

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.

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

RIESENBRETEL

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 BROTCHEM 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.