

THE LANDING RESORT AND SPA
PRIVATE DINING MENUS

Buffet Dinner

TWO ENTRÉE BUFFET \$68 PER PERSON
THREE ENTRÉE BUFFET \$78 PER PERSON
(15 GUEST MINIMUM)

SALAD

SELECT TWO SALAD OPTIONS
KALE WITH CRISPY ONIONS, SHAVED
RADISH & ORANGE SEGMENTS
FRESH SEASONAL FRUIT SALAD
MIXED GREENS SALAD, BALSAMIC
VINAIGRETTE & RANCH
SEASONAL CRUDITÉ SERVED WITH
HOUSE MADE HUMMUS AND RANCH
DRESSING
BUFFALO MOZZARELLA, HEIRLOOM
TOMATOES, BASIL, CHILI DRESSING AND
ARUGULA (JUNE – SEPTEMBER)
CAESAR SALAD WITH HOMEMADE
CAESAR DRESSING

ENTRÉES

LEMON AND HERB ROASTED CHICKEN
BREAST
SEARED CITRUS SEA BASS, LEMON
CAPER
SEARED SALMON FILLET, CITRUS
BEURRE BLANC
ROASTED PORK LOIN, WHOLE GRAIN
MUSTARD DEMI
CORNISH GAME HEN
ROASTED TRI TIP OF BEEF, RED WINE
SAUCE SHAVED PARMESAN
SEARED FLANK STEAK, CHIMICHURRI
BAKED EGGPLANT WITH TOMATO, FETA,
MOZZARELLA AND BASIL
PASTA PRIMAVERA

ACCOMPANIMENTS

TWO ENTRÉE BUFFET SELECT ONE STARCH AND ONE VEGETABLE
THREE ENTRÉE BUFFET SELECT THREE SIDES

WILD RICE PILAF
ROSEMARY ROASTED SWEET POTATOES
MASHED POTATOES
FORBIDDEN BLACK RICE
FENNEL, APPLE AND SPICED SEED COUSCOUS
MARBLED RED POTATOES
GRILLED SEASONAL VEGETABLES
ROASTED ASPARAGUS

SERVED WITH
FRESHLY BAKED ROLLS & BUTTER
FRESHLY BREWED REGULAR AND DECAF COFFEE
SELECTION OF REGULAR AND HERBAL TEA

MENU ITEMS & PRICING SUBJECT TO CHANGE. CERTAIN MENU ITEMS SUBJECT TO SEASONAL AVAILABILITY. ALL FOOD
AND BEVERAGE IS BASED PER PERSON. SUBJECT TO 22% SERVICE CHARGE AND 7.75% SALES TAX.

THE LANDING RESORT AND SPA PRIVATE DINING MENUS

Plated Dinner

\$75 PER PERSON (15 GUEST MINIMUM)

SALAD

(SELECT ONE SALAD)

SPINACH SALAD WITH CANDIED WALNUTS

JIMMY'S GREEK SALAD

TRADITIONAL CAESAR SALAD

ARTISAN MIXED LEAF SALAD, CHAMPAGNE VINAIGRETTE

ENTREES

ALL ENTREES WILL BE PAIRED WITH CHEF'S CHOICE SELECTION OF FRESH SEASONAL
VEGETABLES & STARCH

LEMON AND HERB ROAST CHICKEN BREAST

CHAR-GRILLED CHICKEN BREAST, CHARRED CLEMENTINE, CILANTRO

SEARED SALMON FILLET, CITRUS BEURRE BLANC

SEARED ALASKAN HALIBUT, VERDE

SEARED SEA BASS, LEMON CAPER

RACK OF LAMB WITH OUZO MINT PASTA (\$10 ADDITIONAL)

ROASTED TRIP TIP OF BEEF, RED WINE SAUCE, SHAVED PARMESAN

SEARED FILET MIGNON, RED WINE DEMI

BAKED EGGPLANT WITH TOMATO, MOZZARELLA & BASIL

SERVED WITH

FRESHLY BAKED ROLLS & BUTTER

FRESHLY BREWED REGULAR & DECAF COFFEE

SELECTION OF REGULAR AND HERBAL TEA

WE CAN PROVIDE TWO ENTRÉE CHOICES WHEN GUEST SIZE IS 25 OR MORE, A COUNT
OF EACH ITEM IS NEEDED IN ADVANCE ALONG WITH YOUR GUARANTEED GUEST
COUNT. GUEST SIZES LESS THAN 25 PLEASE SELECT ONE ENTRÉE. PLEASE ADVISE OF ANY
DIETARY RESTRICTIONS AND ALLERGIES WHEN PROVIDING YOUR GUARANTEED
GUEST COUNT AND ENTRÉE SELECTIONS.

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Duet Dinner

\$90 PER PERSON (15 GUEST MINIMUM)

SALAD

(SELECT ONE SALAD)

BLOOMSDALE SPINACH, BLUE CHEESE VINAIGRETTE AND CANDIED WALNUTS

JIMMY'S GREEK SALAD

TRADITIONAL CAESAR SALAD

ARTISAN MIXED LEAF SALAD, CHAMPAGNE VINAIGRETTE

ROASTED BEETS, APPLES, FETA CURD, HAZELNUTS

KALE, CRISPY ONIONS, SHAVED RADISH AND ORANGE SEGMENTS

ENTREES

ALL ENTREES PAIRED WILL BE PAIRED WITH CHEF'S SELECTION OF FRESH AND
SEASONAL VEGETABLES AND STARCH

(SELECT ONE COMBINATION ENTRÉE FOR GROUP)

MALBEC WINE BRAISED SHORT RIBS & SCALLOPS VERDE

PETIT FILET MIGNON, RED WINE DEMI & SHRIMP, LEMON CAPER

NEW YORK STRIP & LOBSTER TAIL (\$10 ADDITIONAL)

SERVED WITH

FRESHLY BAKED ROLLS & BUTTER

FRESHLY BREWED REGULAR & DECAF COFFEE

SELECTION OF REGULAR AND HERBAL TEA

CHEF'S CHOICE DESSERT ADD \$10 PER PERSON

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Children's Menu

CHILDREN MEALS 12 AND UNDER
\$25 PER CHILD

STARTERS

SELECT ONE SAME ITEM FOR ALL CHILDREN

CUCUMBER AND CARROT STICKS WITH RANCH

FRESH SEASONAL FRUIT CUP

MAIN SELECTIONS

SELECT ONE SAME FOR ALL CHILDREN

CHICKEN TENDERS & FRENCH FRIES

MINI FISH AND CHIPS

PERSONAL PEPPERONI PIZZA

PASTA WITH TOMATO SAUCE, MEATBALLS & CHEESE

HAMBURGER AND FRIES

HOTDOG AND FRIES

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