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Cocktail Hour

Seafood Station

Shrimp, Scallops & Mussels in a Spicy Plum Tomato Sauce
Or In a Creamy Newburgh Sauce

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 Station

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

Luganica Sausage Station

Hot & Sweet Italian Luganica Sausage Sauteéd in Olive Oil, Garlic and Broccoli Di Rabe

Turkey Carving

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

Roast of Pork

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

Corned Beef

Glazed Corned Beef Served With Mustard and Pickles

Caviar Station

Red & Black Caviar with Diced Onions, Capers and Egg Mimosa on Toast Points
Served with Flavored Russian Vodka and Displayed in a
Hand Carved Ice Sculpture





Cocktail Hour (continued)

Fresh Fruit Table

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

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

Seafood Salad

Marinated Squid & Shrimp with Olive Oil, Chianti and Garlic Tossed With Tri Color Peppers,
Pearl Onions and Black Olives

Grilled Vegetables

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

Hot Dishes Served in Silver Chafers

Eggplant Rollatini Stuffed with Ricotta Cheese Served with a Plum Tomato Sauce,
Sesame Chicken: Breast of Chicken Topped with Fresh Broccoli, Pea Pods, Julienne Carrots,
Fresh Baby Corn and Glazed with an Orange Ginger Sauce,
Coated Calamari Rings Perfectly Browned Served with a Spicy Marinara Sauce

An Array of Hot & Cold Hors D'Oeuvres Served Butler Style

(Including Fresh Shrimp)

Fresh Seafood Cart of Shrimp, Clams, Crab Claws and Oysters Available For An Additional Cost





Accompaniments

Champagne Toast

White Champagne . Sparkling Burgundy . Asti Spumante

First Course/Salad Combination

Grilled Vegetable Strudel Served on a Bed of Wild Greens
With a Light Olive Oil & Balsamic Vinegar Reduction Dressing

Individual Dessert

Chocolate Coated Wafer filled with French Vanilla Ice Creme,
Topped with Raspberry Sauce and Chantilly Creme

Or

Viennese Table

(Available at an Additional Cost)

Whipped Crème and Berries . Chocolate Mousse
Cheese Cakes . Tortes . Miniature French and Italian Pastries
Fresh Cut Fruits with Chocolate Fondue
Assortment of Italian Cookies . Variety of Layer Cakes . Sweet Candies
Multi Flavored Ice Cream Station with an Assortment of Toppings

Wedding Cake

A choice of Style & Filling

Included In Our Package

Exclusive Tuxedo and White Glove Service . Private Cocktail Reception for Bridal Party
Unlimited Champagne . Five Hours of Premium Bar
After Dinner Cordials . International Coffees . Choice of Linens
Wedding Cake . Valet Parking and Coat Check
Sales Tax Additional . 21% Gratuities Additional

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





Entrée Selections

Surf & Turf

An Excellent Combination of Fillet Mignon and Broiled Lobster Tail (or Stuffed Shrimp),
Served with Drawn Butter

Chateaubriand

The Heart of the Fillet, Sliced and Served with Bordelaise Sauce

Prime Fillet Mignon

Tender Beef Properly Aged and Served with Sautéed Fresh Mushrooms

Duet

Petite Fillet Mignon & French Cut Chicken Breast
Served with a Mushroom & Red Wine Demi Glaze
(Salmon Available on Request only)

Roast Prime Ribs of Beef

A Generous Cut, Served in Its Own Natural Juices

Chicken Francaise

Fillet of Chicken Coated in a Light Butter Batter Then Sautéed in White Wine and Lemon

Chicken Milano

A Gently Floured Chicken Cutlet Sautéed and Served with a Light Pink Sauce Then Topped with
Artichoke Hearts and Sun Dried Tomatoes

Chicken Landmark

Sautéed Breast of Chicken with a Balsamic Vinegar Demi Glaze Reduction,
Shitaki Mushrooms and Tri Color Peppers

Chicken Cognac

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

Salmon

Fresh Salmon Glazed in an Ginger and Orange Sauce

Tilapia

Fillet of Tilapia Sautéed in Sweet Butter and Lemon Zest

