

THE LANDING RESTAURANT

SAMPLE CATERING MENU

**Please note that we are able to custom design a menu just for your event. If there is something special you are looking for please contact us so we can discuss a menu that is perfect for you. We look forward to working with you! **

APPETIZERS

Smoked Salmon/Herb Mascarpone Cheese/ Lavash Toast

Seared Ahi Tuna/Aji Amarillo/ Pumpnickel Toast Points

Beef Tenderloin Anticucho Skewers

Jambalaya Eggrolls

Rock Shrimp Ceviche/Spoons

Mini Kobe Burgers

Peruvian Chicken Salad/ Purple Potato/ Kalamata Olives

Far East Beef/Rice Noodles/Spoons

Potato Leek Soup Shooter, Lump Crab Meat/Aji Panca

Beef Tartare/Brioche Toast/Horseradish Crème Fraiche

Shrimp Cocktail/Cocktail Sauce/Fresh Horseradish

Lemongrass Chicken Spoons

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APPETIZERS (CONTINUED)

Mini Crab Cakes/Roasted Yellow Pepper Aioli

Assorted Cheese & Cracker Platter

Assorted Veggie & Dip Platter

ENTREES

Grilled Citrus Herb Chicken with Wild Mushroom Ragout

Jumbo Lump Crab Cakes

Jambalaya Penne Pasta

Pepper Crusted Beef Tenderloin with Cherry Grappa Sauce

Seared Atlantic Salmon

Grilled Pork Tenderloin with Amaretto Sauce

CARVING STATION

Pepper Crusted Beef Tenderloin with Cherry Grappa Sauce

Grilled Pork Tenderloin with Amaretto Sauce

Pistachio Crusted Lamb with Mint Sauce

Roast Beef with Fresh Horseradish Crème

Rosemary Balsamic Waygu Flank Steak

Roasted Turkey with Asian Pear & Cranberry Chutney

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SIDES

Parmesan Potatoes

Herb Infused Rice Pilaf

Sweet Potato Puree

Creamy Mac & Cheese

Sauté Spring Vegetables

Fresh Asparagus

Haricot Vertz

DESSERTS

Assorted Brownies & Cookies

Chocolate Fountain with Assorted Dipping Items

Fresh Fruit Platters

Cheesecakes

Assorted Cupcakes

For additional information or to schedule a time to discuss your event,
please contact Tiffany Silva at 540-721-3028
or email at tiffanyjsilva@yahoo.com