



THE LANDING CATERING OPTIONS

Pricing options per pan size. | Half pan serves 10 guest. | Full pan serves 20 guests

APPETIZERS & SIDES

FALAFEL BALLS // HALF PAN \$52 / FULL PAN \$104

Served with a pedal sauce.

BONELESS WINGS // HALF PAN \$90 / FULL PAN \$175

Crispy boneless wings tossed in your choice of brown sugar BBQ sauce, spicy buffalo sauce, or a ranch dry rub.

SPINACH ARTICHOKE DIP **G** // HALF PAN \$75 / FULL PAN \$145

A rich and creamy spinach artichoke dip served with white corn tortillas.

VEGGIE TRAY **G** // HALF PAN \$15 / FULL PAN \$25

A spread of fresh vegetables served with ranch.

SWEDISH MEATBALLS // HALF PAN \$81 / FULL PAN \$150

Classic Swedish Meatballs served in a creamy and flavorful gravy.

COLESLAW **G** // HALF PAN \$15 / FULL PAN \$25

STEAMED BROCCOLI **G** // HALF PAN \$60 / FULL PAN \$120

SALADS

CAESAR SALAD **G** // HALF PAN \$30 / FULL PAN \$60

Crisp romaine lettuce tossed in Caesar dressing and topped with cherry tomatoes, shaved parmesan, and seasoned croutons.

HOUSE SALAD **G** // HALF PAN \$30 / FULL PAN \$60

Fresh tomato, cucumber, red onion, and seasoned croutons on a bed of fresh greens. Served with choice of dressing.

Available Dressings: Caesar, Creamy Bleu Cheese, Honey Balsamic Vinaigrette, French, Ranch, Southwest Ranch

SOUTHWEST SALAD **G** // HALF PAN \$40 / FULL PAN \$80

Romaine lettuce, pico, black bean salsa, and sliced avocado. Served with a Southwest Ranch dressing.

PROTEINS

PULLED PORK // HALF PAN \$43 / FULL PAN \$86

House made James Street Brown Ale beer braised pulled pork.

SIRLOIN SKEWERS **G** // HALF PAN \$76 / FULL PAN \$155

Tender Sirloin Beef served on a skewer.

GRILLED CHICKEN SKEWERS **G** // HALF PAN \$44 / FULL PAN \$89

Perfectly grilled chicken breast on a skewer.

BEER

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

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

PASTAS

PENNE WITH MARINARA // HALF PAN \$85 / FULL PAN \$160

Penne pasta served with Marinara sauce made with tomato, garlic, onion, and fresh basil.

PENNE WITH ALFREDO // HALF PAN \$85 / FULL PAN \$160

Penne pasta served with a rich, creamy Alfredo sauce made with garlic, onion, and parmesan cheese.

HOUSE MAC & CHEESE // HALF PAN \$86 / FULL PAN \$170

Our house-made mac sauce tossed with tender cavatappi pasta.

TACO BAR

Pricing based on portions to serve 10 guests.

APPETIZERS

Tortilla Chips **G** // \$30 Pico **G** // \$15
 Queso Dip **G** // \$18 Rice // \$15
 Guacamole **G** // \$31

PROTEINS

Chicken **G** // \$67 Pulled Pork // \$40
 Ground Beef **G** // \$52 Black Beans **G** // \$15

TACO SIDES

Guacamole **G** // \$15
 Queso Fresco **G** // \$14

Sour Cream, Pico and Pickled Onions included at no cost.