

LEGACY



CATERING & EVENTS

Let Legacy Catering and Events exceed your expectations

Legacy Catering and Events is an Atlanta based full service catering and special events company. Bringing together decades of off premise catering and culinary experience, we offer a wide array of menu options and custom services. It is our goal to provide a memorable experience with an emphasis on quality and hospitality.

We take catering menus to the pinnacle with fresh made, classically prepared dishes that burst with flavor. Rooted in tradition, combining the rustic and the elegant, our menus are prepared honestly, and served with passion and creativity. We offer a variety of menus, and a stress free proposal process that will make it easy to customize your menu to your vision.

Let us "Take You There" - whether it is an extravagant wedding reception, an intimate cocktail party or a large corporate gala, Legacy Catering and Events will help you create a unique experience your guests will savor.



Dear Client –

We are so pleased that you are considering us as you plan your upcoming special event. The following menus are presented to illustrate some of the many variations and possibilities available to you from Legacy Catering and Events.

Offered for your consideration are four distinct styles of service – butler passed hors d’oeuvres, buffet presentations, seated multi-course dinners as well as themed and chef attended stations.

Our chef driven menu design and execution will impress you and your guests allowing you to relax and enjoy your event. Chef Chris Blobaum’s flavorful menus prepared with the highest quality ingredients and classic yet fresh style shine through in each dish.

The Legacy Catering and Events Team bring decades of combined catering and cuisine experience to every aspect of your event. It will be a pleasure to help you to create the most memorable menu for your special occasion.

Warmest Regards,
Sincerely,

Chef Chris Blobaum
Corporate Executive Chef
Legacy Ventures Restaurants

Rhys Buhrman
General Manager
Legacy Catering and Events



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BUTLER PASSED HORS D'OEUVRES

Bite sized canapés bursting with flavor ideal for your cocktail hour or for an entire event.

CITRUS SMOKED SALMON
lavosh cracker, herb remoulade

DUCK CONFIT SLIDER
fig jam, balsamic reduction, arugula

DEVILED EGGS
bacon, caramelized onion, roasted jalapeño

VEGETARIAN SPRING ROLLS
Thai sweet chili

PORK POT STICKERS
sesame citrus ponzu

CLASSIC TOMATO BRUSCHETTA

CAPRESE SKEWERS
sweet basil, fresh mozzarella, tomato

BEEF SHORT RIB SLIDER
pickled red onions, horse-radish aioli

PROSCIUTTO WRAPPED GRILLED PEACH
(available summer season)

CHICKEN SATAY
peanut sauce, cilantro

GOUGÈRES
local goat cheese, garden herbs

ROASTED GARLIC and WILD MUSHROOM BRUSCHETTA
fresh herbs, crostini

MINI COUNTRY HAM BISCUITS
peach preserves

SMOKED CHICKEN LOLLIPOPS
house-made sweet and southern barbecue sauce

SLOW SMOKED PORK SHOULDER SLIDERS
chipotle BBQ sauce

GRILLED SIRLOIN STEAK SKEWERS
chimichurri

MINI BLACK ANGUS BEEF SLIDERS

MINI LUMP CRAB CAKE
Creole aioli

TUNA TARTARE
cucumber, red onion, cilantro

BACON WRAPPED DATES
stuffed with Sweet Grass Dairy's Asher Blue, saba

LOBSTER BLT
crispy pancetta, butter lettuce, tomato chili jam

SOUP SHOTS
wild mushroom with truffle oil or lobster bisque with brandy

PRESENTED HORS D'OEUVRES MINI-STATIONS

Presented appetizer mini buffets perfect for cocktail hour

MEDITERRANEAN MEZZA

house-made lemon and herb hummus, tabbouleh, cucumber and tomatoes, marinated olives, fire roasted peppers, pepperoncini, feta, warmed pita

CHIPS AND DIP

six-onion dip, house-made potato chips

GRILLED VEGETABLE STATION

seasonal assortment of vegetables including zucchini, red pepper, asparagus, local Vidalia onions, mushrooms
(served chilled to room temperature. some items seasonally available)

SEASONAL FRUIT

assorted fruit and berries, local honey, Atlanta Fresh yogurt

GARDEN VEGETABLE HARVEST

crisp assortment of fresh cut local farm vegetables, roasted Vidalia onion and ranch dips
(some items seasonally available)

BRUSCHETTA BAR

a trio of garlic crostini, focaccia, pita chips, artisan baskets, tomato basil compote relish, olive tapenade, house-made hummus, eggplant caponata

CHARCUTERIE BOARD

assorted artisan meats and cheeses, grain mustards, cornichons, marinated olives, assorted breads, crackers

ARTISAN CHEESE STATION

artisan domestic and imported cheeses, dried fruits, marcona almonds, local honeycomb, artisan breads, crackers, lavosh

COMBINE CHARCUTERIE and ARTISAN CHEESE ~OR~ SEASONAL FRUIT and ARTISAN CHEESE

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Your chosen chef crafted menu selections are prepared fresh on site for you and your guests.
Mini Buffets are planned to be open for approximately one hour.
(extended service time available for additional cost).

Included in your price per person for Passed items will be serving trays and cocktail napkins.
Additional service staff may be required depending on the type of event and setting.

Included in your price per person for Presented items will be all serving vessels, platters, bowls, utensils and simple buffet décor for the presentation of your chosen menu.

Some menu items listed above are seasonal and for market and quality reasons, certain menu selections could vary on day of service as our chefs always work to ensure that only the highest quality ingredients are sourced and used for your unique event.

Depending on venue, certain menu items may require special equipment or additional items for service, which, if needed, will be detailed on your Event Order.

DINNER BUFFET MENU SELECTIONS

Build Your Custom Buffet – Select from five to nine items in total from each of the following categories

SOUPS

LOCAL-FARM TOMATO SOUP
basil from our garden, garlic focaccia crostini

LOBSTER BISQUE*
tarragon cream

BUTTERNUT SQUASH
crème fraîche, spiced pecans

BLACK BEAN SOUP
sweet corn, cilantro, sour cream

SALADS

ENDIVE
arugula, apples, shaved pecorino, mustard-shallot vinaigrette

BABY SPINACH
gorgonzola, caramelized pears, walnuts, citrus vinaigrette

LOCAL FARM TOMATOES
fresh mozzarella, herbs from our garden, aged balsamico

GRILLED CHICKEN SALAD
mixed greens, honey-lime vinaigrette, roasted corn, tortilla strips, ginger-peanut sauce

MESCLUN AND HERB SALAD
fennel crisps, French beans, lemon dressing

CAESAR
crisp romaine lettuce, shaved Parmesan, garlic and herb croutons

VEGETABLES AND SIDES

GREEN BEANS – GARLIC or SESAME

ROASTED MARKET VEGETABLES

BRAISED COLLARD GREENS

STEAMED ASPARAGUS WITH FRESH HERB BUTTER

GLAZED BABY CARROTS

BROCCOLINI

CORN SOUFFLE

GARLIC AND THYME SCENTED FINGERLING POTATOES

MASHED POTATOES – TRUFFLED, GARLIC, WHIPPED or HORSERADISH

MACARONI AND CHEESE GRATIN

LEMON AND GREEN OLIVE ISRAELI COUS-COUS

BUFFET ENTRÉE SELECTIONS

SPICE-ROASTED ATLANTIC SALMON

THYME-ROASTED SPRINGER MOUNTAIN CHICKEN BREAST
natural poultry jus

BRAISED BEEF SHORT RIB
red wine, gremolata

SLOW-ROASTED PORK TENDERLOIN
rosemary-roasted pears

SHRIMP AND GRITS
"low country style"

CHEF'S SUGGESTED MARKET FISH*
herbed white wine butter sauce

SLOW SMOKED PULLED BBQ PORK SHOULDER
southern BBQ sauce (sweet southern, spicy Texas, or South Carolina mustard style)

WILD MUSHROOM RAVIOLI
chive butter sauce

LEMON CAPER CHICKEN PICATA
sautéed spinach, Heirloom potatoes

CHEF'S VEGETARIAN POMODORO RAVIOLI
grated Parmigiano-Reggiano

RUBBED SMOKED BEEF BRISKET*
assorted house made barbeque sauces

SOUTHERN FRIED CHICKEN
boneless, skinless with cracked peppercorn gravy

BUFFET DESSERT SELECTIONS

WARM SEASONAL FRUIT COBBLER

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY SAUCE

MINI RED VELVET CAKES

BOURBON BREAD PUDDING
caramel sauce

COCONUT LAYER CAKE

BOURBON PECAN PIE BITES

KEY LIME TARTLET

MINI DESSERT DISPLAY
- select three -
chocolate covered strawberries, pecan pie bites, key lime bars,
mini freshly baked cookies, brownie bites

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These chef crafted menu selections are prepared fresh on site for you and your guests. Plenty of food is always provided and items will be prepared and replenished throughout your event until exhausted. Buffets are planned to be open for about one and a half hours.
(extended service time available for additional cost).

Included in your price per person will be all serving vessels, platters, bowls, utensils and simple buffet décor for the presentation of your chosen buffet menu.

“Family Style” Service for most of the above menu items is also available.

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FULL SERVICE PLATED LUNCHES

Our plated three or four course lunch menu offers a wide variety of choices suitable for events from small executive lunches to a large company meetings.

SALAD ~or~ SOUP (choice of one or two)

ROASTED TOMATO SOUP
herbs and olive oil croutons

CHICKEN AND NOODLE SOUP

LOW COUNTRY CRAB AND CORN BISQUE (\$2 supplemental)

ARTISAN LETTUCE
cucumbers, tomatoes, crispy shallots, goat cheese, red wine vinaigrette

CAESAR
hearts of romaine lettuce, garlic focaccia croutons,
white anchovies, Parmigiano-Reggiano

CHOPPED SALAD
Iceberg lettuce, blue cheese, tomatoes, bacon

ENTRÉE (choice of one)

RISOTTO

Spring – English peas, lemon ricotta, prosciutto chip
Summer – basil roasted heirloom tomato, fresh Mozzarella, aged balsamic
Fall – kabocha squash, amaretti cookie crumbles
Winter – celery root, black truffle, pomegranate reduction

CHEF'S VEGETARIAN RAVIOLI
roasted tomato basil and herb sauce

SPICE ROASTED ATLANTIC SALMON
asparagus, lemon and green olive couscous

GRILLED GEORGIA TROUT
lemon, green tartar sauce, chive butter, arugula salad

PAN ROASTED SPRINGER MOUNTAIN CHICKEN BREAST
lemon orzo, broccolini, roasted cherry tomatoes

LEMON CAPER CHICKEN PICATA
sautéed spinach, Heirloom potatoes

PETITE FILET
truffled herbed potato hash, madeira mushroom jus (\$4 supplemental)

SHORT RIB
red wine-braised, horseradish whipped potatoes, gremolata (\$4 supplemental)

DESSERTS
(choice of one)

JUST BAKED COOKIES AND DOUBLE FUDGE CHOCOLATE BROWNIES

PANNA COTTA with FRUIT COMPOTE and ALMOND BISCOTTI

SEASONAL FRUIT AND BERRIES
honey whipped ricotta

CLASSIC CARROT CAKE
cream cheese filing

STRAWBERRY GELATO
saba syrup and rolled wafer cookie

WARM BREAD PUDDING
bourbon caramel sauce

SEASONAL FRUIT COBBLER
oat streusel

INDIVIDUAL BANANA PUDDING

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Your Plated Menu will be prepared on site by our talented chefs and presented to your guests in courses by our professional service team. Vegetarian and vendor meal options will be made available (vegetarian and vendor meal counts must be submitted with final guest counts). Special requests are always welcomed.

Place settings required dependent on number of courses and provided separately.

Some menu items listed above are seasonal and for market and quality reasons, certain menu selections could vary on day of service as our chefs always work to ensure that only the highest quality ingredients are sourced and used for your unique event.

Certain menu items may require special equipment or additional items for service, which, if needed, will be detailed on your Event Order.

FULL SERVICE PLATED DINNERS

Whether your special occasion calls for the formal five-course dinner, or you are planning for A two course wedding dinner reception, our plated menus are fully customizable per your needs.

STARTERS

Add fresh out of the oven breads with sweet butter

LOCAL-FARM TOMATOES
buffalo mozzarella, basil oil

CARAMELIZED VIDALIA ONION AND GOAT CHEESE TART
warm frisée salad, aged sherry vinegar

JUMBO LUMP CRAB CAKE
sweet pepper and basil aioli

SOUPS

CLASSIC ONION SOUP
Vidalia onions, Gruyère cheese-brioche crouton

VEGETABLE MINISTRONE
Pesto focaccia crostini

LOCAL FARM TOMATO GAZPACHO
basil from our garden, garlic focaccia crostini

SHE-CRAB AND CORN CHOWDER
lump crab, garden herbs (\$2 supplemental)

SALADS

ORGANIC GREENS
cherry tomatoes, cucumbers, radishes, citrus vinaigrette

LOCAL GREENS
strawberries, Point Reyes blue cheese, pistachios, champagne vinaigrette

ENDIVE
arugula, apples, shaved pecorino, mustard-shallot vinaigrette

CAESAR
hearts of romaine lettuce, garlic focaccia croutons, white anchovies,
Parmigiano-Reggiano

BABY SPINACH
gorgonzola, caramelized pears, walnuts, citrus vinaigrette

ENTRÉES

RISOTTO

Spring – English peas, lemon ricotta, prosciutto chip
 Summer – basil roasted heirloom tomato, fresh Mozzarella, aged balsamic
 Fall – kabocha squash, amaretti cookie crumbles
 Winter – celery root, black truffle, pomegranate reduction

SEARED DIVER SCALLOPS (\$10 supplemental)
 white corn grits, mustard greens, smoky bacon gravy

HORSERADISH CRUSTED GROUPER
 fennel, citrus butter sauce

CHEF’S VEGETARIAN RAVIOLI
 roasted tomato basil and herb sauce

SPICE SEARED ATLANTIC SALMON
 lemon and green olive couscous, asparagus, grilled lemon

SEABASS
 lump crab and orzo “risotto”, citrus salad (\$5 supplemental)

SEARED SESAME CRUSTED TUNA
 rice noodles, seasonal vegetable salad, citrus scallion ponzu (\$5 supplemental)

THYME-ROASTED SPRINGER MOUNTAIN CHICKEN BREAST
 wild mushroom gnocchi, roasted root vegetables, madeira jus

PECAN CRUSTED CHICKEN
 mashed sweet potato, French green beans, Legacy Woodford Reserve bourbon sauce

BBQ PULLED PORK
 four cheese macaroni and cheese, collard greens, southern BBQ sauce

ROASTED PORK TENDERLOIN
 sweet corn grits, collard greens, natural jus

GRILLED NEW YORK SIRLOIN STEAK
 chimichurri, fingerling potatoes, sautéed spinach (\$5 supplemental)

RED WINE BRAISED BEEF SHORT RIB
 potato purée, baby carrots, glazed cipollini onions (\$5 supplemental)

FILET MIGNON
 8-ounce, horseradish mashed potatoes, rapini, pinot noir sauce (\$10 supplemental)

COMBINATION “DUAL” ENTRÉES

The following menu selections feature two meat proteins each served with chef’s seasonal vegetables

SEA BASS, GARLIC-THYME CHICKEN
 wild mushroom polenta

GARLIC ROASTED SHRIMP, BRAISED BEEF SHORT RIB
 fontina grits, gremolata

SAUTÉED LOCAL GROUPER, WILD-CAUGHT SHRIMP
 Carolina Gold rice, tomato confit, herb salad (\$10 supplemental)

4-ounce FILET MIGNON AND BUTTER-POACHED MAINE LOBSTER TAIL
 fingerling potatoes, truffle hollandaise (\$25 supplemental)

DESSERTS

SEASONAL FRUIT PLATE
fruit sorbet, lady finger

PANNA COTTA
citrus marmalade, biscotti

VANILLA CRÈME BRULÉE
pecan biscotti, seasonal berries

SEASONAL FRUIT COBBLER
buttermilk ice cream

BOURBON BREAD PUDDING
caramel sauce

DEEP DISH BOURBON PECAN PIE
chantilly cream

WARM VALHRONA CHOCOLATE CAKE
chocolate sauce, chocolate ice cream

FLOURLESS CHOCOLATE TORTE
raspberry coulis, whipped cream

MINI DESSERT DISPLAY

(Individually plated or served "Family Style" - Select 3 Items)

Chocolate Covered Strawberries, Pecan Pie Bars, Key Lime Bars, Mini Fresh Baked Cookies,
Brownie Bites, Assorted French Macaroons, Passion-fruit Cheesecake Lollipop,
Mini Georgia Apple Crumble Pie, Mini Strawberry and Vanilla Shortcake,
Assorted Crème Brulée with Maple Sugar, Tiramisu Cup with Pistachio Biscotti



Your Plated Menu will be prepared on site by our talented chefs and presented to your guests in courses by our professional service team. Vegetarian and kids meal options will be made available (vegetarian and kids meal counts must be submitted with final guest counts). Special requests are always welcomed.

Place settings required dependent on number of courses and provided separately.

Some menu items listed above are seasonal and for market and quality reasons, certain menu selections could vary on day of service as our chefs always work to ensure that only the highest quality ingredients are sourced and used for your unique event.

Certain menu items may require special equipment or additional items for service, which, if needed, will be detailed on your Event Order.

COCKTAIL SMALL PLATE STATIONS

Ideal for larger groups, cocktail receptions, art openings, corporate events – fun small portion menus

RISOTTO

Spring – English peas, lemon ricotta, prosciutto chip
 Summer – basil roasted heirloom tomato, fresh Mozzarella, aged balsamic
 Fall – kabocha squash, amaretti cookie crumbles
 Winter – celery root, black truffle, pomegranate reduction

MASHED POTATO BAR

maple whipped sweet potatoes, blue cheese, marshmallows, pecans,
 caramelized apples, sour cream
 whipped Yukon Gold potatoes, crisp bacon, cheddar cheese, chives
 horseradish crème fraiche

MAC 'N CHEESE BAR

served with bacon, scallions, roasted peppers,
 mushrooms, sour cream, black truffle oil

GRILLED CHEESE

aged cheddar cheese, heirloom tomato soup shooter

SOUTHERN BISCUIT BAR

butter milk biscuits, cornbread, sweet potato biscuits (select two)
 country ham, sausage gravy, apple butter, local honey,
 whipped butter, cheddar cheese, strawberry jam

GOURMET SLIDERS

- select two -
 Angus beef burgers with aged cheddar cheese
 pulled BBQ pork sliders with cabbage slaw
 grilled chicken sliders with aioli sauce
 grilled portabella sliders with pesto aioli
 served on Parker House rolls

KOREAN HONEY GLAZED SALMON

served over Asian slaw

SALAD MÉNAGE STATION

<i>Greens</i> <u>Select Two</u>	<i>Proteins</i> <u>Select Two</u>	<i>Vegetables</i> <u>Select Three</u>	<i>Cheeses</i> <u>Select Two</u>	<i>Enhancements</i> <u>Select Two</u>
organic greens	basil chicken	cucumbers	aged cheddar	candied walnuts
spinach	crispy bacon	carrots	butter milk blue	sunflower seeds
romaine	rock shrimp	jicama	greek feta	wonton crisp
butter lettuce	grilled beef strip	broccoli	goat crumbles	garlic croutons
endive	toasted quinoa	cherry tomatoes	parmesan	raisins
		sweet corn		cranberries
		mushrooms		

Assorted Salad Dressings – select two
 Caesar, Ranch, Balsamic, Citrus Vinaigrette, Pepper Buttermilk, Blue Cheese

THEMED AND CHEF ATTENDED FOOD STATIONS

Ideal for larger groups, stations can be combined to create an interactive culinary experience for your guests. Menu items are typically "hors d'oeuvre" in size and certain stations are chef attended.

A TASTE OF MEMORY LANE SAVANNAH STYLE

CHEESE STRAWS

CAST IRON CORNBREAD

PIMENTO CHEESE AND CELERY

ASPARAGUS WITH LEMON BUTTER

BLACK-EYED PEA AND RAGGED JACK
(red kale)

SCALLOPED TURNIPS

SOUTHERN FRIED CHICKEN

CREAMY SHRIMP AND GRITS

ROASTED PORK LOIN

SOUTHERN PICNIC STATION

SANDWICH BREADS, BISCUITS AND ROLLS

SPECIALTY POTATO CHIPS AND MINI PRETZELS

TRADITIONAL SOUTHERN-STYLE SLAW

CUMIN-SPICED POTATO SALAD

SPICY BUTTERMILK FRIED CHICKEN

BARBEQUE PULLED PORK

MINI BUILD YOUR OWN TACO STATION

served with flour and corn tortillas
ingredients include: freshly cooked peppers, onions and mushroom,
pickled jalapeño, fresh red onions, shredded lettuce,
white cheddar cheese, pico de gallo, lime-scented crème fraiche

LIGHTLY BLACKENED MAHI MAHI

SOUTHWEST MOLE CHICKEN

PULLED BRAISED PORK

SOUTHWEST SEASONED TOFU

LOW COUNTRY BOIL

on the "Sunday Paper"

FRESHLY-BAKED BAGUETTES
served with sweet butter

FRIED GREEN TOMATOES
buttermilk dressing

CORNBREAD SALAD
tomatoes, butter lettuce, arugula and Vidalia onions

SOUTHERN STYLE GREEN BEANS

TRADITIONAL SHRIMP or CRAYFISH AND SEAFOOD BOIL
gulf shrimp ~or~ crayfish, clams, mussels, new potatoes, corn cobs and andouille sausage

ATTENDED STONE - GROUND GRITS BAR

(one attendant for each additional 75 guests required)

~ local organic Anson Mill stone-ground grits with an array of toppings ~
sautéed wild mushrooms and herbs, caramelized onions, white cheddar and blue cheeses,
scallions, local farm tomatoes.

Top your grits with choice of two of the following:

VINEGAR BRAISED PORK BELLY

TWIN SMOKERS BBQ PULLED CHICKEN

GULF COAST SHRIMP

BENTON'S BACON

CHEF ATTENDED GEORGIA GRILL EXPERIENCE

(large gas or charcoal grill required or can be provided for extra charge)

FRESHLY-BAKED ROLLS
served with butter

POTATO SALAD
scallions, pancetta

CAROLINA RICE WITH GREEN ONIONS

CHOPPED SALAD
blue cheese, tomatoes, bacon

GRILLED VEGETABLES
herbs, aged balsamico, tomato jam

Choose two of the following for your grill:

GRILLED CHICKEN BREAST
lemon rosemary butter

PETITE NEW YORK STRIP STEAKS
molasses-chipotle butter

GRILLED MAHI MAHI
lime, cilantro

OYSTER ROASTING

This is a chef-attended traditional oyster roast
 (Specific Roasting equipment and location required)

The coastal cultural tradition of roasting oysters has been taking place for hundreds of years. Based on the number of blackened shells found along the coast, the Native Americans were likely the earliest community to roast oysters in the South several centuries ago.

Our chefs place the oysters on the round sheet iron grill over hot oak coals and cover them with a wet burlap sack. The idea is to allow the heat to loosen the hinges of the bivalves. Then all that's left to do is to pry open the shells and enjoy.

Devour straight from the shell! Presented with hot sauces, cocktail sauce and/or lemon juice, and accompanied by saltine crackers.

(Additional charges for equipment may apply depending on location.
 May not be permitted in certain venues or locations.)

CHILLED SHELLFISH BAR

presented on shaved ice in assorted bowls and platters

poached gulf shrimp, crab claws and oysters on the half shell
 lemons, spicy cocktail sauce, mignonette
 (Includes approximately 6 pieces per guest)

CHEF ATTENDED CARVING BOARDS

Choose one salad, one vegetable and one side from the buffet menu selections. Served with freshly-baked silver dollar rolls and your choice of two, three or all of the proteins listed below.

THYME ROASTED CHICKEN BREAST

TWIN SMOKERS BEEF BRISKET WITH VINEGAR BBQ SAUCE

SPICE SEARED SCOTTISH SALMON

HERB ROASTED BEEF TENDERLOIN
(hand carved in front of your guests)

ACCOMPANIED WITH:

horseradish cream, stone-ground mustard & shallot sauce, cranberry chutney,
 corn bread muffins, sage gravy, lemon and/or green olive couscous
 (matched to your chosen protein selections)

CHEF ATTENDED PASTA STATION

<i>Pasta</i> <u>Select Two</u>	<i>Proteins</i> <u>Select One</u>	<i>Vegetables</i> <u>Select Three</u>	<i>Sauces</i> <u>Select Two</u>
mushroom ravioli	gulf shrimp	asparagus	marinara
ricotta tortellini	italian sausage	caramelized onions	pesto
rigatoni	roasted chicken	mushrooms	alfredo
farfalle	italian herbed tofu	spinach	olive oil garlic
gluten-free rotini		cherry tomatoes	
		black olives	

Served with: Reggiano parmesan, chili flakes, salt, cracked pepper, extra virgin olive oil



DER BIERGARTEN OKTOBERFEST MENU

STARTERS "VORSPEISEN"

GEMISCHTE WURST UND KASEPLATTE
a selection of cured meats and cheeses

OBATZDA

bavarian cheese spread with onions, served on crostini

GERAUCHERTER LACHS AUF REIBEKUCHEN

smoked salmon and potato pancake with dill cream sauce

REIBEKUCHEN MIT APFELMUS

potato pancakes, with applesauce

WURSTPLATTEN

choice authentic bratwurst and knackwurst served with German mustards

RIESENBREITZEL

giant pretzel served warm with three kinds of mustard

MAIN BUFFET "HAUPTGERICHTE" SELECTIONS

SALAT

mixed greens, grape tomatoes, onions, and radishes

KARTOFFELSALAT

authentic German potato salad

KASESPATZLE

egg noodles, onions, emmentaler cheese

BRATWURST IM BROTTCHEN MIT SAUERKRAUT

authentic bratwurst on a bun with sauerkraut

SAUERBRATEN

braised rump roast of beef, marinated in red wine, vinegar and spices with a tangy ginger snap sauce

GEGRILLTES HANNCHEN

German rotisserie style roasted chicken with natural jus

RINDERROULADEN

slow cooked beef roulades, stuffed with onions, bacon, German pickles, served with gravy on red cabbage

DESSERT "NACHSPEISEN" SELECTION

APFELSTRUDEL MIT VANILLEEIS

apple strudel served warm with vanilla ice cream

SCHOKOLADENKUCHEN

German chocolate cake



TWIN SMOKERS BBQ STATION

HOUSE MADE PORK RINDS

FRESHLY-BAKED ROLLS
served with sweet butter

COLLARDS AND COLESLAW

MAC-N-CHEESE AND POTATO SALAD

PINTO BEANS

PULLED SPRINGER MOUNTAIN CHICKEN

PULLED HERITAGE PORK
assorted BBQ and mustard sauces

ADD: MESQUITE SMOKED BRISKET
~OR~
HICKORY SMOKED PORK RIBS

~

Cocktail Small Plate, Themed Menu and Chef Attended stations menu items are prepared on site and in some cases directly in front of your guests adding a dynamic element to your special event. Plenty of food is always provided and items will be prepared and replenished throughout your event until exhausted.

Themed and Chef Attended Stations are planned to be open for about one and a half hours.
(extended service time available for additional cost).

Included in your price per person will be all serving vessels, platters, bowls, utensils and simple buffet décor for the presentation of your chosen buffet menu.

Some menu items listed above are seasonal and for market and quality reasons, certain menu selections could vary on day of service as our chefs always work to ensure that only the highest quality ingredients are sourced and used for your unique event.

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BREAKFAST MENUS

Lots of options to customize your breakfast meeting or special event.

FRESH START BREAKFAST

FRESH FRUIT JUICES

BREAKFAST PASTRIES

croissants, muffins, local honey, butter, preserves

FRESH FRUIT

sliced seasonal fruits and berries

LEGACY LIFESTYLE BREAKFAST

FRESH FRUIT JUICES

ASSORTED FLAVORED AND WHOLE GRAIN BAGELS

whipped cream cheese, local honey, butter, preserves

FRESH FRUIT

sliced seasonal fruits and berries

CHEF CHRISTOPHER'S SEVEN GRAIN AND NUT GRANOLA

GREEK-STYLE LOW-FAT YOGURT

SOUTHERN TRADITION BREAKFAST

FRESH FRUIT JUICES

BREAKFAST PASTRIES

biscuits, croissants, muffins, local honey, butter, preserves

FRESH FRUIT

sliced seasonal fruits, berries

LOCAL FARM EGGS

scrambled with garden chives

JUST-BAKED BISCUITS AND SAGE GRAVY

BRIOCHE FRENCH TOAST

peach compote, warm maple syrup

PORK COUNTRY SAUSAGE AND APPLEWOOD SMOKED BACON

HERBED BABY RED POTATOES

STONE-GROUND GRITS WITH AGED CHEDDAR

BREAKFAST BUFFET ENHANCEMENTS...

- Breakfast Sandwiches, minimum of 10 per selection -

SOUTHERN BISCUIT with FRIED CHICKEN

local honey

SWEET POTATO BISCUITS

ASSORTED FLAVORED AND WHOLE GRAIN BAGELS

whipped cream cheese

BREAKFAST BUFFET ENHANCEMENTS Continued...

MINI SMOKED SALMON BAGEL

whipped cream cheese, tomatoes, butter lettuce, red onion

YOGURT PARFAIT

Greek-style yogurt, Chef Christopher's seven grain and nut granola, berry compote

STEEL CUT IRISH OATMEAL

brown sugar, hot milk, seasonal berries

STONE GROUND GRITS with WHITE CHEDDER

QUINOA SWEET BREAKFAST BOWL

caramelized bananas, walnuts, blueberries, coconut milk

SPECIALTIES

- minimum 15 people -

LOCAL FARM EGGS

scrambled with garden chives

TRADITIONAL EGGS BENEDICT

Canadian bacon, citrus hollandaise

FARM EGG QUICHE

asparagus, roasted red peppers, herbs, white cheddar

BRIOCHE FRENCH TOAST

peach compote, warm maple syrup

BREAKFAST MEATS

chicken and herb sausage, applewood smoked bacon, cured ham or pork country sausage

OMELETTE STATION

farm eggs cooked to order with an array of topping:
spinach, local ham, wild mushrooms, sweet peppers, seasonal market vegetables
and herbs from our garden

- requires 1 chef per 45 guests, \$150 -

WAFFLE STATION

freshly cooked Belgian waffles
served with warm maple syrup, local honey, and seasonal berries
requires 1 chef per 45 guests



Hot breakfasts items are prepared fresh on site by our catering chef. For full service about one and a half hours is required for load in and set up in most cases.

Included in your price per person will be all serving vessels, platters, bowls, utensils and simple buffet décor for the presentation of your chosen buffet menu.

Some menu items listed above are seasonal and for market and quality reasons, certain menu selections could vary on day of service as our chefs always work to ensure that only the highest quality ingredients are sourced and used for your unique event.

Depending on venue, certain menu items may require special equipment or additional items for service, which, if needed, will be detailed on your Event Order

BOXED LUNCHES

-
- all sandwiches are served on a variety of sliced breads and pan rustique. Box lunches are prepared to be taken off property and consumed within one hour of receipt -
- up to two selections, minimum of 15 guests -
-

SANDWICHES

SHRIMP SALAD

vine ripened tomato, watercress, lemon aioli

VIRGINIA HAM

white cheddar, Dijon aioli

SLOW-ROASTED BEEF

gruyère, horseradish aioli

OVEN ROASTED TURKEY BREAST

provolone, pesto, aioli

ROASTED CHICKEN BREAST

butter lettuce, tomato, cheese, fresh herb aioli

SOUTHERN CHICKEN SALAD

butter lettuce, apple, pecans

GRILLED CHICKEN WRAP

romaine lettuce, shaved parmesan, Caesar dressing, spinach tortilla

ALBACORE TUNA SALAD

capers, fresh herbs, lemon zest, extra virgin olive oil

GRILLED SHRIMP BLT

butter lettuce, vine ripened tomato, Applewood bacon, lemon aioli

CLASSIC EGG SALAD

green onion, Dijon mustard, butter lettuce

GRILLED VEGETABLE SANDWICH

tomatoes, arugula, fresh mozzarella

NEW ENGLAND LOBSTER ROLL

celery, lemon aioli on toasted bun (\$6 supplemental)

INCLUDED WITH ALL BOX LUNCHES:

traditional Southern-style coleslaw, specialty potato chips, whole seasonal fruit, just-baked brownies, in environmentally friendly packaging

ADD:

Soft Drink and/or Bottle Water

LUNCH BUFFET OPTIONS

-for groups of 25 or more-

LEGACY DELI

TRADITIONAL CAESAR AND GARDEN SALADS
assorted dressings

ASSORTED BREADS

SLICED ROAST BEEF, SMOKED TURKEY, VIRGINIA BAKED HAM
CLASSIC CHICKEN SALAD

GARLIC AND HERB GRILLED VEGETABLES

SLICED IMPORTED AND DOMESTIC CHEESES

SPECIALTY POTATO CHIPS

ASSORTED COUNTRY MUSTARD AND AIOLI

JUST-BAKED COOKIES AND DOUBLE FUDGE BROWNIES

BLUE SKY BBQ

Served with Pork Rinds, Spicy Vinegar and assorted House Made Barbeque Sauces

LOCAL FIELD GREENS SALAD WITH CHERRY TOMATOES
BBQ vinaigrette and ranch dressings

SOUTHERN-STYLE PULLED PORK

SMOKED TEXAS LINKS

SMOKED PULLED CHICKEN

- select three sides -
SOUTHERN-STYLE COLESLAW

PINTO BEANS
cilantro, jalapeños, onions

MACARONI AND CHEESE

COLLARD GREENS

POTATO SALAD

INDIVIDUAL BANANA PUDDING

BOURBON PECAN PIE BITES

SOUTH OF THE BORDER

TORTILLA SOUP
diced avocado, crisp tortilla strips

TORTILLA CHIPS
queso blanco dip

BAJA CABBAGE SLAW

BLACK BEANS & RICE

TACOS

- select two -

CARNITAS DE PUERCO with PASSILLA CHILES

GRILLED MARINATED FLANK STEAK

ACHIOTE CHICKEN with CITRUS

BAJA GRILLED SHRIMP with CILANTRO AND LIME

-served with-

SOUR CREAM, GUACAMOLE, SHARP CHEDDAR CHEESE
PICO DE GALLO, TOMATILLO SALSA, JALAPENOS, LIMES, CILANTRO
SOFT FLOUR and CORN TORTILLAS

PAPAYA FRUIT SALAD with LIME

CHURROS with MEXICAN CHOCOLATE DIP

MARGARITA KEY LIME TARTLETS

SOUTHERN PICNIC

SOUTHERN BISCUITS, ROLLS AND BUTTER

CUMIN SPICED POTATO SALAD

SOUTHERN-STYLE COLESLAW

SPECIALTY POTATO CHIPS

SPICY BUTTERMILK FRIED CHICKEN

SOUTHERN-STYLE PULLED PORK

CAST-IRON SKILLET BLUEBERRY COBBLER

JUST-BAKED COOKIES AND DOUBLE FUDGE BROWNIES

CENTENNIAL PARK BUFFET

- custom design your own buffet from the selections below -

SOUPS

- select one -

VEGETABLE MINISTRONE

pesto focaccia crostini

LOCAL FARM TOMATO GAZPACHO

basil from our garden, garlic focaccia crostini

SHE-CRAB AND CORN CHOWDER

lump crab, garden herbs (\$2 supplemental)

SALADS

- select two -

ORGANIC GREENS

cherry tomatoes, cucumbers, radishes, citrus vinaigrette

ENDIVE

arugula, apples, shaved pecorino, mustard-shallot vinaigrette

CAESAR

hearts of romaine lettuce, garlic focaccia croutons, white anchovies, Parmigiano-Reggiano

BABY SPINACH

gorgonzola, caramelized pears, walnuts, citrus vinaigrette

SOUTHERN-STYLE COLESLAW

ISRAELI COUS-COUS

grapes, marcona almonds, French green beans, lemon and mint

BETWEEN THE SLICES

- select two -

- all sandwiches are served on a variety of sliced breads and pan rustique -

SHRIMP SALAD

vine ripened tomato, watercress, lemon aioli

VIRGINIA HAM

white cheddar, Dijon aioli

SLOW-ROASTED BEEF

Gruyère, horseradish aioli

OVEN ROASTED TURKEY BREAST

provolone, pesto, aioli

ROASTED CHICKEN BREAST

butter lettuce, tomato, swiss cheese, fresh herb aioli

SOUTHERN CHICKEN SALAD

butter lettuce, apple, pecans

GRILLED CHICKEN WRAP

romaine lettuce, shaved parmesan, Caesar dressing, spinach tortilla

ALBACORE TUNA SALAD

capers, fresh herbs, lemon zest, extra virgin olive oil

CENTENNIAL PARK BUFFET...continued...

GRILLED SHRIMP BLT

butter lettuce, vine ripened tomato, Applewood bacon, lemon aioli

CLASSIC EGG SALAD

green onion, Dijon mustard, butter lettuce

HUMMUS WRAP

spiced chickpea, arugula, red onion, balsamic

GRILLED VEGETABLE SANDWICH

tomatoes, arugula, fresh mozzarella

NEW ENGLAND LOBSTER ROLL

celery, lemon aioli on toasted bun (\$6 supplemental)

ACCOMPANIED WITH:

SPECIALTY POTATO CHIPS

CHEF'S CHOICE OF ASSORTED MINIATURE DESSERTS

UNSWEET AND SWEET ICED TEA

SELECTION OF HERBAL AND TAZO® TEAS

~

Boxed lunches are prepared fresh the same day as your event and can be delivered or picked up or combined with other full service catering services.

Lunch Buffet menu selections are prepared fresh on site for you and your guests.

Plenty of food is always provided and items will be prepared and replenished throughout your event until exhausted. Buffets are planned to be open for about one hour.
(extended service time available for additional cost).

Included in your price per person will be all serving vessels, platters, bowls, utensils and simple buffet décor for the presentation of your chosen buffet menu.

"Family Style" Service for most of the above menu items is also available.

Some menu items listed above are seasonal and for market and quality reasons, certain menu selections could vary on day of service as our chefs always work to ensure that only the highest quality ingredients are sourced and used for your unique event.

Depending on venue, certain menu items may require special equipment or additional items for service, which, if needed, will be detailed on your Event Order

DESSERTS AND SPECIAL OFFERINGS

CANDY STAND

selections of candies in old-fashioned jars on a tiered glass display
along with to-go candy bags
(50 guest minimum)

SUNDAE BAR

Highroad craft chocolate and vanilla ice creams, warm butterscotch and hot fudge sauces,
brownie bites, strawberries, m&m's, pecans and whipped cream
(50 guest minimum) + Attendant

FIRE PIT GET TOGETHER - BYO S'MORES STATION

(Over your backyard Fire Pit [weather permitting])
graham crackers, marshmallows, Hershey's chocolate bars and roasting sticks
(50 guest minimum)

DESSERT SHOTS STATION

Assorted two ounce dessert "shots" in disposable shot cups

S'mores Chocolate Mousse
Red Velvet Cake
Twin Smokers Banana Pudding
Key Lime Poppers
Pecan Pie Pudding

LATE NIGHT SNACKS

waiter passed to your guests (rental of shot glasses for soup or milk shooters may be required)

mini cheese burgers, fries and mini milkshakes
mini grilled cheese sandwiches and tomato soup shooter
mini peanut butter & jelly sandwiches, milk shooters
buttermilk chicken tenders, waffles with warm maple syrup

DESSERT STATION

Crème Brûlée - maple sugar
Vanilla Pound cake - strawberry compote
Buttermilk Panna Cotta - seasonal berry compote
Dark Chocolate Semifreddo
Tiramisu Cup - mascarpone
Assorted Chocolate Truffle Lollipops
Meyer Lemon Meringue Tarts
Freshly-baked Cookies and Double Fudge Chocolate Brownies
Pecan Pie Bars
Bread Pudding - bourbon caramel sauce
Banana Pudding

Having a hard time picking your favorites? Let our chefs select your desserts!

~

Plenty of food is always provided and items will be prepared and replenished throughout your event until exhausted. Stations are planned to be open for about one and a half hours.
(extended service time available for additional cost).

Included in your price per person will be all serving vessels, platters, bowls, utensils and simple buffet décor for the presentation of your chosen station menu.

Some menu items listed above are seasonal and for market and quality reasons, certain menu selections could vary on day of service as our chefs always work to ensure that only the highest quality ingredients are sourced and used for your unique event.

Depending on venue, certain menu items may require special equipment or additional items for service, which, if needed, will be detailed on your Event Order.

LEGACY CATERING AND EVENTS BEVERAGE AND OTHER SERVICES

In addition to our menus, we offer a full array of beverage services to compliment your event.
Beginning with non-alcoholic beverage services:

BREWED ICE TEA AND LEMONADE STATION
with lemon wedges (self serve)
Minimum 50 Guests

BREWED ICE TEA, LEMONADE AND SOFT DRINK STATION
with lemon wedges (attended)
Minimum 50 Guests

FRESH BREWED GOURMET COFFEE STATION
(Decaffeinated) with half-and-half and condiments
Minimum 50 Guests

FRESH BREWED GOURMET COFFEE STATION
(Regular and Decaffeinated) with half-and-half and condiments
Minimum 50 Guests

BARISTA ATTENDED GOURMET CAPPUCCINO AND
ESPRESSO MACHINE STATION
(advance notice required)

For private events in homes, offices and certain event venues, where the client may provide their own alcoholic beverages, Legacy Catering and Events will provide properly trained and insured bartenders, bar mixer packages that include everything else needed to complete the service of your chosen bar.
Prices are for one bar, providing service for up to 3 hours.

BEER AND WINE SETUP
Soft Drinks, Premium Bottled Water, Ice, Bar Kit, Cocktail Napkins

BASIC BAR SETUP
Soft Drinks, Tonic, Soda, OJ, Cranberry Juice, Limes, Lemons,
Ice, Bar Kit, Cocktail Napkins

FULL BAR SETUP
Soft Drinks, Tonic, Soda, Sour Mix, OJ, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Limes, Lemons,
Martini Olives, Ice, Bar Kit, Cocktail Napkins

Upon request, we will be happy to suggest wine pairings for your chosen menu or even suggestions for signature cocktails to highlight any celebration.

SOFT DRINKS INCLUDE: Coca-Cola, Diet Coke, Sprite and Ginger Ale (Coke-Zero on request)

LEGACY CATERING AND EVENTS STAFFING

Your Catering Sales Manager will work with you from initial contact with us to the day of your event. Each event has an event lead / chef who runs your event from start to finish together with your Catering Sales Manager. Our experienced and talented Chefs, Bartenders and Service team members will take great care of you and your guests.

BARTENDERS AND STATION ATTENDANTS
(one per 75 guests recommended)

CHEF ATTENDANT
(as needed for Action Stations)

(Based on three hour event [including set up and take down time before and after])
Staffing for your event will be planned based on the services offered, number of guests, length of your event, venue and other factors such as travel time. (amounts are based on a three hour event.)

Gratuities are not included in our invoices, however are always welcomed.

EVENT FACILITIES AND PREFERRED VENDORS

If you are seeking an amazing venue in which to hold your event, check out Ventanas and Legacy Test Kitchen – our Legacy owned event facilities where you may enjoy the same amazing food and service with terrific views and amenities.



Ventanas - 404.698.4710
ventanasatlanta.com



Legacy Test Kitchen - 404.698.4710
LegacyTestKitchen.com

A comprehensive list of many of the Atlanta area's best venues is available upon request, and on our website. We use established well qualified Event Vendors who hold the highest quality standards for their services and offerings.

A full list of preferred vendors from Tent Rentals to Wedding Planners is available.

A fully customized detailed proposal for your special event can be prepared for you showing your requested menu selections and expected costs. With so many options and different styles of service possible, pricing for your event can vary widely and will be dependent on variables such as season, day of the week, number of guests, location and style of your event.

Don't see something you are looking for? Just let us know – our talented passionate chefs will make it happen!

Thank you for taking the time to explore our menus and learn about what Legacy Catering and Events has to offer. We hope that we have whetted your appetite and inspired you to imagine your unique menu for your special event.

Please visit LegacyCateringAndEvents.com to learn more about our menus, venues and services. Contact us soon so we may reserve your party date on our calendar and begin preparing your custom menu proposal.