



# **CATERING MENU**

# CONTENTS

<b>Beverages</b>	1
<b>Breakfast</b>	
Buffet Options	1
À la Carte Options	1
<b>Boxed Lunch</b>	2
<b>Salad and Soup</b>	2
<b>Entrées</b>	
Beef Options	2-3
Fish Options	3
Pasta Options	3
Pork Options	3
Poultry Options	3-4
Vegetarian/Vegan Options	4
<b>Hors D'oeuvres</b>	
Package Options	4-5
À la Carte Options	5-6
<b>Snacks</b>	7
<b>Bar Menu</b>	7

**For any menu discussions, please contact your Event Manager.**

Thank you for choosing Landers Center.

## BEVERAGES

All beverage services are based on a 3-hour service period.

<b>Water Service</b>	<b>\$0.50 per person</b>
<b>Beverages on Consumption</b> 12 oz. cans (Coke, Diet Coke, Sprite, and Dr. Pepper) and 16 oz. Bottled Water	<b>\$2.50 per person</b>
<b>Iced Tea &amp; Water Service</b> (Sweet or Unsweetened)	<b>\$3.00 per person</b>
<b>Fruity Punch or Pink Lemonade</b>	<b>\$3.00 per person</b>
<b>Hot Tea Service</b> Assorted flavored teas with lemon, sugar, and honey	<b>\$3.50 per person</b>
<b>Bottled Juices</b> (Orange, Cranberry, and Apple)	<b>\$4.25 per person</b>
<b>Coffee &amp; Water Service</b> (Regular or Decaf)	<b>\$4.50 per person</b>
<b>Basic Beverage Service</b> Ice Water, Iced Tea (Sweet or Unsweetened), and Coffee (Regular or Decaf)	<b>\$6.00 per person</b>

## BREAKFAST

### *Buffet Options*

<b>Buffet #1</b> Scrambled Eggs, Bacon or Sausage Patties, Breakfast Potatoes, and Biscuits; Coffee (or Iced Tea) and Water included	<b>\$16.75 per person</b>
<b>Buffet #2</b> Scrambled Eggs, Bacon, Breakfast Potatoes, Biscuits with Sausage Gravy; Coffee (or Iced Tea) and Water included	<b>\$18.00 per person</b>
<b>Buffet #3</b> Ham and Cheese Frittata, Bacon, and Biscuits; Coffee (or Iced Tea) and Water included	<b>\$19.00 per person</b>
<b>Buffet #4</b> Scrambled Eggs, Bacon or Sausage Patties, Breakfast Potatoes, Waffles with Syrup, Strawberries and Whipped Cream; Coffee (or Iced Tea) and Water included	<b>\$22.50 per person</b>

### *À la Carte Options*

<b>Muffins</b> Blueberry or Chocolate Chocolate Chip	<b>\$3.50 per person</b>
<b>Biscuits</b> (substitute croissants for an additional \$1.00 per person) <ul style="list-style-type: none"><li>• Egg and Cheese Biscuit</li><li>• Sausage, Egg, and Cheese</li><li>• Bacon, Egg, and Cheese Biscuit</li><li>• Chicken Biscuit</li></ul>	<b>\$4.25 per person</b> <b>\$5.50 per person</b> <b>\$5.50 per person</b> <b>\$6.00 per person</b>
<b>Seasonal Fresh Fruit Salad</b>	<b>\$5.50 per person</b>
<b>Bagels with Cream Cheese</b>	<b>\$6.00 per person</b>
<b>Waffles</b> with Syrup Add Strawberries and Whipped Cream	<b>\$8.00 per person</b> <i>an additional \$3.00 per person</i>
<b>Doughnuts</b> (Glazed or Chocolate Glazed)	<b>\$18.00 per dozen</b>

## BOXED LUNCH

Boxed lunches require a minimum order of 10.

Boxed lunches include a sandwich, chips, chocolate chip cookie, and a canned soda or bottled water.

Sandwiches are made on wheat or hearty white bread\* with cheese, lettuce, and tomato.

Ham Sandwich	\$16.25 per person
Roast Beef Sandwich	\$17.25 per person
Turkey Sandwich	\$17.25 per person
Tuna Salad Sandwich	\$18.25 per person
Veggie Wrap	\$18.25 per person
Chicken Salad Sandwich	\$19.50 per person
Grilled Chicken Wrap	\$21.50 per person
Salad Topped with Grilled Chicken	\$23.50 per person

*\*Substitute croissants*

*an additional \$1.00 per person*

## SALAD AND SOUP

Salad Bar	\$23.00 per person
-----------	--------------------

Romaine lettuce with the following toppings:

Cheddar cheese, shredded carrots, grape tomatoes, sliced red onion

boiled eggs, cucumbers, sliced bell pepper, bacon bits, sliced mushrooms,

croutons, captain wafers, and two dressings of your choice.

Add Grilled Chicken	<i>an additional \$5.00 per person</i>
---------------------	--

Add Cups of Soup	<i>an additional \$5.00 per person</i>
------------------	--

Flavor options include Baked Potato, Tomato Basil Bisque,

Chicken Tortilla, Minestrone, Broccoli Cheddar or Fire Roasted Vegetable

## ENTRÉES

Entrée orders include garden salad with your choice of two dressings, dinner rolls with butter, ice tea (sweet or unsweetened), and water. Salad dressing options include Ranch, Italian, Honey Mustard, or Vinaigrette.

Entrées are paired with side items based on chef recommendations to provide a balanced meal. Substitutions are available for an additional charge that will be quoted once selections are finalized.

Service is buffet-style unless otherwise requested.

Plated meals are available as an option for **an additional \$5.00 per person**. The plated meal option includes preset salad, dessert and beverages with the main course served. Additional courses may be served for **an additional \$1.50 per person per course**.

### ***Beef Options***

Housemade Meatloaf	\$25.00 per person
--------------------	--------------------

Miniature loaf of traditional style meatloaf topped with tomato sauce.

Served with seasoned mashed potatoes, buttered corn, and éclair cake.

**Beef Tenderloin Tips with Gravy** **\$35.00 per person**

Tender filet pieces sauteed with garlic and mushrooms and tossed in roasted brown gravy. Served with seasoned mashed potatoes, steamed green beans, and strawberry shortcake.

**Beef Tenderloin** **\$55.00 per person**

Juicy beef tenderloin seasoned with salt, black pepper, and garlic and roasted to perfection. Served with roasted potatoes, baked asparagus and bread pudding with a whiskey sauce.

### ***Fish Options***

**Lime Salmon** **\$41.00 per person**

6 oz. salmon filet marinated in a fresh lime vinaigrette. Served with coconut rice, steamed broccoli, and strawberry shortcake.

### ***Pasta Options***

**Carbonara Bake** **\$23.00 per person**

Seasoned grilled chicken mixed with chopped bacon, penne pasta and a parmesan alfredo sauce. Topped with mozzarella and parmesan cheese and served with steamed broccoli and chocolate meringue pie.

**Spaghetti with Meat Sauce** **\$25.00 per person**

Spaghetti tossed with our housemade meat sauce. Served with steamed green beans and strawberry cake.

**Homemade Lasagna** **\$25.00 per person**

Four-layer pasta prepared with ground beef, pesto, ricotta, mozzarella, parmesan cheese, and our housemade marinara sauce. Served with roasted brussel sprouts and tiramisu.

***Minimum order of 48***

**Chicken Florentine Pasta** **\$30.00 per person**

Penne pasta blended with parmesan alfredo sauce, mozzarella and parmesan cheese, and fresh spinach topped with seasoned grilled chicken. Served with baked asparagus and eclair cake.

### ***Pork Options***

**Corky's Barbecue Pulled Pork Sandwiches** **\$24.75 per person**

Smoked pulled pork barbecue served with Corky's Barbecue Sauce, sandwich buns, cole slaw, deviled egg potato salad, baked beans, and apple pie. *Does not include salad or dinner rolls.*

**Pork Tenderloin** **\$26.00 per person**

Pork tenderloin in your choice of flavor. Served with seasoned mashed potatoes, green beans, and chocolate cake.

***Flavor options include:***

Roasted (salt, pepper, and garlic)

Cuban (coated in Cuban mustard)

Orange Brown Sugar (glazed brown sugar and orange juice)

### ***Poultry Options***

**Roasted Chicken** **\$25.25 per person**

Juicy bone-in chicken breast seasoned with our house-blend spice. Served with au gratin potatoes, steamed green beans, and peach cobbler.

**Spicy Jamaican Chicken****\$25.50 per person**

Chicken sliced and seasoned with jerk spice and caramelized onions. Tossed in a Caribbean glaze and served with seasoned mashed potatoes, steamed green beans, and banana pudding.

**Monterey Chicken****\$30.00 per person**

6 oz. grilled boneless chicken breast tossed in Sweet Baby Ray's Barbecue Sauce. Topped with bacon and cheddar cheese and served with seasoned mashed potatoes, roasted brussel sprouts, and banana pudding.

**Parmesan Encrusted Chicken****\$30.00 per person**

6 oz. baked boneless chicken breast dipped in Caesar dressing and breaded with Japanese bread crumbs. Topped with spinach alfredo and served with seasoned mashed potatoes, steamed green beans, and chocolate meringue pie.

**Chicken Florentine****\$31.00 per person**

6 oz. boneless chicken breast marinated and grilled. Topped with spinach and artichoke dip, mozzarella cheese, and diced tomatoes. Served with scalloped potatoes, vegetable medley, and cheesecake topped with strawberry puree.

**Grilled Chicken with Caramelized Onions and Pears****\$32.50 per person**

6 oz. boneless chicken breast marinated and grilled. Topped with caramelized onions and pears and served with seasoned mashed potatoes, roasted brussel sprouts, and bread pudding with a whiskey sauce.

***Vegetarian/Vegan Options***

Each option below includes a salad, iced tea (sweet or unsweetened), and water.

**Vegan Fried Rice (vg, v)****\$20.25 per person**

Brown rice sauteed with green peas, carrots, and onion and tossed in a peanut butter and garlic chili sauce. Topped with tofu and served with steamed broccoli.

**Spinach Orzo (v)****\$29.00 per person**

Orzo pasta mixed with marinated artichoke, dijon mustard, white wine, heavy cream, parmesan cheese, and fresh chopped spinach. Served with roasted brussel sprouts.

**Tomato Basil Pasta (vg, v)****\$30.00 per person**

Red lentil pasta cooked with onion, garlic, fire roasted tomatoes, and vegetable stock and topped with fresh basil. Served with steamed green beans.

**HORS D'OEUVRES*****Package Options*****Package #1****\$25.00 per person**

Chicken tenders with honey mustard and barbecue dipping sauces  
Barbecue meatballs  
Salsa and white rotel dip with chips  
Seasonal fruit and cheese  
Iced tea (sweet or unsweetened) and ice water

**Package #2** **\$30.00 per person**

Chicken tenders with honey mustard and barbecue dipping sauces  
Southwest chicken bites  
Barbecue stuffed potatoes  
Spinach and artichoke dip with tortilla chips  
Seasonal fruit and cheese  
Iced tea (sweet or unsweetened) and ice water

**Package #3** **\$30.00 per person**

Chicken wings  
Sauce choices include barbecue, buffalo, country, garlic parmesan, honey hot and lemon pepper  
Toasted ravioli with marinara sauce  
Garlic shrimp skewers  
Spinach queso with tortilla chips  
Seasonal fruit and cheese  
Iced tea (sweet or unsweetened) and ice water

**Package #4** **\$35.50 per person**

Seasoned pork tenderloin carving station with rolls  
Grilled chicken skewers  
Garlic shrimp skewers  
Spinach and artichoke dip with tortilla chips  
Seasonal fruit and cheese  
Iced tea (sweet or unsweetened) and ice water  
***Minimum order of 100***

**Package #5** **\$40.75 per person**

Beef tenderloin carving station with rolls  
Chicken carbonara gourmet pizza  
Monterey chicken stuffed potatoes  
Spinach queso with tortilla chips  
Seasonal fruit and cheese  
Iced tea (sweet or unsweetened) and ice water  
***Minimum order of 100***

## ***À la Carte Options***

Each option below requires a minimum order of 25 people.

**Chips and salsa** **\$3.00 per person**

Mild and chunky salsa served with tortilla chips

**Rotel Cheese Dip** **\$4.00 per person**

White cheese dip mixed with rotel served with tortilla chips

**Vegetables with Ranch Dip** **\$4.50 per person**

Carrots, celery, cucumbers, broccoli, and grape tomatoes served with ranch dressing

**Spinach Queso Dip** **\$5.00 per person**

Blend of white rotel dip and spinach and artichoke dip served with tortilla chips

**Gourmet Pizza** **\$5.00 per person**

Choose between Chicken Carbonara or Pepperoni and Sausage

<b>Barbecue Meatballs</b>	<b>\$5.00 per person</b>
Half ounce beef meatballs tossed in Sweet Baby Ray's barbecue sauce	
<b>Cheese Quesadilla</b>	<b>\$5.00 per person</b>
Add grilled chicken	<b><i>an additional \$2.50 per person</i></b>
<b>Sausage Rotel Dip</b>	<b>\$5.00 per person</b>
Rotel dip blended with ground sausage and chili served with tortilla chips	
<b>Toasted Ravioli</b>	<b>\$5.25 per person</b>
Breaded meat ravioli, deep fried and served with marinara sauce	
<b>Southwest Chicken Bites</b>	<b>\$6.00 per person</b>
Diced chicken, yellow corn, black beans and a blend of cheeses mixed and deep fried; served with ranch dressing	
<b>Spinach and Artichoke Dip</b>	<b>\$6.50 per person</b>
Spinach, artichoke hearts, and cheese blended together to form a creamy dip served with tortilla chips	
<b>Grilled Chicken Skewers</b>	<b>\$7.00 per person</b>
Chicken tenderloins on bamboo skewers served with honey mustard, barbecue, buffalo, and ranch dipping sauces	
<b>Macaroni and Cheese Bar</b>	<b>\$7.00 per person</b>
Toppings include diced ham, sliced pepperoni and cheddar cheese	
<b>Stuffed Potatoes</b>	<b>\$7.50 per person</b>
Choose between Monterey Chicken or Barbecue	
<b>Seasonal Fruit and Cheese</b>	<b>\$8.00 per person</b>
Cut fruit served with cubed cheese and assorted crackers	
<b>Chicken Tenders</b>	<b>\$8.00 per person</b>
Chicken tenders served with honey mustard and barbecue sauces	
<b>Chicken Wings</b>	<b>\$8.00 per person</b>
1st and 2nd joint chicken wings tossed or served with your choice of sauce. Sauce choices include barbecue, buffalo, country, garlic parmesan, honey hot and lemon pepper	
<b>Garlic Shrimp Skewers</b>	<b>\$8.50 per person</b>
Tail-on shrimp on bamboo skewers, grilled, and tossed in garlic butter	
<b>Mashed Potato Bar</b>	<b>\$8.50 per person</b>
Toppings include cheddar cheese, sour cream, whipped butter, bacon bits and green onion	
<b>Charcuterie Board</b>	<b>\$15.00 per person</b>
Kielbasa sausage and other assorted meats and cheeses served with grapes, gourmet pickles and assorted crackers	



## SNACKS

Assorted Chips	\$3.00 per person
Popcorn	\$4.00 per person
Fresh Baked Cookies Chocolate Chip, M&M, and Sugar	\$17.25 per dozen
Fudge Brownies 50-count	\$40.00

## BAR MENU

### Cash Bar

Bartender Fee (per hour)	\$35 per hour
3-hour minimum per bartender required	
<i>*Fee is waived if bar sales meet \$600 per bar/bartender</i>	

#### Bar Pricing

Beer (24 oz.)	\$12
Wine	\$8
Liquor	\$12
Premium Liquor	\$13
Seltzer	\$14

### Open Bar w/ Host

No bartender fee, but there is a \$600 minimum per bar requirement.

#### Bar Pricing (Discounted)

Beer (24 oz.)	\$9
Wine	\$7
Liquor	\$9
Premium Liquor	\$13
Seltzer	\$14

***No outside alcohol is permitted at events in Landers Center.***