

**LEGENDARY**  
**CATERING**  
& EVENTS OF NORTH TEXAS

**CATERING**  
**MENU**

855.855.9001

[WWW.LEGENDARYCATERERS.COM](http://WWW.LEGENDARYCATERERS.COM)

# THE LEGENDARY COCKTAIL PARTY

Sample Menu

## BUTLER PASSED APPETIZERS

Two pieces per guest

*Please select four of the following:*

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### THAI COCONUT CURRY CHICKEN

with mango ginger dipping sauce

### CARIBBEAN CRAB CAKES

with dried cherries, scallions & cilantro, topped with chili aioli

### MANGO PRAWNS

with lime & cilantro aioli drizzle marinade

### ZUCCHINI & FETA CAKE

garnished with olive tapenade

### NEGIMAKI BEEF

marinated in sesame and soy, wrapped around grilled scallions

### CROSTINI

topped with tomato, basil and fresh mozzarella

### SPANIKOPITA

filled with spinach and feta cheese

## APPETIZER STATION

### FRESH FRUIT OF THE SEASON

### SMOKED SALMON & DILL TORTA

with crackers

### HOT ARTICHOKE PARMESAN & JALAPEÑO DIP

served with baguettes

### MESQUITE GRILLED VEGETABLES

brushed with olive oil

THE LEGENDARY COCKTAIL PARTY

# THE LEGENDARY COCKTAIL PARTY

SAMPLE MENU - CONTINUED

## BUTLER PASSED DESSERTS

CHOCOLATE DIPPED COCONUT MACAROONS

LEMON BOATS

CHOCOLATE PECAN TARTS  
with whipped topping

## BEVERAGE STATION

RUM PUNCH  
LEMONADE  
ICED TEAS  
BOTTLED WATER

BUTLER WINE SERVICE  
Featuring choice wines

OPEN BAR  
Featuring Premium liquors and mixed drinks

ADDITIONAL ITEMS  
(May be substituted for other items on Sample Menu)

## BUTLER PASSED APPETIZERS

BBQ BRISKET MINI SANDWICHES  
with caramelized onions, pickles and Tennessee BBQ sauce

SCOTCH EGGS  
with chipotle ranch dressing

CARRIBEAN JERK CHICKEN  
with dark rum sauce

SAMOSAS  
filled with spicy beef or vegetables

THE LEGENDARY COCKTAIL PARTY

## MENU OPTION ONE

Sample Menu

LEGENDARY  
CATERING  
EVENTS OF NORTH TEXAS

### BUTLER PASSED APPETIZERS

*Choose two of the following:*

---

PRAWN & MANGO SKEWER

with lime and cilantro

ROMA TOMATO, MOZZARELLA & BASIL CROSTINI

topped with Portuguese sea salt, coarse ground peppercorns and olive oil

EAST INDIAN SPICED CHICKEN SATAY

with cilantro mint dip

JAMAICAN JERK CHICKEN EMPANADAS

with grilled pineapple

CRIMINI MUSHROOMS

filled with mascarpone, roasted garlic and herbs

### BUFFET

FRESH FRUIT OF THE SEASON

CLASSIC CAESAR SALAD

with lemon, Parmesan and bacon

WHITE BEAN & RED PEPPER SPREAD & TOMATO BASIL TAPAS

served with garlic herb crostini

RUSSET MASHED POTATOES

with roasted garlic, ricotta and fresh thyme

STUFFED FLANK STEAK

filled with Fontina, spinach, wild mushrooms and fresh basil

REGGIANO GREEN BEANS

with lemon zest and olive oil

RUSTIC ROLLS & BUTTER

### DESSERT

MINI TARTLETTES

including fresh fruit, apple and caramel pecan

THE LEGENDARY COCKTAIL PARTY

## MENU OPTION TWO

Sample Menu



### BUTLER PASSED APPETIZERS

*Select two of the following:*

---

#### CARIBBEAN CRAB CAKES

with dried cranberries, scallions and cilantro

#### SKEWERED SALMON RIBBONS

with honey sesame oil

#### ZUCCHINI & FETA CAKES

with olive & basil tapenade

#### WILD MUSHROOM & CARAMELIZED ONION TARTLETTE

#### ROASTED TENDERLOIN OF BEEF

with grilled radicchio and rosemary caper crostini

#### HORS D'OEUVRES BUFFET

##### CLASSIC CAESAR SALAD

with bacon, Parmesan and garlic croutons

##### FRESH FRUIT OF THE SEASON

##### EUROPEAN & DOMESTIC CHEESES

garnished with dried fruit

##### GRILLED NORTHWEST SALMON FILLETS

with honey and sesame oil

##### FUSILLI PASTA

with Roma tomatoes, baby spinach, artichokes and pine nuts

##### MESQUITE GRILLED RASPBERRY BALSAMIC

GLAZED BREAST OF CHICKEN

#### CARVING STATION

##### HERB AND PEPPER CRUSTED TOP SIRLOIN OF BEEF

served with horseradish cream and rustic rolls

#### DESSERT

GOURMET COOKIE BARS

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**THE LEGENDARY COCKTAIL PARTY**

## MENU OPTION THREE

Sample Menu

LEGENDARY  
CATERING  
6 EVENTS IN NORTH TEXAS

### BUTLER PASSED APPETIZERS

*Choose two of the following:*

---

LOBSTER & SHIITAKE MUSHROOM POT STICKERS  
with Hoisin dipping sauce

THAI COCONUT CURRY CHICKEN SKEWERS  
with mango cilantro

SESAME SEARED TUNA ON WONTON CRISP  
with wasabi ginger aioli

BRUSCHETTA  
with vine ripened tomatoes, basil and olive oil

### DINNER BUFFET

MIXED GREENS SALAD  
with pear, candied walnuts, goat cheese and drizzled in a  
raspberry lemon thyme vinaigrette

CRAB & ARTICHOKE DIP  
with assorted crackers and sliced baguettes

RUSTIC CHEESE TORTA  
with sun dried tomatoes & basil pesto, served with crackers

CITRUS GRILLED SALMON  
with tropical pineapple, mango and papaya fruit salsa

GRILLED SUMMER VEGETABLES  
with balsamic and fresh herbs

MESQUITE GRILLED LEMON ROSEMARY  
BONELESS BREAST OF CHICKEN

RUSTIC ROLLS

### DESSERT

BUTTER PECAN CRESCENTS &  
CHOCOLATE DIPPED MACAROONS

THE LEGENDARY COCKTAIL PARTY

## MENU OPTION FOUR

Sample Menu

### DINNER BUFFET

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#### WILD GREENS

with raspberries, candied pecans and Blue cheese crumbles  
drizzled with a raspberry lemon thyme vinaigrette

#### BAKED BRIE IN BRIOCHE

with apricot, almond and chives

#### FRESH FRUIT OF THE SEASON

GRILLED HERB & BALSAMIC  
MARINATED SEASONAL VEGETABLES

#### HOT GARLIC PRAWNS

#### SPICY CALAMARI

with in house-made pesto

#### CRUSTY SLICED BAGUETTES

#### GRILLING STATION

#### MESQUITE GRILLED SALMON

with choice of lemon herb garlic butter or traditional teriyaki glaze

OR

#### MESQUITE GRILLED BONELESS BREAST OF CHICKEN

with raspberry balsamic glaze or chipotle mango barbecue sauce

OR

#### MESQUITE ROASTED PORK TENDERLOIN

with Brazilian chimichurri and tropical fruit glaze

#### DESSERT

#### MIXED BERRY CRISP

with whipped cream

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THE LEGENDARY COCKTAIL PARTY

## MENU OPTION FIVE

Sample Menu

LEGENDARY  
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### BUTLER PASSED APPETIZERS

*Choose two of the following:*

---

#### CROSTINI

with balsamic glazed figs, goat cheese and fresh thyme

#### ZUCCHINI & FETA CAKES

with olive tapenade

#### LOBSTER MEDALLION CUCUMBER ROUNDS

with lemon tarragon and crème fraiche

#### NEGIMAKI BEEF

#### PRAWN COCKTAIL SHOOTERS WITH LEMON

#### CRAB RAGOONS

#### DINNER BUFFET

#### BABY SPINACH & ARUGULA SALAD

with Mandarin orange, toasted almonds and citrus vinaigrette

#### IMPORTED & DOMESTIC CHEESES

served with gourmet crackers

#### CHILLED GRILLED ASPARAGUS

with orange hazelnut dressing

#### PAN SEARED CHICKEN MEDALLIONS

with lemon herb butter, capers and parsley on angel hair pasta

#### WHITE AND WILD RICE PILAF

with slivered almonds and colorful peppers

#### RUSTIC ROLLS

with butter

#### DESSERTS

#### ASSORTED MINI DESSERTS

Butler passed to your guests

THE LEGENDARY COCKTAIL PARTY



# THE LEGENDARY STATION BUFFET

*Choose a minimum of three stations*

*Minimum 75 guests*

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LEGENDARY  
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THE LEGENDARY STATION BUFFET

## PASTA AND CAESAR BAR

### SPINACH & CHEESE TORTELLINI

tossed in a Chardonnay cream sauce or pesto cream sauce

### FUSILLI PASTA WITH FRESH TOMATO, BASIL & GARLIC

topped with shredded Parmesan cheese.

Add Italian sausage for an additional charge.

### CLASSIC CAESAR SALAD

With shaved parmesan and homemade garlic croutons

## FOCCACIA & BREAD STICKS

## TAPAS BAR

### BONITA TUNA

with capers & red onion

### SPICY CALAMARI

with house pesto sauce

## GARLIC CROSTINI & GRILLED RUSTIC BREADS

## SALMON & CHICKEN GRILL

*Choose ONE chicken and ONE salmon dish*

*Served outside, weather permitting*

### LEMON HERB GARLIC CHICKEN BREAST

OR

### RASPBERRY BALSAMIC GLAZED CHICKEN BREAST

AND

### FRESH TERIYAKI PACIFIC NORTHWEST SALMON

OR

### FRESH NORTHWEST SALMON

brushed with citrus basil butter

# THE LEGENDARY STATION BUFFET

*Continued*

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## SUSHI AND DIM SUM STATION

### ASSORTED SUSHI

includes California roll, spicy tuna roll, Seattle roll & cucumber roll.  
Accompanied by soy, plum sauce, prickled ginger & wasabi.

### DIM SUM

includes sherry glazed pot stickers, Shui Mai, Asian chicken fritter.  
Served with garlic ginger dipping sauce.

## SALAD STATION

### CHILLED GRILLED ASPARAGUS

with orange hazelnut vinaigrette

### TUSCANY PASTA SALAD

### CLASSIC CAESAR SALAD

### ARTICHOKE PEPPER ROMA TOMATO

with raspberry lemon vinaigrette

## BUTCHER BLOCK STATION

*Chef attendant included in fee*

### PEPPER CRUSTED TOP SIRLOIN OF BEEF

with creamy horseradish & rustic rolls

### SLOW HERB ROASTED TURKEY BREAST

with cranberry chutney & rustic rolls

### MAPLE GLAZED PITT HAM

with whole grain mustard & rustic rolls.

## CARIBBEAN STATION

### CARIBBEAN CRAB CAKES

2½ pieces per person

### JAMAICAN JERK CHICKEN

### PLANTAIN & TARO CHIPS

with spicy grilled pineapple, jicama, pepper and tri-pepper salsa

THE LEGENDARY STATION BUFFET

# THE LEGENDARY STATION BUFFET

*Continued*

## NEW ORLEANS STATION

PACIFIC NORTHWEST OYSTER SHOOTER  
with cocktail sauce

SWEET POTATO PRAWN CAKE

FRENCH BREADS

SEAFOOD & CHICKEN JAMBALAYA  
with prawns, chicken, and Andouille sausage

CAJUN SPICED GRILLED VEGETABLES

## HAWAIIAN STATION

KAHLUA PORK

TARO ROOT MASH

LOMI LOMI SALMON

SESAME GINGER STEAMED RICE

TROPICAL FRUIT

## MEXICAN FIESTA FAJITA STATION

GRILLED CHICKEN

with caramelized onions and peppers

Served with cheese, tomato, onions, sour cream and guacamole.  
Steak and Shrimp may be added or substituted for an additional cost.

FLOUR AND CORN TORTILLAS

ROASTED CORN AND BLACK BEAN SALSA  
served with blue & yellow chips

THE LEGENDARY STATION BUFFET

# LEGENDARY ENDINGS

*Butler passed to each guest*

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LEGENDARY ENDINGS

CHOCOLATE MOUSSE TARTS

LEMON BOATS

PECAN TARTS  
with whipped cream

MINI FRUIT TARTS

OTHER ASSORTED TREATS

HOT COBBLER AND CRISP STATION

BERRY or PEACH COBBLER

APPLE or STRAWBERRY RHUBARB CRISP

SWEET WHIPPED CREAM

DIPPED STRAWBERRIES

To accompany other desserts or offered  
with a glass of Champagne or as a late night treat!

CHOCOLATE DIPPED STRAWBERRIES

dipped in dark chocolate and drizzled with white chocolate

**LEGENDARY DINNERS**  
TABLE SERVICE, IN COURSES

Sample Menu One

**Oven Roasted Shrimp with Roasted Fennel Salad**

*Gallo of Sonoma Estate, Chardonnay, Northern Sonoma, 2005*

*Gallo Family Vineyards, Chardonnay, Two Rock Vineyard, Sonoma Coast, 2005*

...

**Liberty Duck Breast with Golden Chanterelles & Cabernet Glaze**

**Savoy Spinach with Roasted Garlic-Rosemary-Infused Oil**

**Celery Root Mashed Potatoes**

*Frei Brothers Reserve, Pinot Noir, Russian River Valley, 2006*

*Gallo of Sonoma, Zinfandel, Frei Ranch Vineyard, Dry Creek Valley, 2003*

...

**Chocolate Sandwich with Cask & Cream Gelato**

**Cask & Cream Crème Anglaise**

**Zinfandel Chocolate Sauce**



Sample Menu Two

**Shrimp and Vegetable Skewers**

**Bed of Greens, Toasted Cashews, Mango and Raspberry~Chardonnay**

**Vinaigrette**

*Sangiaco Chardonnay, 2005*

...

**Grilled Pork Loin**

**Roasted Apples, Carrot Puree, Fennel Salad**

*Ravenswood Teldeschi Zinfandel, 2005*

...

**Strawberry Shortcake**

**Meyer Lemon Cream**

*Ravenswood Moscato, 2007*

# LEGENDARY DINNERS

*Continued*

Sample Menu Three

**Asparagus and Ibera Ham Salad**

**Meyer Lemon Vinaigrette**

*2006 Robert Mondavi Winery, Napa Valley*

*Fume Blanc*

...

**Hamilton Ranch New York Steak**

**Morel Mushrooms, English Peas, Heirloom Carrots  
and Israel Cous Cous**

*2005 Robert Mondavi Winery, Napa Valley*

*Cabernet Sauvignon*

...

**Polenta Cake with Balsamic Strawberries**

**Crème Fraiche**

*2006 Robert Mondavi Winery, Napa Valley*

*Moscato d'Oro*

\*Wine options may be substituted with regional favorites or client preference

**LEGENDARY DINNERS**

## ADDITIONAL DINNER MENU OPTIONS

*May be substituted for items on dinner menu*

### SALAD

Wild Field Greens with Balsamic Vinaigrette  
Mixed Greens with Ranch, Italian and Honey Mustard Dressings  
Baby Spinach with Crisp Bacon and Bleu Cheese Crumbles  
Penne Pasta Salad with Garden Vegetables  
Shredded Romaine Hearts with Cranberries, Mandarin Oranges  
and Bleu Cheese

### MAIN ENTRÉE

Bruschetta Chicken Breast on Angel Hair Pasta  
Dry Rubbed Jamaican Jerk Chicken  
Parmesan Crusted Spinach and Artichoke Stuffed Chicken  
Herb and Garlic Marinated Chicken Breasts  
Lemon Dill Tilapia  
Sea Salt Crusted Prime Rib  
Parmesan Herb Crusted Tilapia  
Medallions of Roasted Pork Tenderloin  
Prime Rib Stroganoff with Mafalda Pasta  
Chicken and Shrimp Fettuccini Alfredo

### ACCOMPANIMENTS

Savory Rice Pilaf  
Garlic Mashed Potatoes  
Steamed Green Beans, Broccoli or Kernel Corn  
Roasted Rosemary Potatoes  
Roasted Herbed Vegetables  
Grilled Winter Vegetables

### DESSERT

New York Cheesecake with Compote of fresh berries  
Triple Chocolate Cake with White Chocolate Shavings  
Jamaican Bread Pudding with Rum Sauce

# LEGENDARY BREAKFASTS

Breakfast meals are served with our featured breakfast potatoes, seasonal fruit or grits.

**Eggs:** Scrambled eggs. May be cooked any style with our Made-to-Order service

**Omelets:** Baked omelets and Made-to-order styles available with your choice of fillings.

**Breakfast Quiches:** Choice of available options made to order for you.

**Country Breakfast:** Eggs served with biscuits, plain or sausage gravy and breakfast meats.

**South of the Border:** Huevos Rancheros with Salsa, Colby and Jack cheeses, and tortillas.

**Continental Breakfast:** Pastries, Cereal, Breads and Yogurt

## MADE-TO-ORDER SERVICE

Breakfast Omelets, Eggs, Waffles and Pancakes made to order by our Chef Service. Service includes breakfast meats and potatoes, seasonal fruit, juice, coffee, teas and assorted breads and pastries.

## BREAKFAST TRAYS

**Breakfast Sandwiches:** Choice of Biscuit or Croissant Sandwiches with sausage or ham, eggs and American cheese

**Fruit Tray:** Seasonal fresh fruit with Cream Sauce

**Breakfast Pastries:** Muffins, Bagels, Danish, Rolls and other assorted baked treats

## BREAKFAST ADDITIONS

Muesli

Oatmeal

Cold Cereal

Yogurt

Muffins

Biscuits and Gravy

Breakfast Potatoes

Breakfast Meats

## BREAKFAST BEVERAGE SERVICE

**Coffee Service:** Regular and Decaf with Cream and Sweeteners. You may add Hot Tea and Hot Chocolate if desired.

**Juice Service:** Orange, Apple and Cranberry Juices in decanters  
Sparkling and Still Bottled Waters



# LEGENDARY BOX LUNCHES

A minimum of 5 of each choice may be ordered. These may also be ordered buffet style.

**Deli Sandwich:** Made to your specification from your choice of deli meats, bread and cheese

**Grilled Chicken Sandwich:** Grilled marinated chicken breast with cheese, lettuce and tomatoes.

**Deli Wrap:** Choice of deli meat in our savory flatbread or tortillas. Ask about our specialty wraps.

**Lunch Salad:** Mixed greens with choice of meat, cheese and dressing or choose from our salad menu

## Meat and Cheese Options

Chicken Salad	Premium Ham	Turkey Breast	Italian Meats
Roast Beef	Tuna Salad	Grilled Chicken	Vegetarian
American	Provolone	Cheddar	Swiss

## Bread Options

White	Wheat	Rye	Multi-Grain
Croissant	Bun	Sub Roll	Flat Bread
Savory Tortillas			

## Additional Options

Fresh Fruit Cup	Pasta Salad	Potato Salad	Cole Slaw
Chips	Baked Potato	Brownie	Cookie

Cheesecake with choice of Chocolate, Caramel or Berry topping

LEGENDARY BOX LUNCHES

# LEGENDARY DINNER OPTIONS

## Build Your Own Menu

### ENTRÉE CHOICES

#### Chicken

**Tropical Chicken** ~ Chicken breast marinated in tropical juices, grilled and served over fried rice and topped with a grilled pineapple.

**Chicken Monterey** ~ Grilled chicken topped with BBQ sauce, bacon and melted Jack and Colby cheeses with chives and diced Roma tomatoes.

**El Pollo Loco** ~ Smoked bone in chicken with spices and herbed lemon cilantro marinade.

**Chicken Diavolo** ~ Garlic and herb marinated chicken, topped with our spicy Italian sauce.

**Southern Fried Chicken** ~ An American classic. Tender, crispy and packed with flavor.

**Chicken and Dressing** ~ Herb Roasted chicken with cornbread dressing and cranberry-orange compote.

**Pecan Crusted Chicken** ~ Split chicken breast, pan fried and oven finished with a crunchy pecan coating.

**Chicken Cordon Bleu** ~ Filled with imported ham and cheeses, dredged in seasoned flour and pan fried.

**Chicken a l'Orange** ~ Grilled boneless chicken glazed with orange chutney served over wild rice.

**Lemon Chicken** ~ Lemon and herb flavored sautéed chicken topped with a chardonnay lemon reduction.

**Rotisserie Chicken** ~ Half-chicken slow cooked and served with rosemary garlic roasted red potatoes.

**Rosemary Roasted Chicken** ~ Roasted bone-in chicken marinated with olive oil, herbs and fresh rosemary.

**Chicken Teriyaki** ~ Teriyaki marinated chicken, fire grilled and finished with a teriyaki-pineapple glaze.

**Kung Pao Chicken** ~ Grilled chicken breast served over fried rice and topped with Kung Pao glaze.

**Cajun Fried Chicken** ~ Our Southern fried chicken with a spicy Cajun kick.

**Curry Chicken** ~ Marinated hen pieces stewed in our savory curry sauce and served with Jasmine rice.

**Chicken Marsala** ~ Dredged, browned breast topped with sautéed mushrooms and Marsala wine sauce.

**Mushroom Chicken** ~ Grilled and topped with sautéed mushrooms in a butter sauce and Swiss cheese.

...and hundreds of more chicken items that we can make just for you but unable to list due to limited space

## **Beef**

Select Cuts of Beef ~ Available upon request and prepared to your exact specifications.

Roasts ~ Slow roasted and served to your specifications. Whole Roasts and Pot Roast available.

Burgers ~ Char-broiled and served with all the fixings.

Beef Stew ~ Made to your style, Classic American, Asian, African, South American or Caribbean and served over rice or pasta.

Savory Meatloaf ~ With tomato gravy and choice of 2 sides.

Chicken Fried Steak ~ Tender cuts, pan fried and served with cream gravy.

## **Pork**

Grilled Pork Loin ~ Seasoned with a pastrami rub and served with roasted carrot puree.

Roasted Loin of Pork ~ Oven roasted with fresh rosemary and celery root mashed potatoes.

Pork Chop and Dressing ~ Breaded with seasoned flour, browned and oven baked or grilled.

Smoked Whole Hog ~ Slow smoked to perfection, Hawaiian-style.

## **Seafood**

Choice of Fish ~ You choose your fish and your style, and we'll make it!

Grilled Salmon Steaks ~ Seasoned, grilled and served over our fried rice.

Grilled Halibut ~ Served with a lemon-dill butter sauce.

Tortilla Crusted Tilapia ~ Oven baked and topped with fresh salsa. Other tilapia styles are available.

Catfish Stew ~ Catfish steaks in a spicy tomato stew.

Fried Catfish ~ Dredged in cornmeal with hushpuppies and tartar sauce. Also available blackened.

Grilled Shrimp Skewers ~ Jumbo shrimp with roasted vegetables served over rice pilaf.

### Pasta

Classic Chicken Alfredo ~ Fettuccini tossed with roasted chicken in a light alfredo sauce.

Savory Chicken and Shrimp Alfredo ~ Alfredo sauce, kicked up and tossed with shrimp and chicken.

Spaghetti and Meatballs ~ Angel Hair pasta and jumbo meatballs in a rich red sauce.

Beef Stroganoff ~ Swedish meatballs and egg noodles in a creamy, brown pan sauce.

Lasagna ~ Classic with beef. Also available in Chicken and Vegetarian styles.

Chicken with Penne ~ Available in a light butter sauce or our rich Arabiata sauce.

Farfalle ~ Bowtie pasta tossed with mushrooms, zucchini and your choice of chicken or shrimp.

Rotini with Chicken and Artichokes ~ With fresh basil and diced Roma tomatoes

### South of the Border

Fajitas ~ Choice of chicken, beef or shrimp with sautéed onions and peppers and served with sour cream, pico di gallo, guacamole, Colby cheese and fresh tortillas.

Enchiladas ~ Made your way, your style. Beef, Chicken and Sour Cream are available.

Tacos ~ Soft tacos made with your choice of savory chicken, spicy beef or tortilla crusted tilapia.

Salads ~ Taco Salad and Fajita Salads are available.

### Hot Sandwiches

Americana ~ Turkey and Ham with Swiss and American cheeses in sourdough and grilled.

Classic Reuben ~ Corned beef, sauerkraut and Swiss cheese on rye.

Roast Beef ~ Served open faced with choice of au jus or brown gravy.

Burgers ~ Charbroiled with your choice of cheeses and served with all the fixings on the side.

Hot Dogs ~ Biggest hot dogs you ever did see.

## BBQ

We feature your choice of Smoked Beef Brisket, Pork Ribs, Beef Ribs, Smoked Chicken, Smoked Turkey Breast, Smoked Sausage, Ham and Relish Tray. Each meal is served with your choice of 2 sides and bread.

Available combinations are: Two-Meat Meals, Three-Meat Meals and A la Carte.

### Sides

Steamed Vegetables	Rice Pilaf	Vegetable Medley	English Peas
Mashed Potatoes	Baked Potatoes*	Potatoes au Gratin	Sweet Potatoes
Potato Wedges	Rosemary Potatoes	Corn on the Cob	Wild Rice
Roasted Vegetables	Cornbread Dressing	Mac n' Cheese	Baked Beans
BBQ Beans	Pinto Beans	Squash Casserole	Baby Carrots

...and a lot more options. Just tell us what you want and we'll make it better!

### Soups

Broccoli & Cheese	Chicken Noodle	Italian Wedding	Baked Potato
Tomato Basil	Vegetable	Beef Vegetable	Roasted Corn

### Appetizers

Chicken Wings (Assorted Styles and Flavors)	Jacked Up Grilled Cheese
Swedish Meatballs	Quesadillas (Assorted)
Eggrolls & Spring Rolls	Samosas
Meat Pies	Scotch Eggs
Mini Quiches	Chicken Fingers
Pork Riblets	Spinakopita
Stuffed Mushrooms	Crabcakes
Finger Sandwiches	BBQ Brisket Sandwiches

Mini Deserts

**Please see our Sample Menus for more Appetizer options.**

**Party Dips and Platters**

*Made to feed your number of guests. Minimum of 12 guests required.*

Spinach and Artichoke Dip with Chips and Toasted Rounds

Chili Queso, Salsa and Chips

7 Layer Dip and Chips

Guacamole Dip and Chips

Fruit Tray with Cream Sauce

Veggie Tray with Ranch Dip

Cheese Tray with Crackers

**Please see our Sample Menus for additional items that can be made into  
Party Platters**

**BEVERAGE SERVICE**

Iced Tea

Infused Iced Tea – Strawberry Mango/Peach/Blackcurrant/Raspberry

Lemonade / Tropical Punch/Sodas /Bottled Water

# LEGENDARY CATERING & EVENTS

## Build Your Own Menu Pricing

Effective August 2, 2010

*Choice of 2 Meats*  
(add \$1 extra for seafood options)

*Choice of 2 side items*

*Bread*

**\$7-\$9 per person based on meat selections**

*Add an appetizer*

**\$1-\$3 per person based on appetizer choice**

*Add a Soup or Dinner Salad with 3 dressings*

**\$1 per person**

*Add a Dessert*

**\$1-\$3 per person based on dessert choice**

*Add Non-Alcoholic Beverage Service*

Includes bottled water, sodas and iced tea

**\$1 per person (Minimum of 50 guests; \$1.50 for less than 50 guests)**

*Alcohol service is available upon request.*

*Standard service is black heavyweight plastic plates and utensils.*

*China, glassware and silver service may be added for an additional charge.*

## TROPICAL COCKTAIL MENU

Butler Served or Buffet Style

### APPETIZERS

Tropical Fresh Fruit Skewers

Mango, Pineapple, Papaya and Melons

Jerk Chicken Skewers

Jerk marinated and flame grilled

Puff-Puff

Fried puffs. May be dusted with superfine sugar or cinnamon

Meat Pies

Pastry filled with choice of seasoned meat and potatoes

Scotch Eggs

Hard boiled and encased in sausage stuffing, deep fried with a Panko crust

Stick Meat

Stewed oven-fried beef with peppers and onions

Chin-Chin

Fried Cookies

Suya

Succulent beef seasoned with peanuts and spices

Samosas

Flaky crust filled with beef or vegetables and deep fried. Served with Chutney

Buns

Crusty deep-fried dough balls

Seasoned Meatballs

In spicy sauce or brown gravy

Spring Rolls

Chicken or Vegetable deep fried won-ton wraps

Southwestern Eggrolls

Burrito filled with smoked chicken, black beans, peppers, spinach, corn and Colby and Jack cheeses

### COCKTAIL DRINKS

Lemonade

Iced Tea

Infused Teas

Raspberry, Peach, Mango-Strawberry and Blackcurrant are available

Tropical Rum Punch

Margaritas

Available Frozen or On-the-Rocks

Palm Wine



## TROPICAL DINNER MENU OPTIONS

### SALADS

#### Tropical Fruit Salad

Mixed blend of fresh fruits in season

#### Garden Salad

Mixed greens with your choice of dressings

#### Lagos Style Salad

Peas, Carrots, Corn, Turkey Ham and Potatoes over shredded cabbage tossed in our signature tropical cream dressing

### ENTRÉE

#### Jollof Rice

Parboiled rice in a spicy red sauce

#### Fried Rice

Seasoned with chicken, mixed vegetables and shrimp

#### Pilau Rice

Steamed Basmati rice with peas and onions

#### Saffron Rice

Parboiled rice with saffron seasoning

#### Jasmine Rice

Fragrant steamed white rice

#### Basmati

#### Irio

Potatoes mashed with lima beans, spinach, English peas and corn

#### Moi-Moi

Steamed ground bean cake with corned beef, boiled eggs and seasonings

#### Fried Plantain

Deep-fried ripe plantains also available with stew or gizzards

#### Smashed Beans (Ewa Agoyin)

**With a red-pepper stew**

#### Pounded Yam

#### Eba (Gari)

#### Amala

#### Yam Porridge

Slightly mashed boiled yams with palm oil and pepper stew

STEWES

Egusi Stew

Greens and bitter leaf with palm oil and ground melon seed

Vegetable Stew (Efo Riro)

Spinach seasoned with stock fish, smoked turkey and tripe

Beef Stew

Lean beef cubes, tomatoes, onions, peppers and spices

Pepper Stew

Chicken Tikka Masala

Marinated dark meat in a savory tomato-curry stew

Ogbono Stew

Isiewu (Goat Head)

Okra Stew

MEATS

Beef

Goat Meat

Pork

Chicken

Hen

Fresh Fish

All of the above available fried, stewed or roasted

Roasted Chicken

Dry Rubbed Jerk Chicken

Curry Chicken

Smoked Turkey

Cow Skins

Cow Tripe (Menufo)

Snails



AFTER DINNER SNACKS

Suya  
Pepper Soup  
Papaya and Pineapple

BEVERAGE SERVICE

Bottled Water  
Sodas  
Non-Alcoholic Sparkling Beverages  
Malt Drinks  
Fruit Punch

# LEGENDARY CATERING & EVENTS

## Fiesta Dinner Package

### **Combination Fajitas**

*\$8 per guest*

Char-grilled Carne Asada Beef and Chicken Breast with fire roasted marinated onions and peppers.

### **Barbacoa**

*\$8 per guest*

Slow smoked Beef or Pork

### **Taquizas**

*\$7 per guest*

Shredded Beef, Chicken & Pork

### **Tamales**

*\$7 per guest*

Chicken, Beef, Mole, Spinach & Feta

### **Enchiladas**

*\$7 per guest*

Beef, Chicken, Cheese & Onion, Spinach

All dinners are served with Spanish Rice, Black, Borracho, Charro or Refried Bean, Red and Green Salsas, Four and Corn Tortillas. Guacamole, Pico Di Gallo and other condiments available for an additional charge.

Add Chips and Salsa for \$1 per guest

Fiesta Dinner Package

# LEGENDARY CATERING & EVENTS

## Meeting Package

### Beverage Service

\$3 per guest

*Includes bottled water and sodas, coffee, iced tea and condiments*

*Add Bottled Juices for .50 extra per guest*

*Add Yogurt Smoothies for \$1 extra per guest*

### Light Snack Service

\$4 per guest

*Assorted Energy Bars, Granola, Cookies and Muffins*

MEETING PACKAGE

# LEGENDARY CATERING & EVENTS OF NORTH TEXAS