

LEGACY HOLIDAYS

GREATEST TIME OF THE YEAR BUFFET DINNER WITH COCKTAIL RECEPTION

All menu selections served with freshly brewed coffee (regular and decaffeinated) and selection of herbal teas served with honey, lemon, rock candy stirrers and cinnamon sticks

SELECTION OF FOUR (4) HOT OR COLD
HORS D'OEUVRE SERVED BUTLER STYLE

SALAD

Mixed Green Salad

Sliced Ripened Tomatoes with Fresh Mozzarella Cheese
Served with Two (2) Dressings, Fresh Basil and Balsamic Vinaigrette

DUAL SELECTION OF ENTRÉES

Honey Glazed Ham with Pineapple
Stuffed Turkey and Dressing with Cranberry Sauce
Sirloin Tips with Mushroom Gravy
Grilled Chicken Picatta with Capers
Baked Salmon with Lemon Thyme Chardonnay Sauce
Tricolor Tortellini Pasta with Mediterranean Vegetables

SIDE SELECTIONS: Selection of Two (2)
Garlic Mashed Potatoes (With or Without Gravy), Candied Yams or
Macaroni and Cheese. Includes Chef's Choice of Seasonal Vegetable

SERVED WITH HOLIDAY DESSERT DISPLAY

\$ 65 Per Person without Bar
\$ 99 Per Person with Two-Hour Bar
\$ 8 Per Person for Each Additional Hour of Open Bar



Buffets are Open for One (1) Hour - Additional Pricing for Extended Hour(s)
All Prices Subject to 21% Service Charge & Applicable Taxes. Prices Subject to Change without Notice.

LEGACY HOLIDAYS

LET IT SNOW PLATED DINNER WITH COCKTAIL RECEPTION

All menu selections served with freshly brewed coffee (regular and decaffeinated) and selection of herbal teas served with honey, lemon, rock candy stirrers and cinnamon sticks

SELECTION OF FOUR (4) HOT OR COLD
HORS D'OEUVRE SERVED BUTLER STYLE

SELECTION OF SOUP OR SALAD

Tomato Bisque

Maryland Crab Soup

Garden Salad Served with Choice of Two (2) Dressings

Spinach Salad with Mandarin Oranges, Bacon Tips and Raspberry Vinaigrette

SELECTION OF ENTRÉE

Beef Prime Rib Served on a Bed of Wild Mushrooms and Merlot Sauce

Pan Seared Salmon with Lemon Butter Sauce

Herb Crusted Chicken Breast Filled with Spinach and Roasted Red Peppers

SELECTION OF SIDE

Garlic Mashed Potatoes, Baked Potato, Rice Pilaf, or Wild Rice

Includes Chef's Choice of Seasonal Vegetable

SELECTION OF DESSERT

German Chocolate Cake, Carrot Cake, Apple Pie, Pumpkin Pie or Pecan Pie

\$ 59 Per Person without Bar

\$ 99 Per Person with Two-Hour Bar

\$ 8 Per Person for Each Additional Hour of Open Bar



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LEGACY HOLIDAYS

WINTER WONDERLAND BUFFET LUNCHEON

All menu selections served with freshly brewed coffee (regular and decaffeinated) and selection of herbal teas served with honey, lemon, rock candy stirrers and cinnamon sticks

SELECTION OF SALAD

Mixed Field Greens with Vegetable Garnish
Fresh Seasonal Fruit Salad
Penne Pasta Salad with Kalamata Olives, Feta Cheese, Tomatoes and Basil
Wild Rice with Mandarin Oranges, Pecans and Lime Chipotle Vinaigrette

DUAL SELECTION OF ENTRÉE

Roasted Turkey with Cornbread Stuffing, Gravy and Cranberry Sauce
Baked Ham with Orange Ginger Glaze
Baked Salmon with Lemon Thyme Chardonnay Sauce
Roast Top Sirloin Topped with Cabernet Peppercorn Sauce
Sautéed Breast of Chicken Topped with Wild Mushrooms and Sage Sauce
Vegetarian Lasagna

SELECTION OF SIDE

Roasted Red Potatoes, Rice Pilaf or Garlic Mashed Potatoes
Includes Chef's Choice of Seasonal Vegetable

SELECTION OF DESSERT

German Chocolate Cake, Carrot Cake, Apple Pie, Pumpkin Pie or Pecan Pie

\$ 38 Per Person

Additional \$ 6 Per Person for Three (3) Entrées

Additional \$ 8 Per Person for Carving Station (\$75.00 Attendant Fee Applies)



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SILVER BELLS COCKTAIL RECEPTION

All menu selections served with freshly brewed coffee (regular and decaffeinated) and selection of herbal teas served with honey, lemon, rock candy stirrers and cinnamon sticks

SELECTION OF THREE (3) HOT
AND THREE (3) COLD HORS D'OEUVRE

RECEPTION DISPLAYS CHOICE OF ONE (1)

Seasonal Vegetable Crudités Served with Ranch and Bleu Cheese Dips

Cauliflower Bouquets, Broccoli Florets, Carrots, Celery Sticks, Cucumber Spears, Radishes, Cherry Tomatoes and Sweet Bell Peppers

Seasonal Fruit and Berries Served with Yogurt Dip

Pineapple, Cantaloupe, Honeydew, Watermelon, Grapes and Seasonal Berries

Imported and Domestic Cheese Display

Assortment of Imported and Domestic Cheeses. Served with Sliced French Bread and Assorted Crackers

Pasta Station

Tri- Colored Tortellini, Penne and Bowtie Pasta with Pesto, Alfredo and Marinara, Caesar Salad with Fresh Parmesan Cheese and Garlic Bread

\$ 55 Per Person without Bar

\$ 99 Per Person with Two-Hour Bar

\$ 8 Per Person for Each Additional Hour of Open Bar



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HORS D'OEUVRE MENU

Hot Selections

Scallops Wrapped in Bacon, Miniature Crab Cakes, Spanikopita, Vegetable Spring Rolls with Plum Sauce, Assorted Mini Quiche, Wild Mushroom Phyllo Triangle

Cold Selections

Smoked Salmon Pinwheel with Cream Cheese and Capers
Sliced Tenderloin of Beef on Crustini with Horseradish Cream
Aged Provolone and Roasted Pepper Bruschetta

HOLIDAY ENHANCEMENTS

Carving Station

Additional \$8.00 Per Person (\$75.00 Attendant Fee Will Apply)
Served with Appropriate Condiments and Miniature, Roasted Top Round of Beef, Herb Crusted Roasted Turkey Breast and Honey Glazed Ham

Legacy Signature Sangria Fountain, \$100.00 Per Gallon
(One (1) Gallon Accommodates 20 Guests)

Hot Mulled Cider with Cinnamon Sticks, \$35.00 Per Gallon

Holiday Fruit Punch, \$35.00 Per Gallon

Chocolate Fountain, \$20.95 Per Person
Served with Strawberries, Pineapple, Melons, Pretzels Sticks, Pound Cake and Marshmallows

Holiday Dessert Display, \$15.95 Per Person
Holiday Fresh Baked Cookies, Brownies and Yule Logs



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