



## THE LANDING CATERING OPTIONS

---

### SIDES

---

#### CAESAR SALAD // \$2 EACH

Romaine lettuce, tomato, garlic croutons, and parmesan cheese. **GA**

#### HOUSE SALAD // \$2 EACH

Available Dressings: Ranch, Blue Cheese, Apple Cider Vinaigrette, Cherry Vinaigrette **G**

#### RICE PILAF // \$2 **G**

#### SAUTEED VEGETABLE // \$2 **G**

#### SMOKED BEANS // \$2 **G**

#### CUCUMBER SALAD // \$2 **G**

#### COLESLAW // \$2 **G**

#### SOUP/CHILI // \$4 (cup) **GA**

#### SALT PEPPER ONION CHIPS // \$7/BAG (16 servings) **G**

#### FRUIT TRAY // \$90 (30 servings) **G**

#### VEGGIE TRAY // \$60 (30 servings) **G**

---

### SANDWICHES

---

(sides a la carte)

#### SHRIMP PO BOY // \$10

Cajun shrimp on a toasted roll with lettuce, tomato, creole mayo, and slaw on the sandwich.

#### PULLED PORK SANDWICH // \$10

Pulled pork on brioche topped with cole slaw and a choice of sauce.

#### TURKEY LBBC WRAP // \$8

Turkey, lettuce, tomato, bacon, cheddar, with cranberry mayo, green apple.

#### KIELBASA BIG DOG // \$10

Large kielbasa sausage seared and served on our 6 inch brioche bun. For toppings choose either peppers and onions or sauerkraut and we have 3 mustards available. (Dijon, Whole Grain, and traditional yellow)

#### VEGGIE FLATBREAD // \$9

House made flatbread filled with hummus, feta cheese, Kalamata olives, tomato, cucumber, pickled onion, and lettuce.

---

### BEER

---

3 LBBC TAPS AVAILABLE — YOUR CHOICE \$5-6/PINT

1/6 BBL \$75-\$90 PLUS \$30 DEPOSIT

---

### APPETIZERS

---

#### CHICKEN WINGS // \$3 PER WING **G**

Smoked wings with ranch, blue cheese, hot sauce, brown sugar BBQ, maple spice, and Carolina.

#### SOFT PRETZEL WITH CHEESE // \$2 PER PRETZEL

Soft pretzels with beer cheese sauce

#### GARLIC HUMMUS WITH FLATBREAD // \$60/2 QTS (30 servings)

#### CHIPS & GUAC // \$75/2 QTS (30 servings) **G**

#### CHIPS & BEEF CON QUESO // \$90/2 QTS (30 servings) **G**

---

### ENTREES

---

(sides a la carte)

#### GRILLED SALMON\* // \$13 **G**

#### GRILLED MAHI MAHI\* // \$15 **G**

#### SMOKED HALF CHICKEN // \$12 EACH **G**

Half chicken soaked in our Tanline brine and smoked until tender. Served with your choice of sauces.

#### SMOKED TURKEY LEG // \$10 EACH **G**

Jumbo turkey leg soaked in our Tanline brine and smoked until tender.

#### SMOKED BRISKET // \$15/LB **G**

Salt and pepper rubbed and slow smoked brisket served with your choice of sauces.

#### RIBS // FULL RACK \$22 // HALF RACK \$13 **G**

House smoked back ribs with a choice of sauce

#### PORK TACOS // FULL \$14 (5/PERSON) // HALF \$10 (3/person) **G**

Steamy white corn tortillas, shredded pork, guacamole, corn and black bean salsa, pico de gallo, queso fresco, sour cream, pickled onion, and cilantro. Includes chips.

#### SHRIMP TACOS // FULL \$16 (5/PERSON) // HALF \$12 (3/person) **G**

White corn tortillas and 15 spiced shrimp piled high with pickled onion and cilantro. Served with our signature 5 taco sides.

#### MAC & CHEESE // WHOLE TRAY \$170 // HALF TRAY \$86

Full serves 40 as side and 16 as entree.  
Half serves 20 as side and 8 as entree.

---

### SAUCES

---

HOT // CAROLINA // BROWN SUGAR // MAPLE SPICE

**G** Gluten Free // **GA** Can be Made Gluten Free

\* Can be cooked to order. Consuming under cooked meats or eggs may increase your risk of food borne illness.

LUDINGTONBAYBREWING.COM

REV. MAY 2019