

PO Box 971212, OREM, UTAH 84097 801.368.7296 | FAX 801.228.2459 ELAINE@LANDMARKCATERINGUTAH.COM WWW.LANDMARKCATERINGUTAH.COM

MENU

Pricing is per person and is based on a minimum group of 40 for buffet service. Pricing reflects food and disposable eating utensils only. For formal and seated service dining and linens, additional pricing will apply.

All menu items are subject to Utah food sales tax of 7.75%. On-site service fee will apply to all events with the exception of delivery and pick-up orders.

For more information regarding your special event, contact our Event Coordinator: 801.368.7296

BREAKFAST MENU FULL BREAKFAST

\$11.95 per person

Select one of the following: Home-style pancakes Apple, blueberry, peach or pineapple pancakes French Toast Oven baked Pecan Bread Pudding English Muffins Fresh Pastries Muffins Biscuits w/gravy Fruit Crepes (add \$.75 per person) Pear Mascarpone French Toast (add \$.50 per person)

Select one of the following: Fresh Whole Fruit Seasonal Fresh Fruit Yogurt Select one of the following: Select one of the following: Scrambled eggs Scrambled eggs w/veggies Meat and Vegetable Frittata Cheese Frittata Corn and Cheese Frittata Crust less Spinach Quiche Crust less Quiche Lorraine Crust less Vegetarian Quiche Baked Eggs Benedict Casserole Spinach Bacon Quiche (add \$.75 per person)

Bacon Sausage Ham

Select two of the following: Orange Juice Apple Juice Select one of the following: Cranberry Juice Cran-raspberry juice Milk Chocolate Milk Coffee w/condiments Hash Browns Country Potatoes

CONTINENTAL BREAKFAST

Pastries and Assorted Sweet Breads Orange Juice, Milk Coffee or Hot Chocolate available upon request. Seasonal Fresh Cut Fruit Yogurt variety

\$10.50 per person

BAGEL BREAKFAST

Assorted freshly baked bagels with a variety of cream cheeses, butter, and jam. Seasonal fresh cut fruit Coffee or Hot Chocolate available upon request. Orange Juice, Milk Yogurt variety

\$10.50 per person

LUNCH MENU

Rio Fresh Mex Salad

Select two choices of meat: (Chicken, Barbacoa pork, Sonoran shredded beef), sweet cilantro rice, black beans, shredded romaine lettuce, sour cream, cheese, pico de gallo, flour tortilla, creamy tomatillo cilantro dressing and topped with crispy tortilla strips. *Add guacamole for \$.50 p/p*

Rio Fresh Mex Burrito

Select two choices of meat: (Chicken, Barbacoa pork, Sonoran shredded beef), sweet cilantro rice, black beans, shredded romaine lettuce, sour cream, cheese, pico de gallo, flour tortilla, creamy tomatillo cilantro dressing and topped with crispy tortilla strips. *Add guacamole for \$.50 p/p*

Pork Verde Salad

Shredded Pork verde on a bed of romaine lettuce with asadero cheese, pico de gallo, shredded cabbage, green onions, cilantro, fresh lime slices, crispy tortilla strips, and creamy tomatillo cilantro dressing.

Oriental Chicken Salad

Grilled chicken strips, chinese crispy noodles, green onions, tomatoes, mandarin oranges, and cucumbers on a bed of lettuce with an oriental sesame dressing. Served with rolls/butter.

Santa Fe Chicken Salad

Grilled chicken strips, black beans, jicama, peppers, tomatoes, cilantro, radishes, chilies, mandarin oranges, and mushrooms on a bed of lettuce with an orange vinaigrette dressing. Served with tortilla chips, rolls & butter.

\$7.95 per person

Choice of our house specialty Sonoran style shredded beef or chicken, tomatoes, black beans, cheddar cheese, sour cream, guacamole & shredded lettuce. Served in a flour tortilla taco bowl with a zesty salsa and creamy tomatillo cilantro dressing.

Cobb Salad

Taco Salad

Romaine lettuce with grilled chicken strips, bacon, chopped egg, tomatoes, avocado, bleu cheese crumbles, and assorted salad dressings. Served with rolls & butter.

\$7.95 per person

\$9.95 per person

Southwestern Salad

Romaine lettuce, black beans, corn, julienne carrots, grilled chicken strips, red cabbage, and red onions. Served with a choice of creamy jalapeno cilantro dressing or BBQ sauce, and rolls/ butter.

\$7.95 per person

CH MENU

\$9.95 per person

\$9.95 per person

\$8.95 per person

\$7.95 per person

\$8.50 per person

Select type: Grilled chicken and vegetables, chicken caesar, santa fe chicken, smoked turkey with cranberries, Italian, & vegetarian. Selection of two specialty salads: (ambrosia fruit, pasta, potato, caesar, coleslaw or tossed mixed greens).

cranberries, choice of sweet poppy seed or raspberry vinaigrette dressing. Served with croissants

Grilled chicken strips, baby spinach, bleu cheese crumbles, grapes, pecans, pears, dried

Box Lunches

Gourmet Wraps

and butter.

Sandwich made from a hoagie bun or whole wheat bread with meat choices of turkey, ham, or roast beef, cheese, and condiments, (tomato, lettuce, sweet pickles, and red onion). Potato or pasta salad, chips, whole fruit, bottled water, and gourmet cookie or brownie.

\$11.95 per person

Sandwiches

Cabatta: Ham or Turkey with choice of one side salad (see choices below) and chip variety.

Multi-Grain: Same as above choices Foccacia: Same as above choices

Side Salad Choices:

Potato, Italian pasta, coleslaw, (tropical fruit salad add \$.40 per person) Add additional side salad for \$1.00 per person

Salad & Sandwich Bar

Assorted deli meats and cheeses with a variety of ten toppings. Served on a hoagie bun or assorted breads. Choice of mixed greens salad with a large variety of toppings and dressings, <u>or</u> choice of two specialty salads: (ambrosia fruit, pasta, potato, coleslaw, spinach, tossed mixed greens, or Caesar).

Soup & Sandwich Bar

Assorted deli meats and cheeses with a variety of ten toppings plus our wonderful homemade soups. Soup Choices: Chicken noodle, creamy potato, hearty vegetable, clam chowder, chicken w/wild rice, broccoli and cheese, and minestrone. Ask our coordinator about our other specialties.

\$11.50 per person

Salad & Baked Potato Bar

Large baked potato with choice of cheese, sour cream, bacon, chili, broccoli, and green onions. Mixed greens salad with a large variety of toppings, and choice of three salad dressings. Served with rolls & butter.

\$10.50 per person

Sweet Spinach Salad

\$9.95 per person

\$9.95 per person

\$11.95 per person

\$ 9.70 per person \$10.65 per person

Served with a large kaiser roll, with choice of one specialty salad and one hot side. Or have either two hot sides or two specialty salad sides.

Salads: Ambrosia fruit, house mixed greens, caesar, potato, pasta, coleslaw, or spinach) Hot Sides: Baked beans, herb garlic potatoes, corn w/peppers.

Fajita Bar

Choice of beef or chicken tossed with onions, bell peppers, and tomatoes, with toppings of sour cream, guacamole, and shredded cheddar cheese. Served with mexican rice, refried beans, chips, salsa, and a mixed greens tossed salad.

\$12.50 per person

\$9.95 per person

\$9.95 per person

Sonoran Style Taco Bar

Teriyaki Chicken Rice Bowl

Chicken breast strips in a tasty terivaki sauce with white rice. Served with a blend of grilled oriental vegetables, rolls and butter.

\$8.95 per person

Chicken Enchiladas

Served with refried beans, Spanish rice, chips/salsa, and a house green salad.

Creamy Chicken Enchiladas Served with refried beans, Spanish rice, chips/salsa, and a house green salad.

Choice of two meats: (Shredded chicken, Shredded beef, Shredded Pork Verde), cheese, tomatoes, onions, sour cream, salsa, shredded romaine lettuce, refried beans, and Spanish rice. Choice of soft corn or flour tortilla.

\$9.95 per person

DESSERTS

Gourmet Cookie Variety, Brownies, Mini Fruit Tart, or Ice Cream.

\$1.25 per person

Key Lime Cream Pie, Apple or Peach Crisp with whipped cream, Pumpkin Pie Cake, Carrot Cake, Chocolate Cake, or Lemon Cake.

\$1.75 per person

BEVERAGES

Raspberry Lemonade\$.95 per personTropical Breeze\$.95 per personBottled Water\$1.00 per person
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Bottled Water \$1.00 per person

PASTA MENU

All of our pasta menus come with a green salad (add \$1.50 more for a full salad bar), chef's vegetable, garlic toast or rolls and butter, beverage and light dessert.

Baked Manicotti

Cheese stuffed pasta, baked with a zesty Italian marinara sauce.

\$12.95 per person

Fettuccine topped with tender grilled chicken and our creamy alfredo sauce.

Lasagna

A classic favorite. Select from beef or vegetarian.

Sirloin Tips

Braised in a hunter sauce with mushrooms & onions, and served with homemade egg noodles. \$13.95 per person

Spaghetti

Your choice of a bolognese sauce or marinara with Italian meatballs on the side.

Combination Pasta Special

Choice of 3 different pasta's, 3 sauces, chicken and Italian meatballs.

\$13.95 per person

\$11.95 per person

\$12.95 per person

\$13.95 per person

A Taste of Italy

(For groups of 50 or more, for less than 50 additional costs will apply) Live station with our Chef's to cook it fresh on site.

Pasta Bar: Our most popular menu choice! Select from several gourmet pastas, homemade specialty sauces (marinara, alfredo, and creamy oven roasted bell pepper). Make selections from a variety of vegetable and meat toppings. Also includes a full salad bar, rolls/butter, beverage and light dessert.

\$15.95 per person

THEME MENU

All entrees include beverage, and light dessert.

Mexican Fiesta

Cheese enchiladas, shredded beef burritos, spanish rice, refried beans, and tacos. Served with a house mixed greens salad, chips and salsa. Add tamales for \$1.50 p/p)

\$14.95 per person

A Taste of Italy

(For groups of 50 or more, for less than 50 additional costs will apply) Live station with our Chef's to cook it fresh on site.

Pasta Bar: Our most popular menu choice! Select from several gourmet pastas, homemade specialty sauces (marinara, alfredo, and creamy roasted bell pepper). Make selections from a variety of vegetable and meat toppings, and have it cooked fresh in front of you! Served with rolls, butter, and full salad bar, beverage, and light dessert.

\$15.95 per person

Western Roundup BBQ

Select your favorite meat, then make four selections from our different sides. Served with rolls and butter. (We are able to cook on site)

Western Special: Steak and Chicken (We serve certified Angus Beef)	Market Price
BBQ Beef Brisket	\$14.95 per person
Steak	Market Price
Baby Back Ribs:	\$13.95 per person
Beef Country Style Ribs:	Market Price
BBQ Chicken:	\$14.95 per person
BBQ Hamburgers & Hot Dogs (We serve certified Angus beef)	\$12.95 per person
Gourmet Hamburger Bar: (We serve certified Angus beef)	\$13.95 per person
(Served with sautéed mushrooms, peppers, onions, & guacamole)	

Western BBQ Sides:

Baked Beans Baked Potato Rissole Potatoes Rice Pilaf Corn on the cob Corn w/peppers Mashed Red Potatoes Potato salad Italian pasta salad Caesar salad Tropical fruit salad Fresh cut fruit (seasonal) (add .75 per person) Watermelon (seasonal) Coleslaw Spinach salad Baby Greens Tossed Salad

THEME MENU CONTINUED

All entrees included beverage and light dessert.

Hawaiian Luau

Hawaiian chicken, polynesian rice, specialty green salad, tropical fruit salad, rolls and butter. (fresh cut fruit in season add \$1.50 per person). Add Kalua Pork for \$3.35 per person) \$11.50 per person

Oriental Rice Bowl Bar

(Groups of 50 or more for under 50 additional costs will apply)

Choice of three kinds of rice (white long grain, white sticky, and brown), make selections from a variety of meats and oriental vegetables, then select from our three homemade sauces, (teriyaki, sweet and sour, and honey sesame), and watch as we warm it in front of you. Served with rolls, butter, and salad Bar.

\$15.95 per person

We also have a Stations Menu, ask our coordinator for more information.

MAIN ENTREES

All entrees are served with a green salad (add \$1.50 more for a full salad bar), rolls & butter, one side dish, chef's vegetable, beverage, and light dessert, (see dessert menu for selections).

Chicken Cordon Bleu Breaded and stuffed with ham, cheese and topped with a specialty cream sauce. \$15.95 per person Chicken, Southwestern Style Breast topped with sautéed bell peppers, onions and pepper jack. \$14.95 per person Chicken Marsala Sauteed breast with a flavorful marsala sauce. \$14.95 per person Hawaiian Chicken Sautéed breast with pineapple and a teriyaki glaze. \$14.95 per person Stuffed Chicken Breast Breast filled with Landmark's specialty stuffing and topped with a creamy mushroom sauce. \$15.95 per person **Chicken Pepper Natta** Lightly breaded with a creamy red bell pepper sauce. \$15.95 per person **Chicken Picata** Chicken breast smothered in a Vidalia sauce. \$14.95 per person Mandarin Orange Chicken Grilled breast with a sweet & sour orange glaze. \$14.95 per person **Oven Roasted Chicken** Slow cooked tender and juicy. \$14.95 per person **Danish Cranberry Chicken** Chicken breast with a sweet cranberry glaze. \$15.95 per person Sicilian Chicken Chicken breast topped with ham and Italian cheese sauce. \$15.95 per person **Raspberry Chicken** Chicken breast with a sweet and savory glaze. \$15.95 per person Chicken de Regiano Original Italian stuffed chicken breast. \$15.95 per person Pot Roast

Slow roasted with chef's own flare of spices.

Smoked Beef Brisket Slowly smoked, and served with a zesty BBQ sauce. Slowly smoked, and served with a zesty BBQ sauce. Stars Beef Served with aujus sauce. Market Price Beef Wellington Tenderloin coated and baked in a buttery pastry crust. Market Price Smothered Steak Tender sirloin in a flavorful specialty sauce. Market Price Fillet Mignon Tender and topped with a specialty glaze Market Price Prime Rib Succulent prime rib with au jus & a horseradish cream sauce. Market Price Silced and topped with a sweet honey glaze. Sliced and topped with a
Roast Beef Market Price Served with aujus sauce. Market Price Beef Wellington Market Price Tenderloin coated and baked in a buttery pastry crust. Market Price Smothered Steak Market Price Tender sirloin in a flavorful specialty sauce. Market Price Fillet Mignon Market Price Tender and topped with a specialty glaze Market Price Prime Rib Market Price Succulent prime rib with au jus & a horseradish cream sauce. Market Price Tender Honey Ham Market Price Sliced and topped with a sweet honey glaze. \$14.95 per person Pork Loin \$14.95 per person Smoked Shredded Pork \$14.95 per person
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Smoked Shredded Pork \$14.95 per person
Slowly smoked and served with a zesty BBQ sauce.
\$14.95 per person
Topped with a light lemon cream sauce. \$15.95 per person
Teriyaki Salmon Fillet
Topped with a pineapple teriyaki glaze. \$16.95 per person
Tilapia Served with a lemon & onion vinaigrette sauce.
\$14.95 per person
Slowly grilled with a lemon & pepper seasoning. Market Price

Side Dishes:

Rissole Potatoes Roasted Herb & Garlic Potatoes Mashed Potatoes & Gravy Baked Potato w/sour cream Potatoes Au Gratin Sour Cream Potatoes Baked Beans Pasta w/sauce Rice pilaf Spanish rice Polynesian Rice Almond Rice Sweet Cilantro Rice

Chef's Vegetable:

Baby Carrots Green Beans w/almonds Vegetable Medley Steamed Broccoli Corn w/peppers Asparagus (in season) Zucchini (in season) Yellow squash (in season) Root Vegetable (add .75 pp)

Salads: House Salad Caesar Spinach Spring Baby Greens

Breads: Artisan Bread Artisan Rolls Soft Rolls Corn Bread Garlic Bread Parmesan Garlic Rolls

DESSERT MENU

Light Dessert Selection

Apple or Peach Crisp w/whipped Cream Sherbet Ice Cream/Vanilla Ice cream Fudge Brownies Cheesecake Brownies Pumpkin pie cake Carrot Cake Lemon Bundt Cake Pound cake w/berries & cream Pie: Apple, Peach, Berry Assorted Gourmet Cookies Chocolate Cake

Gourmet Dessert Selections

Add \$2.95 more per person to the menu price or \$3.95 per person al a carte.

Traditional Cheesecake w/mixed berry sauce or carmel sauce. Variety Cheesecake Key Lime pie Raspberry Mousse Chocolate Mousse Pie Italian Cream cake (seasonal) Gourmet Ice Cream Bar: Three flavors of Ice Cream, a variety of sauces and condiments.

Homemade 4 layer cakes:

Chocolate w/raspberry filling Chocolate w/chocolate fudge filling German chocolate w/pecan coconut filling Carrot w/cream cheese filling Sour cream w/raspberry filling Coconut w/tropical fruit filling

These are just a few of our most popular. Ask about our additional flavors, fillings.