

## **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**