

The Landing Grill & Sushi Bar
 32123 Lindero Canyon Road
 Westlake Village, CA 91361
 Tel. 818.706.8887 Email:thelandinggrill@gmail.com

To: _____ From: _____ lunch Proposal
 Tel: _____ Email: _____
 Guests _____ Time: _____ Location: _____ Event: _____

Bar choose: hosted or non-hosted

House wine is \$28.00 per 750 ml bottle

Bottomless Champagne & Mimosa bar 2 hours: fee of **\$12.00 per person** 3 hours: **\$15.00 per person**
 (with customer's own wine, a corkage fee of **\$12.00** per 750 ml bottle applies)

Appetizers Optional (prices are per person):

Bruschetta	\$4.50	Chicken Teriyaki Skewers	\$5.00
Spanakopita	\$5.50	Beef Teriyaki Skewers	\$5.00
Lamb Chops	\$7.00	Vegetable Egg Rolls	\$4.00
Crab Cakes	\$5.00	Pot Stickers	\$4.50
Peppered Beef Crostini	\$5.00	Shishito peppers	\$4.00
Sausage Stuffed Mushroom Caps	\$5.00	Spicy Tuna Rice cakes	\$5.50
Shrimp Cocktail	\$5.50	Assorted Sushi	\$9.00

\$30 Sit-down Luncheon:

Starter Selections (please choose two):

Baby Mixed Greens - Caesar Salad – Japanese Salad
 Caprese Salad - Arugula & Mango Salad - Blue wedge

Entrée Selections (please choose four):

Grilled Scottish Salmon – with lemon beurre blanc sauce

Chicken Picatta – white wine lemon caper sauce & artichokes

Mongolian Beef Stir Fry – Thinly sliced flank steak, marinated in a ginger garlic soy sauce and stir fried with scallions and topped with crispy rice noodles – white or brown rice

Penne Primavera (Gluten Free Penne Available) seasonal vegetables, olive oil & garlic sauce

Chicken Bowtie – mushrooms, tomatoes and basil - mustard cream sauce

Sesame Crusted Seared Ahi – Asian sauce, white or brown rice, and stir fry vegetables

Grilled Chicken Cobb Salad - Baby mixed greens, eggs, diced tomatoes, bacon, avocado, blue cheese, & house vinaigrette

Greek Salad - Chicken, feta cheese, tomatoes, cucumbers, green bell peppers, olives, onions, and lemon parsley vinaigrette

Spicy Shrimp Stir Fry – Rice noodles, baby bok choy, snow peas, red bell pepper, and bean sprouts

Seared Scallop Salad – Baby mixed greens, diced mangos, fried wontons, tomatoes and papaya salsa with an orange vinaigrette

Grilled Chicken Breast Sandwich – Red bell pepper, red onion, eggplant and fresh mozzarella cheese with French fries

Gluten-Free/Vegan Options:

Eggplant Stack – eggplant, tomatoes, zucchini, onions, red bell peppers, oregano, basil & olive oil

Quinoa Vegetable Salad – carrots, red bell peppers, black beans, beets, cucumbers and walnuts, tossed in olive oil and lemon juice served over baby mixed greens

Vegan Veggie Burger – Tomatoes, and red onions, lettuce and mushrooms with French fries

With Dessert add \$6.50 per person (please choose two):

Warm Chocolate Brownie

Pecan Streusel

Chocolate Covered Strawberries

Price is \$30 per person, not including tax and Gratuity.

A deposit of \$250.00 is required to book a reservation. Prices are valid for 10 days from date

