



LANDON ESTATE  
WEDDING & EVENT VENUE  
EST. 2024

*Under the Oak Catering offers a unique  
experience like no other!*

The freshest, most delicious, locally sourced fare, cooked over an open fire, in front of your guests! Chefs will prepare over a 6ft Argentine grill, Wood-fired Hearth Oven, and Pit Smoker.

## OPEN FIRE MENU



Photo Credit: Stacey Spreng Photography



Explore this one of kind menu and create your catering dream.

Combine our traditional menu items as well for the perfect plate!

## *Pricing Starting at:*

- \$95 per guest (No bar)
- \$125 per guest with 4 hour beer & wine service
- \$136 per guest with 4 hour full bar service

All packages served as Buffet or Family style and include:

3 passed appetizers, Salad, 2 sides, 2 mains, Non-alcoholic Beverages, Staffing, Taxes and Fees.

## APPETIZERS

### HORS D'OEUVRES

#### ROASTED OYSTERS

local NC oysters, creamed collards, crispy ham and peppered relish

#### GRILLED WATERMELON

whipped feta, capers, balsamic, pepitas, mint

#### YAKITORI CHICKEN

ginger and lemongrass marinated chicken thighs, green curry aioli

#### GRILLED CARROT TOAST

whipped labneh, smoked beets, coriander, dukkah

#### PROSCIUTTO WRAPPED STUFFED PEACHES

Rockets Robiola cheese, house made prosciutto, pickled blackberry, basil

#### ASSORTED PIZZETTES

napoleon style wood fired pizzettes with creative and classic seasonal toppings





## ALL YEAR

**ROASTED NEW POTATOES**  
rosemary brown butter

**HEARTH BAKED MAC N CHEESE**

**BACON BOURBON BAKED FIELD PEAS**

**COAL BAKED POTATO BAR**  
all the fixins'

**CAST IRON CORNBREAD**  
hot honey butter

## SPRING

**FIRE ROASTED BROCCOLINI**  
lemon chili vinaigrette

**BBQ CARROTS**  
slow smoked and grilled rainbow carrots  
with a brown sugar glaze

**MEDLEY A LA PLANCHA**  
cast iron roasted baby carrots, turnips,  
radish, lemon herb butter

**SLOW ROASTED CAULIFLOWER**  
green goddess vinaigrette

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## SUMMER

**CUCUMBER SALAD**  
sungold tomatoes, pickled onions, basil,  
apple cider vinegar, olive oil

**HEIRLOOM TOMATO PANZANELLA**  
shaved fennel, grilled croutons, fresh herbs,  
aged gouda, basil vinaigrette

**BLISTERED SHISHITO PEPPERS**  
Thai basil and garlic lemon bread crumb

**MEDLEY A LA PLANCHA**  
cast iron roasted yellow squash, zucchini  
and bell peppers with basil vinaigrette

**HEARTH ROASTED TOMATOES**  
stuffed with feta and pine nuts

**GRILLED SWEET CORN**  
roasted garlic and thyme butter

## FALL

**SMOKED SWEET POTATOES**  
maple pecan brown butter

**BBQ CARROTS**  
slow smoked and grilled rainbow carrots  
with a brown sugar lacquer

**FIRE ROASTED BROCCOLINI**  
lemon chili vinaigrette

**MEDLEY A LA PLANCHA**  
cast iron roasted carrots, butternut  
squash, parsnips, sweet potatoes, lemon  
brown butter

**SLOW ROASTED CAULIFLOWER**  
green goddess vinaigrette





# BUFFET MAINS



## **BIG ASS STEAKS**

48 oz tomahawk ribeyes with blistered sun-gold tomato chimichurri

## **FIRE ROASTED PRIME RIB**

smoked au jus, blue cheese horseradish aioli

## **WOOD FIRED BEEF TENDERLOIN**

smoked bone marrow bordelaise

## **SPIT ROASTED PORCHETTA**

Italian salsa verde

## **BONE-IN PORK RIB ROASTS**

center cut standing rib roasts, fire roasted and served with braised peaches and pickled peppers

## **SLOW ROASTED PORK LOIN**

bacon bourbon jus

## **PORK SHOULDER BBQ**

eastern, western, and SC sauces

## **PERUVIAN CHARCOAL CHICKEN**

marinated and fire roasted whole Joyce Farms chicken, served with yellow and green sauce

## **NOT YOUR AVERAGE GRILLED CHICKEN**

lemon and herb marinated Joyce Farms frenched chicken breast, fire roasted to perfection

## **LEMONGRASS & GINGER GRILLED CHICKEN**

green curry coconut cream

## **GRILLED NC MARKET CATCH**

charred scallion gremolata

## **NC SHRIMP AL LA PLANCHA**

cast iron roasted NC shrimp, finished with lemon thyme butter

