



## *Hors d'oeuvres Selections*

### *Choice of Three*

*Fresh Crudités Tray with Ranch Dipping Sauce*

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*Scallops Wrapped in Bacon*

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*Bruschetta with Tomatoes, Basil and Feta Cheese*

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*Spanakopita*

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*Miniature Beef Wellington*

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*Miniature Quiche*

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*Mini Smoked Chicken Quesadillas*

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*Teriyaki Beef Brochettes*

\*

*Iced Cold Poached Cocktail Shrimp*

\*

*Italian Meatballs with Marinara Sauce*

\*

*Fried Chicken Tenders with Honey Mustard Sauce*

**\$22.00**

### *Anti Pasta Display*

*Prosciutto, Sopressetta, Grilled Vegetables, Fresh Mozzarella, Vine Ripe Tomatoes, Roasted Peppers and Garlic, Marinated Olives and Artichoke Hearts*

**\$9.00**

### *Fresh Sliced Fruit and Cheese Display*

*Imported & Domestic Cheese and Cracker Display with Fresh Sliced Seasonal Fruit*

**\$7.00**

### *Specialty Crudités Platter*

*A Lavish Array of Fresh Seasonal Vegetables with Assorted Dips*

**\$6.00**

All Prices Charged Per Person  
Please Add 20% Gratuity and Applicable Sales Tax



## **Chef Attended Action Stations**

### **Pasta Stations**

Fresh Pasta prepared to order and served with Garlic Foccacia and Grated Parmesan Cheese

#### **Spinach and Cheese Tortellini**

*Tossed with Tomatoes, Olives, Chives,  
Italian Mushrooms and Garlic Alfredo Sauce*

#### **Penne Pasta**

*Tossed with Artichokes, Pine Nuts, Sun-dried Tomatoes,  
Roasted Peppers, Asparagus and Basil Marinara*

*\$12.00*

*Add Chicken, Beef or Shrimp \$3.00*

### **Carving Stations**

#### **Pepper-Seared Tenderloin of Beef**

*Carved and Served with Horseradish Cream, Béarnaise Sauce  
and Appropriate Breads*

*\$15.00*

#### **Smoked Breast of Turkey**

*Carved and Served with Cranberry Relish, Rosemary Mayonnaise  
and Appropriate Breads*

*\$10.00*

All Prices Charged Per Person  
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## *Dessert Stations*

### *Ice Cream Sundae Bar*

Sundae Bar with Chocolate and Vanilla Ice Cream  
Accompanied with Chopped Nuts, Whipped Cream  
Chocolate Sauce, Raspberry Sauce  
M&M Candies, Sprinkles and Maraschino Cherries

*Continental Coffee Station*

\$11.00

### *Viennese Table*

Mini Crème Brulee Tartlettes  
Chocolate Ganache-Glazed Flourless Torte  
French Silk Apple Tart  
Warm Caramelized Peach Bread Pudding  
Chefs Selection of Petite French Pastries

*Continental Coffee Station*

\$18.00

All Prices Charged Per Person  
Please Add 20% Gratuity and Applicable Sales Tax



## **Legends Bar Service**

<b>One Hour:</b>	<b>\$13.00++per person</b>
<b>Two Hours:</b>	<b>\$18.00++per person</b>
<b>Three Hours:</b>	<b>\$22.00++per person</b>
<b>For each additional hour:</b>	<b>\$3.50++per person</b>
<b>After dinner cordials:</b>	<b>\$2.00++per person</b>

*\* 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 Fees Waived if Event is Hosted by a Club Member*