

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 and creativity. Rooted in tradition, combining the rustic and the elegant, our menus are prepared and served with a passion for quality. We feature a variety of menus, from classically inspired southern, to West Texas style smoked barbeque to authentic German fare and much more.

Let us “take you there” with a traditional southern themed station, or beautifully presented bite sized hors d’oeuvres selections – each evoking that special time; creating that special memory for that special day.

For 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 we are on your mind 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 and themed and chef attended stations.

Our chef driven menu design and execution will amaze you and your guests. Chef Chris Blobaum’s focus on the highest quality ingredients and classic, fresh preparation 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 our pleasure helping you to create the most memorable menu for your special occasion.

Warmest Regards,
Sincerely,

Chef Chris Blobaum
Corporate Executive Chef
Legacy Restaurant Partners

Rhys Buhrman
General Manager
Legacy Catering and Events



BUTLER PASSED HORS D'OEUVRES

Showcase handmade butler passed hors d'oeuvres to your guests prior to the main meal.

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

SAMOSAS

tamarind chutney

GOUGÈRES

local goat cheese, garden herbs

MUSHROOM BRUSCHETTA

roasted garlic, wild mushrooms

SMOKED SALMON

potato cake grilled asparagus tips, shallot crème fraîche

MINI COUNTRY HAM BISCUITS

peach preserves

CHICKEN LOLLIPOPS

house-made spicy Southwest barbecue sauce

WILD MUSHROOM TARTLET

shallots with thyme

TWIN SMOKERS SMOKED PORK SHOULDER SLIDERS

chipotle BBQ sauce

GRILLED SIRLOIN STEAK SKEWERS

chimichurri

MINI LUMP CRAB CAKE

Creole aioli

TUNA TARTARE

cucumber, red onion, cilantro

BACON WRAPPED DATES

stuffed with Sweet Grass Dairy's Asher Blue

LOBSTER BLT

crispy bacon, butter lettuce, lemon aioli

SOUP SHOTS

wild mushroom with truffle oil or lobster bisque with brandy

**PRESENTED APPETIZER MINI-BUFFET, LUNCHEON AND
DINNER BUFFET MENUS**

Presented appetizer mini buffets are ideal for cocktail “hour” as a displayed alternative to passed hors d’oeuvres.

Dinner buffet presentations may feature five to nine selections from the menus that follow.

CHIPS AND DIP

six-onion dip, house-made potato chips

GARDEN VEGETABLE HARVEST

crisp assortment of local farm vegetables,
roasted Vidalia onion and ranch dips

GRILLED VEGETABLE STATION

seasonal assortment of vegetables including zucchini,
red pepper, asparagus, local Vidalia onions, mushrooms

MEDITERRANEAN MEZZA PLATTER

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

ARTISAN CHEESE STATION

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

CHARCUTERIE BOARD

Chef’s selection of cured meats and artisan cheeses,
cornichons, marinated olives, baguettes, artisan breads,
Marcona almonds and whole grain mustard

LUNCHEON BUFFET SELECTIONS

Created for Business Lunches, Lunch Receptions or afternoon events.

OLMSTEAD'S LEGACY

custom design your own buffet from the selections that follow
choose a soup, two salads, three sandwiches and two desserts

SOUPS

(choice of one from this group - optional)

SHE CRAB CORN CHOWDER
lump crab, garden herbs

CAMELIZED VIDALIA ONION
brioche crouton, gruyère

LOCAL FARM TOMATO GAZPACHO
basil, garlic focaccia crostini

SALADS

(choice of two from this group)

ENDIVE ARUGULA
apples, pecorino, mustard-shallot vinaigrette

HEARTS OF ROMAINE
garlic focaccia croutons, white anchovies, reggiano parmesan

BABY SPINACH
gorgonzola, caramelized pears, walnuts, citrus vinaigrette

MESCLUN AND HERB
fennel crisps, green beans, lemon dressing

SIDES

(choice of two from this group)

TRADITIONAL SOUTHERN STYLE SLAW

HOUSE MADE SEASONED POTATO CHIPS

SESAME GREEN BEANS

MACARONI AND CHEESE

GRILLED ASPARAGUS WITH FRESH HERBS

SANDWICHES

(choice of two from this group)

-all sandwiches are served on pan rustique-

SHRIMP SALAD

watercress & lemon aioli

VIRGINIA HAM

white cheddar & dijon aioli

SLOW ROASTED BEEF

gruyère, horseradish

ROAST TURKEY

provolone, applewood smoked bacon

CHICKEN SALAD

blue cheese, spiced pecans, apple

ALBACORE TUNA SALAD

salad with lemon and coriander

GRILLED SHRIMP BLT

THE CUBAN

roasted pork, black forest ham, gruyère cheese, dill pickle on baguette

GRILLED VEGETABLE

roasted garlic tomatoes, arugula, chèvre

DESSERTS

(choice of two from this group)

MINI SEASONAL FRUIT TARTLETS

MINIATURE PECAN BARS

SEASONAL FRESH FRUIT COBBLER

MINI RED VELVET CAKES

COCONUT LAYER CAKE

JUST BAKED BROWNIES

DELUXE BOX LUNCHES

- choose a sandwich from the choices listed above-

and we will include:

southern-style slaw, specialty potato chips, whole seasonal fruit
just-baked brownies or pecan tart bars

DINNER BUFFET SELECTIONS

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

S O U P S

(choice of one or none from this group)

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

S A L A D S

(choice of one or two from this group)

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

(choice of one, two or three from this group)

SESAME GREEN BEANS

MACARONI AND CHEESE GRATIN

BRAISED COLLARD GREENS

GARLIC AND THYME FINGERLING POTATOES

CUMIN SCENTED RICE

STEAMED ASPARAGUS WITH FRESH HERB BUTTER

SWEET POTATO GRATIN WITH SPICED PECANS

BAKED PROVENCAL TOMATOES

LEMON AND GREEN OLIVE ISRAELI COUS-COUS

BUFFET ENTRÉE SELECTIONS

(choice of up to two from this group)

SPICE-ROASTED SCOTTISH SALMON

PAN-ROASTED ASHLEY FARMS' CHICKEN BREAST
natural poultry jus

BRAISED BEEF SHORT RIB
red wine-braised, gremolata

SLOW-ROASTED PORK TENDERLOIN
rosemary-roasted pears

STRIPED SEA BASS
herbed white wine butter sauce

WILD MUSHROOM RAVIOLI
chive butter sauce

CHICKEN OR VEGETABLE CURRY
raita

CHEF'S VEGETARIAN POMODORO RAVIOLI
grated Parmigiano-Reggiano

SOUTHERN FRIED CHICKEN
boneless, skinless with cracked peppercorn gravy

BUFFET DESSERT SELECTIONS

(choice of one, two or three from this group)

WARM SEASONAL FRUIT COBBLER

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY SAUCE

MINI RED VELVET CAKES

COCONUT LAYER CAKE

SWEET POTATO PECAN TARTLET

KEY LIME TARTLET

LEGACY CATERING AND EVENTS 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.

SETTING

Add freshly baked rolls, with sweet butter \$2 Person

SALAD ~or~ SOUP

(choice of one or two)

ARTISAN LETTUCES

cucumbers, tomatoes, shallot, goat cheese, red wine vinaigrette

CAESAR

crisp romaine lettuce, shaved parmesan, garlic and herb croutons

CHOPPED

seasonal vegetable, caramelized vidalia onion vinaigrette

~ ~ ~

ROASTED TOMATO SOUP

with herbs and olive oil croutons

ROASTED CHICKEN NOODLE

NEW ENGLAND CLAM CHOWDER

FARMERS MARKET VEGETABLE

BISQUE

low country crab and corn bisque

BLACK BEAN SOUP

sweet corn, cilantro, sour cream

ENTRÉE

(choice of one)

SWEET CORN RISOTTO

hint of truffle oil, spring onion, local goat cheese

CHEF'S VEGETARIAN RAVIOLI

roasted pomodoro and herb sauce

SPICE ROASTED SCOTTISH SALMON

asparagus, lemon and green olive couscous

GRILLED GEORGIA TROUT

lemon, green tartar sauce, lemon butter, arugula salad

GRILLED CHICKEN SALAD

mixed greens, honey lime vinaigrette, roasted corn, tortilla strips, ginger peanut sauce

PAN ROASTED ASHLEY FARM'S CHICKEN

natural jus, wilted greens, roasted cherry tomatoes

STRIPLOIN

roasted center-cut, horseradish potato purée, french beans

BRAISED SHORT RIB

red wine-braised, sour cream mashed potatoes, gremolata

DESSERTS

(choice of one)

COOKIES and BROWNIES

freshly baked cookies and double fudge chocolate brownies

PECAN PIE BARS

BOURBON BREAD PUDDING

bourbon caramel sauce

SEASONAL FRUIT COBLER

vanilla bean whipped cream

TWIN SMOKERS BANANA PUDDING

LEGACY CATERING AND EVENTS PLATED DINNERS

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

SETTING

Add freshly baked breads with sweet butter

STARTERS

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

SHE-CRAB AND CORN CHOWDER
lump crab, garden herbs

CARAMELIZED GARLIC AND ONION
gruyère-brioche crouton

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

FENNEL VICHYSOISE
local white shrimp

SALADS

GARDEN

mesclun greens, cucumbers, tomatoes, shallot, goat cheese,
red wine vinaigrette

CAESAR

hearts of romaine lettuce, shaved Parmesan,
garlic and herb croutons

ENDIVE

arugula, apples, shaved pecorino, mustard-shallot vinaigrette

BABY SPINACH

gorgonzola, caramelized pears, walnuts, citrus vinaigrette

MESCLUN AND HERB SALAD

fennel crisps, french beans, lemon dressing

ENTRÉES

CHEF'S VEGETARIAN RAVIOLI
roasted tomato pomodoro and basil

FRESH GEORGIA TROUT
Lemon beurre blanc, tartar sauce, arugula salad

CRISP SAUTÉED GROUPER
lump crab and orzo "risotto", tangerine salad

STRIPED SEA BASS
jasmine rice, asparagus, herbed white wine butter sauce

SPICE SEARED SCOTTISH SALMON
lemon and green olive couscous

THYME ROASTED SPRINGER MOUNTAIN CHICKEN BREAST
wild mushroom gnocchi, seasonal vegetables, madeira jus

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

SEARED SESAME CRUSTED TUNA
rice noodles and seasonal vegetable salad, citrus scallion ponzu

TWIN SMOKERS BBQ SMOKED PULLED PORK SHOULDER
four cheese macaroni and cheese, collard greens, southern BBQ sauce

GRILLED NEW YORK SIRLOIN STEAK
chimichurri, fingerling potatoes, sautéed spinach

RED WINE BRAISED BEEF SHORT RIB
potato purée, baby carrots, crispy onion rings

8-OUNCE FILET MIGNON
horseradish mashed potatoes, broccolini, charred onion jus

SEARED DIVER SCALLOPS
white corn grits, mustard greens, smoky bacon gravy

COMBINATION "DUAL" ENTRÉES

The following composed menu selections feature two meat proteins.

SEA BASS, GARLIC-THYME CHICKEN
wild mushroom polenta

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

SWEET TEA BRINED PORK CHOP WITH SHRIMP BOUDIN
Stone ground grits, seasonal vegetables

FLATIRON STEAK AND SEA BASS
salsa verde, chive butter sauce, champagne risotto

FILET MIGNON (6oz) AND BUTTER-POACHED MAINE LOBSTER TAIL
fingerling potatoes, truffle hollandaise

DESSERTS

VANILLA CRÈME BRULÉE
pecan biscotti, seasonal berries

SEASONAL FRESH FRUIT COBBLER
Highroad's ice cream

CLASSIC BANANA PUDDING

WARM VALHRONA CHOCOLATE CAKE
chocolate sauce, pistachio ice cream

BOURBON BREAD PUDDING
caramel sauce

FLOURLESS CHOCOLATE TORTE
raspberry coulis, whipped cream

SORGHUM PECAN PIE
chantilly cream

SEASONAL FRUIT PLATE
fruit sorbet, honey madeline

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

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: pickled jalapeño, red onions, shredded lettuce,
white cheddar cheese, pico de gallo, lime-scented crème fraiche

BAJA-STYLE CRISPY HALIBUT

SOUTHWEST MOLE CHICKEN

PULLED BRAISED PORK

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 ASHLEY FARMS' CHICKEN BREAST
lemon rosemary butter

PETITE NEW YORK STRIP STEAKS
molasses-chipotle butter

GRILLED MAHI MAHI
lime, cilantro

MINI TASTE OF CHINA STATION

DEEP-FRIED WONTONS
sweet and sour sauce

SHRIMP, PORK AND VEGETARIAN DUMPLINGS

CRISPY VEGETARIAN SPRING ROLLS

STEAMED PORK BUNS

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)

Two, Three or All Four Selections Options
(chef attendant[s] required)



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 CHESHIRE PORK
assorted BBQ and mustard sauces

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



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 of Patak 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

MAIN BUFFET "HAUPTGERICHTE" ENTRÉE CHOICE

BRATWURST IM BROTTCHEN MIT SAUERKRAUT

Patak 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

RRINDERROULADEN

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

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)

POTATO BLINI BAR

yukon gold –OR- sweet potato blinis cooked to order, a selection of domestic and locally sourced caviar, house-made crème fraîche and traditional accompaniments
(chef attendant[s] required – PREMIUM Caviar available upon request – market price)

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 American Indians 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.)

**LEGACY CATERING AND EVENTS
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

Sm'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

TOO HARD TO PICK 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 2 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 Banquet Event Order (BEO).

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)

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

FRESH BREWED GOURMET COFFEE STATION
(**Decaffeinated**) with half-and-half and condiments

FRESH BREWED GOURMET COFFEE STATION
(**Regular and Decaffeinated**) with half-and-half and condiments

BARISTA ATTENDED GOURMET CAPPUCCINO AND
ESPRESSO MACHINE STATION

For private events in homes, offices and certain event venues, where the client provides the alcoholic beverages, Legacy Catering and Events will provide 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

BARTENDERS AND STATION ATTENDANTS
(one per 75 guests recommended)

CHEF ATTENDANT
(as needed for Action Stations)

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.

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 Olmsted – our Legacy owned event facilities where you may enjoy the same amazing food and service with terrific views and amenities.



Ventanas - 404.766.3867
<http://www.ventanasatlanta.com>



Boxwood Estate – Lake Rabun
Call: 404.698.4710

A comprehensive list of many of the Atlanta area's best venues is available upon request, and on our website. We use only 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 also available.

A fully customized detailed proposal for your special event will be prepared to show your requested menu selections and expected costs. Pricing for catered events may be dependent on time of year, day of week, location of event and other factors.

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.