



# THE LANDINGS CLUB

SAVANNAH, GEORGIA

## *SPECIAL EVENTS*

### *DROP OFF & PICK UP*

*This package contains menus designed to be picked up from the Clubhouse or delivered to your home. Items are packaged in disposable trays. Warm food should be held in an oven warmed to 165 degrees for a maximum of one hour prior to serving.*

*Delivery to your home is available for an additional \$100*

*All menus require a minimum of 25 people*

## Lunch

### Fresh Seasonal Vegetable Crudité

*Red & Green Bell Peppers, Carrots, Celery, Broccoli, Cauliflower, Asparagus, Cucumbers, Cherry Tomatoes*

### Assorted Dips and Dressings (Select Two)

*Caesar Dressing, Balsamic Dressing, Ranch Dip, French Onion Dip, Blue Cheese Dip*

### Domestic Cheese Platter

*Assortment of Domestic Cheeses including Swiss, Cheddar, Havarti, Blue Cheese  
Mustard, Crackers, Grape Clusters*

### TLC Cobb Salad Platter

*Romaine & Iceberg Lettuce, Grilled Chicken, Hard Cooked Egg, Diced Tomatoes, Bleu Cheese  
Applewood Smoked Bacon, Crumbles, Scallions, Creamy Ranch Dressing*

### Platter of Wraps

*Beef & Swiss Wrap, Spinach Tortilla  
Ham & Turkey Club Wrap, Wheat Tortilla  
Lemon Dill Shrimp Salad, Leaf Lettuce, Sliced Tomato, Flour Tortilla*

### Miniature Lemon Fruit Tartlets

*Mini Tartlet Shells, Lemon Curd, Glazed Berries*

\$40.00 per Person

## *Afternoon Open House*

Roast Beef Wrapped Jumbo Asparagus Platter  
*Cream of Horseradish, Red Pepper Coulis*

Hummus Bread Bowl  
*Roasted Garlic Hummus*  
*Pita Triangles and Raw Vegetables*

Antipasto Platter  
*Genoa Salami, Prosciutto, Fresh Mozzarella, Aged Provolone,*  
*Marinated Mushrooms, Marinated Artichoke Hearts, Kalamata Olives, Tomatoes*  
*Bread Sticks and Fresh Focaccia*

Sliced Seasonal Fruit  
*Assortment of Sliced Melon, Pineapple, Grapes, Strawberries, Seasonal Berries*  
*Whipped Yogurt Dipping Sauce*

Assorted Finger Sandwich Platter  
*House Spun Pimento Cheese, White Bread*  
*Smoked Salmon, Caper Cream Cheese, Marbled Rye Bread*  
*Lemon Dill Chicken Salad, Club Wheat Bread*

Cookies & Brownie Platters  
*Assortment of Premium House Made Cookies, Blondies & Brownies*

\$40.00 per Person

## *Cocktail Reception*

Chilled Shrimp Cocktail Platter  
*Bloody Mary Cocktail Sauce, Prepared Horseradish, Lemon Wedges*  
*(Based on 4 pieces per person)*

Chilled Canapes  
*Peach & Bacon Chicken Salad in Phyllo Cup*  
*Belgian Endive & Bleu Cheese Mousse, Candied Pecans*  
*Beef Tenderloin Carpaccio, Roasted Garlic Aioli, Capers*

Warm Hors d'oeuvres  
*Fried Lobster Arancini, Truffle Aioli*  
*Wild Mushroom & Brie Cheese Tartlets*  
*Miniature Lump Crabcakes, Cajun Remoulade*

Pulled Southern Style BBQ Pork Sliders  
*Sweet BBQ Sauce, Hawaiian Roles, Kosher Pickle Chips*

Prosciutto Wrapped Melon Wedges Platter  
*Cantaloupe & Honeydew Wedges wrapped in Prosciutto*  
*Lightly Glazed with White Balsamic Syrup*

\$45.00 per Person

# *Southern Supper*

## Strawberry Fields Salad Platter

*Mixed Field Greens, Goat Cheese, Seasonal Strawberries, Pickled Red Onions, Candied Pecan Pieces  
Balsamic Dressing*

## Platters of Deviled Eggs

### Sliced BBQ Brisket

*Sweet Southern BBQ Sauce & Zesty Texas Style BBQ Sauce*

### Southern Style Shrimp & Grits

*Stone Ground Cheese Grits, Domestic Shrimp, Creole Gravy*

### Gouda Mac & Cheese

### Southern Style Green Beans

### Braised Collard Greens

### Assorted Whole Seasonal Pies

*Variety Depends on Season*

\$50.00 per Person

## *Tier One Dinner*

Chilled Shrimp Cocktail Platter  
*Bloody Mary Cocktail Sauce, Prepared Horseradish, Lemon Wedges*  
*(Based on 4 pieces per person)*

Premium Grilled Vegetable Platter  
*Zucchini, Squash, Asparagus and Mushrooms*

Boursin Stuffed Chicken Breast  
*Champagne Chive Supreme Sauce*

Pan Seared Petite Salmon Filets  
*Citrus Relish, Beurre Blanc Sauce*

Rice Pilaf  
French Style Green Beans Almandine

Tiramisu  
*Dipped Lady Fingers, Whipped Mascarpone, Cocoa Powder*

\$60.00 per Person

## *Tier Two Dinner*

Platter of Chilled Smoked Salmon  
*Capers, Onions, Egg Whites, Egg Yolk*  
*Pumpernickel Bread, Dill Cream Cheese*

Traditional Caesar Salad  
*Romaine, Anchovies, Croutons, Shaved Parmesan Cheese*  
*Creamy Caesar Dressing*

Sliced Tenderloin of Beef  
*Sauce Bearnaise and Sauce Au Poivre*  
*Silver Dollar Rolls*

Rosemary & Pear Stuffed Turkey Roulades  
*Sage Poultry Jus*

Smoked Parmesan Au Gratin Potatoes  
Charred Broccolini

Seasonal Berry Trifle  
*Macerated Berries, Whipped Cream, Lemon Curd*

\$70.00 per Person