$12

poland spring / \$12
san pellegrino sparkling / \$18

assorted bottled beers / \$24
stella artois, kronenberg, corona

coffee-to-go / \$20 per box