



Plated Dinner Options

Butler Passed Hors d'oeuvres (Choose Three)

(Additional Hors d'Oeuvres are available for \$2.50 extra per person)

Spinach and Feta in Phyllo Dough

*

Scallops Wrapped in Bacon

*

Bruschetta with Tomatoes, Basil and Feta Cheese

*

Smoked Salmon on Bagel Chips with a Roasted Corn Cilantro Relish

*

Endive Stuffed with a Jerk Chicken Salad

*

Shrimp Canapés with Boursin Cheese and Italian Parsley

*

Mini Lump Crab Cakes

\$12pp++

Salads (Choose One)

Hearts of Romaine Caesar Salad

*

*House Salad with Baby Lettuce topped with Sliced Apple, Bleu Cheese Red Onions and Fire Roasted Walnuts
With a Basil Vinaigrette*

*

Tossed Salad with Red Onions, Cherry tomatoes and Cucumbers

Bouquet of Vegetables

Chef's Selection of Seasonal Fresh Vegetables

Starches (Choose One)

Smoked Garlic or sour Cream and Chive Mashed Potatoes

*

Sweet Potato Puree

*

Roasted Mushroom Red Potatoes

*

Wild Mushroom risotto

*

Rice Pilaf



Entrees (Choose One)

Garlic and Sundried Tomato Stuffed Chicken Marsala

*

Crab Stuffed Salmon En Crouete

*

Filet of Beef Crusted with Gorgonzola and Shitake Mushrooms

*

Pan Seared Prime Rib

*

Blackened Salmon with a Lemon Buerre Blanc

\$49pp++

Combination Entrees (Choose Two)

Crab Crusted Salmon with a Dill Cream Sauce

*

Shrimp Wellington

*

Chicken Marsala

*

Herb Crusted Dijon Rack of Lamb with a Sundried Cherry Demi Glaze

*

Roasted Pork Loin with Cornbread Stuffing

*

Grilled Filet Mignon with a Cabernet Sauce

\$59pp++

Desserts (Choose One)

Raspberry Pyramid with Mint Leaves and Fresh Berries

*

Creme Brule with Caramelized Sugar and Whipped Cream

*

Chocolate Pyramid with a White Chocolate Cream Sauce

\$6pp++

*All Plated Dinners Include Salad, Vegetables, Choice of Starch, Assorted Breads and Butter
Coffee, Tea and Soft Drinks Also Included*

Please add 20% Gratuity and All Applicable Sales Taxes



Buffet Dinner Options

Butler Passed Hors d' oeuvres

(Choose Three)

(Additional Hors d Oeuvres are available for \$2.50 extra per person)

Spinach and Feta in Phyllo Dough

*

Scallops Wrapped in Bacon

*

Bruschetta with Tomatoes, Basil and Feta Cheese

*

Smoked Salmon on Bagel Chips with a Roasted Corn Cilantro Relish

*

Endive Stuffed with a Jerk Chicken Salad

*

Shrimp Canapés with boursin Cheese and Italian Parsley

*

Mini Lump Crab Cakes

\$12pp++

Salads

(Choose Two)

Caesar Salad Bar

*

Tomato and Mozzarella Salad

*

Tossed Green Salad with Choice of Salad Dressing

*

Asian Glazed Broccoli, Carrot and Peanut Salad with Lomaine Noodles

*

Roasted Red Potato salad with Caramelized Onions, Bacon and Curley Parsley

*

Jamaican Jerk Chicken Salad with Pineapple and Roasted Corn

*

Golden Artichoke Salad with Tomato Medley, Artichokes, Red Onions and a Balsamic Dressing

Penne Rigate with a Garlic Sun Dried Tomato Dressing



Carving Station

(Choose One)

(Additional carving stations are \$6.00 extra per person)
Smoked Turkey Breast with Cranberry Relish and Giblet Gravy
With Dinner Rolls

*

Carved Prime Rib with Au Jus and Horseradish sauce

*

New York Strip Loin with a Cabernet Shallot Sauce

*

Seared Tenderloin of Beef with a Horseradish Sauce or Hollandaise Sauce
(\$2.00 extra per person)

(\$50.00 Carving Fee for Carving Station)

*

Salmon en Croute Stuffed with Spinach and Boursin Cheese

All Carving Stations Served with Dinner Rolls

Entrees

(Choose Two)

Pan Seared Grouper with a Fresh Fruit Salsa

*

Spinach and Mushroom Stuffed Chicken with a Roasted Red Pepper Coulis

*

Chicken Breast Marsala

*

Roasted Pork Loin with Cornbread Stuffing

*

Seafood Paella

*

Beef Burgundy with Pearled Onions and Wild Mushrooms

*

Teriyaki Sirloin with Green Onions and Shitake Mushrooms



Vegetables and Accompaniments (Choose Two)

Vegetable Medley

*

Glazed Carrots with Pecans

*

Squash Casserole

*

Asparagus with Roasted Peppers

*

Smoked Garlic or Sour Cream & Chives Mashed Potatoes

*

Wild Rice Medley with Dried Fruit and Nuts

*

Rice Pilaf

*

Roasted Baby Red Potatoes in an Olive Oil Rosemary Sauce

*

Parmesan Mushroom Risotto

*

Potatoes Au Gratin with Swiss, Fontina and Parmesan Cheeses

Desserts (Choose Two)

Your Choice of Fresh Fruit Cobbler

*

NY Style Cheesecake with Strawberry Sauce

*

Raspberry Chocolate Cheesecake

*

Triple Layered Chocolate Indulgence Cake

*

Bourbon Pecan Pie

*

Key Lime Pie

*

Bananas Foster Bread Pudding

\$54pp++

Coffee, Tea and Soft Drinks Included

Please add 20% Gratuity and All Applicable Sales Taxes

40 Person Minimum Required for Buffets



Legends Bar Service

| | |
|----------------------------------|----------------------------|
| One Hour: | \$13.00++per person |
| Two Hours: | \$18.00++per person |
| Three Hours: | \$22.00++per person |
| For each additional hour: | \$3.50++per person |
| After dinner cordials: | \$2.00++per person |

** All of our liquors are premium quality. These prices include imported and domestic beers, all in house liquors, house wines, and non-alcoholic beverages.*

Drinks may also be charged by consumption.

Mixed: \$7.00

House Wine: \$34.00 a bottle

Imported beer: \$4.50

Domestic Beer: \$4.00

Soft Drinks and Bottled Water: \$2.00

Please add 20% Gratuity and All Applicable Sales Taxes

Legends Set-Up and Service Fees:

Dance Floor Rental: \$400.00

\$50.00 Bar Fee per Bartender

Legends Rental Fees:

Clubhouse Rental \$1000.00

Sarazen House \$500.00

Pavilion \$500.00

All Room and Set Up Fees Waived if Event is Hosted by a Club Member