

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.



BUTLER PASSED HORS D'OEUVRES

Bite sized canapés bursting with flavor ideal for your cocktail hour or for an entire event.

CITRUS SMOKED SALMON
lavosh cracker, herb remoulade

DUCK CONFIT SLIDER
fig jam, balsamic reduction, arugula

DEVILED 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

BEEF SHORT RIB SLIDER
pickled red onions, horse-radish aioli

PROSCIUTTO WRAPPED GRILLED PEACH
(available summer season)

CHICKEN SATAY
peanut sauce, cilantro

GOUGÈRES
local goat cheese, garden herbs

ROASTED GARLIC and WILD MUSHROOM BRUSCHETTA
fresh herbs, crostini

MINI COUNTRY HAM BISCUITS
peach preserves

SMOKED CHICKEN LOLLIPOPS
house-made sweet and southern barbecue sauce

SLOW SMOKED PORK SHOULDER SLIDERS
chipotle BBQ sauce

GRILLED SIRLOIN STEAK SKEWERS
chimichurri

MINI BLACK ANGUS BEEF SLIDERS

MINI LUMP CRAB CAKE
Creole aioli

TUNA TARTARE
cucumber, red onion, cilantro

BACON WRAPPED DATES
stuffed with Sweet Grass Dairy's Asher Blue, saba

LOBSTER BLT
crispy pancetta, butter lettuce, tomato chili jam

SOUP SHOTS
wild mushroom with truffle oil or lobster bisque with brandy

PRESENTED HORS D'OEUVRES MINI-STATIONS

Presented appetizer mini buffets perfect for cocktail hour

MEDITERRANEAN MEZZA

house-made lemon and herb hummus, tabbouleh, cucumber and tomatoes, marinated olives, fire roasted peppers, pepperoncini, feta, warmed pita

CHIPS AND DIP

six-onion dip, house-made potato chips

GRILLED VEGETABLE STATION

seasonal assortment of vegetables including zucchini, red pepper, asparagus, local Vidalia onions, mushrooms
(served chilled to room temperature. some items seasonally available)

SEASONAL FRUIT

assorted fruit and berries, local honey, Atlanta Fresh yogurt

GARDEN VEGETABLE HARVEST

crisp assortment of fresh cut local farm vegetables, roasted Vidalia onion and ranch dips
(some items seasonally available)

BRUSCHETTA BAR

a trio of garlic crostini, focaccia, pita chips, artisan baskets, tomato basil compote relish, olive tapenade, house-made hummus, eggplant caponata

CHARCUTERIE BOARD

assorted artisan meats and cheeses, grain mustards, cornichons, marinated olives, assorted breads, crackers

ARTISAN CHEESE STATION

artisan domestic and imported cheeses, dried fruits, marcona almonds, local honeycomb, artisan breads, crackers, lavosh

COMBINE CHARCUTERIE and ARTISAN CHEESE ~OR~ SEASONAL FRUIT and ARTISAN CHEESE

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Your chosen chef crafted menu selections are prepared fresh on site for you and your guests.
Mini Buffets are planned to be open for approximately one hour.
(extended service time available for additional cost).

Included in your price per person for Passed items will be serving trays and cocktail napkins.
Additional service staff may be required depending on the type of event and setting.

Included in your price per person for Presented items will be all serving vessels, platters, bowls, utensils and simple buffet décor for the presentation of your chosen 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 Event Order.

LEGACY CATERING AND EVENTS STAFFING

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.

EVENT FACILITIES AND PREFERRED VENDORS

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



Legacy Test Kitchen - 404.698.4710
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.

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 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.