

CATERING MENU

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RAISING CANE'S RIVER CENTER CATERING

EXCEPTIONAL EXPERIENCES, POWERED BY LEGENDS GLOBAL

At the Raising Cane's River Center, all catering is proudly delivered by Legends Global, our exclusive in-house food and beverage partner. Together, we bring your hospitality vision to life by designing dining moments that feel authentic, unforgettable, and distinctly yours.

FOOD IS MORE THAN A MEAL, IT'S PART OF THE MEMORY.

Whether it's a signature dish, refreshing beverage, locally inspired menu, or shared meal that becomes tradition, every item crafted by the Raising Cane's River Center and Legends Global connects people to a lasting impression of world-class hospitality.

OUR APPROACH

Locally Inspired – We collaborate with chefs, farmers, and artisans to honor the flavors of our community and create menus that reflect the unique character of the Raising Cane's River Center.

Sustainability – Our partnership and practices with Legends Global are fortified by a commitment to sustainability and social responsibility. Guided by integrity and intention, we drive measurable impact by strengthening communities, advancing equity, and protecting our environment. In food and beverage, this means humanely raised proteins, cage-free eggs, plant-based ingredients, sustainable seafood, and reducing waste through recycling and composting.

Inclusive Hospitality – Our sales team, chefs, and managers are ServSafe Allergen certified and trained to meet dietary needs, ensuring every guest feels safe, welcome, and cared for.

OUR PROMISE

At the Raising Cane's River Center, catering is designed to tell a story, celebrating community, sparking memories, and uniting people in powerful ways.

START YOUR DAY.
BREAKFAST



START YOUR DAY!

BREAKFAST

Prices listed are per guest.

CONTINENTAL & BREAKFAST BUFFETS *Minimum order of 25 guests*

THE CONTINENTAL EXPRESS

18

Sliced Fruit, Assortment of Fresh Baked Danish, Muffins, Croissants, Coffee Cake, Fruit Preserves and Butter.

SOUTHERN WAY CONTINENTAL

19

Assortment of Fresh Fruit and Berries, Fresh Baked Danish, Muffins, and Breakfast Breads. Accompanied by an Assortment of Breakfast Sandwiches Including Bacon, Sausage, Egg, and Cheese on Biscuits and Croissants.

RIVER ROAD BAGEL & LOX CONTINENTAL

23

Thin Slices of Smoked Salmon on Toasted Bagels. Served with Sliced Tomato, Bermuda Onion, Cream Cheese & Capers with Fresh Sliced Seasonal Fruit.

RISE & SHINE BUFFET

25

Cheesy Scrambled Eggs, Applewood Smoked Bacon, Southern Potatoes with Bell Peppers and Onions, Creamy Grits, Buttermilk Biscuits with Cajun Sausage Gravy, Fresh Baked Danish, and Sliced Seasonal Fruit.

THE RISING TIGER BUFFET

23

Low Country Shrimp & Andouille Sausage Grits, Cheesy Scrambled Eggs, Applewood Smoked Bacon, Cajun Potatoes with Peppers and Onions, Buttermilk Biscuits, and Fresh Seasonal Fruit.

LOUISIANA COMFORT BUFFET

23

Crawfish Quiche, Sage Sausage Patties, Creamy Grits, Buttery Croissants, and Fresh Beignets with Café au Lait Dipping Sauce.

CONTINENTAL & BREAKFAST BUFFETS

All action station accompaniments available for up to 200 guests and require one chef attendant per 50 guests at \$100.00 each.

OMELET STATION

13

Farm Fresh Eggs with Choice of Bacon, Sage Infused Sausage, Country Ham, Green Bell Peppers, Sliced Mushrooms, Red Onion, Spinach, Tomatoes, and Cheddar Cheese.

YOGURT PARFAIT BAR

9

Vanilla Yogurt with Choice of Granola, Fresh Seasonal Berries, Sliced Bananas, Pineapples, Chocolate Chips, and Fresh Mint.

START YOUR DAY!

BREAKFAST

Prices listed are per guest unless otherwise noted.

BREAKFAST ENHANCEMENTS

INDIVIDUAL ASSORTMENT OF CEREAL	3.5
with Whole & 2% Milk	
FRESH BAKED BUTTERMILK BISCUITS	5
with Sausage or Ham & Cheddar Cheese	
ASSORTED FRESH BAGELS	25 / doz
with Cream Cheese, Assorted Jellies & Jams	
ASSORTED PLAIN & FRUIT YOGURTS	2
ASSORTED FRESH BAKED GOURMET DANISH	45 / doz
ASSORTED GOURMET MUFFINS	45 / doz
FRENCH TOAST STICKS	3
FRESH WHOLE FRUIT	2
Apples, Bananas, Oranges	
GRANOLA BARS	3
VEGETARIAN BREAKFAST SANDWICH	6
Sauteed Bell Peppers, Onions, Cheese on Biscuit or Croissant	
BREAKFAST SANDWICH CROISSANTS	7
With Sausage, Egg & Cheese, or Bacon, Egg & Cheese	
BREAKFAST SANDWICH BISCUITS	6
With Sausage, Egg & Cheese, or Bacon, Egg & Cheese	



BITS & BITES.
BREAKS



FLAVORFUL SMALL BITES!

BREAKS

Price Per Person or Per Dozen

À LA CARTE ADDITIONS

RED STICK DESSERT SAMPLER

14

Chocolate Mocha Bars, Raspberry Bars, Italian Rainbow Petit Fours, Salted Caramel Brownies, and Lemon Squares

ASSORTED CANDY BARS

72 / doz

Snickers, M&Ms, Peanut M&Ms, Skittles, Twix

GRAB & GEAUX

CHEESE POPCORN

30 / doz

MINI PRETZELS

22 / doz

ASSORTED CHIPS

35 / doz

GOLDFISH

20 / doz

CHEX MIX

25 / doz

PEANUT BUTTER CRACKERS

35 / doz

ASSORTED GRANOLA BARS

40 / doz

RICE CRISPY TREATS

35 / doz

OREO COOKIE 2pk

12 / doz

ICE CREAM BAR

15

Chocolate, Vanilla, and Strawberry Ice Cream, Hot Fudge, Hot Caramel, Strawberry Sauce, Nuts, Sprinkles, Bananas, Reese's Pieces, M&Ms, Cherries, Oreo Crumbles, Whipped Cream



REFRESHING!

BEVERAGES

Average Serving is 20 Guests per Gallon.

All Hosted Bars are charged \$25 per hour per bartender with a 4-hour minimum.

BEVERAGES

FRESHLY BREWED ICED TEA AND COFFEE

35 / gal

Regular and Decaf Coffee Available.

JUICES

Lemonade

35 / gal

Orange Juice

30 / gal

AQUA FRESCA

20 / gal

Your choice of infused water:

Watermelon, Lemon, Lime, Mint, Strawberry, Cucumber, Orange, Blueberry, or Raspberry.

ASSORTED 12 OZ. SODAS

2.75 each

10 OZ. DASANI WATER

2.75 each

ASSORTED JUICES

5 each





BOXES & PLATES LUNCH



A WIDE VARIETY TO CHOOSE FROM!

LUNCH

Price Per Person.

PLATES

Available as a boxed lunch.

CHICKEN PICCATA SALAD 23

Heart-Healthy Chicken Piccata over Fresh Artisan Greens, with Vine-Ripened Tomato, Sliced Cucumber, Grapes, and Strawberries. Topped with Chef's Choice Dressing and Served with Fresh Baked Rolls

MUFFULETTA 19

Classic New Orleans Sandwich combines Olive Salad with layers of Mortadella, Salami, Capicola, Mozzarella, and Provolone on a Sesame Seed Gambino's Bun

TRIPLE TREAT SALAD 21

Albacore Tuna Salad, Cajun Shrimp Salad, and Waldorf Chicken Salad atop Artisan Greens with Grape Tomatoes, Sliced Cucumbers, and Hard-Boiled Egg. Served with Fresh Baked Garlic Toast

THE CAESAR 13

Crisp Hearts of Romaine, Shaved Parmesan, and Seasoned Croutons. Topped with Creamy Caesar Dressing. Accompanied by Fresh Baked Garlic Toast

Add Chicken +5

Add Blackened Shrimp +6

Add Lemon Garlic Salmon +7

BOXED LUNCHES

SANDWICHES 16

Choose one of the following: Ham, Turkey, Roast Beef, Tuna Salad, or Chicken Salad with Cheese. Served with Chips, Oreo Cookies, and Fresh Fruit

WELLNESS WRAP 16

Cucumbers, Tomato, Yellow Squash, Zucchini, Carrots, Sprouts, and Fresh Spring Lettuce in a Tomato Basil Wrap. Served with Fresh Seasonal Fruit and Mardi Gras Coleslaw



PLATED EXPERIENCE DINNER



RIVER CENTER

A WIDE VARIETY TO CHOOSE FROM!

PLATED DINNER SELECTIONS

Price Per Person.

SALADS

HOUSE SALAD

Fresh Artisan Salad Greens, Grape Tomatoes, Sliced Cucumbers, and Julienne Carrots
Topped with Ranch Dressing or Italian Vinaigrette

with Lyonnaise Potatoes and
Steamed Broccoli

ENTREES Select One

LOUISIANA CRAB CAKES 38

Louisiana Crab Cakes with Cajun Remoulade Served with Wild Rice Pilaf and Sautéed Fresh Vegetables

SMOKED PRIME RIB MKT

Slow Smoked Prime Rib Topped with Herb Butter, Served with Twice-Baked Potato and Haricot Verts

BOURBON STREET SALMON 40

Citrus Seared Salmon with a Sweet and Spicy Bourbon Sauce over White Rice and Szechuan Asparagus

GROUper PARMESAN 38

Filet of Grouper. Topped with a Creamy Parmesan Sauce. Served with Saffron Rice and Fresh Broccoli

STEAK OSCAR MKT

Seared Beef Tenderloin Medallions. Topped with a Lump Crab Cake and Creole Bearnaise Sauce. Served with Roasted Garlic Mash

CRAB CAKE STUFFED TENDERLOIN 30

Cajun Crab Cake Stuffed in Pork Tenderloin. Served

CHICKEN FLORENTINE 32

Chicken Breast stuffed with Spinach Cream Sauce. Served with Asiago Stuffed Gnocchi and Vegetable Medley

DESSERTS Select One

Strawberry Glazed Cheesecake

Lemon Berry Cream Mascarpone Cake

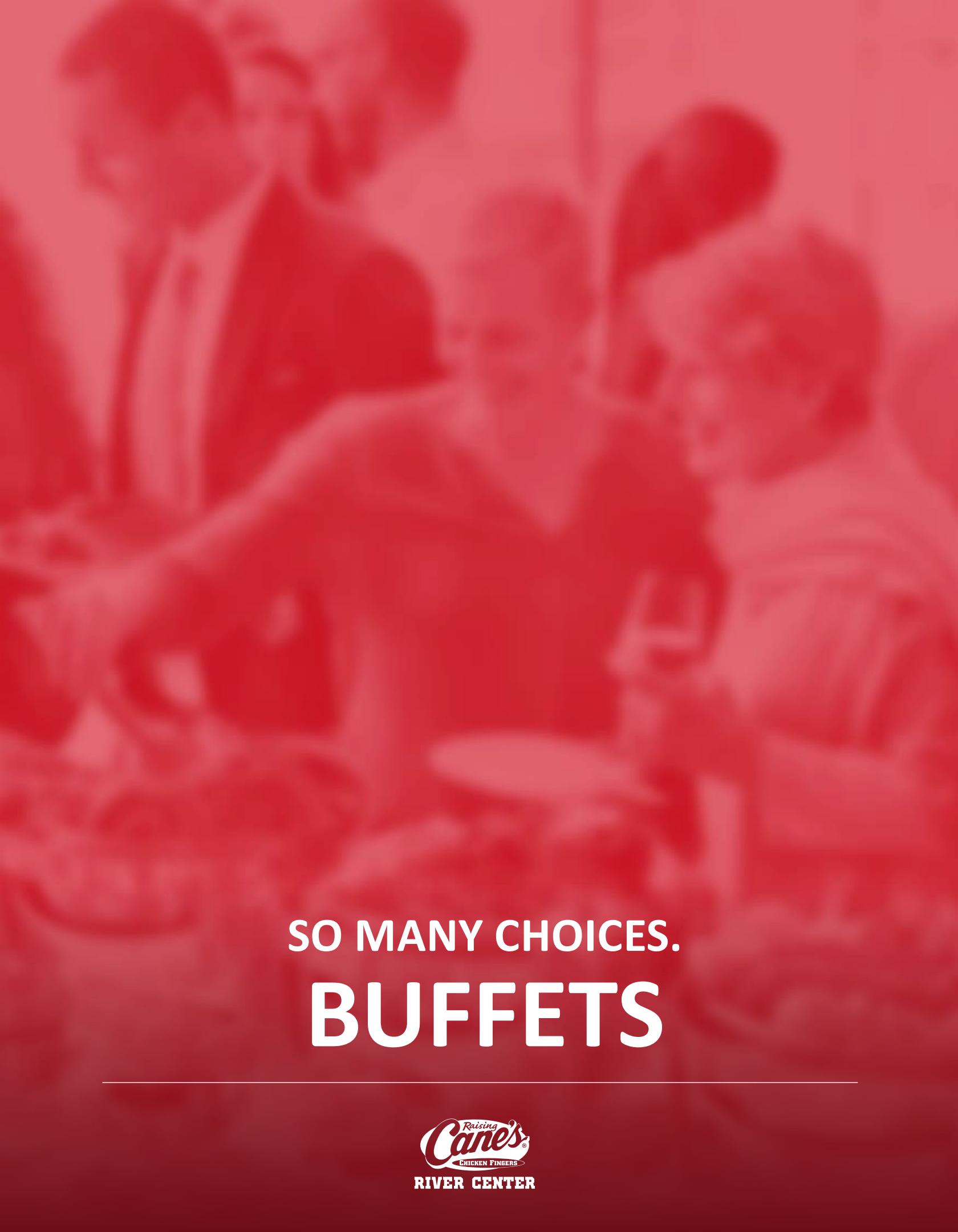
Chocolate Peanut Butter with Reese's Pieces

Death by Chocolate Cake

Chocolate Malted Caramel Pie

Tiramisu





SO MANY CHOICES.
BUFFETS



SO MANY CHOICES!

BUFFETS

Price Per Person. Buffets are based off 2 Hours of service and may be extended for an additional charge. Tea and Water are included.

CUSTOM BUFFET EXPERIENCE

30

Served with House Salad with two dressings, Dinner Rolls, Tea and Water.

ENTRÉE Choose One

Bourbon Chicken	
Herb Roasted Chicken	
Chicken Pot Pie	
Chicken Marsala	
Southern Fried Chicken	
Italian Stuffed Chicken	+2
Beef Burgundy	+2
Country Fried Steak with Sausage Gravy	
Roasted Pork Chop with Chasseur Sauce Homestyle	
Meatloaf	
Roast Pork Loin with Honey Bourbon Sauce	
Fried Flounder	
Blackened Redfish with Lemon Butter	+2
Bourbon Street Salmon	+4
Mahi Mahi with Pineapple Mango Salsa	+4

VEGETABLE Choose One

Green Beans Almondine
Corn Maque Choux
Vegetable Medley
Squash Casserole
Steamed Broccoli
Okra and Tomatoes
Collard Greens

DESSERT Choose One

Chocolate Cake
Bourbon Bread Pudding
Peach Cobbler
Apple Pie
Key Lime Pie

STARCH Choose One

Herb Roasted Potatoes
Garlic Mashed Potato
Wild Rice
Mac and Cheese
Red Rice
Garlic Fettuccine
Roasted Sweet Potato
Field Peas

SO MANY CHOICES!

BUFFETS

Priced Per Person. Buffets are based on 2 hours of service and may be extended for an additional charge. Tea and Water are included.

BAYOU BBQ	30	Pilaf, Black Beans with Corn, Sweet & Tangy Caribbean Cole Slaw, Shredded Lettuce, Cheese, Diced Tomatoes, Onions, Pico de Gallo, Tortilla Chips, and Bavarian Crème Filled Churros.
EXECUTIVE DELI	30	LOW COUNTRY BOIL 37 House Salad with Chef's Choice Dressings, Dixie Cole Slaw, Low Country Boil of Potatoes, Fresh Corn, Smoked Sausage, and Shrimp. Condiments of Lemon Wedges, Drawn Butter, and Cocktail Sauce. Fresh Baked Rolls. Hummingbird Cake.
Condiments to include: Assorted Sliced Cheese, Lettuce, Tomato, Onions, Sliced Pickles, Mayo, Spicy Mustard and Horseradish Sauce. Fresh Baked Cookies.		ITALIAN EXPERIENCE 40 Caesar Salad with Shaved Parmesan and Seasoned Croutons, Caprese Salad with Aged Balsamic Reduction, Chicken Florentine, Charcuterie Stuffed Pork Tenderloin served with Five Cheese Penne, Green Beans Almondine, Ratatouille, Garlic Bread, and Tiramisu.
TASTE OF THE SOUTH	30	ATCHAFALAYA 45 House Salad with Chef's Choice Dressing, Sweet & Tangy Citrus Slaw, Catfish Atchafalaya (Crawfish Etouffee on the side), Bourbon Chicken, Chicken & Sausage Gumbo, Rice, Steamed Seasonal Vegetables, Pecan Glazed Sweet Potato, Garlic Cheddar Biscuit, and Mocha Bread Pudding.
CAPITOL PARK PICNIC	30	
Mixed Green Salad with Chef's Choice Dressing, Waldorf Salad, Meat Loaf Sliders with Pickle de Gallo, Chicken Tinga. Served with Jambalaya, Butter Beans, Assorted Cheeses, Slider Buns, and Tortillas. Apple Pie.		
SURF & TURF TACOS	35	
Baja Mahi Mahi Topped with Pineapple Mango Salsa, Smoked Flank Steak with Chimichurri. Served with Rice		

SO MANY CHOICES!

BUFFETS

Priced Per Person. Buffets are based on 2 hours of service and may be extended for an additional charge. Tea and Water are included.

MEXICAN FIESTA 33

Taco & Fajita Bar with Hard Taco Shells and Soft Tortillas. Toppings include Shredded Lettuce, Shredded Cheese, Diced Tomatoes, Diced Onions, Sour Cream, Guacamole, Sliced Jalapeños, Sautéed Bell Peppers & Onions, Mexican Yellow Rice, Black Beans, Spiced Ground Beef, Grilled Chicken, Tortilla Chips, Queso Blanco Dip. Bavarian Crème Filled Churros.

ZYDECO COOK OUT 30

Smoked Chicken Wings, Loaded Baked Potato Salad, Cajun Corn Casserole, Southern Collard Greens, Seafood Mac & Cheese, and Banana Pudding.

HORS D'OEUVRES
& ACTION STATIONS
RECEPTIONS



Hors d'oeuvres & Action Stations

RECEPTIONS

Prices are listed per 100 pieces unless otherwise specified.

COLD HORS D'OEUVRES 75-100 ppl

DOMESTIC & INTERNATIONAL CHEESE DISPLAY	400
Cheeses from around the World Served with Assorted Crackers, Grapes, and Fresh Strawberries	
BAKED BRIE EN CROUTE	125
Brie Baked in a Puff Pastry topped with your choice of Pineapple Mango, Wild Mushrooms & Goat Cheese, or Candied Pecans. Served with Fresh Berries, Grapes, Crostini, and Artisan Crackers	
SEASONAL FRUIT DISPLAY	325
Selection of Seasonal Fruit & Berries	
VEGETABLE CRUDITÉS DISPLAY	300
Selection of Fresh Vegetables with Ranch Dipping Sauce	
PEEL & EAT SHRIMP	380
with Zesty Cocktail Sauce	
ASSORTED PETIT FOURS	275
with Zesty Cocktail Sauce	
ANTIPASTO	500
Assortment of Salami, Capicola, and Prosciutto. Accompanied by Marinaded Mozzarella, Artichoke, Asparagus, Tomatoes, Squash, and Zucchini. Served with Crostini	

HOT HORS D'OEUVRES 100 pieces

ITALIAN MEATBALLS	95
MINI MEAT PIES	200
MINI CRAWFISH PIES	225
MINI BEEF WELLINGTON	400
SPINACH & ARTICHOKE DIP	175

Hors d'oeuvres & Action Stations

RECEPTIONS

Prices are listed per 100 pieces unless otherwise specified.

HOT HORS D'OEUVRES 100 pieces

VEGETABLE SPRING ROLLS	300
FRIED CHICKEN TENDERS	300
SPICY BUFFALO WINGS	300
DUCK & PEPPER JACK QUESADILLA	550
BOUDIN BALLS	250

ACTION STATIONS

PINEAPPLE-HONEY GLAZED HAM Serves 50	300
Served with Mayonnaise, Honey Dijonnaise, Cranberry Sauce, and Fresh Baked Dinner Rolls	
CAJUN SMOKED PRIME RIB	MKT
Smoked In House with Au Jus, Horseradish Cream, and Fresh Baked Dinner Rolls	
SMOKED TURKEY Serves 30	250
Smoked In-House and Glazed with Orange Marmalade. Fresh Baked Dinner Rolls, Cranberry Sauce, and Giblet Gravy	
HERB CRUSTED BEEF TENDERLOIN	MKT
Herb Crusted and Pan Seared. Served Medium Rare with Au Jus, Mustard, Horseradish Sauce, and Fresh Baked Dinner Rolls	
SMOKED BBQ BRISKET Serves 30-40	400
Smoked In-House. Served with Bourbon Street BBQ Sauce, Mardi Gras Coleslaw, and Silver Dollar Rolls	

PASTA STATION Priced Per Person

FARFALLE PASTA	25
Served with Tomato Basil Marinara, Creamy Garlic Herb Alfredo, and Basil Parmesan Pesto	
Toppings include: Grilled Chicken, Meatballs, Tortellini, Onions, Bell Peppers, Julienne Vegetable Blend, and Sautéed Mushrooms.	
Add Andouille Sausage	+3
Add Blackened Shrimp	+5



SODAS & COCKTAILS.
BEVERAGES

REFRESHING!

BEVERAGES

Average Serving is 20 Guests per Gallon.

All Hosted Bars are charged \$25 per hour per bartender with a 4-hour minimum.

BEVERAGE PACKAGES

Priced Per Person

DOMESTIC BEER

Bud Light, Budweiser, Miller Lite, Coors Light.

9.5

PREMIUM BEER

Michelob Ultra.

10

IMPORTED BEER

Heineken, Dos XX, Stella, Corona, Modelo.

11

LOCAL & CRAFT BEER

Tin Roof, Abita, Zony Mash, Urban South, Rally Cap, Parish.

8.25

HOUSE WINE BY GLASS

9



REFRESHING!

BEVERAGES

Average serving is 20 guests per Gallon. All Hosted Bars are charged \$25 per hour per bartender, with a 4-hour minimum.

BEVERAGE PACKAGES

HOUSE COCKTAILS

12.25

Tito's Vodka, Jack Daniel's Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Crown Royal Canadian Whiskey, Jose Cuervo Tequila, Dewars Scotch, Tanqueray Gin

PREMIUM COCKTAILS

16.25

Hendricks Gin, Milagro Tequila, Grey Goose Vodka, Four Roses Whiskey, Appleton Estates Rum, Malibu Coconut Rum

BAR PACKAGES

HOUSE PACKAGE

22

Soda, Bottled Water, Domestic Beer, Import Beer, House Wine, and House Cocktails.

Includes 2 hours of service. Each additional hour of service \$8

PREMIUM PACKAGE

25

Soda, Bottled Water, Domestic Beer, Import Beer, Premium Wine, and Premium Cocktails.

Includes 2 hours of service. Each additional hour of service \$10

BEER & WINE PACKAGE

16

Soda, Bottled Water, Domestic Beer, and House Wine. Includes 2 hours of service.

Each additional hour of service \$10. Add imports for \$2

INTERNATIONAL COFFEE BAR

14

Coffee, Decaf Coffee, Kahlua, Jameson, Grand Marnier, Bailey's Irish Cream, Flavored Syrups, Chocolate Shavings, Cinnamon Sticks, and Whip Cream. Includes 2 hours of service

LOCAL BEER PACKAGE

18

Five breweries between New Orleans, Baton Rouge, and Broussard, Louisiana.

Indulge in the following Brewery's: Tin Roof, Parish, Zony Mash, Urban South, Rally Cap, and Gnarly Barley.

Includes 2 hours of service. Each additional hour of service \$7

BLOODY MARY BAR

House 15 | Premium 18

Pickled Okra, Spicy Green Beans, Olives, Lemons & Limes, Cracked Pepper, Peppered Bacon, Tabasco, and Worcestershire with House Vodka.

Includes 2 hours of service



INFORMATION

Catering



MENU INFORMATION

All catering at the Raising Cane's River Center is proudly delivered by Legends Global, our exclusive in-house partner. We collaborate with local chefs and artisans to create menus that reflect our community and elevate every event. From signature dishes to shared meals, every detail is designed to be authentic, memorable, and distinctly yours.

FOOD & BEVERAGE POLICIES

No outside food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees without prior written approval of the General Manager or Food & Beverage Director. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at Legends Global's sole discretion. For plated, buffet, or reception, the facility cannot allow food or beverages to be left out for periods lasting longer than 4 hours. Any remaining food leftover from an event will remain the property and in possession of the facility.

BEVERAGE SERVICE

The Raising Cane's River Center offers a complete selection of beverages to complement your function. The Louisiana Alcohol and Beverage Commission regulates alcohol and beverage service. As the license holder for the Raising Cane's River Center, Legends Global is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager or Food &

Beverage Director. In compliance with LABC regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services, and we reserve the right to refuse alcohol service to any person. Alcoholic beverages may not be removed from the premises. All bars are subject to a \$150 set up fee.

PRICING

A 23% administrative fee and a 10% sales tax will be applied to all food and beverage sales and services, including alcohol and labor. Guaranteed prices will be confirmed with a signed Banquet Event order. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

LINEN

Legends Global provides in-house linens for all events. Additional linen fees will apply for specialty linens or linens required for meeting functions. The Catering Representative handling your event will offer suggestions for your consideration and quote corresponding linen fees. Any damaged lines from patrons attending your event will incur an additional fee.

LABOR

Guest to server ration is 1 server per 30 guests for plated meal functions and 1 server per 50 guests for buffet functions. This is for service at rounds of ten (10). Rounds of less than ten (10) guests or a request for additional staffing is subject to additional labor fees. Holiday labor rates will apply for events scheduled on Holidays.

SERVICE STAFF

Breakfast Service times are set up for a total of 4.5 hours-1 hour set up-2 hours service, 1 hour clean up

Lunch Service times are for a total of 5 hours-1.5 hours set up, 2 hours service, 1.5 hours clean up

Dinner Service times are for a total of 6 hours-2 hours set up, 2 hours service, 2 hours clean up

Reception Service times are for a total of 4.5 hours-1 hour set up, 2 hours service, 1.5 hours clean up

Additional time provided by service staff on service times will be billed at \$25 per hour per staff member and \$75 per chef attendant.

EVENT TIMELINE

All meal functions are based on a two-hour service unless specified. Additional time will be subject to additional labor fees. Event start or end times that deviate more than 30 minutes than contracted will have additional labor fees per hour, per server scheduled.

GUARANTEES

A guaranteed number of attendees/quantities of food is required no less than 14 days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If guarantee is not received, Legends Global reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantees are subject to full charges within 5 business days prior to event.

Attendance higher than the guarantees will be subject to 35% additional per person fee based on menu price.

OVERSET

Legends Global will be prepared to provide 5% overset up to a maximum of 20 people for plated meals and buffet meals. There will be an additional charge for each overset of 20 guests and above.

HOLIDAY BUSINESS

Due to the demand for catering service during the holiday season, our Food & Beverage policy is modified for this special time of year. There will be an additional labor charge for catered events held on a holiday. Your catering sales manager will discuss the policies for holiday business.

MINIMUM SERVICE REQUIREMENTS

(Without Prior Written Consent)

There is a minimum guarantee of 50 people per meal function. For groups less than 50, plated options will be required with an additional labor charge of \$200.00 per menu. See your Catering Sales Manager for selections.

PAYMENT

(Without Prior Written Consent)

50% of the estimated charges are due fourteen (14) business days prior to the event date on your contracted event. The deposit amount is reflected on the Banquet Event Order. The entire remaining balance must be paid in full prior to the event date. Any post-function adjustments will be automatically charged to a credit card on file unless otherwise approved. The Catering Department can arrange for direct billing, but only with written approval from Finance. As such, a guaranteed payment is required for all functions. You may finalize your account by company check, cashier's check, Visa, MasterCard, American Express, or cash. A 3% credit card fee will be added to any credit card payments.

CANCELLATION POLICY

Any event canceled less than 5 business days prior to the event will incur 100% of the estimated charges. Please note: For specialty menus or items, a longer window of cancellation may be necessary. This is determined on an event-by-event basis.

ALLERGIES

Legends Global facilities are not certified gluten-free, vegan, or vegetarian. We cannot guarantee that cross-contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR.



RIVER CENTER