

26 Route 17 South • East Rutherford, NJ 07073
Voice: (201) 438-3939 • Fax: (201) 896-9347
Website: www.landmarknj.com • Email: catering@landmarknj.com

Cocktail Hour

The Landmark Wedding Buffet offers you the perfect carefree reception with just the right touches. The evening begins with an elegant white glove champagne greeting, followed by a sumptuous cocktail hour, during which butler style hors d'oeuvres are served on silver trays and bartenders prepare drinks with premium brand liquors.

Butler Style Hors D'oeuvres

An Array of Hot & Cold Hors D'Oeuvres Served Butler Style
(Including Fresh Shrimp Served with Cocktail Sauce)

Following Cocktails, you and your guests will be escorted into the Ballroom for a Champagne Toast, Four More Hours of Premium Liquors served table-side and our lavish buffet dinner:





Dinner Buffet 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

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

Tossed Salad

Tri Color Greens Tossed in a Light Italian Vinaigrette Dressing

Italian Colds

Vegetable Giardiniera of Green Olives, Cauliflowers and Carrots.
Prosciutto, Hot and Sweet Capicola, Smoked Sausage, Genoa Salami and Mortadella.
Assorted Italian Breads • Stuffed Focaccia Breads

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





Hot Dishes Served in Silver Chafers

Shrimp, Mussels and Clams in a Marinara Sauce.
Mussels Prepared in a Spicy Marinara Sauce.
Fluffy Vegetable Soufflé.
Paella of Shrimp, Scallops & Mussels with Saffron Rice.
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.
Italian Risotto and Portobello Mushrooms
Served with a Light Cream Sauce.
Penne in a Fresh Pomodoro and Basil Sauce.
Hawaiian Chicken in a Sweet & Sour Sauce.
Tenderloin Beef Strips served in a Zesty Teriyaki
Sauce Sautéed with Chinese Vegetables.
Chicken Milano Sautéed with Artichoke Hearts and
Sun Dried Tomatoes.
Chicken Landmark Prepared with Balsamic Vinegar,
Shitaki Mushrooms & Tri Color Peppers.
Fillet of Tilapia Sautéed in Sweet Butter and Lemon Zest.
Fresh Salmon Glazed in a Ginger and Orange Sauce.

Vegetables

Two Seasonal Selections and Pink New Potatoes





Stations

Pasta Station

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

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

Seafood Station

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

Luganica Sausage Station

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

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

Carvings

London Broil

Marinated with Teriyaki and Pineapple Juice
Sliced to Order

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

Chicken Cognac Carving

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

Veal Carving

Tender Rolled Veal stuffed with Italian Herbs

Prime Ribs of Beef Carving

Served with Fresh Horseradish

Whole Leg of Lamb

Roasted with Rosemary

Deli Style Pastrami & Corned Beef

Served with Petite Rye Bread, Mustard & Pickles.

Whole Seasonal Poached Fish





Viennese Table

Whipped Crème and Berries
Chocolate Mousse
Bavarian Strudel
An Assortment of Cookies
Cheese Cakes
Tortes and Pies
Assorted Layer Cakes
Miniature French and Italian Pastries
After Dinner Mints
Ice Crème Station with an Assortment of Toppings
Fresh Cut Fruits with Chocolate Fondue

Wedding Cake

A choice of Style and Fillings
International Coffees Premium Cordial Service

Included In Our Package

Exclusive Tuxedo and White Glove Service • Private Cocktail Reception for Bridal Party
Unlimited Champagne • Five Hours of Premium Bar • Table Side Cocktail Service
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

