

# Dinner - Buffet

Please contact The Landings at 302-677-6024 or via [landingscateringdafb@gmail.com](mailto:landingscateringdafb@gmail.com) for a quote

Build Your Own Buffets

All buffets include Coffee, Hot Tea, Iced Tea, Water

Warm Rolls and Butter

\*\*\*\*Dessert Not Included\*\*\*\*

**Light Buffet: Choose (1) Entree, (1) Starch, (1) Vegetable, (1) Salad**

## Entree Selections

Sliced London Broil  
Seasoned Baked Chicken  
Stuffed Chicken Breast  
Sliced Roast Pork  
Pepper Steak  
Ham w/Pinapple  
Sliced Roast Turkey  
Lasagna (with or without Meat Sauce)

## Vegetables

Seasoned Green Beans  
Steamed Broccoli  
California Mix (Broccoli, Cauliflower & Carrots)  
Buttered Corn  
Glazed Carrots

## Starches

Mashed Potatoes (Plain or Garlic)  
Seasoned Rice  
Rice Pilaf  
Macaroni and Cheese

## Salads

Tossed Salad (w/choice of 2 dressings)  
Cucumber & Tomato Salad  
Macaroni Salad  
Potato Salad

**Classic Buffet: Choose (2) Entree, (2) Starch, (1) Vegetable, (2) Salad**

## Entree Selections

All Light Buffet options, Plus:  
Chicken Marsala  
Sliced Loin of Pork w/Mushrooms  
Carved Honey Ham  
Beef Tips Burgundy  
Stuffed Shells

## Starches

All Light Buffet options, Plus:  
Candied Yams  
Red Roasted Potatoes

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### **Vegetables**

All Light Buffet options, Plus:  
Green Bean Almondine  
Sweet Peas w/Prociutto  
Succotash Corn and Lima Beans  
Steamed Broccoli in Garlic Oil

### **Salads**

All Light Buffet options, Plus:  
Pasta w/Vegetable Salad

***Sumptuous Buffet: Choose (3) Entree, (2) Starch, (2) Vegetable, (2) Salad***

### **Entree Selections**

All of the above, Plus:  
Chicken Cordon Bleu  
Stuffed Loin of Pork  
Sliced Roast Beef w/Gravy  
Stuffed Filet of Fish  
Seafood Newberg  
Shrimp Scampi served over Rice or Pasta

### **Starches**

All of the above, Plus:  
Rice Risotto  
Scalloped Potatoes  
Cole Slaw  
Roasted Ana Potatoes

### **Vegetables**

Roasted Root Veggies (Carrots, Turnips, Parsnips)  
Grilled Veggies (Zucchini, Squash, Cauliflower)

### **Salads**

Tossed Fancy Greens (Radicchio and Romaine)  
Caesar Salad

***The following desserts are available upon request***

Cheesecake  
Assorted Pies (Apple, Cherry, Pumpkin)  
Chocolate Mousse  
Cobbler (Cherry or Apple)  
Carrot Cake  
Sheet Cakes (Chocolate or Yellow)  
Fresh Fruit

# Dinner - Plated

Please contact **The Landings** at 302-677-6024 or via [landingscateringdafb@gmail.com](mailto:landingscateringdafb@gmail.com) for a quote

All plated meal include Salad /w choice of 2 dressings, Warm Rolls w/Butter  
Coffee, Iced Tea and Water

## Southern Hospitality

Tossed Green Salad  
Southern Fried Chicken  
or sliced Brisket of Beef  
Garlic Mashed Potatoes  
Collard Greens  
Peach Cobbler

## Hometown Favorite

Spinach Salad w/Honey Mustard Dressing  
Sliced Rosemary Roasted Pork Loin w/Demi  
Glace Sauce  
Garlic Mashed Potatoes  
Glazed Carrots  
Cherry Cobbler

## Awards Night

Classic Caesar Salad w/Herbed Croutons  
Sliced Filet Mignon w/Bearnaise Sauce  
Roasted New Potatoes  
Steamed Broccoli in Garlic Oil  
Chocolate Mousse

## The Easterner

Tossed Green Salad  
Chicken Kiev finished w/a Cream Sauce  
Roasted New Potatoes  
Buttered Corn  
Sheet Cake (Yellow or Chocolate)

## Sumptuous Feast

Tossed Green Salad  
Sliced London Broil w/Madeira Sauce  
with Red Roasted Potatoes  
or Stuffed Chicken Breast with Rice Pilaf  
Assorted Cheesecakes

## Seafood Classic

Crisp Romaine w/Tiny Shrimp and Basil Vinaigrette  
Baked Cod with Herbed Bread Crumbs and  
Bearnaise Sauce  
Wild Rice Pilaf  
California Blend  
Lemon Meringue Pie

## Club Classic

Tossed Garden Salad  
Roast Prime Rib of Beef Au Jus  
Rustic Mashed Potatoes  
Chef's Vegetables  
Carrot Cake

## Coastal Ways

Fancy Greens w/Toasted Walnuts  
Filet of Salmon w/Orange Hollandaise Sauce  
Parsley Potatoes  
Buttered Peas and Carrots  
Assorted Cheesecakes

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### **Chicken Burgundy**

Boneless Chicken Breast served  
with a Red Wine Sauce  
Duchess Potatoes  
Chef's Vegetables  
Assorted Cheesecakes

### **Chicken Marsala**

Boneless Chicken Breast served with sauteed  
Mushrooms and Marsala Wine Cream Sauce  
Mashed Potatoes  
California Mix  
Carrot Cake

### **Steak Diane**

Filet of Tenderloin Medallions cooked to medium  
covered with a Creamy White Wine,  
Mushroom and Shallot Diane Sauce  
Seasoned Rice  
Steamed Broccoli  
Chocolate Mousse

### **Beef Rouladen**

Thinly sliced Beef wrapped around Spicy Stuffing  
and topped with a Rich Demi-Glace  
Garlic Mashed Potatoes  
Chef's Vegetables  
Apple Cobbler

### **Chicken Milano**

Boneless Chicken Breast topped with a Zesty Red  
Sauce and Mozzarella Cheese  
Served over Fettuccini  
Grilled Red and Green Peppers  
Tiramisu

### **Fiesta Shrimp & Beef Medallions**

Filet of Beef grilled to perfection and topped with  
our Spicy Grilled Shrimp  
Duchess Potatoes  
Buttered Corn  
Lemon Meringue Pie

### **Turkey Rolls w/Burgundy Sauce**

Turkey Breast wrapped around our Spicy Stuffing  
and topped with Burgundy Sauce  
Seasoned Rice  
California Mix  
Apple Cobbler

### **Beef Tips Burgundy**

Tips of Beef Tenderloin sauteed with Mushrooms  
and topped with a Rich Burgundy Sauce  
Rice Pilaf  
California Mix  
Assorted Cheesecakes

### **Shrimp Romana**

Jumbo Shrimp sauteed in Garlic Butter and  
served in a Zesty Red Wine Marinara Sauce  
over Linguine  
Red Roasted Potatoes  
Grilled Vegetables  
Cherry Cobbler

### **Vegetable Lovers Surprise**

Sauteed Vegetables served over Rice