

# 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.

## BUTLER PASSED HORS D'OEUVRES

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

### DEILED 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

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## PRESENTED APPETIZER MINI-BUFFETS

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

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### 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

### 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)

**LEGACY CATERING AND EVENTS**  
**DESSERTS AND SPECIAL OFFERINGS**

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**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!

## 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)

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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.