



The best food and drink from around the world, at your home, at your office, at your event.

Workplace Catering

Whether you are planning a large event, a breakfast or lunch meeting, or even an outdoor activity such as a team builder, L&L can help.

We offer a number of delicious sandwiches, salads, pastries and cookies, hearty entrees, plus conveniently packaged choices.

The L&L team has experience setting up large events for over 300 people, and small breakfast meetings for 4.

Please browse through the menu and let us meet your needs



(954) 437-0071

Visit www.landmarketbistro.com to view our complete menus, market items, and listing of events

11338 Miramar Parkway
Corner of Red Rd.
and Miramar Parkway

Mon – Fri	7:30am – 9:00pm
Sat	8:30am – 7:00pm
Sun	9:00am – 5:00pm

24 hours notice appreciated
**48 hour notice required
6 person minimum

Breakfast:

Continental Breakfast Basket assorted mini danishes, mini croissants, and bagels accompanied by butter and fruit preserves	\$ 6.50 pp
The New York Breakfast Platter thinly sliced norwegian smoked salmon accompanied by tomatoes, red onion cucumber, kalamata olives, capers served with freshly baked bagels, cream cheese and herbed goat cheese spread	\$ 9.50 pp
Standard Breakwich Platter an arrangement of our breakfast sandwiches: French ham and butter, Grilled Breakfast Wrap, and Smoked Salmon with herbed goat cheese spread.	\$ 6.50 pp
Specialty Breakwich Platter an arrangement of our premium breakfast sandwiches: BTM Panini; Breakfast Croissant; Havana (egg, black forest ham, and swiss on Cuban bread).	\$ 7.50 pp
Breakfast Cheese and Fruit Platter cheddar, brie, and mango stilton accompanied by fresh seasonal fruit and crackers.	\$ 8.00 pp
Granola, Fruit and Yogurt granola, fresh seasonal fruit, and berries accompanied by vanilla yogurt. Served in individual portions.	\$ 5.50 pp
Bagels by the Dozen a dozen assorted freshly baked bagels accompanied by butter, cream cheese, and fruit preserves	\$ 24.00
Orange Juice 96 oz	\$ 10.00
Coffee Service (12 - 8 oz servings) includes sugar, artificial sweetener, half and half, cups, lids and stirrers	\$ 17.50
Tea Service (12 - 8 oz servings) Includes honey, lemon, half and half, cups, lids and stirrers	\$ 17.50

Breakfast Bento Boxes

These neatly packaged boxes include premium orange juice,
fresh seasonal fruit, utensils, and napkins
Choose from the following:

NY Bagel Bento freshly baked plain bagel accompanied by smoked salmon and cream cheese	\$ 9.50 pp
Continental Bento bagel accompanied by butter, fruit preserves and mini danishes	\$ 9.00 pp
Breakwich Bento choice of breakfast sandwich: french ham and butter, or smoked salmon and herbed goat cheese spread	\$ 10.50 pp

Hot Breakfast**

Minimum 10 person order, please
served hot: (disposable chafing pan available for a charge)

Frittata Italian-style baked omelette filled with choice of: mushroom and spinach; caramelized onion, bacon, and brie; or vegetable parmesan. Accompanied by toast and butter.	\$ 6.50 pp
Baked French Toast Streusel french bread rounds with a pecan streusel topping accompanied by berry maple syrup and applewood smoked bacon	\$ 8.50 pp
Belgian Waffle with Applewood Smoked Bacon accompanied by real maple syrup and butter	\$ 7.50 pp
Corned Beef Hash not your usual hash with chunks of yukon gold and sweet potatoes, red peppers, premium corned beef, and sautéed sweet onion accompanied by scrambled eggs and toast.	\$ 7.50 pp

Lunch On The Go:**Lunch Bento Boxes**

these neatly packaged individual lunches include a bottled water, freshly baked cookie, utensils, and napkins
choose from the following:

Sandwich Bento

your choice of sandwich with all the fixings on freshly baked bread accompanied by your choice of potato salad, macaroni salad, or chips

Choose from:

black forest ham, fresh house roasted turkey, deli salads (herbed or curried chicken, classic tuna, tarragon egg, or krab louis), premium pastrami or corned beef, mortadella, grilled chicken breast

\$ 11.50 per person

Working Lunch:

Satisfying and delicious options if you must work through lunch. Pair with a salad bowl or chips for a complete lunch.

Deli Standard Sandwich Platter \$ 7.50 pp

an assortment of our deli meat and deli salad sandwiches, served on freshly baked bread or wrap, cut in half, and presented on a covered platter. Accompanied by cornichon pickles, mustard, and mayonnaise.

L&L Signature Sandwich Platter \$ 9.00 pp

an assortment of our specialty sandwiches, including meatless and vegetarian options. Accompanied by cornichon pickles.

includes:

- All American house roasted turkey breast, applewood smoked bacon, cheddar, avocado, tomato, and chile aioli on a ciabatta roll
- The Tuscan fresh mozzarella, grilled vegetables, arugula, tomato, balsamic vinaigrette on a ciabatta roll
- Caprese fresh mozzarella cheese, tomato, basil and balsamic vinaigrette on french bread (add prosciutto di parma by request)
- Carib Wrap sliced grilled jerk chicken, lettuce, tomato, mango salsa, and avocado wrapped in a flour tortilla
- Big Easy signature Cajun shrimp cake, key lime mustard sauce, lettuce, tomato on ciabatta bread (note: contains pork)

Lunch, Relaxed:

Heartier options when you have the luxury to relax and enjoy a more traditional meal. Disposable plates, utensils, and napkins included

Serves 8 - 10

Pan Asian Lettuce Wrap Platter \$ 85.00

grilled mongolian chicken breast, indonesian grilled pork tenderloin, boston lettuce leaves, kimchi slaw, mango salsa, shredded carrots, green onion accompanied by ginger dressing and asian black bean aioli.

Lasagna Bolognese \$ 90.00

this very traditional lasagna is made with a rich beef and pork meat sauce, layered with fresh pasta, béchamel, and parmigiano reggiano cheese. accompanied by a caesar salad and focaccia bread

Mushroom and Spinach Lasagna \$ 95.00
 mushroom ragout layered with fresh spinach pasta, pesto, ricotta, béchamel, and fontina cheese accompanied by a caesar salad and focaccia bread

Jerk Chicken Pasta \$ 85.00
 not too spicy jerked chicken breast, sliced and tossed with tender pasta in a rich creamy sauce. Accompanied by a mixed green salad and whole grain rolls

Chicken Enchilada Casserole \$ 85.00
 shredded chicken breast layered with our freshly made chile sauce, corn tortillas, cheese and topped with roasted tomatillo salsa. accompanied pico de gallo, guacamole, sour cream and chips

Chicken Penne Pesto \$ 85.00
 penne pasta in a creamy pesto sauce with roasted tomatoes and grilled herbed chicken breast. Accompanied by a caesar salad and focaccia bread.

Shepherd's Pie \$ 85.00
 seasoned ground beef with carrots and peas topped with mashed potatoes and Irish cheddar cheese accompanied by a mixed green salad and whole grain rolls

Salad Bowls

Your choice of house-made dressings: balsamic vinaigrette, Caesar, ginger, roquefort blue
 small bowl serves 6-7; large bowl serves 12-14

Caesar	\$ 25.00 sm	\$ 50.00 lg
Mixed greens	\$ 25.00 sm	\$ 50.00 lg
Spinach	\$ 30.00 sm	\$ 60.00 lg
Greek	\$ 30.00 sm	\$ 60.00 lg

Entrée Salad Bowls

Your choice of house-made dressings: balsamic vinaigrette, Caesar, ginger, roquefort blue, green goddess

small bowl serves 4-5	\$ 35.00
large bowl serves 8-10	\$ 70.00

Provencal	mixed greens, mediterranean tuna salad, roasted red peppers, hard boiled eggs, green beans, olives.
Asian	romaine lettuce, grilled mongolian chicken breast, snow peas, carrots, green onions, crispy noodles and asian aioli.
Bombay	mixed greens, curried chicken salad, mango salsa, green onions and cilantro
Cobb	romaine lettuce, roasted turkey, hard boiled eggs, tomato, blue cheese, avocado and applewood smoked bacon.

Entrees**

Price includes entrée and two side dishes. Disposable plates, utensils, and napkins included
Minimum 10 person order, please

** 48 hour notice required

Served room temperature or hot, please specify
(disposable chafing pan available at add'l charge):

Bistro Favorites:

Simply prepared, perfectly cooked; the essence of bistro fare.

Herbed Grilled Chicken Breast	\$ 8.50 pp
Fresh Roasted Turkey	\$ 9.50 pp
Marinated Skirt Steak	\$ 12.50 pp
Roasted Salmon	\$ 14.50 pp
Grilled Beef Tenderloin	\$ 16.00 pp

Caribbean Specialties:

Mojo Grilled Chicken Breast Marinated in the traditional Cuban citrus and garlic "mojo"	\$ 8.50 pp
Chicharrones de Pollo Tender chunks of chicken breast, marinated then lightly floured and fried	\$ 8.50 pp
Pineapple Rum Glazed Mahi Mahi	\$ 13.50 pp
Ropa Vieja Shredded beef sautéed in a savory tomato-based sauce	\$ 10.50 pp
Pulled Pork Slow roasted pork shoulder, hand shredded	\$ 8.50 pp
Jamaican Pork Stew Pieces of tender pork simmered in a rich savory gravy	\$ 8.50 pp

Entrée Side Dishes

Please select two with your entree

* Homestyle Mashed Potatoes	Vegetable Fried Rice	* French Green Beans
Roasted Potatoes	Indian Rice Pilaf	Sauteed Zucchini & Squash
Wild Rice Pilaf	Potato Gratin (add'l \$1.00pp)	Honey Roasted Carrots
Rice & Black Beans	* Gnocchi Gratin (add'l \$1.00pp)	* Cumin Roasted Carrots
Yuca	Sweet Plantains	Garlic & Olive Oil Spaghetti
Yellow Rice	Asparagus	Corn Gratin
		Grilled Vegetables

* Customer favorites

Entrees (cont'd)**

Price includes entrée and two side dishes. Disposable plates, utensils, and napkins included

Minimum 10 person order, please

** 48 hour notice required

Served room temperature or hot, please specify
(disposable chafing pan available at add'l charge):

Asian Specialties:

Mongolian Chicken Breast Glazed with a blend of hoisin, sesame, and soy; savory, not sweet	\$ 8.50 pp
Indonesian Pork Tenderloin Redolent of soy sauce, cilantro, and a blend of Indonesian spices.	\$ 13.50 pp
Teriyaki Salmon	\$ 14.50 pp
Chicken Tagine Classic Moroccan stew of tender chicken, almonds, and traditional spices.	\$ 8.00 pp
Mongolian Pork Chops	\$ 14.50 pp
Tandoori Shrimp Marinated overnight in yoghurt and Indian spices then lightly grilled until tender.	\$ 15.50 pp
Chicken Curry Gently simmered in a mild coconut curry sauce	\$ 8.00 pp

Italian Specialties:

Chicken Cacciatore Slowly simmered "hunter's" stew of chicken, tomatoes, peppers, onion, and capers.	\$ 8.00 pp
Chicken Parmigiana	\$ 10.50 pp
Salmon Piccata Filets sautéed in a light lemon sauce.	\$ 14.50 pp
Shrimp Scampi Classic dish of shrimp in a garlicky butter sauce.	\$ 15.50 pp
Chicken Saltimbocca Traditional sauce of white wine, prosciutto, and sage.	\$ 10.50 pp
Homestyle Meatballs	\$ 8.50 pp

Entrée Side Dishes

Please select two with your entree

* Homestyle Mashed Potatoes	Vegetable Fried Rice	* French Green Beans
Roasted Potatoes	Indian Rice Pilaf	Sauteed Zucchini & Squash
Wild Rice Pilaf	Potato Gratin (add'l \$1.00pp)	Honey Roasted Carrots
Rice & Black Beans	* Gnocchi Gratin (add'l \$1.00pp)	* Cumin Roasted Carrots
Yuca	Sweet Plantains	Garlic & Olive Oil Spaghetti
Yellow Rice	Asparagus	Corn Gratin
		Grilled Vegetables

* Customer favorites

Desserts

Cookies and Brownie Platter an assortment of our freshly baked cookies, brownies, and coconut chocolate chip macaroons	\$ 2.50 pp
Freshly Baked Rugelach	\$ 2.00 ea
Freshly Baked Coconut Chocolate-Chip Macaroons	\$ 2.00 ea
Individual Gourmet Desserts	\$ 5.00 - 6.00 ea
Cheesecakes & Cakes	\$ 5.50 – 6.50 per slice

Late Afternoon Snacks

Small serves 10 - Medium serves 16 - Large serves 24

Cheese Snack Platter

Small \$ 40.00

Med \$ 65.00

Large \$ 95.00

a selection of cubed cheeses, selection may include, cheddar, havarti, brie, gouda, gruyere
accompanied by dried fruit, nuts and crackers

Snack Attack Basket

Small \$ 20.00

Med \$ 32.00

Large \$ 48.00

an assortment of chips, pretzels, chocolate covered nuts and candy

Wine, Beer, Soft Drinks

Hit the sales mark? Launched a new product? Celebrate your team and individual achievements with
Champagne or a top-flight bottle of wine.

Red, White, and Sparkling Wine

\$ 11.00 - \$ 200.00 bottle

We offer a broad selection of hand-crafted wines, from vintage Champagne to cult California
Cabernet's. We can help you pick the perfect bottle to suit your occasion and budget.

Beer and Ale

\$ 3.00 - \$ 15.00 bottle

The finest microbrews from across the country and around the world, including rare Belgian trappist
ales.

Lorina Sparkling Sodas liter

\$ 5.50

french lemonade, lemonade, orangeade