



*Mitzvah  
Gold Package*



# Gold Mitzvah Package



Friday Evenings **\$135 per person**

Saturday Evenings **\$150 per person**

Sunday Evenings **\$130 per person**

*Plus NJ State Tax & Service Charge*

All Price Quotes are Guaranteed Through December 2022. Any Event Scheduled Beyond December 31st, 2022, is Subject to a Price Adjustment

*Five Hour Premium Open Bar Featuring*

**Martini Bar with Ice Sculpture**

*One Hour Cocktail Reception Featuring*

## **SIGNATURE GRAZING STATION**

Eggplant Rollatini

Mini Meatballs

Penne a la Vodka

Tomato & Mozzarella Skewers

Spinach & Artichoke Dip served with Crostini

Roasted Peppers

Assorted Olives

Bruschetta

Italian Style Meats

Hand Selected Cheeses from Artisanal Cheese Makers

Served with Assorted Crackers, Flatbreads, and Traditional Accoutrements

**Eight (8) Butler Passed Hors d'Oeuvres One (1) Cocktail Hour Station**

## **PLATED DINNER SERVICE**

First Course: Choice of Soup or Salad

Plated Dinner: Choice of Three (3) Entrees

## **DESSERT**

Choice of Three (3) Butler Passed Desserts

Coffee & Tea Served Tableside

## **ADDITIONAL AMENITIES**

Mitzvah Service On-Site: \$1,500

Security: \$500

Coatroom Attendant: \$100

Valet Parking: \$350 per attendant (*three attendant minimum*)

300 East Evesham Road Cherry Hill, NJ 08003  
thelegacyclub.com | 856-429-4300 | events@thelegacyclub.com





# Cocktail Reception



Choose Eight (8) from the Following Butler Passed Hors D'Oeuvres

## CHICKEN

Blackened Chicken Quesadilla  
Chicken Satay with Peanut Dipping Sauce  
Buffalo Chicken Flatbread  
Coconut Crusted Chicken with Sweet Chile Sauce  
Bang Bang Chicken  
Chicken & Waffle Bites  
General Tso's Chicken Bites

## VEGETARIAN

Deviled Eggs  
White Truffle Potato Croquette  
Tomato Soup with Grilled Cheese Wedge  
Kung Pao Cauliflower  
Hummus & Pepper Phyllo Cups  
Caprese Skewers  
Fig & Goat Cheese Phyllo Cups  
Wild Mushroom Tart  
Mini Vegetable Quiche Bites

## FISH

*(2 Maximum from this section)*

Spicy Tuna Tartar on an English Cucumber Slice  
Old Bay Dusted Shrimp Cocktail Lollipops  
Shrimp Tempura  
Coconut Shrimp with Sweet Chile Sauce  
Mini Crab Cakes  
Applewood Smoked Bacon Wrapped Scallops  
Bang Bang Shrimp  
Fried Calamari in a Bamboo Cone  
Smoked Salmon Rilette in a Phyllo Cup

## MEAT

*(2 Maximum from this section)*

Lamb Gyro with Tzatziki Sauce in a Mini Pita  
Pulled Pork & Corn Bread Tart  
Duck Spring Rolls with Plum Sauce  
Teriyaki Spiced Beef Skewers  
NY Strip Carpaccio on a Crostini  
with Horseradish Cream  
Chorizo Black Bean Empanada  
with Pepper Jack Cheese  
Lambchop Lollipops with Balsamic Glaze

## CLASSICS

Franks in a Blanket  
Loaded Baked Potato Bites with Bacon,  
Cheddar, & Chives  
Boneless Chicken Wings with Mild, Texas BBQ,  
Korean BBQ or Hot & Honey Sauce  
Mini Cheesesteaks  
Spinach & Feta Spanakopita Cups  
Beef Sliders  
Kennet Square Mushrooms Stuffed with  
Andouille Sausage & Cheddar  
Fried Mac & Cheese Bites  
Cheesesteak Egg Rolls





# Cocktail Reception



Choose One (1) from the Following Cocktail Hour Stations

## TAPAS

Assorted Vegetable Crudit  with Cheese Dip

### Choice of two (2) from the following:

- Shrimp Scampi
- Little Neck Clams with Chorizo
- Red Snapper Ceviche
- Steamed Mussels, Red or White
- Salmon Lollipops
- Hot Spinach Artichoke Dip with Pita Chips
- Braised Short Rib over Polenta with Cherry Tomatoes & Onion Frizzle

## TOUR OF INDIA

### Choice of two (2) from the following:

- Chicken Tandoori
- Chicken Tikka Masala
- Vegetable Tikis
- Chicken Shawarma Pita
- Vegetable Pakora
- Spiced Potato and Green Pea Samosa
- Indian Style Chicken Samosa
- Malaysian Beef Satay
- Ginger Chicken Meatball Skewers
- Chicken Yakatori

## ISRAELI STATION

### Choice of two (2) from the following:

- Fried Cauliflower with Tzatziki Sauce
- Grilled Zucchini & Eggplant
- Shaved Mediterranean Lamb Steak with Pita Bread & Goat Cheese
- Israeli Chicken Kabobs over Confetti Rice
- Deviled Eggs with Smoked Salmon & Capers
- Baba Ghanoush
- Israeli Cous Cous Salad

## TOUR OF ASIA

### Dumpling Bar

### Choice of two (2) from the following:

- Shrimp, Pork, Vegetable, or Chicken & Lemongrass

### Choice of one (1) from the following:

- House-made Vegetarian Rice or Jasmine Rice

### Choice of one (1) from the following:

- General Tso's Chicken
- Curry Spiced Beef or Chicken
- Vegetable Spring Rolls
- Duck Spring Rolls
- Asian Chicken Meatballs
- Beef & Broccoli
- Ahi Tuna & Sesame Noodle Shooters
- Sesame Soba Noodles with Chopped Shrimp
- Chicken Yakatori





# Cocktail Reception

Choose One (1) from the Following Cocktail Hour Stations

## MODERN SLIDER BAR

**Choice of one (1) from the following:**

Regular Fries, Old Bay Fries, or Truffle Fries

**Choice of two (2) from the following:**

Beef Short Rib

Maryland Crab Cake with Remoulade Sauce

Portobello Burger with Pesto & Roasted Peppers

Chicken Parmesan

Traditional Beef

Corned Beef with Thousand Island Dressing

Grilled Chicken with Spinach & Pesto Aioli

Chicken & Arugula with Tomato Aioli

Turkey with Cranberry Spread

## SOUTH PHILLY

**Choice of one (1) from the following:**

Margherita or Shrimp Pesto Pizza

**Choice of two (2) from the following:**

Beef Cheesesteaks

Chicken Cheesesteaks

BBQ Pork Sandwiches

Italian Sausage & Pepper Sandwiches

Panzerotti Bites

Served with Old Bay or Regular Fries

Sautéed Onions, Mushrooms, & Roasted Peppers

## LATIN NIGHTS

Mesquite Chicken Egg Rolls

Black Beans & Rice

Red Snapper Ceviche

Guacamole, Salsa, & Crème Fraiche

**Choice of two (2) from the following:**

Grilled Chicken Tacos with Pickled Red Onion  
& Chipotle Aioli

Flank Steak Tacos with Chimichurri Sauce

Ahi Tuna Tacos with Wasabi Aioli

Short Rib Tacos with Caramelized Onions

## SEAFOOD BAR

*\*upgrade*

**Choice of one (1) hot item from the following:**

Grilled Shrimp Skewers

Oysters Rockefeller

Clams Casino

Crab Cakes

**Choice of two (2) cold items from the following:**

Shrimp Cocktail

Chilled Oysters in a Half Shell

Snow Crab Claws

Served with Spicy Cocktail Sauce, Raspberry &  
Cucumber Mignonette, Horseradish, Dijon-Chantilly,  
Tabasco Sauce, & Lemon Wedges

*\*Price may vary depending on Market Price*





# Plated Dinner



First Course: Choice of One (1) Salad or Soup

## SALADS

### Caesar Salad

Crisp Romaine Hearts, Parmigiano Reggiano, & Herbed Croutons  
with House-made Caesar Dressing

### House Salad

Mixed Greens with English Cucumbers, Grape Tomatoes, & Julienne Carrots  
with Balsamic Vinaigrette

### Four Seasons Salad

Mixed Greens, Pears, Mandarin Oranges, Goat Cheese, Candied Walnuts,  
& Pickled Cucumber with Orange Mango Vinaigrette

### Greek Salad

Mixed Greens, Olives, English Cucumbers, Bruschetta Tomatoes,  
& Feta Cheese with Balsamic Vinaigrette

## SOUPS

### Lobster Bisque

Topped with Fresh Chives  
(additional \$4 per person)

### Trio Wild Mushroom Bisque

Cremini, Shiitake, and Oyster Mushrooms

### Corn Chowder

Pancetta, Local Corn, and Chili Oil

### Crab and Asparagus Chowder

Lump Crab, Fresh Asparagus, and Chives  
(additional \$3 per person)

### Broccoli and Cheddar Soup

Broccoli, Mild Cheddar, Cream, and Scallions





# Plated Dinner

Choice of Three (3) Entrees

## FISH

Jumbo Shrimp Stuffed with Jumbo Lump Crab Imperial with Scampi Sauce  
Dover Sole Stuffed with Jumbo Lump Crab with a Lemon Beurre Blanc  
Pacific Northwest Salmon with a Honey & Ginger Glaze  
Grilled Mahi Mahi with Pineapple Mango Salsa  
Sea Bass with Preserved Lemon Parsley Butter (*additional \$15 per person*)

## POULTRY

Pan Roasted French Cut Breast of Chicken with Rosemary Au Jus  
Chicken Breast Topped with Spinach, Provolone, Roasted Peppers, and a Dijon Cream Sauce  
Chicken Parmesan Stuffed with Ricotta, Spinach, and Marinara  
Pan Seared Duck with Mandarin Orange Sauce

## MEAT

Filet Mignon with Sauce Bordelaise  
Roasted Colorado Rack of Lamb with Demi-Glace  
Boneless Short Rib of Beef with Demi-Glace  
NY Strip with Wild Mushroom Marsala Sauce

## DUET

Chicken Francaise and Grilled Salmon with a Lemon White Wine Sauce (*additional \$15 per person*)  
Filet Mignon with Demi-Glace and Jumbo Shrimp Stuffed with Crab Meat Imperial (*additional \$20 per person*)  
Petit Filet and 5 oz Lobster Tail (*additional \$20 per person*)

*Vegetarian, Vegan, and Gluten Free Options Available Upon Request*  
*Kosher Style Menu Available*

## SERVED WITH YOUR CHOICE OF TWO (2) SIDES

Fingerling Potatoes  
Marble Roasted Baby Potatoes  
Garlic Mashed Potatoes  
Dauphinoise Potatoes  
Asparagus  
Seasonal Julienne Vegetables





## Dessert



Choice of Three (3) Butler Passed Desserts

Red Velvet Cake Shots

Tiramisu Shots

Painters Pallet of Mini Ice Cream Cones

Mini S'mores

Lemon, Mango and Raspberry Sorbets

Chocolate Mousse

Chocolate Covered Strawberries

Key Lime Pie Shots

Mini Ice Cream Sandwich Cookies

Apple Pie Shots

Cheesecake Shots

## Dessert Additions



### DESSERT ACTION STATIONS

*\$12 per person plus tax & service charge*

#### CHOCOLATE FONDUE STATION

Chocolate Fondue Served with Fresh Fruit, Cookies, Graham Crackers, Marshmallows, and More

#### MILKSHAKE BAR

Madagascar Vanilla Bean, Chocolate Indulgence, Strawberry Delight, Mint Chocolate Chip, & Classic Black and White Milkshakes

#### CHOCOLATE HEAVEN STATION

Dark Chocolate Covered Pretzels, Chocolate Chunk Brownies, Chocolate Dipped Oreo Cookies, Chocolate Mousse, Chocolate Covered Strawberries, Triple Chocolate Biscotti, & Chocolate Truffle Cake Bites

#### WAFFLES & ICE CREAM SUNDAE BAR

Belgian Waffles, Assortment of Ice Creams, Chocolate Syrup, Sprinkles, Oreos, Candies, Strawberries, Blueberries, Cherries, and Fresh Whipped Cream

#### VIENNESE TABLE

Cream Puffs, Eclairs, Cannoli, Cheesecake Bites, S'mores, Chocolate Covered Strawberries, & Assorted Dessert Shooters







# *Kids Package*



Evening Affairs **\$65 per person**

*Plus NJ State Tax & Service Charge*

*One Hour Cocktail Reception*

## **MOCKTAIL STATION**

Soft Drinks

Shirley Temples

Frozen Virgin Strawberry Daiquiris

*Signature Drink*

**CHOOSE ONE AND GIVE IT A SIGNATURE NAME**

Strawberry Lemonade

Watermelon Spritzer

Sour Apple Lemonade

Blueberry Spritzer

**FIVE (5) HORS D'OEUVRES**

**FIVE (5) GRAB & GO ENTREES**

**ONE (1) DESSERT STATION**





## Cocktail Reception



Choose Five (5) from the Following Hors d'Oeuvres

- Mozzarella Sticks
- Franks in a Blanket
- Quesadilla with Cheese or Chicken
- Mini Caesar Salad Bowls
- Fried Mac & Cheese Bites
- Mini Grilled Cheese
- Margherita, Buffalo Chicken, Shrimp Pesto, or Vegetable Pizza
- Pretzel Bar Served with Mustard & Cheese Dipping Sauce
- Vegetable Spring Rolls
- Potato Latkes
- Cheesesteak Egg Rolls
- Chicken & Waffle Bites

## Entrees



SERVED GRAB & GO STYLE

Choose Five (5) From the Following

- Chicken Fingers
- Beef Sliders
- Cheeseburger Sliders
- California Rolls
- All Beef Hot Dogs
- Old Bay & Regular French Fries
- Chicken Parmesan Sliders
- Beef, Chicken, or Fish Tacos
- Grilled Chicken Sandwich with Lettuce, Tomato, & Pesto Mayo
- Cheese Ravioli with Red Sauce
- Panzerotti Bites
- Smoked Turkey Wrap with Lettuce, Tomato, & Cheese





## Dessert



Choice of One (1) Desert Station

### **S'MORES BAR**

Graham Crackers, Hershey's Chocolate Bars, and Marshmallows

### **MILKSHAKE BAR**

Madagascar Vanilla Bean, Chocolate Indulgence, Strawberry Delight, Mint Chocolate Chip, & Classic Black and White Milkshakes

### **DONUT BAR**

Assortment of House-made Donuts with Chocolate, Caramel, White Chocolate, & Raspberry Sauces, Peanut Butter, Toasted Coconut, Sprinkles, Crushed Cookies, Gummy Bears, & Swedish Fish

### **CHOCOLATE HEAVEN STATION**

Dark Chocolate Covered Pretzels, Chocolate Chunk Brownies, Chocolate Dipped Oreo Cookies, Chocolate Mousse, Chocolate Covered Strawberries, Triple Chocolate Biscotti, & Chocolate Truffle Cake Bites

### **WAFFLES & ICE CREAM SUNDAE BAR**

Belgian Waffles, Assortment of Ice Creams, Chocolate Syrup, Sprinkles, Oreos, Candies, Strawberries, Blueberries, Cherries, and Fresh Whipped Cream

## Dessert Additions



### **CANDY TABLE**

\$500

### **COTTON CANDY MACHINE**

\$250

*Attendant Required: \$75*

