

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.



FULL SERVICE PLATED LUNCHES

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.

SALAD ~or~ SOUP (choice of one or two)

ROASTED TOMATO SOUP
herbs and olive oil croutons

CHICKEN AND NOODLE SOUP

LOW COUNTRY CRAB AND CORN BISQUE (\$2 supplemental)

ARTISAN LETTUCE
cucumbers, tomatoes, crispy shallots, goat cheese, red wine vinaigrette

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

CHOPPED SALAD
Iceberg lettuce, blue cheese, tomatoes, bacon

ENTRÉE (choice of one)

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

CHEF'S VEGETARIAN RAVIOLI
roasted tomato basil and herb sauce

SPICE ROASTED ATLANTIC SALMON
asparagus, lemon and green olive couscous

GRILLED GEORGIA TROUT
lemon, green tartar sauce, chive butter, arugula salad

PAN ROASTED SPRINGER MOUNTAIN CHICKEN BREAST
lemon orzo, broccolini, roasted cherry tomatoes

LEMON CAPER CHICKEN PICATA
sautéed spinach, Heirloom potatoes

PETITE FILET
truffled herbed potato hash, madeira mushroom jus (\$4 supplemental)

SHORT RIB
red wine-braised, horseradish whipped potatoes, gremolata (\$4 supplemental)

DESSERTS
(choice of one)

JUST BAKED COOKIES AND DOUBLE FUDGE CHOCOLATE BROWNIES

PANNA COTTA with FRUIT COMPOTE and ALMOND BISCOTTI

SEASONAL FRUIT AND BERRIES
honey whipped ricotta

CLASSIC CARROT CAKE
cream cheese filing

STRAWBERRY GELATO
saba syrup and rolled wafer cookie

WARM BREAD PUDDING
bourbon caramel sauce

SEASONAL FRUIT COBBLER
oat streusel

INDIVIDUAL BANANA PUDDING

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Your Plated Menu will be prepared on site by our talented chefs and presented to your guests in courses by our professional service team. Vegetarian and vendor meal options will be made available (vegetarian and vendor meal counts must be submitted with final guest counts). Special requests are always welcomed.

Place settings required dependent on number of courses and provided separately.

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.

Certain menu items may require special equipment or additional items for service, which, if needed, will be detailed on your Event Order.

FULL SERVICE PLATED DINNERS

Whether your special occasion calls for the formal five-course dinner, or you are planning for A two course wedding dinner reception, our plated menus are fully customizable per your needs.

STARTERS

Add fresh out of the oven breads with sweet butter

LOCAL-FARM TOMATOES
buffalo mozzarella, basil oil

CARAMELIZED VIDALIA ONION AND GOAT CHEESE TART
warm frisée salad, aged sherry vinegar

JUMBO LUMP CRAB CAKE
sweet pepper and basil aioli

SOUPS

CLASSIC ONION SOUP
Vidalia onions, Gruyère cheese-brioche crouton

VEGETABLE MINESTRONE
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

ORGANIC GREENS
cherry tomatoes, cucumbers, radishes, citrus vinaigrette

LOCAL GREENS
strawberries, Point Reyes blue cheese, pistachios, champagne 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

ENTRÉES

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

SEARED DIVER SCALLOPS (\$10 supplemental)
white corn grits, mustard greens, smoky bacon gravy

HORSERADISH CRUSTED GROUPER
fennel, citrus butter sauce

CHEF'S VEGETARIAN RAVIOLI
roasted tomato basil and herb sauce

SPICE SEARED ATLANTIC SALMON
lemon and green olive couscous, asparagus, grilled lemon

SEABASS
lump crab and orzo "risotto", citrus salad (\$5 supplemental)

SEARED SESAME CRUSTED TUNA
rice noodles, seasonal vegetable salad, citrus scallion ponzu (\$5 supplemental)

THYME-ROASTED SPRINGER MOUNTAIN CHICKEN BREAST
wild mushroom gnocchi, roasted root vegetables, madeira jus

PECAN CRUSTED CHICKEN
mashed sweet potato, French green beans, Legacy Woodford Reserve bourbon sauce

BBQ PULLED PORK
four cheese macaroni and cheese, collard greens, southern BBQ sauce

ROASTED PORK TENDERLOIN
sweet corn grits, collard greens, natural jus

GRILLED NEW YORK SIRLOIN STEAK
chimichurri, fingerling potatoes, sautéed spinach (\$5 supplemental)

RED WINE BRAISED BEEF SHORT RIB
potato purée, baby carrots, glazed cipollini onions (\$5 supplemental)

FILET MIGNON
8-ounce, horseradish mashed potatoes, rapini, pinot noir sauce (\$10 supplemental)

COMBINATION "DUAL" ENTRÉES

The following menu selections feature two meat proteins each served with chef's seasonal vegetables

SEA BASS, GARLIC-THYME CHICKEN
wild mushroom polenta

GARLIC ROASTED SHRIMP, BRAISED BEEF SHORT RIB
fontina grits, gremolata

SAUTÉED LOCAL GROUPER, WILD-CAUGHT SHRIMP
Carolina Gold rice, tomato confit, herb salad (\$10 supplemental)

4-ounce FILET MIGNON AND BUTTER-POACHED MAINE LOBSTER TAIL
fingerling potatoes, truffle hollandaise (\$25 supplemental)

DESSERTS

SEASONAL FRUIT PLATE
fruit sorbet, lady finger

PANNA COTTA
citrus marmalade, biscotti

VANILLA CRÈME BRULÉE
pecan biscotti, seasonal berries

SEASONAL FRUIT COBBLER
buttermilk ice cream

BOURBON BREAD PUDDING
caramel sauce

DEEP DISH BOURBON PECAN PIE
chantilly cream

WARM VALHRONA CHOCOLATE CAKE
chocolate sauce, chocolate ice cream

FLOURLESS CHOCOLATE TORTE
raspberry coulis, whipped cream

MINI DESSERT DISPLAY

(Individually plated or served "Family Style" - Select 3 Items)

Chocolate Covered Strawberries, Pecan Pie Bars, Key Lime Bars, Mini Fresh Baked Cookies,
Brownie Bites, Assorted French Macaroons, Passion-fruit Cheesecake Lollipop,
Mini Georgia Apple Crumble Pie, Mini Strawberry and Vanilla Shortcake,
Assorted Crème Brulée with Maple Sugar, Tiramisu Cup with Pistachio Biscotti

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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)

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.