

Catering A LA CARTE

Every party is unique so we created an a-la-carte pricing structure so you can design the perfect custom catering spread for your event. Each item is priced per-person with a minimum catering fee of \$300. All food, beverages and related staff are subject to service charges & taxes. For dedicated buffet attendant or passed items, rates are \$20/hr per attendant.

TIER 1 ITEMS - \$2 PP

CHOOSE FROM:

Bruschetta & Crostini topped with herbed ricotta

BLT Deviled Eggs

Garden Salad (with ranch & balsamic dressing)
cherry tomatoes, carrots, cucumber & red onion

Brownie Bites

TIER 2 ITEMS - \$3 PP

CHOOSE FROM:

Buffalo Chicken Dip with Crostini

Baby Caprese skewers

Fruit & Veggie tray (with hummus dip & ranch)

Chocolate Mousse or Fruit Parfait Cups

Penne Pasta Salad
(no mayo) Sundried tomato, feta cheese, spinach

TIER 3 ITEMS - \$5 PP

CHOOSE FROM:

Cheese & Charcuterie board
including artisan cheeses, meats, fruit & jam

Pulled chicken or pork sliders
with tangy bourbon BBQ sauce

**Cranberry Balsamic Meatballs or
Bacon Bleu Cheese Meatballs**

Goat Cheese topped crostini
with cranberry, pistachios & honey drizzle

HOW TO USE PRICING

of Tier 1 Items x \$2

+

of Tier 2 items x \$3

+

of Tier 3 items x \$5

=

Price per Person

x

Number of Guests

Catering Total

(before service charge & taxes)

*Sample Party including:
1 item from Tier 1 (\$2)
2 Items from Tier 2 (\$6) and
1 Item from Tier 3 (\$5)
would be \$13 per person with a
minimum charge of 25 guests.*

Minimum Catering fee of \$300.
Service fee of 22% added to all orders
State & local taxes extra

Just looking to bring a cake or
dessert? No worries! we don't charge
a fee for that, just be sure to bring
your own plates, utensils & napkins.

LOOKING FOR SOMETHING SPECIFIC?

We're happy to provide you with a custom quote tailored specifically to you. Simply email us at liz@legacyale.com and our in-house Chef will prepare a custom menu for you.



Catering

FLAT RATE PACKAGES

Looking for easy, crowd-pleasing options for your upcoming event? Choose from one of our flat-rate catering options. Each of the options below are perfect for groups of 20-30.

OUTSIDE CATERING

\$100

Whether potluck or Publix, feel free to bring your own food. Fee includes use of buffet area, food setup by our catering aide, replenishment, cold storage (if needed) to-go boxes for leftovers and we'll dispose of catering items after your event. Bring your own plates, utensils & napkins.

BAR SNACKS PLATTER

\$300

Single Cheese & Charcuterie tray

Buffalo Chicken Dip w/ Crostini

Bruschetta Dip w/ Crostini
topped with herbed ricotta



HUNGRY HAPPY HOUR

\$400

Includes our Bar snacks platter plus:

1/2 tray of Pulled Pork or Chicken:
With slider buns & a tangy BBQ sauce



Veggie tray w/ hummus dip, ranch & blue cheese

TACO/NACH BAR

\$350

1 tray each of Ground beef & shredded chicken

Toppings

lettuce, tomato, shredded cheese, sour cream

Salsa & Queso

Hard & Soft Taco Shells and Tray of Tortilla Chips



TERMS & CONDITIONS

Package is based on groups of 20-30 guests. Replenishment is not included with the prices listed above. Should you wish for items to be replenished, please consider our a la carte catering options which can be found on Page 2. Prices above are subject to 22% service charge and sales tax.