



LEGACY
VENTURES

BANQUET
& EVENT
MENUS



LEGACY CATERING MENU INDEX

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* Due to changing market conditions, chefs may be required to substitute menu ingredients, ensuring equivalent quality and value in your selection. Your catering sales manager will communicate any such significant changes prior to your event.

BEVERAGES & SNACKS



BEVERAGES & SNACKS

BEVERAGES

- Legacy Signature Blend Regular and Decaffeinated Coffee \$79/ gallon
- Selection of Herbal and Hot Teas \$79/ gallon
- Hot Chocolate ~ *whipped cream, chocolate sticks, marshmallows* \$59/ gallon
- Hot Spiced Apple Cider \$59/ gallon
- Chilled Orange or Grapefruit Juice \$59/ gallon
- Unsweet or Sweet Iced Tea \$59/ gallon
- Chilled Regular, Peach or Strawberry Lemonade \$59/ gallon
- Frozen Fruit Smoothies \$9/ 8-ounce
- Fruit or Vegetable Juices ~ *beet, carrot, apple, green* \$7 each
- Coca-Cola Branded Soft Drinks \$4 each
- Still and Sparkling Mineral Water \$4 each
- Energy Drinks \$7 each

BEVERAGE SERVICE

- All Day Beverages ~ up to 8 hours \$29/ guest
- Half Day Beverages ~ up to 4 hours \$16/ guest
- ~ each additional selection \$4/ guest per selection
- ~ select four ~

- Legacy Signature Blend Coffee
~ *regular and decaffeinated*
- Selection of Herbal and Hot Teas
- Chilled Orange or Grapefruit Juice
- Unsweet and Sweet Iced Tea

- Lemonade ~ *regular, peach or strawberry*
- Coca-Cola Branded Soft Drinks
- Still and Sparkling Bottled Water
- Hot Spiced Apple Cider

SWEET DELIGHTS & SNACKS

- Whole Fruit \$3/ piece
- Sliced Fruit Display \$12/ guest
- Guacamole ~ *tomato salsa, warm tortilla chips* \$8/ guest
- German Soft Pretzels ~ *specialty mustards* \$12/ guest
- Spicy Mixed Nuts \$7/ guest
- Spiced Snack Mix \$6/ guest
- Triple Chocolate Brownies \$7/ guest

- Freshly Baked Cookies \$7/ guest
- Granola Bars \$4 each
- White Truffle Potato Chips ~ *parmesan* \$7/ guest
- Assorted Dessert Bars \$7 each
- Cupcakes ~ *vanilla, chocolate, red velvet* \$75/ dozen
- Premium Popcorn Bar \$10/ guest
~ select three ~
butter, garlic parmesan, spicy Cajun, cinnamon & sugar, white cheddar

BREAKFAST & ADDITIONS



BREAKFAST

~ minimum of 15 guests ~

~ all breakfasts served with Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas ~

FRESH START BREAKFAST

\$29/ guest

Chilled Fruit Juices

Breakfast Pastries ~ *pastries, croissants, muffins, local honey, butter, preserves*

Fresh Sliced Fruit ~ *sliced fruits and berries*

LIFESTYLE BREAKFAST

\$33/ guest

Chilled Fruit Juices

Assorted Flavored Bagels ~ *whipped cream cheese, local honey, butter, preserves*

Fresh Sliced Fruit ~ *sliced fruits and berries*

Multigrain Granola ~ *oats, pecans, honey*

Greek-Style Yogurt ~ *blueberries, granola*

SOUTHERN TRADITION BREAKFAST

\$44/ guest

Chilled Fruit Juices

Fresh Sliced Fruit ~ *sliced fruits and berries*

Farm Eggs ~ *scrambled with fresh chives*

Southern Biscuits ~ *country gravy* OR Brioche French Toast ~ *peach compote, warm maple syrup*

Chicken Sausage OR Applewood Smoked Bacon

Crispy Red Potatoes

Stone-Ground Grits ~ *aged cheddar*

SOUTHERN TABLE

\$38/ guest

Chilled Fruit Juices

~ select four ~

Greek Vanilla Yogurt ~ *oat granola, coconut flakes, strawberry compote*

Buttermilk Biscuits ~ *assorted jams, jellies, butter*

Vegetable Frittata ~ *cage free eggs, sharp cheddar cheese*

Chia Seed Yogurt ~ *berry compote, candied pecans, local wildflower honey*

Avocado Toast ~ *boiled egg, everything seasoning, tomato*

Deviled Eggs ~ *bacon, caramelized onion, roasted jalapeño (GF)*

Spinach and Bacon Frittata ~ *cheddar cheese, roasted tomato*

Smoked Ham Scramble ~ *Swiss cheese, scallions*

Georgia Kale and Andouille Sausage Scramble ~ *cage free eggs, aged cheddar*

Sliced Fruits and Berries

Steel Cut Oatmeal ~ *cinnamon, agave, blueberries*

Chicken and Herb Sausage

~ each additional selection is \$5/ guest

BREAKFAST ADDITIONS

~ minimum of one dozen / selection or 20 guests ~

BY THE DOZEN

Southern Fried Chicken Biscuit ~ hot honey \$72/ dozen

Assorted Breakfast Pastries \$39/ dozen

Assorted Flavored Bagels ~ whipped cream cheese \$39/ dozen

Smoked Salmon Bagel ~ whipped cream cheese, tomatoes, butter lettuce, red onion \$89/ dozen

Breakfast Burritos ~ cage free eggs, aged cheddar, sausage, potatoes \$79/ dozen

Cinnamon Rolls ~ cream cheese frosting \$39/ dozen

BY THE GUEST

Croissants ~ honey butter \$7/ guest

Local Farm Eggs ~ scrambled with fresh chives \$9/ guest

Traditional Eggs Benedict ~ English muffin, poached egg, Canadian bacon, citrus hollandaise \$12/ guest

Yogurt Parfait ~ Greek-Style yogurt, multigrain and nut granola, berry compote \$9/ guest

Steel-Cut Irish Oatmeal ~ brown sugar, seasonal berries \$9/ guest

Stone Ground Grits ~ white cheddar \$8/ guest

Brioche French Toast ~ peach compote, warm maple syrup \$8/ guest

Breakfast Meats ~ chicken and herb sausage, Applewood smoked bacon, pork country sausage \$9/ guest per selection

Avocado Toast Bar ~ toasted wheat bread, smashed avocado, lime juice, crumbled bacon, diced tomatoes, cotija cheese \$12/guest

Quinoa Sweet Breakfast Bowl ~ caramelized bananas, walnuts, blueberries, coconut milk \$9/ guest

Vegetable Quiche ~ asparagus, roasted red peppers, herbs, white cheddar \$10/ guest

Omelette Station ~ farm eggs cooked to order with an array of toppings: spinach, local ham, wild mushrooms, sweet peppers, jalapeños, scallions, cheddar cheese \$18/ guest

~ requires 1 chef per 50 guests, \$200

Waffle Station ~ freshly cooked Belgian waffles, warm maple syrup, local honey, seasonal berry compote \$13/ guest

~ requires 1 chef per 50 guests, \$200



SPECIALTY BREAKS

SPECIALTY BREAKS

~ minimum of 15 guests ~

A LITTLE TWISTED

\$14/ guest

German soft pretzels, specialty mustards, whipped cinnamon butter

GUACAMOLE STATION

\$14/ guest

smashed avocados, lime, chili salt, tomato salsa, chipotle tomatillo sauce, housemade tortilla chips

PIMENTO CHEESE DIP

\$14/ guest

fresh vegetables, pickles, garlic crostini

CARAMELIZED ONION DIP

\$7/ guest

sea salt potato chips

GARDEN FRESH

\$18/ guest

sweet peppers, crisp carrots, broccoli, cauliflower, snap peas, celery hearts, cucumbers, blue cheese and buttermilk ranch dips, spiced crackers

CHEESE FLIGHT

\$19/ guest

artisan cheeses, dried fruits, Marcona almonds, fig jam, southern cheese straws, crackers

REJUVENATION

\$17/ guest

seasonal whole fruit, granola and power bars, chilled fruit juices, still and sparkling mineral water

SNACK SHACK

mini grilled cheese sandwiches, tomato soup shooters \$10/ guest

cheeseburger slider, onion rings, mini Coca-Colas \$14/ guest

pulled pork slider, kettle chips, coleslaw \$14/ guest

chopped brisket slider, tots, root beer \$15/ guest

black bean and 3grain sliders, coleslaw, lemonade \$10/ guest

CHOCOLATE BAR

\$16/ guest

double chocolate fudge brownies, chocolate dipped strawberries, white chocolate macadamia cookies, whole or 2% milk, soy milk, chocolate milk

WARM CRAB DIP

\$19/ guest

celery, carrots, garlic herb crostini

THE LIVING SPA

\$24/ guest

vegetable crudités, hummus, pita chips, edamame, individual yogurt cups, fruit skewers, granola bars, still and sparkling mineral water

SOUTHERN HIGH TEA

\$25/ guest

assorted finger sandwiches: smoked salmon and dill, tomato and watercress, farm egg salad and wild arugula, cheese straws, southern scones, shortbreads, fruit preserves, unsweet and sweet iced tea, selection of herbal and hot teas

LUNCH BUFFETS



LUNCH BUFFETS

~ minimum of 25 guests ~

~ buffets include unsweet and sweet iced tea ~

LEGACY DELI

\$38/ guest

Traditional Caesar ~ Caesar dressing

Garden Salads ~ assorted dressings

Premade Sandwiches

~ select three ~

Slow Roasted Beef ~ gruyere cheese, horseradish aioli on onion roll

Smoked Ham ~ cheddar cheese, Dijon aioli on sourdough

Roasted Turkey ~ provolone, pesto aioli on wheat

Tomato Mozzarella ~ arugula, pesto on focaccia

*additional selections available

Orzo Salad ~ green olives, sundried tomatoes, cucumbers, red onion

Garlic and Herb Grilled Vegetables

Lettuce, Tomatoes, Onions, Pickle Slices

Sliced Imported and Domestic Cheeses

Specialty Potato Chips

Mayonnaise and Assorted Mustards

Fresh Cookies and Double Fudge Brownies

Chilled Lemonade

THE MEDITERRANEAN

\$49/ guest

Mezza ~ lemon herb hummus, baba ghanoush, grilled artichokes, fire roasted peppers, feta, warm pita bread

Warm French Bean Nicoise Salad ~ red potatoes, olives, tomatoes, mustard dressing

Kale Salad ~ shaved fennel, toasted pistachios, parmesan, pomegranate seeds, lemon vinaigrette

Balsamic Chicken Thighs ~ chickpeas, garlic, lemon, thyme

Grilled Salmon Filet ~ salsa verde

Lemon Garlic Broccolini

Israeli Couscous ~ roasted vegetables, feta

Baklava

Fresh Fruit Bowl ~ honey, coconut flakes, sweet yogurt

THE ITALIAN

\$48/ guest

Chopped Salad ~ romaine lettuce, black olives, gorgonzola, onion, Roma tomato, red wine vinaigrette

Panzanella Salad ~ basil, sundried tomatoes, arugula, mushrooms

Roasted Broccolini ~ lemon, red chili

Salami and Provolone Sandwich ~ pepperoncini, lettuce, pesto mayo, rosemary schiacciata roll

Baked Cauliflower ~ gnocchi, mozzarella, garlic parmesan breadcrumbs

Chicken Piccata ~ artichokes, capers, orzo

Beef Bolognese ~ rigatoni, pesto

Tiramisu

SOUTH OF THE BORDER

\$48/ guest

served with ~ flour tortillas, sour cream, cheddar cheese, pico de gallo, jalapeños, limes, cilantro

~ corn tortillas available upon request

Tomato Salsa and Chipotle Tomatillo Salsa ~ warm tortilla chips

Queso Dip

Pinto Beans and Rice

Mexican Chopped Salad ~ romaine lettuce, corn, tortilla strips, queso fresco, jalapeño avocado ranch dressing

Tacos

~ select two ~

Grilled Skirt Steak

Chipotle Chicken ~ lime, cilantro

Beef Barbacoa ~ cilantro, onion

Churros ~ chocolate sauce

LUNCH BUFFETS

~ minimum of 25 guests ~

~ buffets include unsweet and sweet iced tea ~

SOUTHERN TABLE

\$48/ guest

~ select four ~

Deviled Eggs ~ *country ham, jalapeño*

Southern Vegetable Soup ~ *white rice, fresh herbs*

Watermelon Salad ~ *feta cheese, arugula, mint, balsamic honey vinaigrette*

Green Bean Salad ~ *tomato, onion, feta cheese, lemon vinaigrette*

Chopped Southern Salad ~ *sweet corn, kale, candied pecans, sundried tomatoes, buttermilk dressing*

Sautéed Chicken Breast ~ *capers, Meyer lemon, herb butter*

Chicken Salad ~ *mustard, grapes, candied pecans*

Shrimp and Grits ~ *mushrooms, spinach, Cajun gravy*

Corn Bread Panzanella ~ *local kale, radish, sweet peppers, maple bourbon vinaigrette*

Southern Red Velvet Cake

Lemonade and Cucumber Water

~ each additional selection is \$5/ guest

BLUE SKY BBQ

\$58/ guest

Smoked Cheddar Queso ~ *pico de gallo, tortilla chips*

Local Field Greens Salad ~ *cherry tomatoes, cucumbers, cheddar cheese, BBQ vinaigrette*

Proteins

~ select two ~

Southern-Style Pulled Pork

Texas-Style Smoked Beef Brisket

Grilled BBQ Chicken Thighs

Sweet Southern BBQ Sauce

Spicy Texas BBQ Sauce

Sides

~ select three ~

Creamy Coleslaw

Pinto Beans

Mac 'N' Cheese

Collard Greens

Potato Salad

Banana Pudding

Cast Iron Cherry Cobbler

BUILD-A-BOWL

\$50/ guest

Base Layer

~ select two ~

white rice

brown rice

field greens

romaine

quinoa

Toppings

~ select six ~

cucumbers

tomatoes

marinated chickpeas

red peppers

kale

grated egg

carrots

red onion

jalapenos

scallions

radish

edamame

cilantro

pickled ginger

Protein

~ select two ~

blackened shrimp

chipotle lime chicken

teriyaki salmon

grilled tofu

\$2/ guest supplemental

Thai curry cauliflower

sesame chicken

teriyaki steak

Sauce

~ select two ~

sweet Thai chili

wasabi soy vinaigrette

pineapple chipotle

yum yum

ginger wasabi

teriyaki

spicy Korean BBQ



PLATED LUNCH

EXECUTIVE PLATED LUNCH

PLATED MENU GUIDELINES

Select up to two single entrees (one protein per plate/guest) with matching starch and vegetable. A final entrée count is due 10 business days prior to your event date. Assigned seating and entrée indicator are required for plated services if more than one entrée is selected.

~ minimum of 25 guests ~

~ includes unsweet and sweet iced tea ~

PLATED LUNCH

\$46/ guest

Soup or Salad

~ select one ~

Caesar ~ hearts of romaine lettuce, garlic focaccia croutons, Parmigiano-Reggiano

Artisan Lettuce ~ cucumbers, tomatoes, shallots, goat cheese, red wine vinaigrette

Chopped Salad ~ iceberg lettuce, blue cheese, tomatoes, bacon, blue cheese dressing

Endive ~ arugula, apples, shaved pecorino, mustard-shallot vinaigrette

Roasted Tomato Soup ~ herbs, olive oil, croutons

Cream of Potato Soup ~ cheddar cheese, chives

Yellow Corn Chowder ~ bacon, new potatoes

Entrées

~ select one ~

Risotto ~ wild mushroom, herb, asparagus

Spice Roasted Scottish Salmon ~ asparagus, lemon and green olive couscous

Pan Roasted Springer Mountain Chicken Breast ~ orzo, broccolini, roasted cherry tomatoes

Grilled Georgia Trout ~ lemon, green tartar sauce, wild rice, arugula salad

Lemon Caper Chicken Piccata ~ sautéed spinach, heirloom potatoes

Red Wine-Braised Short Rib ~ roasted carrots, horseradish whipped potatoes, gremolata (\$10/ guest supplemental)

Petite Filet ~ grilled asparagus, whipped potatoes, madeira jus (\$20/ guest supplemental)

Desserts

~ select one ~

Fresh Cookies and Double Fudge Chocolate Brownies

Warm Bread Pudding ~ bourbon caramel sauce

Seasonal Fruit and Berries ~ honey whipped ricotta

Seasonal Fruit Cobbler ~ oatmeal streusel topping

Vanilla Panna Cotta with Fruit Compote ~ cookie crumble

Banana Pudding



RECEPTIONS

TRAY PASSED HORS D'OEUVRES

~ minimum of 50 pieces per selection ~

\$4/ PIECE

Blue Cheese Mousse ~ *fig, brioche* (V)
Caprese Skewers ~ *mozzarella, pesto, tomato* (V, GF)
Whipped Goat Cheese Toast ~ *crostini, honey, black pepper* (V)
Plum Tomato Bruschetta ~ *ricotta, oregano, olive oil, crostini* (V)
Deviled Eggs ~ *bacon, caramelized onion, roasted jalapeño* (GF)
Sweet Corn Hushpuppies ~ *spicy black pepper honey*
Hummus in a Cucumber Cup ~ *spicy red pepper relish* (VE)
Vegetable Samosa ~ *mint chutney*(VE)
Vegetarian Spring Rolls ~ *Thai sweet chili* (VE)
General Tso Cauliflower ~ *toasted sesame seeds, scallions* (V)
Grilled Vegetable Satay ~ *yum yum sauce* (V)
Whipped Feta ~ *potato cake, dill* (V)

\$6/ PIECE

Smoked Salmon on Potato Cake ~ *dill crème, avocado*
Ginger Hoisin Pork Belly ~ *kimchi aioli*
Beef Barbacoa ~ *arepa, tomatillo salsa, guajillo crema*
Sofrito Beef Skewer ~ *green pepper, onion, guava glaze* (GF)
Three Cheese Arancini ~ *arrabbiata sauce*
Huli Huli Chicken Satay ~ *pineapple, peppers, soy, ginger*
Mediterranean Lamb Meatball ~ *tzatziki*
Bacon Wrapped Chicken Bite ~ *sweet and sour sauce*

\$5/ PIECE

Pimento Cheese Fritter ~ *red pepper aioli*
Cuban Spring Rolls ~ *whole grain mustard aioli*
Cauliflower 65 – *chili garlic sauce, cilantro cream*
Paneer Tandoori Bites ~ *green pepper, onion, cucumber yogurt*
Antipasto Skewer ~ *salami, tomato, provolone, olive* (GF)
Greek Cucumber Cup ~ *feta, olive, tomato* (V, GF)
Spinach Stuffed Mushroom ~ *goat cheese, tomato* (V)
Mini Kentucky Hot Browns ~ *tomato, bacon, Swiss cheese, turkey*
Chicken Satay ~ *peanut sauce* (GF) or *teriyaki sauce* (not GF)
Cashew Chicken ~ *wonton shell, yuzu hoisin, cilantro*
Spicy Korean-Style Meatballs ~ *peach glaze, toasted sesame seeds, scallions*
Smoked Gouda Fritter ~ *black pepper honey* (V)
Mini Beef Empanadas ~ *chipotle lime crema, cilantro*

\$7/ PIECE

Traditional Shrimp Cocktail ~ *cucumber, Bloody Mary cocktail sauce* (GF)
Mini Lobster Roll ~ *brioche bun, celery*
Spicy Tuna on Sushi Rice ~ *furikake, scallions*
Bacon Wrapped Shrimp ~ *agave, lemon pepper*
Sea Scallop ~ *wrapped in prosciutto americano* (GF)
Crab Cake ~ *creole aioli*
Lollipop Lamb Chop ~ *Moroccan BBQ* (GF)

DISPLAYS & STATIONS

~ minimum of four stations at full guest count ~

~ approximately 90 minutes of service time ~ each additional ½ hour \$5/ guest per station ~

CHIPS AND DIP

\$8/ guest

French onion dip OR bacon cheddar dip, housemade potato chips

WARM CRAB DIP

\$19/ guest

carrots, celery, garlic herb crostini

GRILLED VEGETABLES

\$13/ guest

assortment of grilled vegetables tossed in fresh herbs and citrus vinaigrette

SEASONAL FRUIT

\$14/ guest

assorted fruits and berries, local honey, local yogurt

PIMENTO CHEESE

\$14/ guest

red pepper relish, crisp pita chips, celery, carrots

GUACAMOLE STATION

\$14/ guest

fresh smashed avocados, lime, chili salt, tomato salsa, chipotle tomatillo sauce, housemade tortilla chips

MAC 'N' CHEESE BAR

\$14/ guest

served with bacon, scallions, roasted peppers, mushrooms, chorizo

SOY GLAZED SALMON

\$16/ guest

served over Asian slaw with gochujang, ginger, honey

LEGACY SLIDERS

\$13/ guest ~ 2/ guest

~ select two ~

angus beef burgers ~ cheddar cheese, pickle

pulled BBQ pork ~ slaw, pickles, spicy BBQ

grilled chicken ~ pesto aioli

fried chicken ~ BBQ honey mustard

black bean & 3grain burger ~ chipotle aioli

~ all served on Parker House rolls

BRUSCHETTA BAR

\$15/ guest

a trio of garlic crostini, focaccia and pita chips, fresh mozzarella, tomato basil relish, basil pesto, cucumber dill salad

SOUTHERN BISCUIT BAR

\$15/ guest

butter milk biscuits and cornbread ~ served with country ham, sausage gravy, apple butter, local honey, whipped butter, cinnamon butter

MEDITERRANEAN MEZZA

\$16/ guest

housemade lemon and herb hummus, grilled artichokes, tzatziki, cucumber and tomatoes, marinated olives, fire roasted peppers, pepperoncini, feta, warmed pita

BLACKENED SALMON

\$16/ guest

red beans with andouille sausage and rice, lemon pepper sauce

MASHED POTATO BAR

\$14/ guest

maple whipped sweet potatoes and whipped Yukon gold potatoes ~ served with marshmallows, pecans, caramelized apples, crisp bacon, cheddar cheese, chives, butter, horseradish crème fraiche

DISPLAYS & STATIONS

~ minimum of four stations at full guest count ~

~ approximately 90 minutes of service time ~ each additional ½ hour \$5/ guest per station ~

MEATBALL BAR

\$18/ guest

~ select three ~

Turkey ~ *roasted garlic alfredo*

Korean Pork ~ *gochujang ginger*

Beef ~ *tomato gravy*

Falafel ~ *pesto cream sauce*

ARTISAN CHEESE

\$23/ guest

artisan domestic and imported cheeses, Marcona almonds, honey, grapes, fig jam, artisan breads, crackers, broken lavosh

CHARCUTERIE BOARD

\$25/ guest

assorted artisan meats, grain mustard, cornichons, marinated olives, assorted breads, crackers

ARTISAN CHEESE & CHARCUTERIE BOARD

\$40/ guest

~ charcuterie board and artisan cheese combined

STONE-GROUND GRITS BAR

\$24/ guest

local stone-ground grits with an array of toppings ~ sautéed wild mushrooms and herbs, caramelized onions, cheddar, scallions, local tomatoes, corn, andouille sausage, shrimp in Creole gravy

~ shrimp and grits only \$18/ guest

MINI STREET TACOS

\$20/ guest

Baja-Style cilantro lime shrimp OR chipotle chicken, cheese, pickled jalapeños, red onions, pico de gallo, limes, coleslaw, chipotle mayo, flour tortilla

~ \$4/ guest for both proteins

WORLD FOOD MARKET

\$20/ guest

~ select three ~

Spicy Korean Pork Noodle

Sichuan Beef and Broccoli Noodles

Sweet and Sour Shrimp Fried Rice

Chicken and Bok Choy Fried Rice

Wild Mushroom Chow Mein

Spicy Thai Drunken Noodles with Chicken

SPICE MARKET

\$20/ guest

~ select three ~

Chicken Tikka Marsala ~ *fragrant spices, basmati rice*

Dal Makhani ~ *garlic, ginger, basmati rice*

Lamb Pilaf ~ *lamb, onion, spinach, garlic, rice*

Butter Chicken ~ *yogurt, tomato, cashews, basmati rice*

Vegetable Vindaloo ~ *saffron, cilantro, mint*

Palak Paneer ~ *spinach, onion, spices*

served with naan, tamarind sauce, mint cilantro sauce

~ combine World Food Market and Spice Market if desired

CHILLED SEAFOOD BAR

\$30/ guest

~ *minimum 50 guests, approximately four pieces/ guest ~ poached shrimp, oysters on the half shell (in season), cocktail crab claws and other seasonal seafood offerings, cocktail sauce, remoulade, lemons, mignonettes, crackers*

DISPLAYS & STATIONS

~ minimum of four stations at full guest count ~

~ approximately 90 minutes of service time ~ each additional 1/2 hour \$5/ guest per station ~

FARMER'S TABLE

\$16/ guest

Greens	Proteins	Vegetables	Cheese	Other
~ select two ~	\$3/ guest supplemental	~ select three ~	~ select two ~	~ select two ~
spring mix	<i>per protein</i>	English cucumbers	aged cheddar	candied pecans
baby spinach	basil chicken	peppers	blue cheese	sunflower seeds
romaine hearts	grilled tofu	carrots	feta	wonton crisps
butter lettuce	shrimp	cherry tomatoes	goat	garlic croutons
Belgian endive		sweet corn	parmesan	raisins
kale		mushrooms		dried cranberries
		crispy bacon		toasted quinoa

Salad Dressings ~ select two ~ *Caesar, ranch, balsamic, citrus vinaigrette, ginger soy, creamy garlic herb, blue cheese*

~ each additional selection (excluding proteins) is \$2/ guest per selection

PASTA STATION

\$28/ guest

~ select three ~

Orecchiette Pasta ~ *broccoli rabe and Italian sausage tossed in olive oil, garlic*

Ziti ~ *pork sugo, asiago cheese, oregano*

Penne Pasta ~ *roasted peppers, artichokes, olives, capers in tomato sauce*

Cheese Tortellini ~ *prosciutto, green peas, dill and parmesan cream*

Cavatappi ~ *roasted chicken, wild mushrooms, cherry tomatoes, alfredo sauce*

Rigatoni ~ *bolognese, basil pesto, mozzarella*

Wild Mushroom Ravioli ~ *toasted garlic crumbs, truffle, cracked black pepper, marsala cream sauce*

Spinach and Ricotta Ravioli ~ *pesto, charred red peppers, roasted garlic cream*

Lobster Ravioli ~ *lobster cream, fennel, cherry tomatoes, crispy leeks (\$10/ guest supplemental)*

~ served with herb garlic bread, focaccia, parmesan cheese, red chili flakes

Gluten free/Vegan pasta available upon request (\$3/ guest supplemental)

CHEF ATTENDED STATIONS

~ minimum of four stations at full guest count ~

~ approximately 90 minutes of service time ~ each additional ½ hour \$5/ guest per station ~

~ one chef attendant required per 50 guests, \$200/ attendant / station

MINI CHICKEN AND WAFFLES

\$17/ guest

served with warm maple syrup, honey mustard, whipped cream, seasonal berries, hot sauce

DEEP FRIED TURKEY BREAST

\$20/ guest

4oz/ guest ~ *broccoli casserole, Cajun gravy, cornbread*

ROASTED PORK LOIN

\$24/ guest

sweet potato gratin, cranberry orange marmalade, cornbread

NEW YORK STRIP LOIN

\$26/ guest

4oz/ guest ~ *truffle mashed potatoes, natural jus, soft French rolls*

PRIME RIB OF BEEF

\$24/ guest

4oz/ guest ~ *potato gratin, sauce bordelaise, mini-Parker House rolls*

BEEF TENDERLOIN

\$35/ guest

4oz/ guest ~ *buttermilk blue cheese mashed potatoes, black truffle red wine sauce, mini-Parker House rolls*

CHEF CURATED EXPERIENCES

~ minimum of four stations at full guest count ~

~ approximately 90 minutes of service time ~ each additional ½ hour \$5/ guest per station ~

~ one chef attendant required per 50 - 100 guests, \$200/ attendant / station

CHICKEN & SAUSAGE PAELLA

\$25/ guest

chicken, sausage, sweet peas, saffron scented Bomba rice

add: Shrimp, Mussels, Clams (\$7/ guest supplemental)

OYSTERS

MKT Price

~ minimum of 100 per type

~ subject to availability, chef will substitute comparable oyster if your choice is not available

fresh shucked oyster on the half shell served with mignonette and assorted condiments

“What to Shuck?”

East Coast

Blue Point ~ New York

Beausoleil ~ New Brunswick

Wellfleet ~ Massachusetts

Misty Point ~ Virginia

West Coast

Fanny Bay ~ British Columbia

Kumamoto ~ California

Chefs Creek ~ British Columbia

Buckley Bay ~ British Columbia

PIG PICKIN'

\$35/ guest

local piglet spit roasted in a caja china, Carolina-Style mustard BBQ sauce, mini soft rolls, coleslaw

~ must have two-week notice-minimum 50 guests

~ for more details on PIG PICKIN', contact the catering sales manager

CRUSH BURGERS

\$15/ guest

Brisket Chuck Beef Burgers ~ cooked to order with American cheese served on a toasted bun

served with lettuce, tomatoes, pickles, caramelized onions and mushrooms, spicy mustard, yellow mustard, mayonnaise, housemade chef sauce and truffle aioli

Beer Battered Onion Rings

Premium topping additions:

Applewood Smoked Bacon (\$2 supplemental)

Beef Chili (\$4 supplemental)

Pimento Cheese (\$2 supplemental)

~ additional cheese options available

TEX-MEX GRILL

\$35/ guest

All items grilled over mesquite wood

~ select two ~

Skirt Steak

Chicken Asado

Pork Tenderloin

Chipotle Lime Jumbo Shrimp Skewers ~ cowboy caviar

Charro Beans

Cilantro Lime Rice

served with warm flour tortillas, red and green salsa, guacamole, chopped onions, cilantro

SUSHI EXPERIENCE

\$40/ guest

~ select four ~

California ~ avocado, crab, cucumber

Rainbow ~ California roll wrapped with tuna, salmon, Hamachi, avocado

Spicy Tuna ~ tuna mixed with sriracha mayonnaise

Spicy Salmon ~ salmon mixed with sriracha mayonnaise

Dragon ~ shrimp tempura, cucumber, unagi, wrapped in avocado

Philadelphia ~ smoked salmon, cream cheese, cucumber, avocado

Vegetable ~ cucumber, carrot, daikon

served with wasabi, pickled ginger, soy sauce, chopsticks, fortune cookies

YAKATORI GRILL

\$28/ guest

All items grilled on a charcoal grill and served on a skewer

~ select four ~

Jumbo Shrimp

Chicken Thigh

Beef Ribeye

Salmon

Pork

Eggplant

served with Teriyaki, Yakatori sauce, Sweet and Sour, wasabi aioli, red curry sauce

DISPLAY & STATION ENHANCEMENTS

~ minimum of 50 guests ~

SALADS

\$12/ guest

Organic Greens ~ *cherry tomatoes, cucumbers, radishes, citrus vinaigrette*

Endive ~ *arugula, apples, shaved pecorino, mustard-shallot vinaigrette*

Butter Lettuce ~ *fennel, orange, almonds, citrus vinaigrette*

Local Greens ~ *strawberries, Point Reyes blue cheese, pistachios, champagne vinaigrette*

Baby Spinach ~ *gorgonzola, caramelized pears, walnuts, citrus vinaigrette*

Caesar ~ *hearts of romaine lettuce, garlic focaccia croutons, Parmigiano-Reggiano*

Southern Chopped Salad ~ *kale, corn, pecans, tomatoes, buttermilk dressing*

Corn Bread Panzanella ~ *kale, pickled onion, sweet peppers, brown butter dressing*

Niçoise ~ *egg, green beans, potatoes, tomatoes, shallot dressing*

STARCHES

\$12/ guest

Fingerling Potatoes ~ *garlic and thyme scented*

Butternut Squash ~ *roasted with honey and ancho chili*

Potato Gratin ~ *fresh herbs, Parmigiano-Reggiano*

Couscous ~ *pine nuts, golden raisins*

Local Grits ~ *smoked gouda cheese*

Potato Gnocchi ~ *sweet basil butter*

Mashed Potatoes ~ *horseradish whipped*

Wild Rice Pilaf ~ *kale, butternut squash*

Four Cheese Mac 'N' Cheese

Mashed Sweet Potatoes ~ *pecan crumble*

Orzo ~ *olives, red chili, parmesan, basil*

3 Grain Pilaf ~ *brown rice, quinoa, farro*

VEGETABLES

\$12/ guest

Braised Collard Greens ~ *Southern-Style*

Steamed Asparagus ~ *hollandaise sauce*

Grilled Vegetables ~ *herb butter*

French Beans ~ *shallots, Parmigiano-Reggiano*

Roasted Cauliflower ~ *gremolata breadcrumbs*

Broccolini ~ *lemon, chili flakes, pecorino*

Glazed Heirloom Carrots ~ *ginger, honey, soy*

Roasted Root Vegetables

Brussels Sprouts ~ *maple syrup, bacon*

Grilled Asparagus ~ *herb butter*

Smashed Root Vegetables ~ *fresh herbs, garlic*

Brussels Sprouts and Potato Hash

Baby Zucchini

Patty Pan Squash

PLATED DINNER



PLATED DINNERS

PLATED MENU GUIDELINES

Select up to two Single Entrees (one protein per plate/guest) or Combination Entrees (two proteins per plate/guest) with matching starch and vegetable.

A final entrée count is due 10 business days prior to your event date. Assigned seating and entrée indicator are required for plated receptions if more than one entrée is selected.

~ served with southern breads and sweet butter ~

STARTERS

Warm Caramelized Vidalia Onion and Goat Cheese Tart ~ *frisée salad, aged sherry vinegar*

Garden ~ *cherry tomatoes, cucumbers, radishes, citrus vinaigrette*

Endive ~ *arugula, apples, shaved pecorino, mustard-shallot vinaigrette*

Butter Lettuce ~ *fennel, orange, almonds, citrus vinaigrette*

Field Greens ~ *strawberries, Point Reyes blue cheese, pistachios, champagne vinaigrette*

Baby Spinach ~ *gorgonzola, caramelized pears, walnuts, citrus vinaigrette*

Caesar ~ *hearts of romaine lettuce, garlic focaccia croutons, Parmigiano-Reggiano*

Grilled Prawn ~ *roasted peppers, kale, Israeli Couscous, chimichurri*

Seared Scallop ~ *orange segments, lemongrass, ginger, miso*

SINGLE ENTRÉES

Roasted Vegetable Rigatoni ~ *cherry tomatoes, basil pesto, garlic butter*

Spinach and Ricotta Lasagna ~ *mozzarella, tomato sauce*

Seared Scottish Salmon ~ *dill beurre blanc*

Grilled Swordfish ~ *sauce au poivre*

Roasted Chicken ~ *sundried tomato garlic cream sauce*

Dijon Herb Crusted Chicken ~ *marasala sauce*

Roasted Pork Tenderloin ~ *mustard jus*

Sea Bass ~ *miso glazed* (\$10/ guest supplemental)

Horseradish Crusted Grouper ~ *citrus butter sauce* (\$10/ guest supplemental)

Halibut ~ *mustard dill cream sauce*

Red Wine Braised Beef Short Rib ~ *6-8oz. short rib, sauce bordelaise* (\$15/ guest supplemental)

Grilled New York Strip ~ *8oz. NY strip, bordelaise sauce* (\$15/ guest supplemental)

Filet Mignon ~ *8oz filet, pinot noir sauce* (\$20/ guest supplemental)

COMBINATION ENTRÉES

Garlic Roasted Shrimp, 4oz. Braised Beef Short Rib ~ *sauce bordelaise*

Sea Bass, Roasted Chicken ~ *miso glazed* (\$10/ guest supplemental)

Sautéed Grouper, Wild-Caught Shrimp ~ *citrus beurre blanc* (\$10/ guest supplemental)

4oz Filet Mignon, Butter-Poached Maine Lobster Tail ~ *truffle hollandaise* (\$25/ guest supplemental)

To ensure we are creating and enhancing your event with the freshest of local produce, our Executive Chef will recommend a starch and vegetable to compliment your entrée selections.

PLATED DINNERS

DESSERTS

Flourless Chocolate Torte ~ *raspberry coulis, whipped cream*

Vanilla Crème Brûlée ~ *cookie crumble, raspberries*

Deep Dish Bourbon Pecan Pie ~ *Chantilly cream*

Bourbon Bread Pudding ~ *salted caramel sauce*

Warm Chocolate Cake ~ *berries, salted caramel sauce*

Seasonal Fruit Cobbler

Dark Chocolate Mousse ~ *graham cracker, toasted marshmallow*

Red Velvet Cake ~ *cream cheese icing*

Coconut Cake ~ *toasted coconut*

PLATED DINNER PRICING

Three Course Entrée ~ first course, entrée, dessert \$75/ guest

Three Course Combination Entrée ~ first course, combination entrée, dessert \$90/ guest

any supplemental cost from entrée line item will be added to the above pricing

Due to changing market conditions, chef may be required to substitute menu ingredients, ensuring equivalent quality and value in your selection. Your catering sales manager will communicate any such significant changes prior to your event.

DINNER BUFFETS



REGIONAL BUFFETS

~ minimum of 25 guests ~

SOUTH OF THE BORDER

\$68/ guest

served with ~ flour tortillas, sour cream, cheddar cheese, pico de gallo, jalapeños, limes, cilantro

~ hard corn tortillas available upon request

Tomato Salsa and Chipotle Tomatillo Salsa ~ warm tortilla chips

Queso Dip

Mexican Chopped Salad ~ romaine corn, tortilla strips, queso fresco, jalapeño, avocado, ranch dressing

Pinto Beans and Rice

Tacos

~ select two ~

Grilled Skirt Steak

Chipotle Chicken ~ lime, cilantro

Grilled Shrimp ~ ancho chili, honey, lime

Beef Barbacoa ~ cilantro, onion

Spinach and Black Bean Enchiladas ~ tomatillo, sour cream sauce

Churros ~ chocolate sauce

Tres Leches Cake

SOUTHERN COMFORT BUFFET

\$70/ guest

Southern Biscuits ~ honey butter

Cheese Straws

Southern-Style Coleslaw

Collard Greens

Mac 'N' Cheese

Mashed Sweet Potatoes

Southern Buttermilk Fried Chicken

Grilled Salmon ~ Cajun cream sauce

BBQ Pulled Pork ~ assorted BBQ sauces

Cast Iron Skillet Fruit Cobbler

ITALIAN DINNER

\$72/ guest

Chopped Salad ~ black olives, gorgonzola, onion, Roma tomato, red wine vinaigrette

Sliced Prosciutto Platter ~ melon, arugula, balsamic

Garlic Rosemary Focaccia ~ olive oil

Roasted Broccolini ~ lemon, red chili

Baked Cauliflower ~ gnocchi, mozzarella, garlic parmesan breadcrumbs

Salmon Puttanesca ~ tomatoes, olives

Chicken Piccata ~ orzo, artichokes, capers

Beef Bolognese ~ rigatoni, pesto

Tiramisu

PRIDE AND JOY BBQ

\$75/ guest

Smoked Cheddar Queso ~ pico de gallo, tortilla chips

Baby Field Greens ~ cherry tomatoes, cucumbers, cheddar cheese

BBQ Pulled Pork

Grilled BBQ Chicken Thighs

Texas-Style Smoked Beef Brisket

Assorted BBQ Sauces

Sides

~ select three ~

Southern-Style Coleslaw

Pinto Beans

Mac 'N' Cheese

Collard Greens

Potato Salad

Banana Pudding

Mini Red Velvet Cakes

REGIONAL BUFFETS

~ minimum of 25 guests ~

TASTE OF THE MEDITERRANEAN

\$75/ guest

Mezza ~ *lemon herb hummus, baba ghanoush, grilled artichokes, fire roasted peppers, feta, warm pita*

Tuscan Salad ~ *romaine lettuce, tomato basil, cucumber, kalamata olives, red onion, peppers, white balsamic vinaigrette*

Warm French Bean Nicoise Salad ~ *red potatoes, olives, tomatoes, mustard dressing*

Kale Salad ~ *shaved fennel, toasted pistachios, parmesan, pomegranate seeds, lemon vinaigrette*

Chicken Puttanesca ~ *cherry tomatoes, olives, EVOO*

Balsamic Chicken Thighs ~ *chickpeas, garlic, lemon, thyme*

Sauteed Mahi Mahi ~ *orzo, artichoke hearts, sundried tomatoes, olive oil, garlic*

Lemon Garlic Broccolini

Saffron Rice ~ *raisins, almonds*

Israeli Couscous ~ *roasted vegetables, feta*

Baklava

Strawberry Shortcake ~ *whipped labneh, mint*

THE GRILL EXPERIENCE

\$85/ guest

Chopped Salad ~ *iceberg lettuce, blue cheese, tomatoes, bacon, blue cheese dressing*

Local Farm Tomatoes ~ *fresh mozzarella, EVOO, herbs*

Brussels Sprouts ~ *lemon butter*

Wild Rice ~ *almonds, blueberries, arugula*

Herb Roasted Fingerling Potatoes

Grilled New York Strip ~ *molasses-chipotle butter*

Grilled Salmon ~ *citrus beurre blanc*

Grilled Chicken Breast ~ *sundried tomato garlic cream sauce*

Southern Rolls and Butter

Peach and Blueberry Cobbler

Mini Red Velvet Cake

DESSERTS & LATE-NIGHT AFTER THOUGHTS



DESSERTS & LATE-NIGHT THOUGHTS

~minimum of 25 guests~

DESSERT BUFFET

\$16/ guest

~ select three ~

Dark Chocolate Mousse ~ *whipped cream, served in a cone*

Mini Georgia Apple Crumble Pie

Vanilla Poundcake ~ *strawberry compote*

Crème Brûlée ~ *sugar crust, berries*

Key Lime Tart ~ *whipped cream*

Assorted French Macarons

Tiramisu Cup ~ *pistachio crumble*

Buttermilk Panna Cotta

Mini Assorted Cupcakes

~ each additional selection \$4/ guest

STATIONS

Selection of Mini Cupcakes, Macarons, Petit Fours \$12/ guest

Chocolate Fondue \$18/ guest

angel food cake, devil's food cake, bananas, strawberries, marshmallows, rice crispy treats, served with dark chocolate

Bananas Foster \$15 pp

served with waffles, vanilla ice cream, chocolate chips, peanut butter cups

LATE-NIGHT SNACKS

Mini Grilled Cheese Sandwiches with Tomato Soup Shooters \$10/ guest

Cheeseburger Slider with Onion Rings and Mini Coca-Colas \$14/ guest

Flat Bread Pizza ~ *pepperoni, margarita or sausage & mushroom* \$12/ guest

Premium Popcorn Bar ~ select three ~ *butter, garlic parmesan, spicy Cajun, cinnamon & sugar, white cheddar* \$10/ guest

S'mores Dip ~ *marshmallows, dark chocolate, graham crackers, pretzels, chocolate chips, crushed peanuts, strawberries* \$16/ guest

FIRE PIT GET-TOGETHER

\$12/ guest

S'mores ~ *graham crackers, marshmallows, chocolate, roasting sticks*

Add: customized logo \$3/ guest

~ \$250 clean up fee/ 100 guests

BAR PACKAGES



BAR PACKAGES

BEER & WINE ONLY

DOMESTIC BEER

Bud Light
Michelob Ultra
Yuengling

PREMIUM BEER

Dos Equis
Stella Artois
Sweetwater 420

CANYON ROAD WINE

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

Three Hour Bar
\$32/ guest

Four Hour Bar
\$42/ guest

*Each additional hour is \$7/ guest

PLATINUM PACKAGE

Vodka – Ketel One
Gin – Bombay Sapphire
Rum – Bacardi Superior
Tequila – Herradura
Scotch – Johnnie Walker Black
Bourbon – Woodford Reserve

BOTTLED BEER
Premium & Domestic

CANYON ROAD WINE
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

Three Hour Bar
\$49/ guest

Four Hour Bar
\$59/ guest

*Each additional hour is \$9/ guest

SIGNATURE PACKAGE

Vodka – Tito's
Gin – Bombay Dry Gin
Rum – Bacardi Superior
Tequila – El Jimador Silver
Scotch – Dewar's
Whiskey – Jack Daniels

BOTTLED BEER
Premium & Domestic

CANYON ROAD WINE
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

Three Hour Bar
\$41/ guest

Four Hour Bar
\$51/ guest

*Each additional hour is \$8/ guest

LEGACY PACKAGE

Vodka – Ketel One
Gin – Bombay Sapphire
Rum – Bacardi Superior
Tequila – Herradura
Scotch – Johnnie Walker Black
Bourbon – Woodford Reserve

BOTTLED BEER
Premium & Domestic

UPGRADED WINE SELECTIONS* *or similar options
Bravium Chardonnay
Maso Canali Pinot Grigio
75 Wine Company Cabernet Sauvignon
Bloodroot Pinot Noir

Three Hour Bar
\$59/ guest

Four Hour Bar
\$69/ guest

*Each additional hour is \$11/ guest

all bars include soft drinks, mixers, ice and necessary bar essentials

ADDITION BAR OPTIONS

HOSTED CONSUMPTION BAR

DOMESTIC BEER \$7/ drink

Bud Light

Michelob Ultra

Yuengling

PREMIUM BEER \$8/ drink

Dos Equis

Stella Artois

Sweetwater 420

Truly Seltzers ~ *variety*

CANYON ROAD WINE \$9/ glass

Chardonnay

Pinot Grigio

Cabernet Sauvignon

Pinot Noir

UPGRADED WINE SELECTIONS* \$14/ glass

Bravium Chardonnay

Maso Canali Pinot Grigio

75 Wine Company Cabernet Sauvignon

Bloodroot Pinot Noir

* or similar selections

SIGNATURE LIQUORS \$12/ drink

Vodka – Tito's

Gin – Bombay Dry Gin

Rum – Bacardi Superior

Tequila – El Jimador Silver

Scotch – Dewar's

Whiskey – Jack Daniels

PLATINUM & LEGACY LIQUORS \$14/ drink

Vodka – Ketel One

Gin – Bombay Sapphire

Rum – Bacardi Superior

Tequila – Herradura

Scotch – Johnnie Walker Black

Bourbon – Woodford Reserve

Bottled Water \$4/ bottle

Coca-Cola Branded Soft Drinks \$4/ soft drink

ADD ONs

Champagne Toast \$6/ guest

Hennesey \$5/ guest ~ added to beverage package

Mezcal \$5/ guest ~ added to beverage package

Local Craft Beers ~ \$3/ guest to beverage package

SIGNATURE COCKTAILS & MOCKTAILS

Cocktails ~ \$15/ drink

Mocktails (M) ~ \$10/ drink

Mojito (M) ~ *rum, lime, simple syrup, mint, soda water*

Old Fashioned ~ *bourbon, simple syrup, bitters, orange slice, cherry*

Lemon Drop Martini ~ *vodka, lemon juice, simple syrup*

Margarita (M) ~ *tequila, lime juice, triple sec*

French 75 ~ *gin, lemon juice, simple syrup, champagne*

Cosmopolitan ~ *vodka, triple sec, cranberry juice*

TOM COLLINS or VODKA COLLINS ~ *gin or vodka, lemon juice, simple syrup, soda*

Sangria ~ *red wine, brandy, orange juice, sprite*

Strawberry Daiquiri (M) ~ *rum, lime juice, simple syrup, strawberry syrup*

Shirley Temple (M) ~ *sprite, grenadine, cherry*

Arnold Palmer (M) ~ *iced tea, lemonade*

all bars include soft drinks, mixers, ice and necessary bar essentials