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Included In Our Package

Exclusive Tuxedo and White Glove Service
Table Side Cocktail Service . Unlimited Premium Bar
After Dinner Cordials . Choice of Linens
Valet Parking and Coat Check

Sales Tax Additional

21% Gratuities Additional

The Landmark Proudly Donates Left over Food To: Table To Table, Englewood Cliffs

Cocktail Hour

The Landmark Cocktail Hour Offers a Selection
of Butler Style Hors D'Oeuvres Presented on
Silver Serving Pieces, while Bartenders Serve
Premium Liquors. After Cocktails, you will
be Escorted to the Dining Room and
Dinner Buffet Begins





Cold Selections

Fresh Fruit Table

An Artistic Array of Seasonal Cut and Whole Fresh Fruits with Berries
Dramatically Displayed

International Cheese Display

A Bountiful Display of Domestic and Imported Cheeses Accompanied with
Assorted Crackers and Rustic Breads

Caprese Salad

Marinated Home Made Mozzarella with Pesto Topped with Fresh Plum Tomatoes
Drizzled with Imported Olive Oil

Tabouleh Salad

Tender Bulgar Wheat Prepared with Olive Oil, Celery and Mint

Tomatoes & Cucumber Salad

Sweet Roma Tomatoes and Cucumbers Tossed in Olive Oil and Dill

Grilled Vegetables

Seasoned Eggplant, Zucchini, Red & Green Peppers and Portobello Mushrooms Caps
Grilled to Perfection with Olive Oil and Minced Garlic

Tossed Salad

Tri Color Greens Tossed in a Light Italian Vinaigrette Dressing

Vegetables:

Julienne of Fresh Vegetables
Roasted Potatoes with Rosemary and Dill





Hot Selections

Eggplant Rollatini Stuffed with Ricotta Cheese
Topped with Plum Tomatoes.

Sesame Chicken Prepared with an Orange Ginger Sauce.

Coated Calamari Rings Served with a Spicy Marinara Sauce.

Penne in a Fresh Pomodoro and Basil Sauce.

Tenderloin Beef Strips served in a Zesty Teriyaki
Sauce Sautéed with Chinese Vegetables.

Fresh Salmon Glazed in a Ginger and Orange Sauce.

Stations

(Minimum 75 people, choice of one)

Oriental Grill: Shrimp Combined with Onions, Broccoli,
Baby Corn, Peapods and Mushrooms Seasoned and Tossed in a
Wok with Hunan Sauce Served with Fried Rice.

Pasta: Cheese Filled Tortellini Served with a Rich Alfredo Sauce.
Rotini Pasta in a Delicate Vodka Sauce.
Both Accompanied with Focaccia Breads, Green Peas and
Sun Dried Tomatoes.

Italian Sausage: Hot & Sweet Sausage Smothered with Peppers & Onions.





Carvings

(Minimum 75 people, choice of one)

Chicken Cognac: French Cut Chicken Breast Stuffed with Mushrooms and Spinach Served in a Cognac Sauce.

Prime Ribs of Beef Served in Its Own Natural Juices.

Roasted Breast of Young Turkey Served with Home Made Cranberry & Apple Sauces.

Roast of Boneless Pork Loin Served with a Delicate Red Wine Sauce

Deli Style Pastrami & Corned Beef Served with Petite Rye Bread, Mustard & Pickles.

London Broil: Marinated with Teriyaki and Pineapple Juice Sliced to Order.

Veal: Rolled and Stuffed with Italian Herbs.

Dessert

Chocolate Fondue Station

- Sliced Bananas • Fresh Strawberries
- Sliced Pineapples • Crushed Gram Crackers
- Pretzel Sticks • Marshmallows

Ice Cream Bar

- Vanilla Chocolate Strawberry
- Chocolate Chips • Strawberry Sauce
- Pineapple Sauce • Raspberry Sauce
- M&M's • Caramel • Chocolate Fudge

