

# 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.

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## LUNCHEON BUFFET SELECTIONS

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Created for Business Lunches, Lunch Receptions or afternoon events.

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### 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

CARAMELIZED 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

## LEGACY CATERING AND EVENTS PLATED LUNCHES

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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.

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### 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

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#### 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

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## LEGACY CATERING AND EVENTS BEVERAGE AND OTHER SERVICES

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

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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

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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.

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### 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)

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## LEGACY CATERING AND EVENTS STAFFING

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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.

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## EVENT FACILITIES AND PREFERRED VENDORS

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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.

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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](http://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.