

LANDMARK EVENT CO.

Hors D'oeuvres

Basil-Tomato Mascarpone Tarts | Seasoned Mascarpone cheese in a savory tart shell, with roasted tomato and basil (veg)

Meatballs

-Italian Style Beef Meatballs | With marinara sauce (df)

-Buffalo Chicken Meatballs | With blue cheese dip

-Garlic Rosemary Lamb Meatballs (df)

Arancini | Italian style fried rice ball with peas and pancetta, served with marinara sauce

Deviled Eggs | Traditional deviled eggs with paprika (veg)

White Bean Crostini | Crostini with white bean puree, garnished with fresh herb and olive oil (df/veg)

Blackened Shrimp Tostaditos | Blackened shrimp mounted on a creamy avocado puree and served on a fried corn tortilla (gf)

Teriyaki Chicken Skewer | With green onion and toasted sesame seeds (gf/df)

Lemon Tarragon Chicken Skewer | With parsley (gf/df)

Gazpacho Shots | Chilled summer vegetarian soup served in shot glasses, garnished with parsley oil (gf/df/veg)

Dave's Orange Hoisin Pork Skewers | Pork tenderloin marinated in an orange hoisin glaze (gf/df)

Mad Hatter Pork Skewers | The Ruins house seasoning blend on a pork tenderloin, skewered and served with thyme orange sauce (gf/df)

Jamaican Jerk Chicken | Jamaican jerk chicken on top of a crisp plantain chip with mango chutney (gf/df)

Moorish Pork Skewers | Pork tenderloin rubbed in a Moorish spice blend (gf/df)

Fremont Foundry | MV Skansonian | The Ruins

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Hors D'oeuvres

Melon-Mint Soup | Chilled melon served in a shot glass garnished with fresh mint (gf/df/veg)

Crab Cakes | Northwest sweet potato Dungeness crab cakes with a lemon aioli

Coffee Flank Steak Roulades | Coffee-marinated flank steak, thinly sliced and rolled with herbed goat cheese and pickled onion relish (gf)

Drunken Prawn Skewers | Citrus and tequila marinated prawns, skewered and grilled (gf/df)

Miso Citrus Prawns | Miso and citrus marinated prawns, skewered and grilled (gf/df)

Mustard Leg of Lamb Crostini | Leg of lamb crusted with herbs and mustard, roasted and thinly sliced, served on crostini and garnished with chimichurri sauce (df)

Honey Mustard Glazed Salmon Skewer | Stone ground mustard and honey glazed salmon (gf/df)

Smoked Salmon Crostini | Crostini with dill cream cheese, thinly sliced cold-smoked PNW salmon, and garnished with fried capers

Grilled Ginger Beef Skewer | Beef sirloin marinated with ginger-garlic plum sauce, grilled and skewered (gf/df)

Seared Scallop Skewer | Pan-seared scallop, skewered and garnished with seasonal fruit salsa (gf/df)

Louisiana Shrimp | Blackened bacon-wrapped shrimp with a Cajun remoulade (gf)

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Stationed Appetizers

Greek Trio Dipping Platter | Roasted garlic hummus, tzatziki, olive tapenade, served with grilled pita (veg)

Hummus Platter | Roasted garlic hummus with grilled pita, peppers and cucumber slices (df/veg)

Sliders

- **All American** | Served with melted swiss cheese and bacon jam spread on a potato roll

- **Korean Chicken** | Pulled chicken served with a sriracha coleslaw on a potato Roll

- **Meatloaf** | Gorgonzola and spicy red pepper meatloaf served with spicy aioli on a rustic potato roll

- **BBQ Pork** | Pulled pork served with traditional coleslaw on a rustic potato slider

Crudité Platter | Assortment of seasonal fresh vegetables (gf/df/veg)

Fruit Tray | Assortment of seasonal fruits (gf/df/veg)

Mezze Platter | Artisan cheeses, two cured meats, assortment of pickled vegetables, dolmas, and served with assorted crackers

Cheese Board | Selection of four cheeses, garnished with grapes and seasonal berries, accompanied with fresh-sliced baguette

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Salads

Landmark Signature Salad | Arugula, pear, craisins, Pignoli nuts, gorgonzola and red wine vinaigrette (veg/gf)

Classic Caesar Salad | Romaine lettuce, croutons, parmesan cheese and traditional Caesar dressing

Mixed Green Seasonal Fruit Salad | Mixed greens, roasted seasonal stone fruit, parmesan cheese, roasted walnuts with balsamic vinaigrette (veg/gf)

Beet Salad | Baby spinach, almonds, beets, and goat cheese with raspberry vinaigrette (veg/gf)

Coleslaw | Traditional coleslaw, green cabbage, purple cabbage, carrots and green onion, dressed in a remoulade

Couscous Salad | Pearl couscous with grilled red onions, roasted red peppers, grilled eggplant, Kalamata olives, toasted pine nuts and feta cheese, dressed with a roasted garlic vinaigrette (veg)

Fusilli Pasta Salad | Fusilli pastas, grilled zucchini, fresh herb, with a lemon vinaigrette and garnished with Parmesan cheese (veg)

Lemon Orzo Pasta Salad | Orzo pasta, Kalamata olives, feta cheese and capers, with lemon vinaigrette (veg)

Asian Noodle Salad | Noodles with red cabbage, red peppers, carrots and snow peas, served with sesame vinaigrette and green onion (veg)

Northwest Roasted Potato Salad | Roasted fingerling potatoes, corn, peppers, black beans, red onion, cilantro, and tossed with roasted garlic vinaigrette (veg/gf)

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Sides

Yukon Gold Mashed Potatoes | Served with or without roasted garlic, garnished with chive (veg/gf)

Mashed Red Potatoes | Red potatoes with skin on, served with parsley garnish (veg/gf)

Roasted Herbed Fingerling Potatoes | (veg/gf)

Creamy Polenta | Onion, garlic and parmesan cheese polenta (Vegetarian Available – ask your venue representative for availability)

Polenta Triangles | Seared and herbed butternut squash polenta, with parmesan cheese and garlic (veg)

Savory Bread Pudding | Brioche bread, pimento green olives, chopped rosemary, and Romano cheese (veg)

Wild Mushroom Risotto Cakes | Pan-seared Arborio rice cakes, served with mushroom duxelle and Romano cheese (veg)

Italian Rice Cakes | Pan seared Arborio rice cakes, served with pancetta, peas, onions and Romano cheese (gf)

Landmark Signature Mac & Cheese | Smoked cheddar, gouda, parmesan, & pepper-jack cheese (veg)

Hoppin' John's | Black eyed peas and rice, served with onion and bacon (gf)

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Vegetables

Assorted Roasted Vegetables

SPRING | SUMMER may include asparagus, spring onions, carrots, beets, green beans or yellow squash (veg/gf)

FALL | WINTER may include parsnips, carrots, acorn squash, butternut squash, onions or pepper (veg/gf)

Roasted Red Beets | Tossed with house vinaigrette (veg/gf)

Roasted Seasonal Squash | Served with garlic oil (veg/gf)

Grilled Roasted Zucchini | Served with arugula pesto (veg/gf)

Roasted Green Beans | (veg/gf)

Roasted Local Asparagus | (Seasonal availability) (v/gf)

Cauliflower Gratin | Baked in white cheddar sauce (veg)

Cauliflower Sofritos | Sliced cauliflower baked with spicy sofrito (veg/gf)

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Entrees

Poultry & Pork

Jamaican Jerk Chicken | Traditional Jamaican jerk chicken served with mango chutney

Landmark Signature Chicken | Braised bone-in chicken thigh, with sun dried tomatoes, artichokes, capers and olives, served in white wine sauce

Korean BBQ Chicken | Marinated in sesame, garlic and ginger, served with Korean BBQ glaze

PNW Chicken Breast | Grilled chicken breast, with a roasted apple chicken au jus, topped with gorgonzola cheese

Mad Hatter Chicken | The Ruins house seasoning blend, served with thyme orange sauce (gf)

Dave's Orange Hoisin Chicken Breast | Grilled chicken breast marinated in an Orange Hoisin Glaze

Mad Hatter Pork Medallions | The Ruins house seasoning blend, served with thyme orange sauce (gf)

Dave's Orange Hoisin Pork Medallions | Grilled pork tenderloin marinated in an orange hoisin glaze (gf)

Baby Back Ribs | Served with your choice of sauce

- traditional BBQ,
- Korean BBQ glaze
- Honey Habanero

Beef & Lamb

Coffee Marinated Beef Flank Steak | Coffee marinated flank steak, served with mushroom demiglace (gf)

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Entrees

Beef Sirloin | Served with your choice of sauce

- wild mushroom madeira
- chimichurri
- peperonata
- beef demiglace (gf)

Braised Beef Short Ribs | Served with homemade chimichurri sauce (gf)

Grilled French Lamb Chops | Rosemary and garlic lamb chop (gf)

Seafood & Vegetarian

Traditional Paella | Chicken, sausage, and shrimp

Crab Cakes | Northwest sweet potato Dungeness Crab cakes with lemon aioli

Seared or Blackened Salmon | With choice of sauce

- tropical fruit salsa
- wasabi tzatziki sauce
- tomato basil and balsamic glaze
- sundried tomato, artichoke cream sauce

Pan Seared Halibut | With choice of sauce

- tropical fruit salsa
- pickled tomato fennel lemon
- tomato basil and balsamic glaze
- sundried tomato, artichoke cream sauce

Vegan Polenta Triangles | Grilled garlic and herbed polenta served with seasonal vegetables (v/gf)

Vegetarian Paella | Grilled eggplant, grilled zucchini, and roasted portabella mushrooms (veg)

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Chef Attended Stations

Prime Rib Carving Station (gf)

Filet Mignon Carving Station (gf)

Sweet Honey Ham Carving Station (gf)

Taco Bar | choice of mushroom + squash, pulled pork, chicken thigh, or braised brisket. Served with cheese, shredded lettuce, cotija cheese, Mexican sour cream, pico de gallo, habanero salsa, and corn or flour tortillas

Pasta Bar | choice of spaghetti, farfalle, penne, or fettuccine, + choice of pesto, marinara, alfredo, Bolognese puttanesca or smoked salmon cream, served with shredded parmesan and basil.

Omelet Station | Includes peppers, spinach, mushroom, cheddar, parmesan, bacon, ham, smoked salmon, grilled chicken, & goat cheese

Poutine Bar | Baked tater-tots, cheese curds and homemade brown gravy sauce served with green onion, crispy onions, crumbled bacon, or pulled pork