



The Landing *Restaurant* & CATERING Co.

Catering

For over 25 years The Landing Restaurant & Catering Co. has been where people turn to for the very best price, quality, food and service.

Receptions, rehearsal dinners, parties, meeting, and more, no one can match The Landing Restaurant & Catering Co. packages (guaranteed). Our fully equipped catering trailer allows us to bring you the freshest restaurant quality food available.

Banquet Room

From 40 to 400, our location on Front Street offers the finest in location and atmosphere. Specializing in groups fewer than 150, our upstairs banquet room has no match (Elevator Access).

So, when you are ready to plan your special event, call us and we will be glad to sit down with you and plan a menu to fit you and your event.

Looking forward to meeting with you.

Sincerely,

Randy Ziegler

530 Front Street, Natchitoches, La. 71457
(318)352-1579

Appetizer Menu

Fresh Fruits and Cheeses with Chips

Pineapple & Fruit Tower

Fresh Vegetables with Ranch Dip

Marinated Chicken and Pineapple K-Bobs

Beef Tenderloin K-Bobs

Fried Chicken Tenders with Ranch and BBQ for dipping

Mini Natchitoches Meat Pies

Mini Crabcakes with Remoulade Sauce

Meat Balls: BBQ or Italian

Fresh Brochette with Vine Ripe Tomatoes

Smoked Salmon with Capers and Cream Cheese

BBQ Cocktail Smokies

Fried Ravioli with Marinara Dipping Sauce

Fried Mushrooms with Horseradish Sauce

Marinated Portobello Mushrooms

Stuffed Mushrooms

Chicken and Sausage Jambalaya

Bacon Wrapped Quail

Grits and Quail

Bacon Wrapped Duck

Bacon Wrapped Green Beans

Marinated Asparagus

Crab Shooters

Oyster Shooters

Marinated Crab Claws

Ceviche Martini

Shrimp Cocktail Martini

Oysters on the Half Shell

Grilled Oysters on the Half Shell

Oyster Rockefeller

Oyster Bienville

Chicken Breast Roll, Stuffed with Spinach and Mushrooms

Seared Duck Breast with Raspberry Chipotle Sauce



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Wings

BBQ Wings
Buffalo Wings
Parmesan & Garlic Wings
Sweet & Sour Wings
Lemon Pepper Wings

Dips

Artichoke Dip
Spinach & Artichoke Dip
Shrimp & Crab Dip
Crab & Crab Mornay
Cajun Crawfish Dip
Black Eye Pea and Tomato Relish Dip

Fiesta Flair

Chili Con Queso
Pico de Gallo
Fajita Station
Nacho Station
Cheesy Tamale Dip

Carving Station

Beef Tenderloin
Smoked or Fried Turkey
Seasoned Pork Tenderloin
Honey Glazed Ham
Prime Rib of Beef

Pasta Station

Shrimp or Crawfish Fettuccine
Penne Pasta with Chicken in a Creamy Hummus Sauce
Vegetable Lasagna
Seafood Pasta (Shrimp and Crab in a Creamy Brie Sauce)
Mediterranean Pasta Salad
Cajun Pasta



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Deli Tray Combo

Smoked Ham
Smoked Turkey Breast
Prime Roast Beef

Deli Trays are served with
Rolls, Mayo, Mustard, Pickles, Tomatoes, Cheese, and Lettuce

Finger Sandwiches

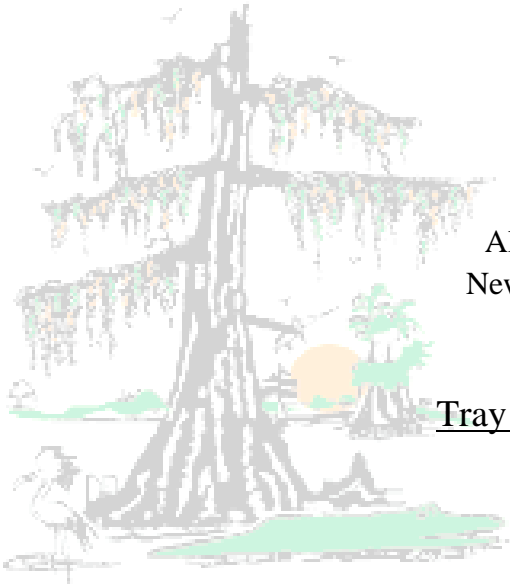
Smoked Turkey Breast
Smoked Ham and Cheese
Prime Roast Beef
Homemade Tuna Salad
Homemade Chicken Salad

All of our sandwiches are available as a
New Orleans style poboy on French Bread

Tray of Chocolate Covered Strawberries

Desserts

Assorted Cheese Cakes
Bread Pudding with Rum Sauce
Chocolate Mousse
Pecan Pie
Double Chocolate Cake
Fresh Strawberries topped with Amaretto Whipped Cream



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Beverage Selection

Iced Tea	1.00	Soft Drinks	1.50
Ice Water	1.00	Party Punch (Fruit)	1.50
Coffee	1.00	Wedding Punch (White Grape)	2.00

Bar Selections

Call Brands 5.00

Bourbon	Old Charter 8
Scotch	Dewers
Gin	Bombay
Vodka	Absolut

Premium Brands 6.00

Bourbon	Crown Royal
Scotch	Chivas
Gin	Beefeaters
Vodka	Ketel 1

Beer

Domestic	3.00
Imported	3.50

Keg Beer (190 ~ 10oz servings) 180.00

Wine

Glass 5.00

Chardonnay
White Zinfandel

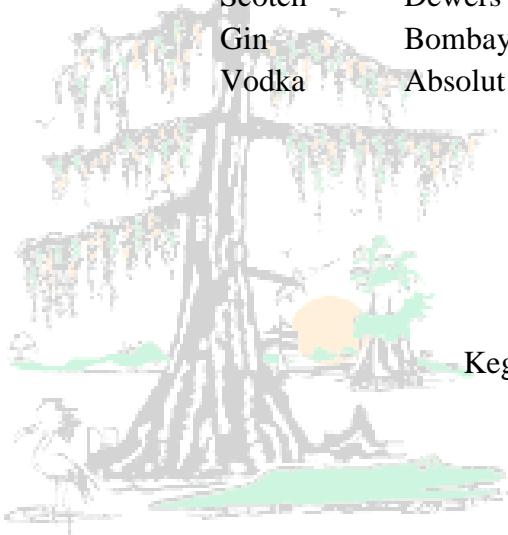
Bottle (1.5 liter) 30.00

Merlot
Cabernet Sauvignon

Champagne

William Wycliff	15.00 per Bottle
Chandon	45.00 per Bottle
Champagne Toast	15.00 per Bottle

10 Glasses per Bottle



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Buffet Dinner Selections

(Minimum of 40 People)

You may choose either two or three hot entrees

Two Hot Entrees.....\$16.95

Three Hot Entrees.....\$19.95

Pasta

Crawfish or Shrimp Fettuccine

Crawfish or Shrimp simmered in butter and roasted garlic tossed with fettuccine

Seafood Fettuccine

Shrimp, Crab, and Crawfish simmered in a lobster base sauce and tossed with fettuccine

Fettuccine Alfredo

Creamy white cheese sauce tossed with fettuccine

Baked Fish

Baked Lemon Catfish

Catfish fillets seasoned with Lemon Pepper and baked

Atlantic Salmon

The best center cut of salmon with a cream caper sauce

Grilled Catfish Filets

Catfish fillets grilled to perfection

Mahi Mahi

A mild light and flaky fish

Fried Seafood

Fried Catfish Strips

We take only the best catfish and cut it into strips, toss in our seasoned cornmeal and deep fry

Fried Oysters (add \$2.00)

Fresh oysters from the Gulf and coated in our seasoned corn meal and fried tender and juicy

Fried Frog Legs

We take frog legs and batter them in our seasoned corn flour

Fried Crawfish Tails

Crawfish tails battered in our special seasoned corn flour and fried to perfection

Fried Shrimp (31 count)

We take fresh 31 count shrimp and coat them in a special batter and deep fry



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Louisiana Favorites

Crawfish Etouffée

Crawfish simmered in a
Cajun-spiced Etouffée

Crab Cakes with Lobster Sauce

Crab Cakes served with a Shrimp and Crab
in a Lobster base sauce on the side

Chicken

Baked Chicken Breast

Boneless baked Chicken Breast

Chicken with Asparagus

Baked and topped with an asparagus sauce

Chicken Cordon Bleu

Baked chicken breast with ham and Swiss
cheese

Stuffed Chicken Breast

Fresh asparagus rolled in a chicken breast,
baked and topped with a creamy cheese sauce

Chicken Louisiane

Baked chicken breast topped with a
mushroom sherry sauce

Chicken Parmesan

Chicken breast baked and topped with
Marinara sauce and Mozzarella cheese

Meats

Beef K-bobs

Only the finest meat trimmed and placed on
skewers with assorted onion and peppers
then grilled

Tenderloin Beef Tips over Rice

Certified angus beef, simmered in a rich
brown gravy
Served with white rice

Carved Prime Rib (thin) (add \$2.00)

Slow cooked and carved when served

Pork Tenderloin (Sliced)

Slow cooked and sliced

Salad

Please choose one Salad

Garden Salad

Caesar Salad

Spring Mix Salad with Feta Cheese

Buffet Dinner Selections Continued:

Vegetables

Please choose two vegetables

Asparagus
Asparagus Casserole
Corn
Glazed Baby Carrots
Creamed Spinach
Steamed Broccoli

Green Bean Casserole
Old Fashion Green Beans
Zucchini
Mixed Vegetables
Grilled Tomato Halves

Potato / Starch

Please choose one

Garlic Mashed Potatoes
Bleu Cheese Mashed Potatoes
Scalloped Potatoes
Potatoes Au Gratin
New Potatoes

Roasted Red Potatoes & Garlic
Rice Pilaf
Wild Rice with Pecans
Jambalaya

Dessert

Please choose one

Assorted Cheese Cakes
Pecan Pie

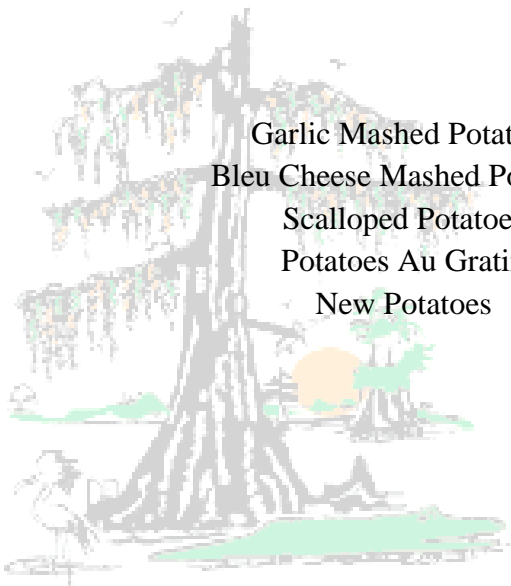
Double Chocolate Cake
Chocolate Mousse

Bread Pudding with Rum Sauce

or

Fresh Strawberries topped with Amaretto Whipped Cream

All Buffet Dinners are served with Tea, Water, and Coffee



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Miscellaneous Items

Charges for Events held at the Events Center

Linen

50 cents per napkin

All other linen is to be ordered through the Events Center

Charges for Off Site Events not at The Landing Restaurant or the Events Center

Linen

\$1.50 per person

Includes - Napkins, Table clothes, and Skirts

China, Glasses, and Silverware

\$2.50 per person

No Cost if using plastic plates, glasses, and silverware

Charges for Events held at The Landing Restaurant & Catering Co.

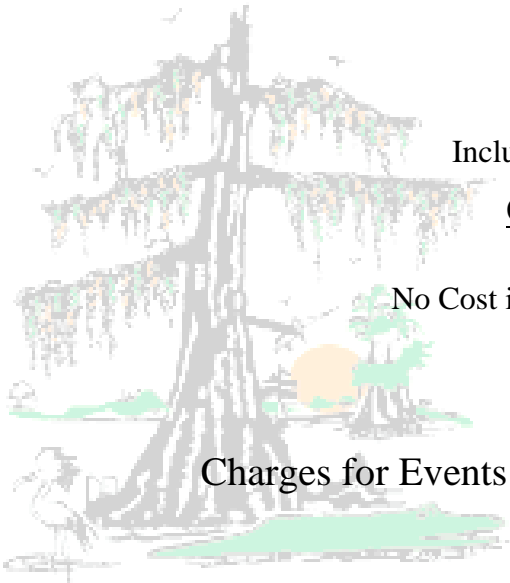
Linen

\$1.50 per person

Includes - Napkins, Table clothes, and Skirts

Misc

Dance Floor	\$25.00
Microphone and Podium	\$25.00
Screen	\$25.00
Punch Fountain	\$25.00



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Our banquet menu is a guide to help you plan your event. This guide shows you the many items that we normally provide. If there is something else you would like, please do not hesitate to ask. Additional services available are floral, party planning and coordination.

Your menu selections and final guest counts are due no later than seven days prior to your event. Room Rental is waived for 50 or more people. Room is available only for 6 hour window unless otherwise approved.

There is an 20% Service Charge as well as a 9% Sales Tax that will be added to all events. If your event will be exempt from paying sales tax, then a tax exempt form is required by the day of the event.

We look forward to working with you on your event. Please call us if you have any questions on how we can help you with your event.

Contact information

Randy Ziegler Owner

Shannon Cryer Manager

Ciji Cooper Manager

Phone: (318) 352-1579

Address: The Landing Restaurant
530 Front Street
Natchitoches, La 71457