

Let Them Eat

(Minimum 10 Guests)

DINNER BUFFET

Includes a mixed greens salad with choice of dressing, pasta salad, fresh seasonal vegetables, freshly baked bread and butter, and the option of coffee, tea, soda or milk for each guest.

<i>Choice of Two Entrees</i>	<i>\$22.00 per person</i>
<i>Choice of Three Entrees</i>	<i>\$25.00 per person</i>
<i>Children's Price (available to children 12 and under)</i>	<i>\$10.00 per child</i>

**Entrée is available as a vegetarian option.*

Chicken Pasta*

Seared chicken served with roasted red peppers and fresh spinach over linguini, tossed in roasted garlic Gouda cream sauce.

Mediterranean Chicken Sautee*

Chicken breast, tomatoes, artichoke hearts, roasted red peppers and spinach sautéed with fresh herbs. Served over rice pilaf.

Chicken Marinara

Roasted chicken breast served with the Landmark's own marinara sauce, topped with Parmesan cheese. Served with garlic whipped potatoes.

Grilled Chicken

Char-grilled breast of chicken with a sautéed Cremini mushroom sauce. Served with roasted garlic whipped potatoes.

Michigan Cherry Pork Loin

Grilled boneless pork loin smothered in a Michigan cherry and Chardonnay sauce. Served with baby red skin potatoes.

Sirloin Steak & Tortellini

Grilled sirloin steak served over three cheese tortellini and an Asiago cream sauce.

Landmark Stir-Fry*

Teriyaki marinated sirloin or chicken with julienne seasonal vegetables and an orange sweet and sour sauce. Served over a bed of rice pilaf.

Beef Tips

Slowly roasted beef tenderloin tips with wild mushrooms, herbs and onions, topped with beef sauce. Served over egg noodles.

Glazed Pork Loin

Slow-roasted pork loin accompanied by caramelized red onion apple and bourbon sauce. Served with garlic whipped potatoes.



Salmon

Fresh Atlantic salmon roasted with herbs and Chardonnay paired with chive garlic butter. Served with rice pilaf.

Whitefish Piccate

Baked Lake Superior whitefish with fresh garlic, white wine, and capers. Served with rice pilaf.

Oven-Roasted Cod Provençal

Atlantic cod braised in a tomato, garlic, olive, fennel and caper sauce. Served with rice pilaf.

Baked Penne*

Layers of penne pasta, the Landmark's own marinara sauce, Mozzarella cheese and Italian sausage, baked golden brown and garnished with fresh basil.

CARVED SPECIALTIES

Our talented chefs will be standing by to serve your guests.

Market Prices

Carved Tenderloin

Served with crostini and horseradish sauce. (Serves 25 guests)

Prime Rib

Oven-roasted prime rib served with au jus and horseradish sauce. (Serves 20 guests)

Pit Ham

Bone-in pit ham, oven-baked and served with Chef's choice of mustard. (Serves 60 guests)

PLATED DINNER MENU

Choose up to three entrees to be served. If serving more than one entrée, the group is responsible for providing a list of the guests names and chosen entrée three days prior to the event, in order for us to create individual entrée cards.

All selections include one choice of salad (listed below), freshly baked bread and butter, and a beverage of choice (coffee, tea, soda, or milk)

Mixed Greens Salad: *Mixed greens with tomato, cucumber, onion, and cheese with choice of dressing*

Landmark Inn Signature Salad: *Mixed greens tossed lightly with our house raspberry vinaigrette, topped with grilled artichokes, roasted almonds and fresh seasonal berries.*

Char-Grilled Tenderloin

\$28.00

A 6 oz. Angus beef tenderloin char-grilled to medium, finished with Merlot and mushroom demi-glace. Served with garlic whipped potatoes and fresh seasonal vegetables.

Filet

\$30.00

A 6 oz. Angus beef tenderloin wrapped in smoked bacon, char-grilled to medium and crowned with roasted garlic cloves and Gouda cheese. Served with garlic whipped potatoes and fresh seasonal vegetables.

Seared Ribeye

\$26.00

A 10 oz. beautifully marbled Angus Ribeye steak seared with fresh sage and smoked black pepper to medium. Served with garlic whipped potatoes and fresh seasonal vegetables.

Garlic & Fennel Sirloin Steak

\$23.00

A 6 oz. Sirloin steak char-grilled to medium, topped with roasted garlic, smoked bacon, and Provolone cheese. Served with garlic whipped potatoes and fresh seasonal vegetables.

Chicken Prosciutto	\$21.00
<i>Chicken breast wrapped in imported prosciutto, topped with Provolone cheese and a Marsala garlic sauce. Served with roasted baby red skin potatoes and fresh seasonal vegetables.</i>	
Pecan Pork	\$23.00
<i>A 6 oz. pork loin encrusted with panko and chopped pecans, oven-roasted and finished with a whole grain honey mustard sauce. Served with roasted baby red skin potatoes and fresh seasonal vegetables.</i>	
Southwest Chicken	\$22.00
<i>A boneless chicken breast dusted with cumin, seared golden brown and adorned with sweet corn and black bean salsa. Served with rice pilaf and fresh seasonal vegetables.</i>	
Stuffed Chicken	\$23.00
<i>A boneless chicken breast stuffed with blue crab and spinach, finished with an Asiago cream sauce. Served with roasted baby red skin potatoes and fresh seasonal vegetables.</i>	
Roasted Pork Tenderloin	\$23.00
<i>Roasted pork tenderloin with caramelized red onion and apple bourbon sauce. Served with garlic whipped potatoes and fresh seasonal vegetables.</i>	
Seared Salmon	\$24.00
<i>Seared Atlantic salmon accompanied by saffron cream sauce. Served with rice pilaf and fresh seasonal vegetables.</i>	
Herbed Salmon	\$25.00
<i>Atlantic salmon seared with fresh herbs topped with fresh salsa. Served with rice pilaf and fresh seasonal vegetables.</i>	
Parmesan Whitefish	\$23.00
<i>Flash-fried Lake Superior whitefish breaded with fresh Parmesan cheese and lemon zest. Served with rice pilaf and fresh seasonal vegetables.</i>	
Whitefish	\$21.00
<i>Lake Superior whitefish seared with fresh herbs and topped with a lemon dill butter compound. Served with rice pilaf and fresh seasonal vegetables.</i>	
Mediterranean Chicken Pasta	\$21.00
<i>Sautéed chicken with artichoke hearts, Roma tomatoes, red onion, and fresh spinach tossed with a white wine sauce over linguini.</i>	
Ravioli	\$18.00
<i>Stuffed with butternut squash and topped with a saffron cream sauce.</i>	

CHILDREN'S MENU \$10.00 per child

Available to children 12 and under and by pre-order. Up to two selections can be offered. All children's meals come with a fruit cup as the first course and milk or soda.

Chicken Fingers with Mashed Potatoes and Vegetables

Hamburger with Mashed Potatoes and Vegetables

Homemade Macaroni and Cheese

Linguini with Marinara Sauce and Garlic Bread

PLATED DINNER COMBINATION ENTREES

Choose only ONE combo entrée to be served.

All selections include one choice of salad (listed below), freshly baked bread and butter, and a beverage of choice (coffee, tea, soda, or milk).

Mixed Greens Salad: Mixed greens with tomato, cucumber, onion, and cheese with choice of ranch or balsamic vinaigrette.

Landmark Inn Signature Salad: Mixed greens tossed lightly with our house raspberry vinaigrette, topped with grilled artichokes, roasted almonds and fresh seasonal berries.

Petite Filet & Chicken Breast

\$28.00

A 4 oz. filet paired with a 6 oz. breast of chicken finished with a mushroom and Merlot demi-lace. Served with garlic whipped potatoes and fresh seasonal vegetables.

Petite Filet & Whitefish

\$30.00

A 4 oz. filet topped with roasted garlic demi-glace paired with Lake Superior whitefish seared with smoked black pepper and lemon zest. Served with garlic whipped potatoes and fresh seasonal vegetables.

Petite Filet & Atlantic Salmon

\$30.00

A 4 oz. filet finished with Gouda cheese paired with a 4 oz. herb-encrusted Atlantic salmon with lemon cream sauce. Served with rice pilaf and fresh seasonal vegetables.

Chicken Breast & Whitefish

\$27.00

A 6 oz. grilled breast of chicken crowned with sweet corn and black bean salsa, paired with seared Lake Superior whitefish adorned with garlic chive compound butter. Served with rice pilaf and fresh seasonal vegetables.

Chicken Breast & Atlantic Salmon

\$27.00

A 6 oz. grilled breast of chicken paired with a 4 oz. Atlantic salmon, topped with fresh pineapple salsa. Served with rice pilaf and fresh seasonal vegetables.