



LEGENDS GLOBAL HOSPITALITY

CATERING MENU

Welcome! We're excited to open our doors and greet you. The Legends Global Hospitality team is dedicated to delivering a seamless, enjoyable, and safe live event experience.

Creating unforgettable moments is what we do best, and we're honored to provide you and your guests with an experience unlike any other.



CONTENTS

WELCOME

BREAKFAST

LUNCH

RECEPTIONS

DINNER

BREAKS

BEVERAGES

INFORMATION

LEGENDS GLOBAL HOSPITALITY EXPERIENCES & SUSTAINABILITY

OUR MISSION

Our mission is to enrich the guest experience by bringing your vision to life through food—listening, learning, growing, harvesting, cooking, and ultimately sharing a meal together.

At Legends Global Hospitality, we strive to create a culinary experience that is inclusive, memorable, and truly exceptional one that becomes a signature part of your venue for years to come. Plant-based options are available upon request.

Food has a unique ability to tell stories. A single flavor, taste, or familiar aroma can transport us instantly to a cherished memory—a moment shared with family and friends. That is the power of food, and it is the foundation of everything we create.

We partner with local chefs, restaurateurs, and farmers to help shape a dining experience that is truly distinctive to your venue and reflective of the community that surrounds it.

By embracing our surroundings and celebrating local influences, we design customized culinary experiences that showcase not only who we are, but where we are.

SUSTAINABILITY

We are dedicated to sustainable practices that support our community and the environment. Our efforts include purchasing locally produced and responsibly raised products, sourcing sustainable seafood, choosing non-petroleum-based materials, and recycling and composting whenever possible to minimize waste.

ALLERGENS & FOOD SAFETY

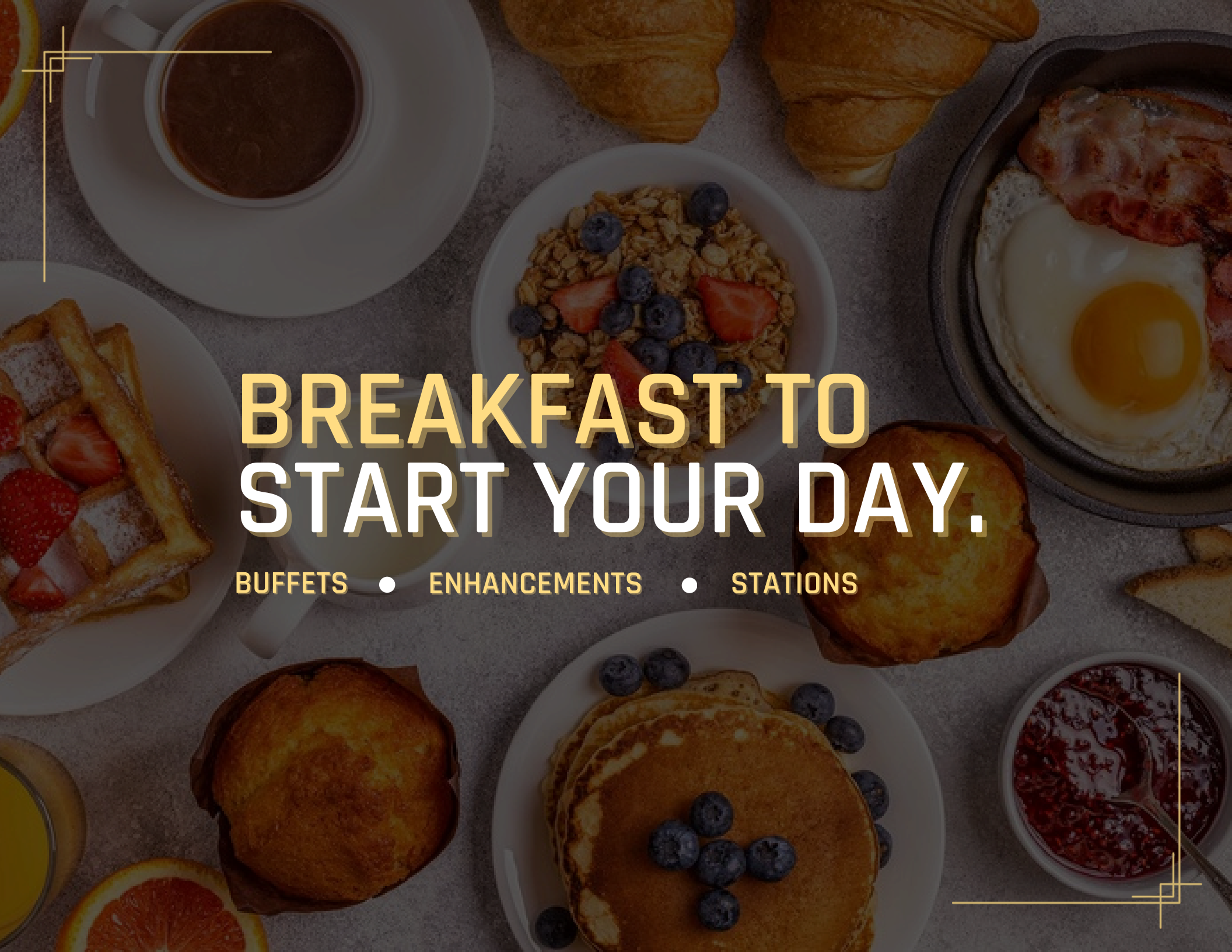
We are committed to providing an inclusive dining experience for all of your attendees. Whether your guests have food allergies, intolerances, or dietary preferences such as vegan or vegetarian, our team is trained and our menus can be tailored to accommodate their needs.

Our Sales Team, Chefs, and Managers have successfully completed the ServSafe Allergen certification and are knowledgeable in preparing food safely for guests with dietary restrictions. We are happy to provide guidance and recommendations to help create a safe, comfortable, and enjoyable dining experience for your event.

Please speak with your Sales Representative about any anticipated dietary requirements as early as possible so we can ensure seamless service and thoughtful accommodations.

Look for these labels throughout the menu:





BREAKFAST TO START YOUR DAY.

BUFFETS • ENHANCEMENTS • STATIONS

START YOUR DAY! BREAKFAST BUFFETS.

A minimum guarantee of 25 guests is required. All breakfast buffets include iced water, freshly brewed gourmet coffee, decaffeinated coffee, and a selection of assorted hot teas.

THE CONTINENTAL | 19 PER PERSON

Sliced Seasonal Fruit with Honey-Vanilla Yogurt

Display of Breakfast Pastries & Assorted Bagels
Served with Seasonal Fruit Compote and Whipped Maple Butter:

- Assorted Danishes
- Mini Croissants
- Assorted Bagels
- Whipped Cream Cheese
- Maple Butter
- Seasonal Fruit Compote

THE CONDUCTOR EXPRESS | 28 PER PERSON

Diced Seasonal Fruits

Steel-Cut Oatmeal Served with Dark Brown Sugar, Agave Nectar, Almonds, and Raisins

Scrambled Eggs with Cheddar Jack and Fresh Chives on the side

Choice of two Breakfast Proteins:
Applewood Smoked Bacon, Turkey Sausage, Breakfast Sausage Link, or Apple Chicken Sausage

Rosemary Roasted Potatoes

Buttermilk Pancakes Served with Seasonal Compote, Maple Syrup, and Whipped Sea Salt Butter

THE MAIN | 34 PER PERSON

Diced Seasonal Fruits

Display of Breakfast Pastries & Croissants
Served with Seasonal Fruit Compote and Whipped Maple Butter

Choice of One Frittata:
Broccoli & Cheddar | Fire-Roasted Tomato, Spinach & Feta | Mushroom, Onion & Swiss

Choice of Two Breakfast Proteins:
Applewood Smoked Bacon, Turkey Sausage, Breakfast Sausage Links, or Apple Chicken Sausage

Petite Chicken Sausage & Gravy Biscuit

Breakfast Potatoes

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BREAKFAST.

BREAKFAST ENHANCEMENTS

FRESH FRUIT & YOGURT PARFAIT | 6.5 PER PERSON

APPLEWOOD SMOKED BACON | 3 PER PERSON

TURKEY SAUSAGE | 2 PER PERSON

BREAKFAST SAUSAGE LINK | 2 PER PERSON

APPLE MAPLE CHICKEN SAUSAGE | 2.5 PER PERSON

SCRAMBLED EGG WHITES | 2.5 PER PERSON

Served with a side of Cheddar Jack and Fresh Chives

EGGS, HAM & CHEESE BISCUIT | 8.5 PER PERSON

PETITE MUSHROOM & LEEK BISCUIT | 4.5 PER PERSON

ASSORTED MINI QUICHE | 3.5 PER PERSON

Three Cheese | Lorraine | Garden Vegetable | Broccoli & Cheddar

BUTTERMILK PANCAKES | 5 PER PERSON

Served with Seasonal Compote, Maple Syrup, and Whipped Sea Salt Butter

ROSEMARY ROASTED POTATOES | 3 PER PERSON

BREAKFAST POTATOES | 4.5 PER PERSON

BRIOCHE FRENCH TOAST | 4 PER PERSON

Served with Maple Mascarpone Cheese

MIXED BERRY BOWL | 4.5 PER PERSON

BREAKFAST SANDWICHES

Minimum of one dozen per selection per order.

GOUDA & CHICKEN SAUSAGE | 99 DOZ.

Served on a Brioche Bun

CANADIAN BACON, EGG, & CHEESE | 80 DOZ.

Served on a Biscuit

SAUSAGE, EGG, & CHEESE | 90 DOZ.

Served on a Bagel

SAUSAGE, EGG, & CHEESE | 90 DOZ.

Served on a Biscuit

TURKEY SAUSAGE, EGG, & SWISS | 85 DOZ.

Served on an English Muffin

CHORIZO, PEPPER, EGG, & CHEDDAR JACK
BURRITO | 105 DOZ.

Served in a Flour Tortilla

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BREAKFAST.

BREAKFAST ACTION STATIONS

Minimum guarantee of 25 guests. A chef attendant fee of \$150 per chef, per 50-guest serving station, applies for a two-hour service period. Pricing is per person unless otherwise noted.

CREPE STATION | 18 PER PERSON

Fresh Berries | Banana | Greek Yogurt | Nutella | Maple Mascarpone Cheese | Vanilla Chantilly Cream | Seasonal Compote | Soft Scrambled Eggs | Bacon | Breakfast Sausage | Shredded Cheddar Jack Cheese

EGG STATION | 18 PER PERSON

Chef-Prepared Eggs Made to Order with:
Whole Eggs | Egg Whites | Cheddar Jack | Feta | Parmesan | Ricotta | Cilantro | Chives | Green Onions | Avocado | Tomato | Green Pepper | Mushrooms | Chorizo | Ham | Turkey Sausage

SMOKED SALMON BAR | 21 PER PERSON

Hot & Cold Smoked Salmon with:
Whipped Cream Cheese | Whipped Butter | Chives | Capers | Egg Yolks & Whites | Red Onion | Tomato | Cucumber
Assorted Bagels:
Plain | Cheddar | Everything | Poppy Seed | Onion

BEVERAGES

By the Gallon

FRESHLY BREWED GOURMET COFFEE | 50 PER GAL.

FRESHLY BREWED GOURMET DECAFFEINATED COFFEE | 50 PER GAL.

FRESH ORANGE JUICE | 42 PER GAL.

UNSWEETENED ICED TEA | 40 PER GAL.

SWEETENED ICED TEA | 40 PER GAL.

HOT TEA SELECTION | 40 PER GAL.

LEMONADE | 37 PER GAL.

PINK LEMONADE | 37 PER GAL.

INFUSED WATER | 32 PER GAL.

INDIVIDUALLY

BOTTLED WATER | 4.5 EA.

ASSORTED SODAS | 4.5 EA.

MILK | 4.5 EA.

BOTTLED JUICE | 5 EA.

A background image of a buffet line. In the foreground, there are several metal trays filled with different types of food, including what looks like fried chicken, vegetables, and pasta. In the background, a person is seen from the waist up, wearing a dark shirt, and is using a spoon to serve themselves from one of the trays. The overall lighting is warm and slightly dim, creating a cozy atmosphere.

LUNCH SO MANY CHOICES.

BUFFETS • ON-THE-GO • PLATED

LUNCH BUFFETS.

A minimum guarantee of 25 guests is required. All lunch buffets include iced water, freshly brewed gourmet coffee, decaffeinated coffee, and a selection of assorted hot teas.

THE PRIME | 50 PER PERSON

Strawberry Field Salad - Baby Spinach, Goat Cheese, Honey-Roasted Walnuts, Strawberries, and Crispy Shallots, Served with Strawberry Basil Vinaigrette

Sweet Tea-Brined Pork Chop Served with Honey Apple Glaze

Mini Kobe Meatloaf - 100% Wagyu Beef with Caramelized Onions and Jalapeños, Worcestershire Sauce, and Spices, Hand-Formed Into Mini Meatloaves and Topped with a Zesty Tomato and brown Sugar Glaze

Parmesan-Smashed Marble Potatoes

Buttered Green Beans

Dinner Roll and Butter

Toasted Almond Cream Cake

THE SICILIAN | 40 PER PERSON

Classic Caesar Salad

Chicken Parmesan

Baked Ziti with Homemade Beef Ragout Sauce

Vegetarian Lasagna

Garlic Bread

Oven-Roasted Broccolini

Tiramisu

THE SHIPYARD | 40 PER PERSON

Tabouli Salad - Bulgur Wheat Lightly Tossed with Baby Kale, Cherry Tomatoes, Red Onion, Cucumber, Feta Cheese, Kalamata Olives, Lemon Juice, Olive Oil, Parsley, and Mint

Chicken Shawarma - Served with Pita Bread, Cucumber, Tomato, and Lettuce

Beef Kabobs- Tender Cubes of Sirloin with Peppers and Onions

Caramelized Cauliflower - Drizzled with Tahini Sauce

Saffron Rice Pilaf - With Walnuts and Golden Raisins

Dinner Roll and Butter

Lemon Bars with Raspberries

THE RIVERWALK | 38 PER PERSON

Harvest Salad - Romaine Lettuce, Cucumber, Cherry Tomatoes, Carrots, Bell Peppers, and Queso Fresco, Served with Chipotle Ranch

Cowboy Caviar - Tomatoes, Avocado, Red Onion, Black Beans, Black-Eyed Peas, Roasted Corn, Bell Peppers, Jalapeño, and Cilantro, Tossed with Garlic Lime Vinaigrette

BBQ-Glazed Chicken Thighs

Smoked BBQ Brisket

Collard Greens

Baked Beans

Cornbread with Whipped Honey Butter

Strawberry Layered Cake

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LUNCH ON-THE-GO

All packaged lunches include pasta salad, chocolate chip cookies, and a bag of chips. 25 orders minimum, each selection must require a minimum of a dozen, smaller quantities are subject to a minimum fee. Gluten free bread is available upon request with advance notice and an additional fee of \$2.00 per box.

GOURMET CHICKEN SALAD WRAP | 31 PER PERSON

Diced Chicken Breast, Grapes, Crunchy Celery, Shredded Lettuce, and Tomato, Tossed in a Creamy Mayo Dressing and Served on an Herb Flour Tortilla.

SMOKED TURKEY BLT | 31 PER PERSON

Smoked Turkey, Applewood-Smoked Bacon, Lettuce, Tomato, and Mayonnaise Served on a Freshly Baked 6" Sub Roll.

ULTIMATE ROAST BEEF | 25 PER PERSON

Hot Roast Beef, Provolone Cheese, Lettuce, Tomato, and Red Onion with Creamy Horseradish Dijon Sauce on a Freshly Baked Kaiser Roll.

PACIFIC RIM | 29 PER PERSON

Roasted Chicken Breast, Sesame-Ginger-Marinaded Rice Noodles, Roasted Peppers, and Shredded Lettuce on a Wheat Tortilla.

GRILLED VEGETABLE WRAP | 25 PER PERSON

Grilled Seasonal Vegetables, Lettuce, and Hummus Spread on a Tomato Tortilla

BUFFALO CHICKEN WRAP | 27 PER PERSON

Crispy Chicken Tender Tossed in Buffalo Sauce, Celery, Lettuce, Tomato, and Blue Cheese Crumble on Spinach Tortilla

CAPRESE SANDWICH | 26 PER PERSON

Vine-Ripe Tomatoes, Fresh Mozzarella, Fresh Basil, Butterleaf Lettuce, Extra-Virgin Olive Oil, and Balsamic Glaze on a Rustic Ciabatta

ITALIAN ROLL | 31 PER PERSON

Genoa Salami, Capicola, Prosciutto, Provolone, Zesty Peppers, Extra-Virgin Olive Oil, Lettuce, and Tomato on a Freshly Baked 6" Torpedo Roll

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PLATED LUNCH & DINNER SERVICE

Minimum guarantee of 25 guests. A chef attendant fee of \$150 per chef, per 50-guest serving station, applies for a two-hour service period. Pricing is per person unless otherwise noted.

SALADS

SIMPLY GREENS | 5 PER PERSON

Acadian Mixed Greens, Carrot Ribbons, Grape Tomatoes, Radishes, and Cucumber with Champagne Vinaigrette (GF)

CLASSIC CAESAR | 6 PER PERSON

Hearts of Romaine, Shaved Parmesan, Focaccia Crostini, Cherry Tomatoes, and Creamy Caesar Dressing

STEAKHOUSE WEDGE | 7.5 PER PERSON

Baby Iceberg, Applewood-Smoked Bacon, Blue Cheese, and Blistered Cherry Tomatoes with Buttermilk Blue Cheese Dressing (GF)

SPICE POACHED PEAR | 12 PER PERSON

Baby Mixed Greens, Local Goat Cheese, Toasted Pecans, and Sherry Vinaigrette (GF)

ENTRÉES

PARMESAN PANKO CRUSTED GROUPER | 41 PER PERSON

Asparagus-Portobello Farro Risotto, Spice-Glazed Heirloom Carrots, and Champagne Beurre Blanc

CHICKEN MARSALA | 32 PER PERSON

Loaded Mushrooms and Cipollini Onions, Garlic-Roasted Broccolini, and Creamy Polenta

HERB ROASTED CHICKEN AIRLINE | 42 PER PERSON

Baby Squash Medley, Potato Au Gratin Dauphinoise, and Chicken Demi-Glace (GF)

BRAISED SHORT RIB | 43 PER PERSON

Truffle Pomme Puree, Roasted Cipollini Onion, and Caramelized Cauliflower

FILET MIGNON | 67 PER PERSON

Roasted Cauliflower Au Gratin, Haricots Verts, Blistered Tomatoes, and Demi-Au-Poivre

STUFFED PORTOBELLO | 22 PER PERSON

Wild Rice Pilaf, Poached Baby Bok Choy, and Charred Green Onions

TUSCAN RATATOUILLE TART | 38 PER PERSON

Oven-Roasted Zucchini, Yellow Squash, Red Onions, Peppers, and Mushrooms with a blend of Herbed Cheese and Ricotta on a Sundried Tomato Tart Shell, Served with Seasonal Vegetables and Arrabbiata Sauce (VG)

DESSERTS

All desserts are individual size and to be accompanied with sauce and garnishes

KEY WEST KEY LIME PIE | 9

PEANUT BUTTER EXPLOSION | 9

CHOCOLATE TUXEDO BOMB | 9

RASPBERRY LEMON DROP | 9

PINEAPPLE COCONUT CAKE | 9

RED VELVET | 9

WHITE CHOCOLATE DUO | 5

TIRAMISU | 15

RED BERRY MASCARPONE | 15

SEASONAL BERRY BOWL | 9

with Chantilly Cream (GF/VG without cream)

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RECEPTIONS BITES & BUFFETS.

HOT & COLD HORS D'OEUVRES • DISPLAYS • FLAVORFUL STATIONS

SMALL BITES & BUFFETS! RECEPTIONS

HOT & COLD HORS D'OEUVRES

Priced 50 pieces per order.

BREADED PARMESAN STUFFED PEPPADEW | 200

A Sweet, Vibrant Peppadew Pepper Stuffed with a Creamy Blend of Goat and Cream Cheeses, Rolled in an Aromatic Medley of Parmesan Cheese and Herbed Breadcrumbs. Served with Marinara Sauce.

BUTTER PECAN SHRIMP | 304

A Large-Count Shrimp, Butterflied and Dipped in a Mild Butter-Pecan Batter, is Rolled in an Aromatic Mixture of Pecans, Coconut, and Breadcrumbs. Served with Honey Mustard.

COCONUT CHICKEN | 210

A Strip of Chicken Breast, Dipped in a Coconut Batter and Rolled in a Mixture of Shredded Coconut and Breadcrumbs. Served with Sweet Thai Chili Sauce.

PECAN CHICKEN TENDER | 210

A Juicy Chicken Tender, Dipped in a Pecan Batter and Rolled in Toasted Pecan Pieces and Breadcrumbs. Served with Honey Mustard.

COCONUT SHRIMP | 275

A Large Butterflied Shrimp, Dipped in a Mild Coconut Batter and Rolled in a Mixture of Coconut and Breadcrumbs. Served with Sweet Thai Chili Sauce.

CHICKEN ROPA VIEJA EMPANADA | 230

Shredded Chicken Breast Mixed with Tomatoes, Onions, and Garlic, Along with Manzanilla Olives, Wrapped in an Arepa-Flour Empanada Pastry. Served with Cilantro Crema.

BACON WRAPPED DATE WITH ALMOND | 230

Sweet California Dates, Stuffed with Blanched Whole Almonds and Wrapped in Applewood-Smoked Bacon. Served with Romesco Sauce.

OLIVE MANCHEGO BITES | 220

A Distinctive Blend of Chopped Manzanilla and Kalamata Olives Mixed with Manchego and Cream Cheese, Rounded and Breaded to Create a Crispy, Creamy Bite of Olive.

PARMESAN ARTICHOKE HEART | 215

Quartered Artichoke Hearts, Topped with Goat Cheese, Battered, and Rolled in Parmesan Breading.

CRAB RANGOON | 210

A Blend of Crab Meat, Cream Cheese, and Pan-Asian Flavors, Wrapped in a Wonton Skin. Served with Sweet Thai Chili Sauce.

CHICKEN LEMONGRASS POTSTICKER | 200

Chicken, Fresh Scallions, and Roasted Garlic, Accented with the Citrusy-Sweet, Exotic Flavors of Lemongrass, Wrapped in a Wonton Wrapper. Served with Hoisin Sauce.

BUFFALO CHICKEN SPRING ROLL | 210

A Spicy Combination of Tender Chicken Breast, Carrots, and Celery, Rolled in a Crispy Spring Roll Wrapper. Served with Blue Cheese Dressing.

CHICKEN GUAJILLO MOLE & PLANTAIN SKEWER | 230

Chicken Thigh Meat, Marinated in a Guajillo Pepper Mole Sauce, Paired with a Slice of Plantain and Fresh Hand-Sliced Poblano Pepper. Served with Cilantro Crema.

CHILI-LIME CHICKEN KABOB | 270

Tender Chicken Breast Marinated in a Zesty Seasoning Blend of Chili, Lime, and Cilantro Paired with Onions, Poblano and Red Peppers. Served with Cilantro Crema.

CHICKEN QUESADILLA CORNUCOPIA | 180

Roasted Chicken, Cheddar Jack Cheese, Jalapeños, Peppers, Onions, and Tomato Salsa Folded into a Flour Tortilla "Cone." Served with Salsa.

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EDAMAME POTSTICKER | 170

A Garden-Fresh Mix of Edamame, Napa Cabbage, Scallions, Carrots, and Shoepeg Corn, Accented with an Asian-Inspired Blend of Herbs and Spices, and Wrapped in a Thin Dumpling Wrapper. Served with Soy Sauce.

PIMENTO MAC N' CHEESE FRITTER | 170

Blend of Sharp Cheddar and White Cheddar Cheese, Accented with Pimentos, Garlic, and a Hint of Hot Sauce, Dusted in Panko Bread Crumbs.

ROASTED TOMATO, BASIL, & MASCARPONE ARACINI | 170

Fresh Basil and Mascarpone Cheese, Blended with Marinated Roasted Tomatoes, Paired with a Parmesan Herb Risotto, Rolled in Panko Bread Crumbs.

SMOKED BRISKET PICADILLO EMPANADA | 240

Smoked Beef Brisket, Crushed Tomatoes, Chopped Jalapeños, and Monterey Jack Cheese, Accented with Sweet Golden Raisins, Wrapped in a Maseca Corn Pastry. Served with Cilantro Crema.

WILD MUSHROOM & TRUFFLE ARACINI | 160

A Blend of Wild Mushrooms, Accented with Black Truffle Oil and Paired with a Creamy Parmesan and Herb Risotto, Rolled in Panko Breadcrumbs. Served with Garlic Truffle Aioli.

VEGETABLE SPRING ROLL | 190

A Mixture of Chinese Vegetables Tossed with Soy Sauce, Sesame Oil, and a Touch of Fresh Ginger, Wrapped in a Spring Roll Wrapper. Served with Hoisin Sauce.

MINI BEEF WELLINGTON | 250

A Savory Piece of Beef Tenderloin, Accented with Mushroom Duxelle, Wrapped in French-Style Puff Pastry.

MINI CHICKEN CORDON BLEU | 260

Chicken Breast, Swiss Cheese, and Ham Rolled in Seasoned Breadcrumbs.

SPANAKOPITA | 175

Flaky Triangle Phyllo Pastry Filled with Spinach, Zesty Feta Cheese, and Spices.

PEPPERONI CALZONE | 225

Pepperoni, Monterey Jack cheese, Peppers, and Onions in a Traditional Italian Calzone Pastry. Served with Marinara.

SPICY VEGETABLE PAKORA | 210

Cauliflower, Onions, Potatoes, Spinach, and Jalapeño Peppers, Accented with an Exotic Curry Blend and Tossed in Chickpea Batter.

VEGETABLE SAMOSA | 210

Potatoes, Peas, Onions, Carrots, Squash, Peppers, and Spices Wrapped in a Triangle Spring Roll Wrapper.

BACON MAC N' CHEESE BITES | 80

Velvety Mac and Cheese Made with Bacon, Gouda, and Cheddar Cheese, Breaded into Bite-Size Pieces and Fried to Perfection.

BALSAMIC FIG & GOAT CHEESE FLATBREAD | 210

A Plump, Hand-Cut Calimyrna Fig, Marinated in Aged Balsamic Vinegar, Paired with a Creamy, Savory Rosette of Goat Cheese, Fresh Chives, and Applewood-Smoked Bacon, All Placed on a Hand-Cut Flatbread.

SEARED TUNA | 200

Pan-Seared, Sushi-Grade Tuna Served with Wakame Seaweed Salad and Caramelized Soy Glaze on Crispy Wonton Chips.

BRUSCHETTA | 180

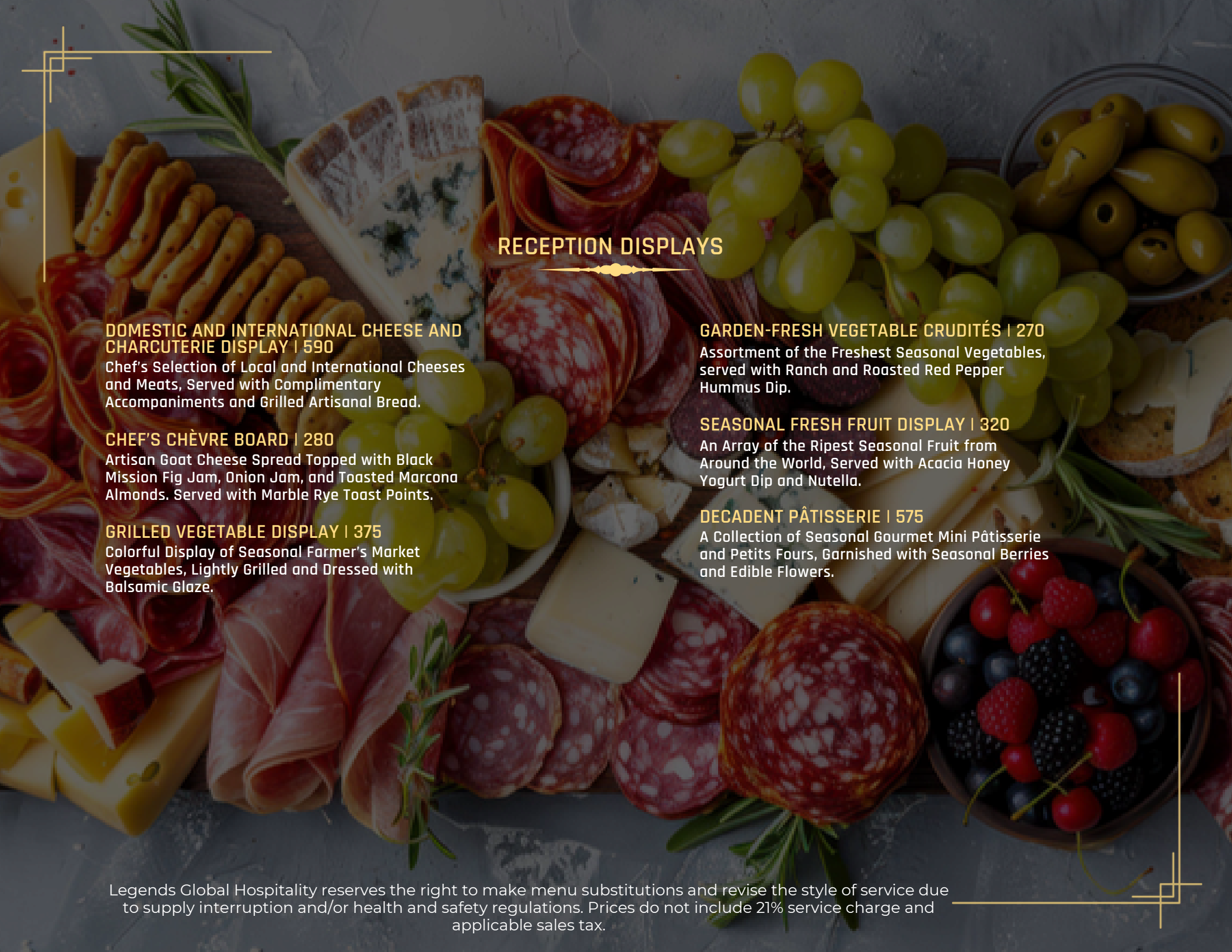
Freshly Made Bruschetta Served on Freshly Grilled Crostini.

JUMBO SHRIMP COCKTAIL | 270

Sweet Poached Jumbo Shrimp Served with Wasabi Cocktail Sauce and a Citrus Wedge.

MALAY CHICKEN SATAY | 190

Marinated and Grilled Chicken Skewer Served with Peanut Dipping Sauce.



RECEPTION DISPLAYS

DOMESTIC AND INTERNATIONAL CHEESE AND CHARCUTERIE DISPLAY | 590

Chef's Selection of Local and International Cheeses and Meats, Served with Complimentary Accompaniments and Grilled Artisanal Bread.

CHEF'S CHÈVRE BOARD | 280

Artisan Goat Cheese Spread Topped with Black Mission Fig Jam, Onion Jam, and Toasted Marcona Almonds. Served with Marble Rye Toast Points.

GRILLED VEGETABLE DISPLAY | 375

Colorful Display of Seasonal Farmer's Market Vegetables, Lightly Grilled and Dressed with Balsamic Glaze.

GARDEN-FRESH VEGETABLE CRUDITÉS | 270

Assortment of the Freshest Seasonal Vegetables, served with Ranch and Roasted Red Pepper Hummus Dip.

SEASONAL FRESH FRUIT DISPLAY | 320

An Array of the Ripest Seasonal Fruit from Around the World, Served with Acacia Honey Yogurt Dip and Nutella.

DECADENT PÂTISSERIE | 575

A Collection of Seasonal Gourmet Mini Pâtisserie and Petits Fours, Garnished with Seasonal Berries and Edible Flowers.

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CARVING & ACTION STATION

Each Action Station is designed to serve 50 guests. There is a Chef Attendant fee of \$150 per chef, per 50-guest serving station, applies for a two-hour service period. Pricing is per person unless otherwise noted.

ROSEMARY & GARLIC INFUSED BEEF TENDERLOIN <OR> 12-HOUR PRIME RIB

Traditional Chimichurri Sauce

Creamy Horseradish Sauce

Oven-Roasted Fingerling Potatoes

Arugula Salad with Melted Red Onion, Fire-Roasted Tomatoes, and Lemon Vinaigrette

Freshly Baked Assorted Rolls with Butter

33 per person - Tenderloin option
Market Price - 12-Hour Prime Rib option

BACON WRAPPED HONEY DIJON PORK LOIN <OR> MAPLE GLAZED HAM

Honey Dijon Sauce

Roasted Butternut Squash and Cipollini Onions

Creamy Cheddar Grits

Brussels Sprout Slaw

Freshly Baked Assorted Rolls with Butter

21 per person - Pork Loin option
Market Price - Maple Glazed Ham option

LIQUID NITROGEN ICE CREAM BAR | 11 PER PERSON

Maximum 150 guests.

Certain flavors available upon request.

Made-to-order Madagascar Vanilla Infused Ice Cream Served with:
Rainbow Sprinkles | Oreo | M&M's | Gummy Bears | Reese's Peanut
Butter | Maraschino Cherry | Waffle Cone Crumbles | Nilla Wafers |
Hot Fudge | Strawberry Sauce | Caramel Sauce

CREOLE CAJUN TURKEY BREAST | 33 PER PERSON

Cajun Remoulade

Au Jus Demi

Spiced Heirloom Carrots

Sweet Corn Soufflé

Apple, Fennel, Pecan, and Cranberry Salad

Freshly Baked Assorted Rolls with Butter

SOUTHERN GRITS BAR | 21 PER PERSON

Southern Organic Cheddar Grits

Cajun Shrimp | Bacon | Chorizo | Caramelized
Onion | Mushrooms | Fire-Roasted Tomatoes |
Asparagus | Scallions | Spinach | Queso Fresco |
Parmesan | Gruyère

STIR FRY BAR | 20 PER PERSON

Lo Mein | Fried Rice

Steak | Chicken | Shrimp

Pepper | Scallion | Baby Bok Choy | Mushroom |
Bean Sprout | Caramelized Onion | Asparagus |
Peanut

Sweet & Sour | Soy Sauce | Oyster Sauce | Hoisin

Vegetable Eggroll with Sweet Thai Chili Sauce

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A long buffet table is set up in a dimly lit room with large windows in the background. The table is covered with a white cloth and is laden with a variety of dishes, including salads, soups, and main courses. Several large floral centerpieces with pink and white flowers are placed along the table. The overall atmosphere is elegant and sophisticated.

DINNER CHEF CRAFTED.

BUFFETS



SEASONAL OFFERINGS



CUSTOMIZED MENUS

CHEF CRAFTED! DINNER BUFFETS.

Minimum guarantee of 25 guests. Pricing is per person and includes up to two hours of service. All buffets are served with Iced Water, Iced Tea, Freshly Brewed Gourmet and Decaffeinated Coffee, and an Assortment of Hot Teas.

LA VILLA BUFFET | 53 PER PERSON

Classic Caesar Salad with Shaved Parmesan, Garlic Focaccia Croutons, and Creamy Caesar Dressing
Caprese Salad with Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Olive Oil, and a Balsamic Drizzle

Blackened Chicken Alfredo with Farfalle

Honey Sriracha Grilled Flank Steak

Baked Grouper with Artichoke and Tomato Creole Sauce

Fresh Seasonal Vegetables

Garlic Bread

Classic Tiramisu

BROOKLYN BUFFET | 68 PER PERSON

Mixed Field Greens - Gorgonzola Cheese, Fresh Shallot, Toasted Pecans, and Pomegranate Seeds, Served with Balsamic Vinaigrette.

Orzo Pasta Salad - Arugula, Cherry Tomatoes, Kalamata Olives, Red Onion, Cucumber, and Feta Cheese, Lightly Tossed with Italian Dressing.

Port Wine Braised Short Ribs

Trout Almondine

Roasted Garlic Broccolini

Potato au Gratin

Dinner Rolls and Butter

Toasted Almond Cream Cake

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THE MANDARIN BUFFET | 42 PER PERSON

Asian Chopped Salad - Assorted Cabbage, Bell Pepper, Carrot, Sugar Snap Peas, Scallion, Cilantro, Toasted Cashews, and Crispy Chow Mein Noodles, Tossed with Honey-Lime-Ginger Dressing.

Vegetable Eggroll - Served with Citrus Soy Sauce and Sweet Thai Chili Sauce.

Korean BBQ Beef Short Rib

Bang-Bang Shrimp

Kimchi Stir-Fried Vegetables

Coconut Ginger Rice Pilaf

Dinner Roll and Butter

Mini Chocolate Peanut Butter Cake

THE BOLD CITY BUFFET | 46 PER PERSON

Harvest Salad - Romaine Lettuce, Cucumber, Cherry Tomato, Carrot, Bell Pepper, and Queso Fresco, Served with Chipotle Ranch.

Cowboy Caviar - Tomato, Avocado, Red Onion, Black Beans, Black-Eyed Peas, Roasted Corn, Bell Pepper, Jalapeño, and Cilantro, Tossed with Garlic-Lime Vinaigrette.

BBQ Glazed Chicken - Breast and Thigh

Smoked Brisket - Tender Slices with Lightly Basted Homemade BBQ Sauce.

Collard Greens

Sweet Potato au Gratin

Cornbread with Whipped Honey Butter

Pineapple Upside-Down Cake

THE BAY STREET BUFFET | 45 PER PERSON

Mixed Arugula Salad - Roasted Peaches, Blistered Tomato, Red Onion, Toasted Almonds, Gorgonzola Cheese, and Poppy Seed Dressing.

Tabouli Salad - Bulgur Wheat Tossed Lightly with Baby Kale, Cherry Tomato, Red Onion, Cucumber, Feta Cheese, Kalamata Olives, Lemon Juice, Olive Oil, Parsley, and Mint.

Chicken Shawarma

Pan-Seared Salmon - With White Wine Citrus Sauce.

Middle Eastern Couscous Pilaf

Dinner Roll and Butter

Lemon Bar with Assorted Berries

THE ORTEGA | 37 PER PERSON

Mexican Salad - Romaine, Black Beans, Cherry Tomato, Roasted Corn, Roasted Pepitas, Roasted Poblano, Avocado, and Queso, Served with Honey-Cilantro-Lime Dressing.

Braised Carnitas | Carne Asada | Chicken Fajitas

Fajitas Vegetables

Spanish Fiesta Rice

Guacamole | Sour Cream | Salsa | Onion | Cilantro | Lime Wedges

Warm Flour Tortilla

Churros - Served with Warm Chocolate Sauce.

Legends Global Hospitality reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations. Prices do not include 21% service charge and applicable sales tax.

BREAKS
TIME TO RECHARGE.

SNACKS & TREATS

TIME TO RECHARGE! BREAKS.

REFRESHMENT BREAKS

Refreshment Breaks are priced per person on a 30-minute break, unless otherwise noted. Sufficient quantities will be provided for 30 minutes, any replenishments of food or beverage after the thirty-minute break will be charged at standard A la Carte rates depending upon availability of specific items.

12 guests minimum.

ASSORTED YOGURTS | 6 PER PERSON

Array of Assorted Individual Yogurts Served with Homemade Granola Mix and a Mixed Berry Bowl.

SWEET & SALTY | 6 PER PERSON

A Sweet and Salty Combination of Chips, Trail Mix, and Popcorn

ENERGY CHARGER | 7 PER PERSON

Individual Packages of Granola Bars and Energy Bars

ORANGE BLOSSOM | 11 PER PERSON

Assortment of Nutrient-Packed Cold-Pressed Juices from PUREGREEN to Fuel Your Body

SWEET TREATS | 6 PER PERSON

Assorted Cookies and Dessert Bars

SEASONAL FRUIT | 5 PER PERSON

Bowls of Assorted Seasonal Whole Fruits
Minimum order 50 people.

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BEVERAGES BARS & REFRESHMENTS.

WINE & BEER

• LIQUOR

• REFRESHMENTS

BEVERAGES.

A bartender is recommended for every 75 guests. Bartender fees are \$150 per bartender for a 4-hour shift, plus \$25 per bartender for each additional hour.

CASH BAR SERVICE

PREMIUM COCKTAILS | 12

PREMIUM WINE BY THE GLASS | 11

IMPORTED BEER | 10

DOMESTIC BEER | 10

ASSORTED SODAS | 4.5

BOTTLED WATER | 4.5

PREMIUM STILL OR SPARKLING WATER | 6

PINK LEMONADE | 37 PER GAL.

INFUSED WATER | 32 PER GAL.

OPEN BAR SERVICE

PREMIUM

Includes our Premium Liquors and Wines.
Imported and Domestic Beer Selections.
Assorted Soft Drinks and Bottled Water

4 HOURS | 45.95

3 HOURS | 36.95

2 HOURS | 27.95

WINE & BEER

Includes our Premium Wines.
Imported and Domestic Beer Selections.
Assorted Soft Drinks and Bottled Water

4 HOURS | 32.95

3 HOURS | 26.95

2 HOURS | 20.95

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GENERAL INFORMATION.

Legends Global Hospitality is the exclusive food and beverage provider for Jacksonville Center for the Performing Arts, VyStar Veterans Memorial Arena, Prime F. Osborn III Convention Center, and The Ritz Theatre and Museum. No food or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; However, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENU SELECTION

Menu selections and other details pertinent to your event must be submitted to the catering department at least four weeks prior to the first function date. Your catering representative will assist you in selecting the appropriate menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event with advanced notice.

PRICING

All food and beverage charges are subject to a 21% administrative fee. This fee is retained to defray administrative costs; it is not a tip, gratuity, or service charge and will not be distributed to employees. A 7.5% State of Florida sales tax will be applied to all food, beverage, service charges, and rental equipment. Service charges are taxable in the State of Florida. If your organization is tax-exempt, a 501(c)(3) tax exemption form must be submitted prior to the event. Holiday labor rates apply to events scheduled on holidays.

LINEN

Legends Global Hospitality provides in-house linen for all meal functions with our compliments. Additional fees apply for specialty linens or linens required for meeting functions. Your catering sales professional will be happy to offer suggestions and provide quotes for any additional linen needs.

ASSORTMENT & GUEST COUNT GUARANTEES

- Assortment guarantee is due 15 business days prior to the event.
- Final guest count is due 10 business days prior to the event.
- Guarantees must be submitted by noon, Monday through Friday, excluding holidays.
- If a guarantee is not received, Legends Global Hospitality reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order.
- Cancellations within 5 business days of the event are subject to full charges.
- Attendance exceeding the guarantee will be charged based on actual event attendance.

FOR EVENTS WITH 2,000 GUESTS OR MORE:

- Initial guarantee is due 30 days prior to the event.
- Final guarantee is due 10 days prior to the event.
- Increases greater than 20% are subject to a 20% additional fee based on the menu price (food & beverage).

OVERSET POLICY

- Legends Global Hospitality will provide service staff and seating for up to 5% over the guaranteed guest count, with a maximum over-set of 20 guests for plated and buffet meals with complete table setups.
- An additional charge will apply for any over-set exceeding 20 guests above 5% of the guaranteed count.

GENERAL INFORMATION.

EVENT TIMELINE

All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes from the contracted schedule will incur additional labor fees per hour, per scheduled server.

BEVERAGE SERVICES

We offer a complete selection of beverages to complement your function. The Florida Alcohol and Beverage Commission regulates the service of alcoholic beverages, and Legends Global Hospitality holds the alcohol license and is responsible for administering these regulations.

Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to impaired or underage persons. Alcoholic beverages may not be removed from the premises.

All bars are subject to a \$150 bartender fee per bartender for four hours of service. One bartender per 75 guests is required, and all bars will close 30 minutes before the end of the event.

CONTRACTS

A signed copy of the contract outlining all catering services will be provided. The signed contract, including terms, addenda, and specific function sheets, constitutes the entire agreement between the client and Legends Global Hospitality. Secondary agents acting on behalf of the primary client may sign the contract only with full payment in advance. Any changes, revisions, additions, or deletions to the banquet contract or banquet event orders must be submitted in writing and confirmed by both parties.

CANCELLATIONS

Any event cancelled less than five business days prior to the scheduled date will incur 100% of the estimated charges. Please note that for specialty menus or items, a longer cancellation window may be required. This will be determined on a case-by-case basis.

PAYMENT/DEPOSIT

An initial deposit, as noted on the Catering Contract, is due along with a signed contract on the specified date to guarantee the event. Final payment is due five days prior to the event. Payments may be made by cash or certified check. For any additions, a major credit card is required to guarantee payment for replenishments or new orders requested during the event. These charges will be billed to the credit card unless payment is received at the conclusion of the event.

OVERSET POLICY

Legends Global Hospitality facilities are not certified gluten-free or vegan. We cannot guarantee that cross-contact with allergens will not occur and cannot assume responsibility or liability for any individual's sensitivity or allergy to food items 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