

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.

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

Plenty of food is always provided and items will be prepared and replenished throughout your event until exhausted. Dinner Buffets 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.