

Banquet Combo Entrées

*Landmark Inn will allow ONE combo entrée to be served in a banquet room.
Group will be charged for the guaranteed guest count.*

Includes ONE Choice of Salad

Mixed Green Salad

Mixed greens with tomato, cucumber, onion and cheese with choice of ranch or balsamic vinaigrette

Landmark Inn House Salad

*Mixed greens tossed lightly with our house raspberry vinaigrette, topped with grilled artichokes,
roasted almonds and fresh seasonal berries*

Caesar Salad

*Parmesan cheese, croutons and Landmark Caesar dressing
Freshly baked bread, butter and beverage (coffee, tea, soda or milk)*

Petite Filet & Chicken Breast

*A 4 ounce filet topped with roasted garlic demi glace paired with
a 6 ounce breast of chicken finished with mornay sauce.*

Served with garlic whipped potatoes

\$22-

Petite Filet & Scallops

*A 4 ounce filet topped with caramelized onion and bourbon demi glace paired with
scallops. Finished in a shitake miso orange jus.*

Served with garlic whipped potatoes

\$27-

Petite Filet & Atlantic Salmon

*A 4 ounce filet topped with shallot and maldera sauce paired
with a 4 ounce herb encrusted Atlantic salmon finished with a basil and spinach coulis*

Served with rice pilaf

\$26-

Petite Filet & Whitefish

*A 4 ounce filet topped with a Michigan cherry demi glace paired
with a 6 ounce Lake Superior whitefish finished with a herb and chardonnay cream sauce*

Served with garlic whipped potatoes

\$26-

Chicken Breast & Scallops

*A 6 ounce breast of chicken topped with pesto cream paired
with scallops finished with roasted red pepper coulis*

Served with rice pilaf

\$22-

Chicken Breast & Atlantic Salmon

*A 4 ounce breast of chicken topped with a bourbon maple glaze paired
with a 4 ounce Atlantic salmon finished with peach and mango chutney.*

Served with rice pilaf

\$23-

Lake Superior Whitefish & Scallops

*A 6 ounce Lake Superior whitefish topped with a lemon dill sauce.
Paired with scallops and finished with pineapple ginger salsa
Served with rice pilaf
\$21-*

Lamb & Scallops

*A rosemary and garlic encrusted New Zealand lamb chops paired
with seared scallops finished with a roasted corn salsa
Served with garlic whipped potatoes
\$27-*

Lamb & Duck

*A farm raised Muscovy breast of duckling topped with wild fruit compote paired
with a New Zealand lamb chops finished with mushroom ragout
Served with garlic whipped potatoes
\$29-*

Quail & Salmon

*A quail topped with a balsamic glaze paired
with a ounce Atlantic salmon. Finished with a honey citrus glaze
Served with rice pilaf
\$23-*

Pork Loin & Salmon

*6 ounce roasted pork loin topped with peach and apple glaze paired
with a 4 ounce Atlantic salmon, finished with honey mustard
Served with garlic whipped potatoes
\$24-*

Pork Loin & Halibut

*6 ounce roasted pork loin topped with shallot and garlic demi glaze paired
with 4 ounce Halibut, finished pineapple ginger jus
Served with garlic whipped potatoes
\$26-*

*All food and beverage must be supplied by the hotel, no food or beverage will be permitted to be brought into the banquet rooms by the customer or any of the customer's guests due to state and local health regulations
A 20 % service charge and 6% sales tax will be applied to all food and beverage*