

# 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. Rooted in tradition, combining the rustic and the elegant, our menus are prepared honestly, and served with passion and creativity. We offer a variety of menus, and a stress free proposal process that will make it easy to customize your menu to your vision.

Let us "Take You There" - whether it is 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 MENU SELECTIONS

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

### SOUPS

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

### SALADS

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

GREEN BEANS – GARLIC or SESAME

ROASTED MARKET VEGETABLES

BRAISED COLLARD GREENS

STEAMED ASPARAGUS WITH FRESH HERB BUTTER

GLAZED BABY CARROTS

BROCCOLINI

CORN SOUFFLE

GARLIC AND THYME SCENTED FINGERLING POTATOES

MASHED POTATOES – TRUFFLED, GARLIC, WHIPPED or HORSERADISH

MACARONI AND CHEESE GRATIN

LEMON AND GREEN OLIVE ISRAELI COUS-COUS

*BUFFET ENTRÉE SELECTIONS*

SPICE-ROASTED ATLANTIC SALMON

THYME-ROASTED SPRINGER MOUNTAIN CHICKEN BREAST  
natural poultry jus

BRAISED BEEF SHORT RIB  
red wine, gremolata

SLOW-ROASTED PORK TENDERLOIN  
rosemary-roasted pears

SHRIMP AND GRITS  
"low country style"

CHEF'S SUGGESTED MARKET FISH\*  
herbed white wine butter sauce

SLOW SMOKED PULLED BBQ PORK SHOULDER  
southern BBQ sauce (sweet southern, spicy Texas, or South Carolina mustard style)

WILD MUSHROOM RAVIOLI  
chive butter sauce

LEMON CAPER CHICKEN PICATA  
sautéed spinach, Heirloom potatoes

CHEF'S VEGETARIAN POMODORO RAVIOLI  
grated Parmigiano-Reggiano

RUBBED SMOKED BEEF BRISKET\*  
assorted house made barbeque sauces

SOUTHERN FRIED CHICKEN  
boneless, skinless with cracked peppercorn gravy

*BUFFET DESSERT SELECTIONS*

WARM SEASONAL FRUIT COBBLER

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY SAUCE

MINI RED VELVET CAKES

BOURBON BREAD PUDDING  
caramel sauce

COCONUT LAYER CAKE

BOURBON PECAN PIE BITES

KEY LIME TARTLET

MINI DESSERT DISPLAY  
- select three -  
chocolate covered strawberries, pecan pie bites, key lime bars,  
mini freshly baked cookies, brownie bites

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These chef crafted menu selections are prepared fresh on site for you and your guests. Plenty of food is always provided and items will be prepared and replenished throughout your event until exhausted. Buffets are planned to be open for about one and a half 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 buffet menu.

“Family Style” Service for most of the above menu items is also available.

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 Event Order

**COCKTAIL SMALL PLATE STATIONS**

Ideal for larger groups, cocktail receptions, art openings, corporate events – fun small portion menus

**RISOTTO**

Spring – English peas, lemon ricotta, prosciutto chip  
 Summer – basil roasted heirloom tomato, fresh Mozzarella, aged balsamic  
 Fall – kabocha squash, amaretti cookie crumbles  
 Winter – celery root, black truffle, pomegranate reduction

**MASHED POTATO BAR**

maple whipped sweet potatoes, blue cheese, marshmallows, pecans,  
 caramelized apples, sour cream  
 whipped Yukon Gold potatoes, crisp bacon, cheddar cheese, chives  
 horseradish crème fraiche

**MAC 'N CHEESE BAR**

served with bacon, scallions, roasted peppers,  
 mushrooms, sour cream, black truffle oil

**GRILLED CHEESE**

aged cheddar cheese, heirloom tomato soup shooter

**SOUTHERN BISCUIT BAR**

butter milk biscuits, cornbread, sweet potato biscuits (select two)  
 country ham, sausage gravy, apple butter, local honey,  
 whipped butter, cheddar cheese, strawberry jam

**GOURMET SLIDERS**

- select two -  
 Angus beef burgers with aged cheddar cheese  
 pulled BBQ pork sliders with cabbage slaw  
 grilled chicken sliders with aioli sauce  
 grilled portabella sliders with pesto aioli  
 served on Parker House rolls

**KOREAN HONEY GLAZED SALMON**

served over Asian slaw

**SALAD MÉNAGE STATION**

<i>Greens</i> <u>Select Two</u>	<i>Proteins</i> <u>Select Two</u>	<i>Vegetables</i> <u>Select Three</u>	<i>Cheeses</i> <u>Select Two</u>	<i>Enhancements</i> <u>Select Two</u>
organic greens	basil chicken	cucumbers	aged cheddar	candied walnuts
spinach	crispy bacon	carrots	butter milk blue	sunflower seeds
romaine	rock shrimp	jicama	greek feta	wonton crisp
butter lettuce	grilled beef strip	broccoli	goat crumbles	garlic croutons
endive	toasted quinoa	cherry tomatoes	parmesan	raisins
		sweet corn		cranberries
		mushrooms		

Assorted Salad Dressings – select two  
 Caesar, Ranch, Balsamic, Citrus Vinaigrette, Pepper Buttermilk, Blue Cheese

## 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: freshly cooked peppers, onions and mushroom,  
pickled jalapeño, fresh red onions, shredded lettuce,  
white cheddar cheese, pico de gallo, lime-scented crème fraiche

LIGHTLY BLACKENED MAHI MAHI

SOUTHWEST MOLE CHICKEN

PULLED BRAISED PORK

SOUTHWEST SEASONED TOFU

**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 CHICKEN BREAST  
lemon rosemary butter

PETITE NEW YORK STRIP STEAKS  
molasses-chipotle butter

GRILLED MAHI MAHI  
lime, cilantro

**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 Native Americans 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.)

**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)

**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)

**CHEF ATTENDED PASTA STATION**

<u>Pasta</u> <u>Select Two</u>	<u>Proteins</u> <u>Select One</u>	<u>Vegetables</u> <u>Select Three</u>	<u>Sauces</u> <u>Select Two</u>
mushroom ravioli	gulf shrimp	asparagus	marinara
ricotta tortellini	italian sausage	caramelized onions	pesto
rigatoni	roasted chicken	mushrooms	alfredo
farfalle	italian herbed tofu	spinach	olive oil garlic
gluten-free rotini		cherry tomatoes	
		black olives	

Served with: Reggiano parmesan, chili flakes, salt, cracked pepper, extra virgin olive oil





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 authentic 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

BRATWURST IM BROTTCHEN MIT SAUERKRAUT

authentic 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

RINDERROULADEN

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



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 HERITAGE PORK  
assorted BBQ and mustard sauces

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

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Cocktail Small Plate, Themed Menu and Chef Attended stations menu items are prepared on site and in some cases directly in front of your guests adding a dynamic element to your special event. Plenty of food is always provided and items will be prepared and replenished throughout your event until exhausted.

Themed and Chef Attended Stations are planned to be open for about one and a half 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 buffet 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.

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## LUNCH BUFFET OPTIONS

-for groups of 25 or more-

### LEGACY DELI

TRADITIONAL CAESAR AND GARDEN SALADS  
assorted dressings

ASSORTED BREADS

SLICED ROAST BEEF, SMOKED TURKEY, VIRGINIA BAKED HAM  
CLASSIC CHICKEN SALAD

GARLIC AND HERB GRILLED VEGETABLES

SLICED IMPORTED AND DOMESTIC CHEESES

SPECIALTY POTATO CHIPS

ASSORTED COUNTRY MUSTARD AND AIOLI

JUST-BAKED COOKIES AND DOUBLE FUDGE BROWNIES

### BLUE SKY BBQ

Served with Pork Rinds, Spicy Vinegar and assorted House Made Barbeque Sauces

LOCAL FIELD GREENS SALAD WITH CHERRY TOMATOES  
BBQ vinaigrette and ranch dressings

SOUTHERN-STYLE PULLED PORK

SMOKED TEXAS LINKS

SMOKED PULLED CHICKEN

- select three sides -  
SOUTHERN-STYLE COLESLAW

PINTO BEANS  
cilantro, jalapeños, onions

MACARONI AND CHEESE

COLLARD GREENS

POTATO SALAD

INDIVIDUAL BANANA PUDDING

BOURBON PECAN PIE BITES

SOUTH OF THE BORDER

TORTILLA SOUP  
diced avocado, crisp tortilla strips

TORTILLA CHIPS  
queso blanco dip

BAJA CABBAGE SLAW

BLACK BEANS & RICE

TACOS

- select two -

CARNITAS DE PUERCO with PASSILLA CHILES

GRILLED MARINATED FLANK STEAK

ACHIOTE CHICKEN with CITRUS

BAJA GRILLED SHRIMP with CILANTRO AND LIME

-served with-

SOUR CREAM, GUACAMOLE, SHARP CHEDDAR CHEESE  
PICO DE GALLO, TOMATILLO SALSA, JALAPENOS, LIMES, CILANTRO  
SOFT FLOUR and CORN TORTILLAS

PAPAYA FRUIT SALAD with LIME

CHURROS with MEXICAN CHOCOLATE DIP

MARGARITA KEY LIME TARTLETS

SOUTHERN PICNIC

SOUTHERN BISCUITS, ROLLS AND BUTTER

CUMIN SPICED POTATO SALAD

SOUTHERN-STYLE COLESLAW

SPECIALTY POTATO CHIPS

SPICY BUTTERMILK FRIED CHICKEN

SOUTHERN-STYLE PULLED PORK

CAST-IRON SKILLET BLUEBERRY COBBLER

JUST-BAKED COOKIES AND DOUBLE FUDGE BROWNIES

CENTENNIAL PARK BUFFET

- custom design your own buffet from the selections below -

SOUPS

- select one -

VEGETABLE MINISTRONE

pesto focaccia crostini

LOCAL FARM TOMATO GAZPACHO

basil from our garden, garlic focaccia crostini

SHE-CRAB AND CORN CHOWDER

lump crab, garden herbs (\$2 supplemental)

SALADS

- select two -

ORGANIC GREENS

cherry tomatoes, cucumbers, radishes, citrus vinaigrette

ENDIVE

arugula, apples, shaved pecorino, mustard-shallot vinaigrette

CAESAR

hearts of romaine lettuce, garlic focaccia croutons, white anchovies, Parmigiano-Reggiano

BABY SPINACH

gorgonzola, caramelized pears, walnuts, citrus vinaigrette

SOUTHERN-STYLE COLESLAW

ISRAELI COUS-COUS

grapes, marcona almonds, French green beans, lemon and mint

BETWEEN THE SLICES

- select two -

- all sandwiches are served on a variety of sliced breads and pan rustique -

SHRIMP SALAD

vine ripened tomato, watercress, lemon aioli

VIRGINIA HAM

white cheddar, Dijon aioli

SLOW-ROASTED BEEF

Gruyère, horseradish aioli

OVEN ROASTED TURKEY BREAST

provolone, pesto, aioli

ROASTED CHICKEN BREAST

butter lettuce, tomato, swiss cheese, fresh herb aioli

SOUTHERN CHICKEN SALAD

butter lettuce, apple, pecans

GRILLED CHICKEN WRAP

romaine lettuce, shaved parmesan, Caesar dressing, spinach tortilla

ALBACORE TUNA SALAD

capers, fresh herbs, lemon zest, extra virgin olive oil

*CENTENNIAL PARK BUFFET...continued...*

GRILLED SHRIMP BLT

butter lettuce, vine ripened tomato, Applewood bacon, lemon aioli

CLASSIC EGG SALAD

green onion, Dijon mustard, butter lettuce

HUMMUS WRAP

spiced chickpea, arugula, red onion, balsamic

GRILLED VEGETABLE SANDWICH

tomatoes, arugula, fresh mozzarella

NEW ENGLAND LOBSTER ROLL

celery, lemon aioli on toasted bun (\$6 supplemental)

ACCOMPANIED WITH:

SPECIALTY POTATO CHIPS

CHEF'S CHOICE OF ASSORTED MINIATURE DESSERTS

UNSWEET AND SWEET ICED TEA

SELECTION OF HERBAL AND TAZO® TEAS

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Boxed lunches are prepared fresh the same day as your event and can be delivered or picked up or combined with other full service catering services.

Lunch Buffet menu selections are prepared fresh on site for you and your guests.

Plenty of food is always provided and items will be prepared and replenished throughout your event until exhausted. Buffets are planned to be open for about one hour.  
(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 buffet menu.

"Family Style" Service for most of the above menu items is also available.

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.

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## 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

S'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

Having a hard time picking your favorites? Let our chefs select your desserts!

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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 one and a half 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.

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## 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)  
*Minimum 50 Guests*

BREWED ICE TEA, LEMONADE AND SOFT DRINK STATION  
with lemon wedges (attended)  
*Minimum 50 Guests*

FRESH BREWED GOURMET COFFEE STATION  
**(Decaffeinated)** with half-and-half and condiments  
*Minimum 50 Guests*

FRESH BREWED GOURMET COFFEE STATION  
**(Regular and Decaffeinated)** with half-and-half and condiments  
*Minimum 50 Guests*

BARISTA ATTENDED GOURMET CAPPUCCINO AND  
ESPRESSO MACHINE STATION  
(advance notice required)

For private events in homes, offices and certain event venues, where the client may provide their own alcoholic beverages, Legacy Catering and Events will provide properly trained and insured 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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Your Catering Sales Manager will work with you from initial contact with us to the day of your event. Each event has an event lead / chef who runs your event from start to finish together with your Catering Sales Manager. Our experienced and talented Chefs, Bartenders and Service team members will take great care of you and your guests.

BARTENDERS AND STATION ATTENDANTS  
(one per 75 guests recommended)

CHEF ATTENDANT  
(as needed for Action Stations)

(Based on three hour event [including set up and take down time before and after])  
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. (amounts are based on a three hour event.)

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



Ventanas - 404.698.4710  
[ventanasatlanta.com](http://ventanasatlanta.com)



Legacy Test Kitchen - 404.698.4710  
[LegacyTestKitchen.com](http://LegacyTestKitchen.com)

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

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A fully customized detailed proposal for your special event can be prepared for you showing your requested menu selections and expected costs. With so many options and different styles of service possible, pricing for your event can vary widely and will be dependent on variables such as season, day of the week, number of guests, location and style of your event.

Don't see something you are looking for? Just let us know – our talented passionate chefs will make it happen!

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.