

Luncheon Buffet Suggestions

Soup & Salad Express

Minestrone Soup
Artisan Bread Basket with Whipped Butter
Seasonal Fresh Fruit Display
Coffee and Iced Tea
Pick two Salads from the Salad List

Build Your Own Chef Salad

Seasonal Mixed Salad Greens with assorted dressings
Julienne of Roast Beef, Roast Turkey and Honey Glazed Ham
Complete Condiment Bar (Tomatoes, Mushrooms, Cheese, etc.)
Italian Rotini Pasta Salad with Italian Salami
Seasonal Fresh Fruit Display
Soup du jour
Artisan Bread Basket with Whipped Butter
Coffee and Iced Tea

Soup & Sandwich Bar

Deli-sliced Roast Beef, Roast Turkey and Honey Glazed Ham
Assorted Sliced Cheeses, Condiments, Rolls and Assorted Deli Breads
Chicken Noodle Soup
Seasonal Fresh Fruit Display
Coffee and Iced Tea
Pick two Salads from the Salad List

South of the Border Buffet

Build your Own Taco Bar with Crispy Corn Shells and Soft Flour Tortillas, Ground Beef, Seasoned Chicken, Shredded Lettuce, Cheddar Cheese, Black Olives, Tomatoes, Sour Cream and Salsa
Cheese Enchiladas
Spanish Rice
Refried Beans with Cheddar Cheese
Chips and Salsa
Coffee and Iced Tea

Consuming Raw or under cooked meats, poultry, shellfish or eggs, may increase your risk of food borne illness.

Salad Suggestions

Greek Salad with Cilantro and Feta Cheese

Seasonal Mixed Greens with Crumbled Bleu Cheese, Caramelized Walnuts,
Mandarin Oranges and Citrus Vinaigrette

Classic Caesar Salad with Grated Parmesan Cheese and Garlic Croutons

Seasonal Mixed Greens with Assorted Dressings

Spinach Salad with Crumbled Bleu Cheese, Caramelized Walnuts,
Sun-dried Cranberries and Raspberry-Walnut Vinaigrette

Bow-tie Pasta Salad with Sun-dried Tomatoes and Pesto

Tomato Feta Pasta Salad

Tri-Colored Rotini with Black Olives

Rotini Italian Pasta Salad with Italian Salami

Cheese Stuffed Tortellini Pasta Salad

Apple-Pear Jicama Salad with Butter Lettuce and Pear Sesame Dressing

Waldorf Salad with Walnuts

Penne Primavera Salad

Tortilla Salad with Cilantro Lime Vinaigrette
Famous Pea Salad

Spinach & Strawberry Salad with a Lemon Poppy Seed Dressing

Mozzarella Basil and Tomato Salad

Baby Red Potato Salad

Marinated Cucumber and Onion Salad

Alpine Cole Slaw

Broccoli Salad with Bacon and Red Onion

Call for pricing

Suggestions

Create Your own Luncheon Buffet

Each buffet includes your choice of 2 salads, seasonal vegetable du jour, your choice of starch, Artisan Breads & butter, freshly brewed coffee and iced tea.

Salad Options:

Choose Two Salads From the Salad Options List

Salad Selections

Greek Salad with Cilantro and Feta Cheese

Seasonal Mixed Greens with Crumbled Bleu Cheese, Caramelized Almonds,
Mandarin Oranges and Citrus Vinaigrette

Classic Caesar Salad with Grated Parmesan Cheese and Garlic Croutons

Seasonal Mixed Greens with Assorted Dressings

Spinach Salad with Crumbled Bleu Cheese, Caramelized Walnuts,
Sun-dried Cranberries and Raspberry-Walnut Vinaigrette

Bow-tie Pasta Salad with Sun-dried Tomatoes and Pesto

Tomato Feta Pasta Salad

Spiral Tri-Colored Rotini with Black Olives

Spiral Rotini Italian Pasta Salad with Italian Salami

Cheese Stuffed Tortellini Pasta Salad

Apple-Pear Jicama Salad with Butter Lettuce and Pear Sesame Dressing

Waldorf Salad with Walnuts

Penne Primavera Salad

Tortilla Salad with Cilantro Lime Vinaigrette
Famous Pea Salad

Spinach & Strawberry Salad with a Lemon Poppy Seed Dressing

Mozzarella Basil and Tomato Salad

Baby Red Potato Salad

Marinated Cucumber and Onion Salad

Alpine Cole Slaw

Broccoli Salad With Bacon and Red Onion

Select Your Entree:

Braised Beef Short Ribs in a Rich Demi Sauce

Hearty Boneless Beef Short Ribs slow cooked overnight served in a rich brown demi sauce

Stuffed Chicken Mascarpone

Skinless Chicken stuffed with Mascarpone Cheese, Sun-dried Tomatoes, Pesto and Roasted Red Pepper sauce

Sirloin Tips with Caramelized Onions

Top Sirloin Beef Tips smothered in a rich Beef Stock with Caramelized Onions and served with Fettuccine Noodles

Chicken Gorgonzola

Breast of Chicken stuffed with Rich Gorgonzola Cheese and topped with Gorgonzola Pine Nut Voluté sauce

Slow Roasted Baron of Beef

Chef Carved Slow-Roasted Baron of Beef and served with fresh Horseradish

Chef Carved-London Broil

Landmark's special marinated London broil sliced thin on the carving block

Pancetta Shallot Pork Loin Chop

Pancetta-Shallot Encrusted Pork Loin Chop finished with a rich Demi-Glaze

Chicken Parmesana

Skinless Chicken Breast coated in Panko Bread Crumbs & Parmesan Cheese and then topped with our house specialty Marinara Sauce.

Grilled Salmon

Salmon grilled with a lemon Buerre-Blanc Sauce. Suggested starch is Wild Rice or Creamy Risotto.

Chicken Marsala

Skinless Chicken Breast with a Marsala Wine sauce and sautéed Shitake Mushrooms.

Smoked Gouda Stuffed Chicken

Skinless Chicken Breast stuffed with Smoked Gouda Cheese, wrapped in Prosciutto, baked to perfection and topped with our Roasted Red Pepper Sauce.

Starch Options:

Choose one

Roasted Baby Red Potatoes with Garlic and Rosemary

Wild Rice with sautéed Mushrooms

Garlic Whipped Potatoes

Orzo Pasta with Browned Butter and Mizythra Cheese

Parsley Buttered Egg Noodles

Steamed White Rice

Roasted Fingerling Potatoes with garlic & Rosemary

Creamy Mushroom Risotto

Call for pricing

Served Lunch Suggestions

Each of the following served meals includes your choice of either Seasonal Mixed Greens with Grated Parmesan, Croutons and Raspberry-Walnut Vinaigrette or a Classic Caesar Salad. (Choose one) Whipped Potatoes
Chef-selected Seasonal Vegetables, Artisan Bread Basket & Whipped Butter
Fresh brewed Coffee or Iced Tea

Ricotta Stuffed Chicken

Skinless, Boneless, Chicken Breast stuffed with Ricotta Cheese, Roasted Garlic and Spinach topped with our Lemon-garlic Béchamel sauce.

Smoked Gouda Stuffed Chicken

Skinless Chicken Breast stuffed with Smoked Gouda Cheese, wrapped in Prosciutto, and topped with our Landmark Roasted Red Pepper Sauce

Pancetta – Shallot Pork Loin Chop

Center Cut Pork Loin Chop, encrusted with Pancetta & Shallots

Northwest Salmon

Salmon Filet, baked and finished in a flavorful
Chardonnay-Butter Sauce

Grilled New York - New York

6 ounce grilled New York Steak with Maitre D' Butter
Fresh Crushed Garlic and Mushroom Cap

Grilled Chicken with Pasta Alfredo

Chicken tenderloins are grilled to perfection and smothered in a Creamy Garlic Alfredo Sauce tossed with Penne Pasta

Call for pricing