

Welcome Your Guests

COLD HORS D' OEUVRES

Price of selection based on 50 pieces per order.

*Item may be offered as a passed hors d'oeuvres

Duo of Cocktail Sandwiches*

\$55.00

Scallions and Prosciutto with roasted garlic and herb cream cheese pinwheels; salami and cucumber with sun-dried tomato and pesto tea sandwiches.

Hummus Crostini*

\$40.00

Toasted crostini topped with roasted garlic hummus and a cilantro corn relish.

Gravlax Toast Points*

\$60.00

Cured salmon with chive and garlic mascarpone presented on toast points.

Taco Dip

\$40.00

Creamed cheese dip topped with fresh lettuce, cheese and tomatoes; served with tortilla chips.

Cheese Tray

\$50.00

A cheese assortment: Cheddar, Swiss, Gorgonzola, and Gouda garnished with roasted garlic; served with an assortment of crackers.

Chilled Gulf Shrimp*

\$80.00

Large shrimp poached in Chardonnay with lemon, then chilled; served with cocktail sauce and lemon.

Creole Shrimp Skewers*

\$90.00

Grilled shrimp, lightly blackened with Andouille sausage and bell peppers; served on a wooden skewer.

Whole Smoked Fish Tray

\$85.00

Choice of whitefish or salmon, served with lemons, capers, red onions and egg.

Fruit Tray

\$55.00

Assortment of seasonal fresh sliced fruit; served with a sweet devonshire sauce.

Prosciutto and Sage Wrapped Asparagus*

\$60.00

Fresh asparagus baked in prosciutto and fresh sage.

Antipasto Skewers*

\$60.00

Skewered marinated tomatoes, fresh Mozzarella, seared artichoke, and folded salami, served on a wooden skewer.

Mediterranean Bruschetta

\$50.00

Fresh tomatoes, Kalamata olives, minced red onion and red peppers tossed with fresh herbs, Feta cheese and balsamic vinegar; served with rosemary crackers.

Salami Coronets*

\$50.00

Rolled salami stuffed with Merlot, mushroom, and herb cream cheese filling.

Vegetable Tray

\$40.00

Assorted vegetables presented on a bed of greens with a buttermilk garden dip.



HOT HORS D' OEUVRES

Price of selection based on 50 pieces per order

*Item may be offered as a passed hors d'oeuvre.

Baked Spinach and Artichoke Dip	\$60.00
<i>Artichokes blended with spinach and Gouda cheese; served with toasted crostini.</i>	
Ravioli	\$60.00
<i>Butternut squash ravioli finished with a saffron cream sauce.</i>	
Tortellini with Herbed Cream Sauce	\$50.00
<i>Cheese tortellini tossed with an herbed cheese sauce, garnished with chives and chopped smoked bacon.</i>	
Sirloin and Tortellini	\$65.00
<i>Cheese tortellini tossed with a roasted garlic herbed cheese sauce, garnished with sliced sirloin steak,</i>	
Sesame Chicken Strips	\$50.00
<i>Teriyaki marinated and lightly breaded with sesame, then flash-fried; served with sweet and sour sauce.</i>	
Vegetable Wonton	\$50.00
<i>Fresh julienne seasoned vegetables tucked into a wonton purse and fried; served with orange sweet and sour sauce.</i>	
Stuffed Artichoke Hearts*	\$50.00
<i>Artichoke hearts stuffed with pesto cream cheese and baked until golden brown.</i>	
Spanakopitas*	\$55.00
<i>Spinach and Feta cheese wrapped in phyllo dough.</i>	
Crab Cakes	\$100.00
<i>Tender bleu crab combined with fresh vegetables and mushrooms; served with whole grain honey Dijon mustard.</i>	
Meatballs	\$45.00
<i>Choice of Swedish, sweet and sour, or BBQ.</i>	
Beef Skewers*	\$75.00
<i>Sirloin-skewered and fire-grilled, paired with horseradish mustard.</i>	
Skewered Chicken*	\$60.00
<i>Yellow curry seasoned chicken skewers, seared and served with a mango chive puree.</i>	
Duo of Baked Brie En Croute	\$55.00
<i>Michigan cherry brie and sweet apple and pecan abrie with brown sugar and cinnamon, each wrapped in puff pastry dough.</i>	
Michigan Cherry Pork Loin	\$75.00
<i>Grilled boneless pork loin smothered in a Michigan cherry and Chardonnay sauce.</i>	
Greek Pizza (15-20 pieces)	\$13.95
<i>Olive oil, Roma tomatoes, fresh spinach, red onions, Kalamata olives, and Feta and Mozzarella cheeses.</i>	
Caprese Pizza (15-20 pieces)	\$12.95
<i>Made with red sauce, fresh buffalo mozzarella, tomatoes, fresh basil, and Parmesan cheese.</i>	
Pesto Chicken Pizza (15-20 pieces)	\$13.95
<i>The Landmark's own pesto-alfredo sauce topped with slow-roasted chicken breast and wild mushrooms with Mozzarella and Parmesan cheeses.</i>	
Northland Pizza (15-20 pieces)	\$13.95
<i>Made with red sauce and a choice of three toppings: extra cheese, cheddar cheese, bleu cheese, Feta cheese, onions, sun-dried tomatoes, jalapeno peppers, roasted peppers, artichoke hearts, mushrooms, black olives, pineapple, anchovies, pepperoni, bacon, Italian sausage, ham, and Canadian bacon.</i>	