

EST. 2008

# LEGENDS

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## STATIONARY PLATTERS

Fresh Cut Crudités 50

with Bleu Cheese Dip

Hand Cut Cheese Board 65

with Seasonal Fruit and Crackers

Legends Combo Platter 65

Chicken Tenders, Potato Skins, Chicken Wings, and Mozzarella Sticks

Traditional Shrimp Cocktail 80

with Tomato Horseradish Sauce & Lemon (25 pieces)

Spinach and Artichoke Dip 50

with Toasted Pita Chips

Roasted Red Pepper Hummus 50

With Carrot and Celery Sticks and Grilled Flat Breads

Tomato & Fresh Mozzarella Bruchetta 45

With Fresh Basil and Olive Oil

Your Choice of Sliders

Burger / Cheese Burger 65

Buffalo Chicken with Hot Sauce, Bleu Cheese & Onion Rings 65

BBQ Pulled Pork with Coleslaw 65

Deviled Eggs 36

With Smoked Bacon & Chives

Grilled Marinated Vegetables 50

With Balsamic Drizzle

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## PASSED HORS D'OEUVRES

**\$12 Per Person/Hour - 1 Hour; Select 3 Items / 2 Hours; Select 6 Items**

Grilled Marinated Steak Crostini

With House Made Horseradish Steak Sauce

Mini Crab Cakes

With Old Bay Tartar Sauce

Vegetable Spring Rolls

With Ginger Lime & Soy Dip

All Beef Mini Cocktail Franks

Wrapped in Puff Pastry with Spicy Brown Mustard

Smoked Salmon Canapés

On Pumpernickel with Cucumber Salad and Dill Vinaigrette

Roma Tomato & Fresh Mozzarella Bruschetta

With Fresh Basil & Olive Oil

Legends Buffalo Wings

Roasted Fingerling Potatoes

With Broccoli, Cheddar & Sour Cream

Sesame Chicken Skewers

With Thai Peanut Sauce

Spinach & Feta Spanakopita

Wrapped in Phyllo Pastry

Crisp Chicken & Lemongrass Dumplings

With Teriyaki

Mini Irish Sausage Rolls

With H.P. Sauce

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## **BREAKFAST BUFFET**

**\$18.95 Per Person**

Scrambled eggs, Sausage, Bacon, Home fries  
French toast with maple syrup, Toast with butter

**\$28.95 Per Person**

Scrambled eggs, Sausage, Bacon, Home fries  
French toast with maple syrup , Toast with butter  
Fresh fruit salad, Yogurt, Granola

**\$35 Per Person**

Scrambled eggs, Sausage, Bacon, Home fries  
French toast with maple syrup , Toast with butter  
Sausage, Egg & cheese wrap, Egg & cheese wrap,  
Fresh fruit salad, Yogurt, Granola

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## LUNCH/DINNER BUFFET

**\$35 Per Person**

### CHOICE OF ONE

Legends House Salad with Balsamic Vinaigrette  
Traditional Caesar Salad with Garlic and Herb Croutons and Shaved Parmesan

### CHOICE OF ONE

Crudités & Dip  
Roasted Red Pepper Hummus

### CHOICE OF TWO

Pan Roasted Supreme of Chicken  
Field Mushrooms, Roasted Tomatoes, and Marsala Wine  
Baked Fillet of Salmon Sauce of Pinot Grigio & Grain Mustard  
Herb Roasted Loin of Pork Baked Apples, Sage, and Port Sauce  
Grilled Marinated Steak with Bordelaise Sauce  
Broiled Sole Filet with Piccata Sauce  
Teriyaki Chicken or Steak Garden Vegetables & Noodles

### CHOICE OF ONE

Four Cheese Macaroni  
With Seasoned Bread Crumb Crust  
Penne Pasta & Sweet Italian Sausage  
With Roasted Peppers, Roma Tomatoes, Asparagus Garlic, and Olive Oil  
Vegetarian Lasagna  
Rigatoni Bolognese  
With Shaved Parmesan

### CHOICE OF ONE

Garlic and Herb Roast Potatoes  
Rice Pilaf with Brunoise Vegetables

### CHOICE OF ONE

Steamed Seasonal Garden Vegetables  
Sautéed Seasonal Garden Vegetables

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## **IRISH STYLE BUFFET** **\$30 Per Person**

Shepherd's Pie

Dublin Style Batter Dipped Fish

Chips

(French Fries)

Penne ala Vodka

Garden Salad

Rolls With Butter

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## **PRE FIXE MENU I** **\$25 Per Person**

### Starter

Legends House Salad with Balsamic Vinaigrette

### Entrée

Herb Roasted Chicken, Mashed Potatoes, Green Beans & Pan Sauce

Filet of Sole with Rice Pilaf & Steamed Seasonal Vegetables

Penne ala Vodka

### Dessert

Warm Fudge Brownie with Whipped Cream

\$3 to add unlimited soft drinks and juices

Please let us know of any special requests or dietary needs

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## PRE FIXE MENU II \$32 Per Person

### Starter

Cup of Tomato Basil Soup or  
Legends House Salad with Balsamic Vinaigrette

### Entrée

Herb Roasted Chicken, Mashed Potatoes, Green Beans & Pan Sauce  
Baked Filet of Salmon with Rice Pilaf, Fracase of Spinach, Asparagus & Tomato  
Grilled NY Steak, Scallion Mashed Potato, Roasted Mushroom, Bordelaise Sauce  
Penne Pasta with Grilled Vegetables, Garlic and Olive Oil

### Dessert

NY Cheesecake  
or  
Warm Fudge Brownie with Whipped Cream

\$3 to add unlimited soft drinks and juices  
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