



CATERING MENU | 2021



BREAKFAST MENU

CONTINENTAL BREAKFAST | \$13

Assorted Fresh Baked Pastries
Whipped Butter, Handcrafted Marmalades

Chilled Juices
Orange Juice & Apple Juice

Coffee, Assorted Teas, Infused Water

BREAKFAST BAR | \$19

Individual Chobani Yogurts

Seasonal Fresh Fruit Cups

Nature's Valley Granola Bars

Assorted Fresh Baked Pastries
Whipped Butter, Handcrafted Marmalades

SELECT TWO BREAKFAST SANDWICHES
Applewood Smoked Bacon, Egg,
Sharp Cheddar, Plain Bagel
Sausage, Egg, Smoked Gouda, Plain Bagel
Roasted Ham, Egg, Swiss, English Muffin
Egg White Panini, Turkey Bacon, Avocado Spread,
Sharp Cheddar, Sourdough
Sautéed Spinach, Tomato & Mushroom, Egg,
Wheat Wrap

Chilled Juices
Orange Juice & Apple Juice

Coffee, Assorted Teas, Infused Water



SUNRISE SPECIAL | \$24

Assorted Fresh Baked Pastries
Whipped Butter, Handcrafted Marmalades

New York Style Bagels
Whipped Chive Butter, Assorted Cream Cheese

EGGS (CHOICE OF TWO)
Scrambled with Fresh Herbs
Egg Whites with Tomato, Spinach & Chives
Spinach, Onion & Ham Frittata

BREAKFAST MEAT (CHOICE OF TWO)

Applewood Smoked Bacon
Traditional Breakfast Sausage
Chicken Apple Sausage
Chicken Mango Sausage

SIDES (CHOICE OF TWO)

Herb Red Bliss Potato with Bell Peppers & Onions
Crispy Home Fries
Homestyle Grits
Steel Cut Oatmeal with Raisins, Berries, Brown Sugar
& Wildflower Honey
French Toast Muffins with Berry Compote

Chilled Juices
Orange Juice & Apple Juice

Coffee, Assorted Teas, Infused Water

ADDITIONAL BREAKFAST ENHANCEMENTS

Seasonal Fresh Fruit Cups \$3

Steel Cut Oatmeal Station \$6

Raisins, Berries, Brown Sugar & Wildflower Honey

Parfait Station \$7

Plain or Greek Yogurt, Handmade Almond Granola,
Fresh Fruit & Seasonal Berries

Belgian Waffle Station \$8

Cinnamon-Maple Compound Butter, Whipped Cream,
Fresh Seasonal Berries & Maple Syrup

Cooked-to-order Egg & Omelet Station \$9

Applewood Smoked Bacon, Traditional Breakfast
Sausage, Roasted Ham, Diced Onions & Bell Peppers,
Roma Tomatoes, Mushrooms, Spinach &
Cheddar Cheese

LUNCH BUFFET

COLD LUNCH BUFFET | \$24

served with House-Made Kettle Chips, Iced Tea, & Water Station

SALAD STATION (CHOICE OF TWO)

Traditional Macaroni Salad

Yukon Gold Potato Salad

Roasted Yukon Potatoes, Green Onions, Fresh Herbs, Stone Ground Mustard, Honey Apple Vinaigrette

Summer Pasta Salad

Heirloom Tomatoes, English Cucumber & Feta Cheese

Tossed Garden Greens

Choice of Dressing

Caesar Salad

Romaine Hearts, Garlic Brioche Croutons, Parmesan Cheese, Caesar Dressing

Mixed Greens Salad

Spring Mix, Strawberries, Candied Pecans, Feta Cheese, Raspberry-Lime Vinaigrette

Southwestern Cobb Salad

Artisan Red Romaine, Charred Corn, Black Beans, Applewood Smoked Bacon, Hard Boiled Egg, Cherry Tomatoes, Chipotle Lime Dressing

WRAPS & SANDWICHES (CHOICE OF THREE)

Oven Roasted Turkey

Thinly Sliced Turkey Breast, Swiss Cheese, Romaine Lettuce, Tomato, Chipotle Aioli, Ciabatta

Black Forest Ham

Thinly Sliced Black Forest Ham, Gruyere Cheese, Romaine Lettuce, Tomato, Dijonnaise, Whole Grain Bread

Roast Beef

Thinly Sliced Rare Roast Beef, Pepper Jack & Cheddar Cheese, Balsamic Onion Jam, Classic French Baguette

Grilled Chicken

Seared Lemon Thyme Chicken Breast, Pesto, Tomato, Fresh Mozzarella Ciabatta

Classic Turkey Club

Thinly Sliced Oven Roasted Turkey, Sopressata, Provolone, Romaine Lettuce, Tomato, Honey-Apple Mustard, Whole Grain Bread

Grilled Vegetable

Roasted Carrot Bacon, Avocado, Spinach, Cheddar, Confit Garlic Hummus, Spinach Wrap

DESSERT (CHOICE OF TWO)

Fresh Baked Cookies

Fresh Baked Brownies

Fresh Seasonal Fruit Cups

HOT & COLD LUNCH BUFFET | \$33

Served with Fresh Baked Artisan Rolls & Butter Spread
Assorted Gourmet Cookies & Brownies
Iced Tea & Water Station

TOSSED SALAD STATION (CHOOSE ONE)

Summer Pasta Salad

Heirloom Tomatoes, English Cucumber & Feta Cheese

Tossed Garden Greens

Choice of Dressing

Caesar Salad

Romaine Hearts, Garlic Brioche Croutons, Parmesan Cheese, Caesar Dressing

Mixed Greens Salad

Spring Mix, Strawberries, Candied Pecans, Feta Cheese, Raspberry-Lime Vinaigrette

Southwestern Cobb Salad

Artisan Romaine, Charred Corn, Black Beans, Applewood Smoked Bacon, Hard Boiled Egg, Cherry Tomatoes, Chipotle Buttermilk Ranch Dressing

ENTRÉE SELECTIONS (CHOOSE ONE)

Chicken Francaise

Pan-Seared Chicken Breast, Shallot & White Wine sauce

Herb Grilled Chicken Breast

Chasseur Sauce with Cremini Mushrooms

Thai Salmon

Orange Hoisin Glaze

Island Coconut Shrimp

Jumbo Butterflied Shrimp, Sautéed Bell Peppers & Spanish Onions, Coconut Butter Sauce

Grilled Flank Steak

Red Wine & Ginger Marinated Flank Steak with Herb-Shallot Butter

SIDE SELECTION (CHOICE OF TWO)

Seasonal Vegetables

Sautéed Green Beans, Charred Cherry Tomatoes, Caramelized Balsamic Red Onions

Garlic Roasted Zucchini & Squash Medley

Creamy Smoked Gouda Baked Macaroni & Cheese

Roasted Fingerling Potatoes with Rosemary & Garlic Confit

Potato Au Gratin

Herb-Blend Rice Pilaf

Cilantro Lime Yellow Rice

PLATED LUNCH

PLATED LUNCH | \$39

Served with Fresh Baked Artisan Rolls & Butter Spread
Iced Tea and Water Pre-Set at Guest Tables

TOSSSED SALAD STATION (CHOOSE ONE)

Summer Pasta Salad

Heirloom Tomatoes, English Cucumber
& Feta Cheese

Tossed Garden Greens

Choice of Dressing

Caesar Salad

Romaine Hearts, Garlic Brioche Croutons, Parmesan
Cheese, Caesar Dressing

Mixed Greens Salad

Spring Mix, Strawberries, Candied Pecans, Feta
Cheese, Raspberry-Lime Vinaigrette

Southwestern Cobb Salad

Artisan Romaine, Charred Corn, Black Beans,
Applewood Smoked Bacon, Hard Boiled Egg, Cherry
Tomatoes, Chipotle Buttermilk Ranch Dressing

ENTRÉE SELECTIONS (CHOOSE ONE)

Grilled Chicken Breast

Herb Marinated, Garlic & Goat Cheese Mashed
Potatoes, Roasted Rainbow Carrots

Creamy Champagne Chicken

Double Seared Chicken Breast, Champagne Shallot
Sauce, Herbed Rice Pilaf, Roasted Asparagus with
Charred Heirloom Cherry Tomatoes & Red Onions

Pan-Seared Salmon

Citrus Beurre-Blanc, Asparagus Risotto

Honey Garlic Jumbo Shrimp

Charred Grilled Shrimp, Honey Garlic Sauce,
Seasonal Vegetables, Cilantro Lime Rice

DESSERT SELECTIONS (CHOOSE ONE)

New York Style Cheesecake

Macerated Seasonal Berries, Whipped Cream

Key Lime Pie

Lime-Mango Sauce, Whipped Cream

Assorted Dessert Shooters

Pumpkin Cheesecake, S'mores, Chocolate Hazelnut

Chocolate Lava Cake

Cinnamon Brown Sugar Ice cream

PLATED ENTRÉE SALAD | \$33

Served with Fresh Baked Artisan Rolls & Butter Spread
Iced Tea and Water Pre-Set at Guest Tables

Southwest Cobb Salad

Cilantro Grilled Skirt Steak, Artisan Romaine, Charred
Corn, Black Beans, Applewood Smoked Bacon, Hard
Boiled Egg, Grape Tomatoes, Chipotle Buttermilk
Ranch Dressing

Classic Caesar Salad

Herb Roasted Chicken Breast, Romaine Lettuce,
Garlic Brioche Croutons, Parmesan Cheese, House
Made Caesar Dressing

Greek Salad

Pan Seared Lemon Salmon, Spring Mix, English
Cucumber, Red Onion, Tomato, Feta Cheese,
Kalamata Olives, and Lemon-Basil Vinaigrette

Club Salad

Honey-Mustard Marinated Grilled Chicken, Seasonal
Greens, Cherry Tomatoes, Applewood Smoked Bacon,
Hass Avocado, Lemon Vinaigrette

Tropical Niçoise Salad

Jumbo Butterfly Shrimp, Spring Mix, Mango,
Cucumber, Red Bell Pepper, Red Onion, Radish,
Creamy Key-Lime Dressing

DESSERT SELECTIONS (CHOOSE ONE)

New York Style Cheesecake

Macerated Seasonal Berries, Whipped Cream

Key Lime Pie

Lime-Mango Sauce, Whipped Cream

Assorted Dessert Shooters

Pumpkin Cheesecake, S'mores, Chocolate Hazelnut



BOXED LUNCH

BOXED LUNCHES | \$17

Served with Choice of Sandwich, Lays Chips, Freshly Baked Cookie, Seasonal Whole Fruit, Bottled Water or Canned Pepsi Product

Oven Roasted Turkey

Thinly Sliced Turkey Breast, Swiss Cheese, Romaine Lettuce, Tomato, Chipotle Aioli, Ciabatta

Black Forest Ham

Thinly Sliced Black Forest Ham, Gruyere Cheese, Romaine Lettuce, Tomato, Dijonnaise, Whole Grain Bread

Roast Beef

Thinly Sliced Rare Roast Beef, Pepper Jack & Cheddar Cheese, Balsamic Onion Jam, Classic French Baguette

Grilled Chicken

Seared Lemon Thyme Chicken Breast, Pesto, Tomato, Fresh Mozzarella Ciabatta

Classic Turkey Club

Thinly Sliced Oven Roasted Turkey, Sopressata, Provolone, Romaine Lettuce, Tomato, Honey-Apple Mustard, Whole Grain Bread

Grilled Vegetable

Roasted Carrot Bacon, Avocado, Spinach, Cheddar, Confit Garlic Hummus, Spinach Wrap

Peanut Butter & Jelly

Creamy Crunchy Peanut Butter, Grape Jelly, Classic White Bread

Chicken Salad

Creamy Chicken Salad, Romaine Lettuce, Roma Tomato, Red Onion, Pumpernickel Bread

Tuna Salad

Celery Mayo Tuna Salad, Romaine Lettuce, Tomato, Red Onion, Ciabatta Bread



BALLPARK MENU

Served with House Made Kettle Chips, Assorted Cookies & Brownies, Assorted Pepsi Products and Aquafina Water

BASE HIT | \$30

Peanuts in the Shell

Freshly Popped Popcorn

Creamy Macaroni Salad

All-Beef Hot Dogs

Shredded Cheese, Ketchup, Mustard,
Relish and Sauerkraut

Grilled Hamburgers

Lettuce, Tomato, Pickle, Onion and
Cheddar & Provolone Cheese

BALLPARK PICNIC | \$33

Peanuts in the Shell

Freshly Popped Popcorn

Tossed Garden Greens

Choice of Dressing

Yukon Gold Potato Salad

Roasted Yukon Potatoes, Green Onions, Fresh Herbs,
Stone Ground Mustard, Honey Apple Vinaigrette

All-Beef Hot Dogs

Shredded Cheese, Ketchup, Mustard, Relish and
Sauerkraut

Grilled Hamburgers

Lettuce, Tomato, Pickle, Onion and Cheddar &
Provolone Cheese

Grilled Herbed Chicken Breast

HOME RUN | \$37

Peanuts in the Shell

Freshly Popped Popcorn

Vegetable Crudités

Buttermilk Ranch Dressing, Olive Tapenade,
Homemade Hummus, Fresh Pita Chips

Oven Roasted Herb Potato Salad

Yukon Gold Potato Salad

Roasted Yukon Potatoes, Green Onions, Fresh Herbs,
Stone Ground Mustard, Honey Apple Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Brioche Croutons, Parmesan
Cheese, Caesar Dressing

All-Beef Hot Dogs

Shredded Cheese, Ketchup, Mustard, Relish and
Sauerkraut

Grilled Hamburgers

Lettuce, Tomato, Pickle, Onion and Cheddar &
Provolone Cheese

Legends Specialty Chicken Tenders

Served with Assorted Sauces: Pineapple BBQ, Chick
Fil A, Garlic Ketchup, Stone Ground Mustard



HORS D'OEUVRES

100 PIECES PER ORDER

\$375

Shrimp Cocktail

Spicy Cocktail Sauce

Bacon Wrapped Scallops

Herb Sauce

Petite Lobster Rolls

Lemon Aioli

Grouper Taco

Tartar Cole Slaw & Cilantro-Lime Crema

Smoked Beef Tenderloin Crostini

Boursin Herb Spread

Short Rib Empanadas

Cilantro-Lime Aioli

Nashville Hot Chicken & Waffle's

Cayenne Pepper Sauce, Cinnamon-Bourbon Syrup

Asian Braised Pork Belly Egg Roll

YumYum Sauce

Poke Tuna Tacos

Sriracha Aioli

\$325

Pot Stickers

Asian Vinaigrette

Chicken Pineapple Skewer

Asian Marinated

Crispy Chicken Steam Buns

General Tso Glaze & Pickled Cucumber

Pear, Almond & Brie

Wrapped in Phyllo

Cuban Deditos

Dijonnaise

Boneless Buffalo Wings

Assorted Dipping Sauces

Mini Cheeseburger Sliders

Chipotle Aioli

Arancini Balls

Romesco Sauce

\$275

Gourmet Meatballs

Korean BBQ Sauce

Pigs in a Blanket

Stone Ground Mustard

Mini Fried Macaroni and Cheese Bites

Sriracha Aioli

Tomato & Sweet Basil Bruschetta

Balsamic Glaze

Grilled Chicken & Cheese Quesadillas

Jack & Cheddar Cheese Blend

Spring Rolls

Sweet Chili Lime Sauce

SNACK STATIONS

Fiesta Chips & Dips \$6 per Person

House-made Guacamole – Fire Roasted Salsa –
Black Bean Salsa – Tortilla Chips

Fresh Vegetable Crudité \$7 per Person

Seasonal Vegetables – Hummus & Pita -
Buttermilk Ranch Dip

Charcuterie Board \$9 per Person

Assorted Meats – Cheeses –
Traditional Accompaniments



DINNER BUFFET

SERVED WITH CHEF'S CHOICE OF FRESH VEGETABLES WITH RICE OR POTATOES
FRESH BAKED ARTISAN ROLLS AND BUTTER SPREAD | ASSORTED CAKES AND PIES
ICED TEA & WATER STATION, CAFÉ BUSTELO COFFEE & ASSORTED TEAS

TOSSED SALAD SELECTIONS (CHOOSE ONE)

Summer Pasta Salad

Heirloom Tomatoes, English Cucumber
& Feta Cheese

Tossed Garden Greens

Choice of Dressing

Caesar Salad

Romaine Hearts, Garlic Brioche Croutons, Parmesan
Cheese, Caesar Dressing

Mixed Greens Salad

Spring Mix, Strawberries, Candied Pecans, Feta
Cheese, Raspberry-Lime Vinaigrette

Southwestern Cobb Salad

Artisan Romaine, Charred Corn, Black Beans,
Applewood Smoked Bacon, Hard Boiled Egg, Cherry
Tomatoes, Chipotle Buttermilk Ranch Dressing

PASTA SELECTION (CHOOSE ONE)

Artisan Penne

Penne Pasta, Blackened Chicken sautéed with
Mushrooms & Shallots, Creamy Basil-Tomato Sauce

Short Rib

Pappardelle Pasta, Ragù, Mirepoix,
Wild Mushrooms, Ricotta Salata

Classic Ravioli

Ravioli stuffed with Spinach,
Swiss & Ricotta Cheese, Basil-Tomato Sauce

Fusilli Bolognese

Ground Veal & Pork with Basil-Tomato Sauce

Fettuccini Alfredo

Creamy Garlic Alfredo, Roasted Broccoli &
Charred Cherry Tomatoes

ENTRÉE SELECTION (CHOOSE ONE)

Rosemary & Garlic Roasted Pork Loin
Maple Balsamic Sauce

Chicken Marsala

Creamy Marsala & Mushroom Sauce

Pan Seared Salmon

Fennel Beurre-Blanc

Seared Hanger Steak

Red Wine Reduction

Classic Jumbo Meatballs

Herb Marinara Sauce

CARVING STATION (CHOOSE ONE)

Roasted Turkey Breast

Garlic Herb Butter, Classic Pan Gravy

Traditional Ham

Maple Glaze, Dijon Mustard

Prime Rib

Peppercorn Bearnaise

--OR--

CARVING STATION (ADD \$3 PER PERSON)

Tequila Lime Flank Steak

Fresh Chimichurri Sauce

Smoked Brisket

Kansas City BBQ Sauce

Grilled Tomahawk Steak

Herb Marinated, Cowboy Compound Butter



BEVERAGE

NON-ALCOHOLIC BEVERAGE SERVICE

Assorted Pepsi Products, Aquafina Bottled Water,
Coffee & Hot Tea

4 Hour Service \$7 Per Person

3 Hour Service \$6 Per Person

2 Hour Service \$5 Per Person

PREMIUM HOSTED BAR

Dewar's Scotch, Beefeater Gin, Tito's Vodka, Crown
Royal Blended Whiskey, Bacardi Rum, Jack Daniels
Bourbon, Mi Campo Tequila, Domestic & Imported
Beers and House Wines

(Additional Brands Available Upon Request),

Assorted Pepsi Products, Aquafina Bottled Water,
Coffee and Hot Tea

1 Hour Bar \$21 Per Person

Each Additional Hour \$8 Per Person

BEER, WINE & SODA BAR

Domestic & Imported Beers, House Wines,
Assorted Pepsi Products, Aquafina Bottled Water,
Coffee and Hot Tea

1 Hour Bar \$15 Per Person

Each Additional Hour \$6 Per Person

CASH / CONSUMPTION BAR

Mixed Drinks \$8 Each

Wine \$7 Each

Bottled Beer \$6 Each

Soda, Juices, Or Bottled Water \$3 Each

Drink Tickets \$8 Each

