

# 15 LANDSDOWNE

## CLASSIC BUFFET-SAMPLE MENU

### COCKTAIL HOUR

\*tray passed signature cocktails, lemonades & teas

### CHARCUTERIE GRAZING TABLE

artisan cheeses-cured meats-marinated vegetables-assorted dips-gourmet crackers-freshly baked bread-roasted nuts-dried fruit-crudités

### TRAY-PASSED

#### SAMOSA DUO

aloo with peas-fenugreek-cumin-coriander & chicken samosa with mild curry-smoked paprika-cayenne-served with tamarind chutney

#### SEARED BEEF CROSTINI

caramelized onion jam-gorgonzola-balsamic glaze

#### SHRIMP WITH ROSEMARY

pancetta -olive oil in miniature pasta nests

#### TANDOORI CHICKEN

miniature naan bites-classic spiced yogurt sauce

#### CRISPY POLENTA CAKES

sun-dried tomato jam-parmesan

#### COUNTRY HAM

cheddar biscuit -honey dijon

### DINNER SERVICE

*on each table will be: breads & butter, platters of, olives, & roasted vegetables*

#### MIXED GREENS

spiced-roasted apples-cranberries-goat cheese-maple-cider vinaigrette

#### TANDOORI-SPICED LEG OF LAMB

coriander-turmeric-ginger marinated-yogurt-spicy fenugreek sauces-naan

#### MEDITERRANEAN SPICED BEEF STRIP LOIN

rosemary jus-parmesan cream sauce

#### POMEGRANATE-GLAZED SALMON

balsamic-whole grain mustard

#### PARMESAN ROASTED POTATOES

olive oil-garlic

#### BROWN BUTTER GREEN BEANS

roasted garlic-pancetta

#### CAMPANELLE WITH ROASTED CAULIFLOWER

garlic-lemon-walnuts

### DESSERTS

#### ASSORTED MINIATURE DESSERTS

fresh fruit tarts-death by chocolate mousse cups-miniature cupcakes

#### S'MORE STATION

build your own with marshmallow-chocolate-graham crackers

#### LATE NIGHT NIBBLES

#### FRENCH FRIES

served in cones with assorted toppings

#### MINIATURE MILKSHAKES

chocolate-vanilla

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artisan cheeses-cured meats-marinated vegetables-assorted dips-gourmet crackers-freshly baked bread-roasted nuts-dried fruit-crudités

### MINIATURE CRAB CAKES

herbed aioli

### CHICKEN & WAFFLES

spiced maple syrup

### MINIATURE TACOS AL CARBON

skirt steak-queso fresco-pico de gallo

### TUSCAN CHICKEN SKEWERS

roasted garlic aioli

### CRISPY POLENTA CAKES

mushroom ragout

### MACARONI & CHEESE CUPCAKES

aged cheddar-gouda-smoked paprika

### DINNER SERVICE

*on each table will be: breads & butter, platters of, olives, & roasted vegetables*

### LATE SUMMER SALAD

radicchio-grilled sweet corn-crispy shallots-sherry vinaigrette-walnuts

### ROASTED BUTTERNUT SQUASH & SAGE SOUP

white beans-sage pesto

### ROASTED BEEF LOIN (carved to order)

herb-rubbed with an herb-tarragon butter

### LEMON BRAISED GRIGGSTOWN FARM CHICKEN

chickpeas-fennel-coriander-honey-cerignola olives

### HIGH-HEAT ROASTED SALMON

pistachio gremolata

### PESTO ALLA TRAPANESE

penne-parmesan-tomato-almond pesto

### YUKON GOLD PUREE

sweet cream butter-chives

### ROASTED ROOT VEGETABLES

celery root-parsnips-baby carrots-turnips-olive oil-garlic

### DESSERTS

### ASSORTED MINIATURE DESSERTS

assorted truffles-lemon tarts-triple chocolate cupcakes

### DONUT STATION

assorted miniature donuts with assorted glazes for dipping

### LATE NIGHT NIBBLES

### 15 LANDSDOWNE SLIDERS

organic beef-aged cheddar-roasted garlic aioli

### MINIATURE ICE CREAM FLOATS

vanilla ice cream-root beer

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## GRAZING STATION RECEPTION SAMPLE MENU COCKTAIL HOUR

\*tray passed signature cocktails, lemonades & teas

### CHARCUTERIE GRAZING TABLE

artisan cheeses-cured meats-marinated vegetables-gourmet crackers-  
freshly baked bread-roasted nuts-dried fruit-crudités

### DIPPING STATION

caramelized onion-roasted red pepper hummus-corn & black bean  
salsa-creamy cheddar-thai chili-marinara dips-cheesesteak eggrolls  
-vegetable spring rolls-tortilla crisps-classic kettle chips-  
pita chips-soft pretzel bites-breadsticks

### FLATBREAD STATION

classic margherita-lamb & corriander-salumi &  
fontina-roasted vegetable ricotta

### SKEWER STATION

thai chicken skewer with peanut sauce-smoke & fire beef skewer  
with chipotle cream-roasted vegetable  
skewer with lemon-thyme

### TRAY PASSED

INDIVIDUAL SHRIMP COCKTAILS bloody mary cocktail sauce

POLENTA NAPOLEONS roasted mushrooms-parmesan

RED PEPPER GAZPACHO SOUP SHOTS red peppers-basil creme fraiche

### DINNER SERVICE

bread & butter, platters of, olives, & roasted vegetables

### AMERICAN COMFORT

CLASSIC MIXED GREENS -herbed buttermilk dressing

SLOW-SMOKED BBQ PORK -duo of barbecue sauces-mini brioche buns

MEMPHIS FRIED CHICKEN & WAFFLES -spiced maple syrup-waffles

MASHED POTATOES -toppings to include: crispy bacon-caramelized  
onions-fizzled shallots-herbed sour cream-sweet butter-parmesan-blue-  
cheddar cheeses-chives

NORTH CAROLINA COLE SLAW -cider vinegar

### LATIN

TEXAS CAESAR SALAD -romaine-toasted corn-cilantro-jalapeno vinaigrette

TACOS -grilled carne asada-carnitas-chili lime shrimp-chili glazed  
vegetable (vegan)- queso fresco-trio of house made salsas-pico de gallo

CHILI-LIME CHICKEN -ancho chili

SOPA SECA -with black beans-chipotles

ARROZ A LA MEXICANA -charred tomatoes-chilis-onion

### MEDITERRANEAN

LOCAL MIXED GREENS -arugula--boston bibb lettuces-jersey tomatoes-  
candied pecans-blue cheese vinaigrette

### CARVED TO ORDER:

CLASSIC LOCAL GROWN BEEF LOIN

au jus tarragon butter-horseradish cream-miniature brioche rolls

CAMPANELLE WITH ROASTED CAULIFLOWER-garlic-lemon-walnuts

GRILLED SUMMER VEGETABLES-Fresh herbs-olive oil

# 15 LANDSDOWNE

## SEATED DINNER-SAMPLE MENU

### COCKTAIL HOUR

#### TRAY PASSED

##### SMOKED SALMON CONES

chives-creme fraiche

##### BUTTERNUT SQUASH SOUP SHOTS

grilled cheese crouton

##### CAPTAIN MORGAN SHRIMP SKEWERS

brown sugar-spiced rum

##### NASHVILLED FRIED CHICKEN & WAFFLES

spiced maple syrup

##### MACARONI & CHEESE CUPCAKES

cheddar-gouda-monterey jack cheeses

##### ROASTED BEEF CROSTINI

gorgonzola-horseradish cream

#### STATIONARY

##### CRUDITE

organic baby vegetables with choice of  
herbed buttermilk or gorgonzola dip

##### BRUSSELS SPROUTS CHIPS

maple-bacon butter glaze

#### PLATED DINNER SERVICE

##### CLASSIC CAESAR SALAD

brioche croutons-shaved parmesan

##### SURF & TURF

roasted beef loin-classic red wine demi-glace-  
maryland crab cake-traditional remoulade-roasted green beans with garlic-olive  
oil-loaded mashed potatoes with cheddar cheese-bacon-chives

##### VEGETARIAN OPTION

##### CARROT OSSO BUCO

roasted carrots-pearl onions-porcini mushrooms over mushroom orzotto

##### ARTISANAL BREADS & SWEET CREAM BUTTER

#### DESSERT-ON EACH TABLE

##### ASSORTED MINIATURE DESSERTS

tarts-mousse-mini cupcakes

##### S'MORES STATION

graham crackers-marshmallows-chocolates bars

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## SEATED DINNER-SAMPLE MENU

### COCKTAIL HOUR

#### TRAY PASSED

#### SMOKED SALMON CRISPS

creme fraiche-chives

#### POLENTA CAKES

roasted vegetable ragout

#### DUCK CONFIT

plantain crisp

#### CRISPY PORK BELLY

honey-bourbon glaze

#### STATIONARY

#### BLACK TRUFFLE DIP

rainbow vegetable chips

#### ICED SEAFOOD STATION

fresh oysters, jumbo shrimp-crab claws served with classic horseradish cocktail-& remoulade sauces with lemon wedges

### DINNER SERVICE

#### FIRST COURSE

#### CHOICE OF:

#### PUMPKIN 'CAPPUCCINO'

warm pumpkin soup-frothed nutmeg cream-spiced pumpkin seeds  
or

#### SHELLFISH EN BRODO

manila clam-pei mussel-wild hopper pink shrimp-fennel-tomato broth-  
roasted black garlic crostini

#### SECOND COURSE

#### WINTER GREENS

roasted solebury orchard bosc pear-micro-greens-  
mountain gorgonzola-black bread crouton-cabernet vinaigrette

#### THIRD COURSE

#### CHOICE OF:

#### NAPOLEON OF BEEF TENDERLOIN

butter-poached cara gold potato-sous vide beef tenderloin-  
ragout of morel mushrooms-"steak sauce"

or

#### BLACK SEA BASS

parsnip puree-baby spinach-saffron cream

#### VEGETARIAN OPTION

#### CREAMY POLENTA

wild mushrooms-rosemary-garlic-cream

#### FOURTH COURSE

#### APPLE FRITTER

oh wow cow caramel apple ice cream-  
maple whipped cream-candied pecans

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## GENERAL INFORMATION

ALL PER PERSON PRICING INCLUDES THE FOLLOWING

- White China
- Stainless Flatware
- All Glassware for Table Setting
- All Necessary Wait & Bar Staff
- All Necessary Kitchen Staff
- Day of Event Director
- Wedding Coordinator for Duration of Planning Process
- Private Tasting for Up To 4 Guests

PRICING DOES NOT INCLUDE THE FOLLOWING:

- **KITCHEN EQUIPMENT:** If your location does not include a kitchen for food preparation any equipment, to include: cook tent, kitchen equipment & tables, will be at an additional cost. Cost will be based on specific event & menu needs.
- **RENTAL EQUIPMENT:** such as tables, chairs, linens & bar glassware.
- **WEDDING CAKE:** As wedding cakes vary in scope and design, they are not included in our per person cost.
- **SERVICE CHARGE:** A twenty percent (20%) service charge will be included in the final billing on all food & beverage. The service charge covers back of the house office support, the use of our equipment, kitchen essentials, buffet décor, energy costs, liability insurance fees, and all necessary permits and other administrative expenses. Please note that the service charge is taxable based on New Jersey State Regulation and is not a gratuity for the personnel.
- **TAXES:** NJ Sales tax is 6.625% and will be charged on all taxable items.
- **GRATUITY:** We prefer to leave the option of the gratuity in the hands of our clients. Client may request to have it added to their invoice upon final payment.
- **BEVERAGES:** 15 Landsdowne provides our couples with recommended alcohol needs via our preferred liquor vendor. Beverages are at an additional cost.

AVAILABLE SERVICES

- Complete Event Design & Decor services, including: floral, set-design, linens, tabletop, and lighting
- Rental Equipment Coordination
- Budget Planning & Management
- Florals & Décor
- Vendor Contract Negotiations
- Timeline Creation & Management
- On-site Management of Vendors & Staff
- Photography Coordination-both still and video
- Logistics Management