

Landmark Inn Banquet Menu

Welcome to the Landmark Inn's Catering Department. Our hotel has two meeting facilities for those smaller board meetings and conferences. Boardroom 326 which can accommodate 15 guests, and our Fireside room that can accommodate up to 50 people. Provided below is our online banquet menu to assist you in planning your next meeting. Please call our Catering Department for pricing and promotions. We'd be happy to host your next function.

Chef Graham Davis

Boardroom Snacks

12 Cup Coffee Pot

Urn of Coffee

Fruit Juices per Jug

Assorted Soft Drinks

Assorted Muffins &

Danishes

Seasonal Vegetable Tray



Domestic Cheese & Crackers

Assorted Cold Cuts & Buns

Assorted Sandwiches

Relish Tray

Assorted Dainties

Breakfast Buffets

Available 7am to 11 am. All selections include coffee or tea as well as an assortment of muffins & Danishes baked fresh daily.

The Continental Buffet

Scrambled eggs, home fried potatoes, bacon, ham or sausage.

The Executive Buffet

Scrambled eggs, home fried potatoes, bacon, ham or sausage, and French toast.

The Presidential

Scrambled eggs, home fried potatoes, choice of 2 breakfast meats, French toast, fruit tray and fruit juices.

Landmark Inn Lunch & Dinner Buffets

All buffets include coffee & tea and dainties. All buffets must have a guaranteed number of 20 guests.

Cold working Lunch with Salads

Soup du jour, assorted sandwiches, tossed salad, macaroni salad and potato salad.

Build Your Own Buffets

The Economy

Includes; Dinner rolls, soup du jour, tossed salad, macaroni salad, and potato salad. Also includes your choice of one from Group A, one from Group B, and one from Group C.

The Preferred Buffet

Includes; Dinner rolls, soup du jour, tossed salad, macaroni salad, and potato salad. Also includes; a relish tray, vegetable platter and seasonal fruit tray. Please choose one from Group A, two from Group B, and one from Group C.

The Grand Buffet

Includes; Dinner rolls, soup du jour, tossed salad, macaroni salad, and potato salad. Also includes; a relish tray, domestic cheese & cracker platter, vegetable platter, seasonal fruit tray and shrimp cocktail, Please choose one from Group A, two from Group B, and two from Group C.

Group A

Vegetable Medley

Baby Glazed Carrots

Corn

Broccoli & Cauliflower Au Gratin

Group B

Roasted Potatoes

Mashed Potatoes & Gravy

Perogies

Lasagne

Spaghetti & Meatballs

Rice Pilaf

Mexi -Rice

Penne

Cabbage Rolls

Group C

Carved Roast Beef

Herb Roasted Chicken

Glazed Pork Loin

Southern Fried Chicken

Chicken Parmesan

Turkey & Stuffing

Sweet & Sour Meatballs

Banquet Plated Entrees

All entrees are available for both lunch and dinner. All selections include soup, garden salad, dinner rolls, hot vegetable and your choice of potato. Served with coffee or tea and dainties.

*Oven Baked Chicken
Breast*

*Maple Bacon Crusted
Salmon*

Chicken Parmesan

Carved Roast Beef

Spaghetti & Meatballs

8oz Sirloin Steak

Fettuccini Alfredo

Roasted Turkey Dinner

*Grilled Pork Chop with
Apple Sauce*

French Dip

Lasagne

Chicken Kiev