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

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

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

## 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 $\$ .50 \mathrm{p} / p$
$\$ 9.95$ per person

## 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 $\$ .50 \mathrm{p} / \mathrm{p}$
$\$ 9.95$ per person

## 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.
$\$ 8.95$ per person

## 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.
$\$ 7.95$ per person

## 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

## Taco Salad

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.
$\$ 9.95$ per person

## Cobb 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

## 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.

## Sweet Spinach Salad

Grilled chicken strips, baby spinach, bleu cheese crumbles, grapes, pecans, pears, dried cranberries, choice of sweet poppy seed or raspberry vinaigrette dressing. Served with croissants and butter.
$\$ 8.50$ per person

## Gourmet Wraps

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).
$\$ 9.95$ per person

## Box Lunches

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
$\$ 9.95$ per person

## 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, or choice of two specialty salads: (ambrosia fruit, pasta, potato, coleslaw, spinach, tossed mixed greens, or Caesar).
$\$ 11.95$ per person

## 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.

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

## Chicken Enchiladas

Served with refried beans, Spanish rice, chips/salsa, and a house green salad.
$\$ 9.95$ per person

## Creamy Chicken Enchiladas

Served with refried beans, Spanish rice, chips/salsa, and a house green salad.
$\$ 9.95$ per person

## Sonoran Style Taco Bar

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

## Teriyaki Chicken Rice Bowl

Chicken breast strips in a tasty teriyaki sauce with white rice. Served with a blend of grilled oriental vegetables, rolls and butter.
$\$ 8.95$ 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

| Lemonade | $\$ .65$ per person |
| :--- | ---: |
| Raspberry Lemonade | $\$ .95$ per person |
| Tropical Breeze | $\$ .95$ per person |
| 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

## Chicken Alfredo

Fettuccine topped with tender grilled chicken and our creamy alfredo sauce.
$\$ 12.95$ per person

## Lasagna

A classic favorite. Select from beef or vegetarian.
$\$ 13.95$ per person

## 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.
$\$ 11.95$ per person

## Combination Pasta Special

Choice of 3 different pasta's, 3 sauces, chicken and Italian meatballs.
$\$ 13.95$ 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 $\$ 1.50 \mathrm{p} / \mathrm{p}$ )
$\$ 14.95$ 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)
BBQ Beef Brisket
Steak
Baby Back Ribs:
Beef Country Style Ribs:
BBQ Chicken:
BBQ Hamburgers \& Hot Dogs (We serve certified Angus beef)
Gourmet Hamburger Bar: (We serve certified Angus beef)

Market Price
$\$ 14.95$ per person
Market Price
$\$ 13.95$ per person
Market Price
$\$ 14.95$ per person
$\$ 12.95$ per person
$\$ 13.95$ 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.
$\$ 14.95$ per person
Roast 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

## Prime Rib

Succulent prime rib with au jus \& a horseradish cream sauce.

## Tender Honey Ham

Sliced and topped with a sweet honey glaze.
Market Price

Pork Loin
Topped with a creamy béarnaise sauce. (other sauces available)
$\$ 14.95$ per person

Smoked Shredded Pork
Slowly smoked and served with a zesty BBQ sauce.
$\$ 14.95$ per person

## Breaded Codd

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

## Grilled Halibut

Slowly grilled with a lemon \& pepper seasoning.

## 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

## Salads:

House Salad
Caesar
Spinach
Spring Baby Greens

## 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 )

## 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.

