

Keep Them Well Fed

With A Not-So-Ordinary Lunch

(Minimum of 10 Guests)

SANDWICH BUFFET

\$16.00 per person

Includes a mixed greens salad with choice of dressing alongside a pasta salad, Chef's choice of assorted sandwiches and wraps, Chef's choice of soup du jour, potato chips with dip and a bakery assortment for dessert. Coffee, tea, soda, and milk are available.

LUNCH 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.

Choice of Two Entrees

\$18.00 per person

Choice of Three Entrees

\$20.00 per person

**Entrée is available as a vegetarian option.*

Beef Tips

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

Glazed Pork Loin

Slow-roasted pork loin glazed with a rum and pineapple sauce. Served with garlic-whipped potatoes.

Chicken Marinara

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

Oven-Baked Chicken

Chicken breast baked with thyme, rosemary, and sage, finished with Gouda and Mozzarella cheeses. Served over a bed of rice pilaf.

Mediterranean Chicken Pasta*

Chicken breast sautéed with Roma tomatoes, spinach, red onion, and artichoke hearts tossed in a white wine sauce. Served over linguini.

Landmark Stir-Fry*

Fresh seasonal vegetables stir-fried with garlic and water chestnuts with pineapple coconut sweet-and-sour sauce. Served over brown rice. Also available as a chicken stir-fry.

Lake Superior Whitefish

Fresh whitefish broiled with lemon and white wine finished with roma tomatoes, fresh mozzarella, fresh garlic, and fresh basil. Served with rice pilaf.

Baked Penne*

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

PLATED LUNCH

Choose up to three entrees. If offering 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.

*Entrée is available as a vegetarian option.

All selections include choice of one 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.

Filet Mignon

Beef tenderloin grilled to medium, topped with roasted garlic demi-glace. Served with garlic whipped potatoes and fresh seasonal vegetables.

\$16.00

Atlantic Salmon

Seared Atlantic salmon finished with roasted garlic and chive compound butter. Served with rice pilaf and fresh seasonal vegetables.

\$14.00

Pecan Encrusted Pork Loin

Oven-baked pork loin encrusted with crushed pecans and paired with whole grain honey mustard sauce. Served with roasted baby red skin potatoes and fresh seasonal vegetables.

\$13.00

Fresh Whitefish

Broiled Lake Superior whitefish crowned with a lemon dill Chardonnay sauce. Served with rice pilaf and fresh seasonal vegetables.

\$13.00

Chicken Marsala

Chicken breast topped with a savory Marsala wine cream sauce. Served with garlic whipped potatoes and fresh seasonal vegetables.

\$12.00

Chicken Pasta*

Sautéed chicken breast alongside roasted red peppers and fresh spinach over a bed of linguini, tossed in a roasted garlic and Gouda cream sauce.

\$12.00

Mediterranean Pasta*

Roma tomatoes, spinach, red onion, artichoke hearts, capers and fresh garlic tossed in a white wine sauce served over spinach fettuccini. (Vegan Option)

\$12.00