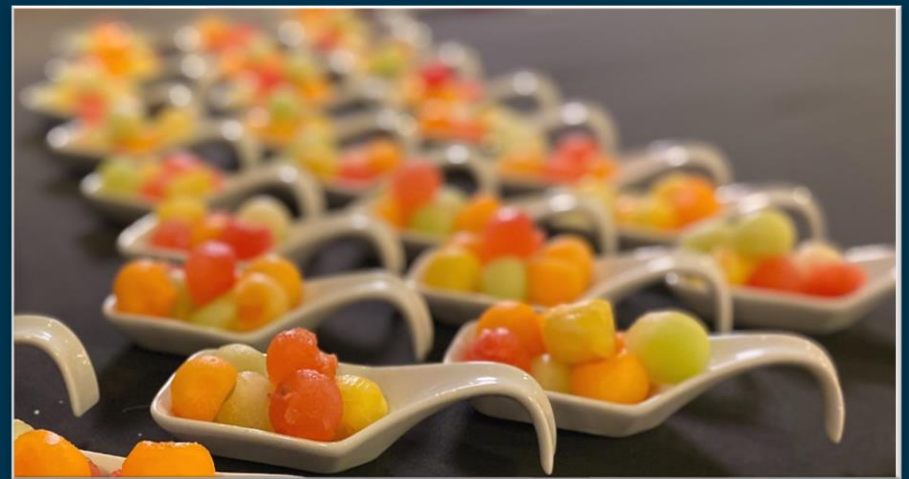

Landis Homes Catering



for all catering inquiries please contact (717) 569-3271, extension 3069



2024 - catering menu

Catering Information

- All menu items include the cost of disposables and china.
- Minimum person count for a catering order is 10. If your count is below ten, then you will still be charged for ten persons and provided with ten servings of ordered items.
- Additional labor charges may apply to some events.
- Please submit your catering menu **10 days** in advance and the final count within **5 days** of your event. All caterings are time sensitive and subject to availability.
- **48- Hour notice** is required for all cancellations.
- Booking form is located on the last page of your catering guide

When placing an order, please follow the booking form prompt so we can better provide for you.

Event Name:	(Name of Event)
Company/Business:	(Name of your Company/Business if applicable)
Date of Event:	(Full Date of Event)
Begin Time of Event:	(Time Event Begins)
End Time of Event:	(Time Event Ends)
Pick Up or Drop Off:	(Picking up from Kitchen, or Drop off at event space)
Room Reservation:	(Which Room/location space do you have reserved)
Number Attending:	(How many people)
Contact Name:	(Enter Name Here)
Contact Phone Number:	(Enter Phone Number Here)
China or Disposables:	(China or Disposable Products)
Menu Choice:	
Additional Notes or Request:	

breakfast

Scone & pastry platter - 6

freshly baked scones, muffins, assorted pastries

A great start - 10

freshly baked scones, assorted pastries, seasonal fruit
coffee, water, bottled juice, and tea service

Mini continental - 12

freshly baked scones, assorted pastries, seasonal fruit,
yogurt & berry parfaits, orange juice, coffee, water, and herbal
tea selection

Koffee klatch - 14

freshly baked scones, assorted pastries, seasonal fruit,
yogurt & berry parfaits, mini bacon cheddar frittatas, orange
juice, coffee, water, and herbal tea selection

Breakfast sandwich meal - 14

croissants or english muffins, smoked bacon, sausage patties,
scrambled eggs, cheddar or american cheese, breakfast tots,
orange juice, coffee, water, and herbal tea selection

Classic breakfast buffet - 15

scrambled eggs, smoked bacon, sausage, home fries, sliced
fresh fruit, breakfast pastries, butter, orange juice, coffee,
water, and herbal tea selection

Southern breakfast buffet - 17

scrambled eggs, smoked bacon, pepper sausage gravy, home
fries, sliced fresh fruit, breakfast pastries, biscuits, butter,
orange juice, coffee, water, and herbal tea selection



breakfast

Greek yogurt bar - 8

greek yogurt, granola, seasonal berries, fresh fruit, bananas, raisins, dried cranberries, honey, pure maple syrup, orange juice, coffee, water, and herbal tea selection

Hot cereal bar - 8

oatmeal, cream of wheat, raisins, dried cranberries, cinnamon, walnuts, granola, brown sugar, pure maple syrup, orange juice, coffee, water, and herbal tea selection

Something else

- berry granola yogurt parfaits - 3
- fresh fruit platter - 3
- bagels and cream cheese - 4
- assorted bottled juices and water - 2.25

Coffee beverage service - 2.75

freshly brewed regular and decaffeinated coffee, sugars, mini creamers

Regular beverage service - 3

freshly brewed regular and decaffeinated coffee, water, and herbal tea selection



please note: all prices are presented per person unless otherwise noted.

Break option one - 3

trail mix, granola bars

- individual bags of Planters trail mix
- assorted Nature Valley granola bars

Break option two - 6

coffee, tea, snacks

- individual bags of planters trail mix
- assorted nature valley granola bars
- individual bags of pretzels
- regular coffee
- decaffeinated coffee
- hot water, herbal tea selection



Meeting Well is created, managed and trademarked by the American Cancer Society (ACS) to encourage a healthier workplace. Fundamentally, the ACS has developed guidelines, suggestions and tips to plan healthy meetings and events by promoting more nutritious meals and snacks.

Yogurt smoothie shooters - 4

- strawberry banana
- berry blast
- orange creamsicle

Coffee and scones - 5

- fresh baked assorted scones
- regular coffee
- decaf coffee

Build your own parfait - 5

- greek yogurt
- seasonal berries
- seasonal dried fruits
- granola

Avocado toast bar - 8

- toasted multi-grain bread
- mashed ripe avocado
- tomatoes
- red onions
- cucumbers
- chopped bacon
- hard boiled eggs
- baby arugula
- fresh dill
- feta cheese

afternoon break



Cookie time - 2

- assorted fresh baked cookies

Tortilla chip bar - 4

- corn tortillas
- guacamole
- sour cream
- cheese sauce
- mild salsa

Sweet and salty - 4

- individual bags of Planters trail mix
- pretzels
- Rice Krispies
- classic potato chips
- Chewy Quaker Oat Bars

Fruit & yogurt bar - 6

- greek yogurt
- granola
- seasonal berries
- fresh sliced fruit
- bananas
- dried cranberries
- honey, pure maple syrup
- cucumber water
- mini bottled spring water

Hummus break - 7

- traditional chic pea hummus
- pita chips
- crackers
- sliced cucumbers
- broccoli florets
- baby carrots
- cauliflower florets
- cucumber water
- mini bottled spring water

Cheese & crackers - 8

- selection of cheeses such as cheddar, swiss, smoked gouda, havarti, goat cheese, and feta (all based on availability)
- cheese board
 - crackers
 - fig jam
 - grapes
 - sliced fruit
 - yogurt dip
 - cucumber water
 - mini bottled spring water



sandwiches

Deli sandwiches, design your own meal

The classics

choose any 3 sandwiches, 1 salad, 1 side,
includes cold bottled beverages

The classics – 15

- roast turkey, provolone, greens, fresh tomato, garlic aioli, multi-grain bread
- roast beef, horseradish mayo, swiss, greens, fresh tomato, pumpernickel bread
- buffalo chicken, shredded lettuce and bleu cheese, flour tortilla wrap
- roasted turkey, basil pesto, mozzarella, greens, fresh tomato, flour tortilla wrap
- bistro chicken salad on croissant
- ham, cheddar, dijonaise, greens, fresh tomato, artisan white bread
- shredded carrots, cucumber, tomatoes, spring mix, red onion, havarti cheese, garlic aioli, flour tortilla wrap

Salads

- spring mix salad, shredded carrots, cheddar, cucumber, grape tomatoes, balsamic vinaigrette
- arugula feta cranberry salad, dijon cider vinaigrette
- classic caesar salad
- roasted red potato salad

Sides

- bistro potato chips
- Lay's potato chips
- pretzels
- fresh sliced fruit

Cold bottled beverages

assorted bottled soda, water, and teas

Deli board lunch - 14

to include:

- in-house roasted beef and turkey, pit ham
- american, swiss, provolone, cheddar
- leaf lettuce, tomatoes, pickles,
- multi-grain bread, artisan white bread, croissants
- spreads – mayo, mustard, spicy mustard
- bistro potato chips, fresh baked cookies, cold bottled beverages



lunch and supper buffets

Home-style - 20

slow cooked roast beef, roasted turkey breast, mashed potatoes and gravy, garlic green beans, honey butter tarragon carrots, tossed salad, ranch dressing and balsamic vinaigrette, fresh baked rolls, regular beverage service, choice of 2 desserts

Classic Lancaster county - 20

ham balls with brown sugar glaze, dutch chicken pot pie, mashed potatoes and gravy, bread stuffing, roasted brussels sprouts, buttered red beets, fresh baked rolls, regular beverage service, choice of 2 desserts

Southern BBQ - 21

BBQ beef brisket, carolina pulled pork potato salad, coleslaw, molasses baked beans, tossed salad, ranch dressing and balsamic vinaigrette, fresh baked rolls, regular beverage service, choice of 2 desserts

Coffee beverage service - 2.75

freshly brewed regular and decaffeinated coffee, water

Regular beverage service - 3

freshly brewed regular and decaffeinated coffee, water, and herbal tea selection

Full beverage service – 4.75

freshly brewed regular and decaffeinated coffee, assorted soda, bottled water, bottled tea

Comfort classics, build your own - 21

Includes fresh baked rolls, regular beverage service, 2 dessert options

Choose 2 entrées:

- roasted turkey breast and gravy
- oven roasted salmon, dijon cream sauce
- beef meatloaf, mushroom gravy
- slow cooked roast beef, beef au jus
- ham balls with brown sugar glaze
- oven roasted whole chicken leg and thigh
- roasted chicken breast, marsala butter sauce
- roasted chicken breast, creamy lemon butter caper sauce
- slow roasted marinated flank steak
- dutch chicken pot pie

Choose 3 of the following:

- mashed yukon potatoes
- roasted fingerling potatoes
- rice pilaf
- roasted red bliss potatoes
- buttered corn, off the cob
- garlic green beans
- roasted brussel sprouts
- honey butter tarragon carrots
- roasted squash medley
- roasted broccoli
- mixed green salad, balsamic vinaigrette, ranch dressing

Choose 2 desserts:

Desserts:

*priced a la carte unless included

chocolate cake	2.50
carrot cake	2.50
cheesecake	2.75
classic apple pie	2
cherry pie	2
southern pecan pie	2
lemon meringue pie	2
brownies	2
assorted Cookies	2

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