



## **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  
Crostiti 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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