



Sample Menus

Breakfast Options

Breakfast One Breakfast

Fresh Fruit Platter Bacon & Gruyere Palmiers
German Deep Dish Blueberry Granola Pancakes
Individual 3" Breakfast Quiche Lorraine
Roasted Breakfast Potatoes Side of Sausage & Bacon
Individual Juices Orange, Apple & Cranberry

Breakfast Two Continental Breakfast

Fresh Fruit Platter
Assorted Pastries to include Mini Pumpkin Muffins, Mini Blueberry Muffins
Mini Cinnamon Rolls & Crumb Cake
Individual juices
Orange, Apple & Cranberry

Breakfast Three Continental Breakfast

Fresh Fruit Platter
Assorted Pastries to include Mini Pumpkin Muffins, Mini Blueberry Muffins
Mini Cinnamon Rolls & Crumb Cake
Individual juices
Orange, Apple & Cranberry Optional:

Optional:

Regular & Decaf Coffee
Paper Products or China
Disposable or Silver Serving Utensils



Sample Menus

Lunch Options

Lunch One

Korean Spinach Salad
Vegetable & Rice Salad with Ginger & Soy Dressing
Grilled Sliced Chicken Paillard with Teriyaki Glaze
Crusty Rolls with Whipped Butter
Assorted Cookies & Brownies

Lunch Two

Salad Trio
Craisin Chicken Salad served with Raspberry Vinaigrette & Granola
Caesar Salad
Cheese Tortellini Salad with Sun-dried Tomatoes, Fresh Basil & tossed with a Champagne Vinaigrette Topped
with Shredded Parmesan Cheese
Mini Pumpkin Muffins served with Honey Butter
Lemon Bars
Double Fudge Brownies

Lunch Three

Salad Trio
Scott's House Pasta Salad
Yellowfin Tuna Salad
Garden Salad with Choice of Dressings on the side
Mini Croissants with Whipped Butter
Assorted Cookies
Chocolate Chip, Oatmeal Raisin & White Chocolate Macadamia nut

Optional:

Sodas
Bottled Water
Ice
Paper Products
Disposable Serving Utensils



Sample Menus

Dinner Options

Dinner Option One

Backyard BBQ

From the Garden:

Traditional Greek Salad, Homemade 3-Potato Salad, Fresh Mozzarella, Sliced Tomatoes & Fresh Basil Drizzled with Balsamic Glaze & served with Crostini on the side, Corn on the Cob.

From the Grill:

BBQ Baby Back Ribs, Maryland Lump Crab Cakes, BBQ Chicken

Dessert:

Chocolate Chip Cookies, Strawberry Shortcake, Fresh cut Watermelon

Dinner Option Two

Land & Sea Dinner

Mixed Field Greens served with Fresh Raspberries, Candied Pecans & tossed with a Blackberry Vinaigrette
Fresh Marinated Asparagus, Wild Rice Pilaf, Peppercorn encrusted Beef Tenderloin Served with a Bordelaise Sauce, Jumbo Shrimp stuffed with Lump Crab Wrapped like a Turban in Puff Pastry baked & drizzled with a Honey Mustard

Fresh Crusty Rolls Served with Whipped Butter

Dessert:

Frozen White Chocolate Mousse Served with a Raspberry Coulis

Dinner Option Three

Summer Cookout

From the Garden:

Fresh cut Cole Slaw, Homemade 3-Potato Salad, Greek Pasta Salad, Corn on the Cob, Baked Potatoes with all the fixins on the side: Bacon, Cheese, Sour Cream & Chives

From the Grill:

Hamburgers (slider size) with all the condiments on the side, Hot Dogs, BBQ Baby Back Ribs, Steamed Shrimp

Dessert:

Mixed Berry Shortcake, Peach Cobbler, Chocolate Chip Cookies



Sample Menus

Cocktail Options

Cocktail One

Cocktail Reception

Hot Crab Dip served with Crackers & Sliced Baguettes
Crostitini served with Tomato, Basil & Fresh Mozzarella Cheese topping on the side
Homemade Potato Chips served with Sour Cream Onion Dip
Bacon & Gruyere Palmiers
BBQ Meatballs
Assorted Finger Desserts to include:
Choice of 3 (2.5 pieces per person)
Peanut Butter Squares, Derby Pie Squares, Carrot Cake Bars
Decadence & Lemon Bars

Cocktail Option Two

Hot Crab Dip served with Crackers & Sliced Baguettes
Fresh Fruit & Cheese Display
French Brie, Havarti, Vermont Cheddar
Saga Blue & Boursin Cheese Rolled in Cracked Pepper
Strawberries & Seedless Grapes
Assorted Crackers
Smoked Salmon served with Mustard Dill Sauce & German Black Bread
Mini Cocktail Rolls served with Smoked Turkey Breast & Apricot Honey Mustard
Roasted Garlic & Rosemary Marinated Beef Tenderloin sliced & served room temperature with Sour Cream & Horseradish Sauce Assorted Mini Rolls Chocolate Fondue served with Strawberries, Almond Pound Cake, Derby Squares & Coconut Macaroons

Cocktail Option Three

Hot Crab Dip served with Crackers & Sliced Baguettes
Fresh Fruit & Cheese Display
French Brie, Havarti, Vermont Cheddar
Saga Blue & Boursin Cheese Rolled in Cracked Pepper
Strawberries & Seedless Grapes
Assorted Crackers
Chilled Jumbo Gulf Shrimp served with Cocktail Sauce
Mini Cocktail Rolls served with Smoked Ham & Honey Mustard
Sesame Chicken Bites with Plum & Thai Dipping Sauces
Roasted Garlic & Rosemary Marinated Beef Tenderloin sliced & served room temperature with Sour Cream & Horseradish Sauce Assorted Mini Rolls Chocolate Fondue served with Strawberries, Almond Pound Cake, Derby Squares & Coconut Macaroons

Optional:

Sodas Bottled Water Ice Beer, Wine & Liquor (available) Paper Products (available) China (available)
Disposable or Silver Serving Utensils (available)

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