



Hors d'oeuvres Selections

Choice of Three

Fresh Crudités Tray with Ranch Dipping Sauce

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Scallops Wrapped in Bacon

*

Bruschetta with Tomatoes, Basil and Feta Cheese

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Spanakopita

*

Miniature Beef Wellington

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Miniature Quiche

*

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 Focaccia 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

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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

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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 Fees Waived if Event is Hosted by a Club Member