



Event Menus

All menu items prices are on a per person basis unless otherwise noted. Availability and prices are subject to change. Prices do not include 8.6% sales tax and 22% service charge

Breakfast

The Legacy Continental Breakfast

Assorted Breakfast Muffins and Pastries

Assorted Bagels with Cream Cheese

Seasonal Fruit Display

\$13 per person

Kokopelli Breakfast

Breakfast Burritos with Eggs, Sausage, Peppers, Onions, and Mixed Cheese served with house-made Salsa

Breakfast Potatoes

Seasonal Fruit Display

\$17 per person

Traditional Breakfast Buffet

Assorted Breakfast Muffins, Danish, and Pastries served with Fruit Jam

Scrambled Eggs

Choice of Breakfast Sausage or Applewood Smoked Bacon

French Toast served with Maple Syrup and Whipped Butter

Breakfast Potatoes

Seasonal Fruit Display

\$21 per person

Premium Brunch Buffet

Choice of Juice and Coffee

Assorted Muffins, Danish, and Pastries served with Fruit Jam

Scrambled Eggs

Atlantic Char-Grilled Salmon

Choice of Breakfast Sausage or Apple Wood Smoked Bacon

French Toast served with Maple Syrup and Whipped Butter

Breakfast Potatoes

Spinach or Fresh Garden Salad

\$31 per person

Beverages

Choice of two: Orange, Cranberry, Pineapple, or Grapefruit Juice \$4pp

Iced Tea, Lemonade, and Water \$4pp

Coffee (\$35 per gallon)

Soda Station Choice of Three \$240

Mimosa Bar \$12 pp

Lunch Buffets

Boxed Lunches

Turkey Breast, Provolone, Lettuce, Tomato on a Brioche Bun* -\$16pp

Classic Ham, Provolone, Lettuce, Tomato on a Brioche Bun* -\$16pp

Club Wrap- Ham, Turkey, Bacon, Swiss, Lettuce, Tomato, in a flour tortilla* -\$18pp

*Served with Chips, Fruit, Candy Bar, Bottled Water and Condiments

All American

Choice of Hamburgers, Hot Dogs, Turkey or Ham Wraps

Includes- Potato Chips, American Cheese, Lettuce, Tomato, Onion, and Pickles

Sides- Pasta Salad, Potato Salad, Baked Beans, Tossed Salad, or Coleslaw

Freshly Baked Cookies

Choice of 1 Entrée and 2 Sides -\$19pp

Choice of 2 Entrees and 2 Sides-\$21pp

Choice of 3 Entrees and 3 Sides-\$23pp

Italian

Chicken Parmesan served with Garlic Bread

Choice of Penne or Linguine served with Alfredo and Marinara

Caesar or Garden House Salad served with Ranch and Balsamic Vinaigrette Dressing

\$23pp

Southwest Texas BBQ

Pulled Pork BBQ and BBQ Chicken Breast served with Brioche Roll

Western BBQ beans

Potato Salad and Coleslaw

Potato Chips

Sweet and Spicy Pickle Chips

\$24pp

Agave Chicken

Sauteed Chicken Breast in a Tequila Cheddar Sauce with Bell Peppers, Onions, and Jalapenos

Roasted Potatoes

Seasonal Vegetable Medley

Rolls and Butter

\$24pp

Southwestern Fajita

Grilled Fajita Chicken and Beef

Cilantro Lime Rice

Refried Beans

Served with Flour Tortillas, Tortilla chips, Guacamole, Salsa, and Sour Cream

\$25pp

Dinner Buffet

Choice of 1 Entrée, 1 Salad, 1 Side with Chef's Seasonal Vegetables and Dinner Rolls with Butter

Plated Dinners add \$8 pp

Classic Entrée Choices

(Additional Entrée \$8 pp)

Garlic Herb Chicken-Sauteed Chicken in a Garlic Herb Sauce

Champagne Chicken-Sauteed Chicken in an Elegant Champagne Cream Sauce

Atlantic Charred Salmon - Grilled with Citrus Lemon Butter

Grilled Salmon-Served with Mango Salsa and Balsamic Glaze

\$34pp

Premium Entrée Choices*

(\$75 Carving Fee)*

(Additional Entrée \$10pp)

Beef Tenderloin-Served with Au Jus and Creamy Horseradish

Pork Tenderloin-Stuffed with Spinach, Pepper Jack Cheese, and Salsa Verde Slow Cooked Prime Rib Chef Carved served with Au Jus and Creamy Horseradish

\$41pp

Salads

(Add additional salad for \$3 pp)

*Garden Salad served with Ranch and Balsamic
Vinaigrette Dressing*

Caesar Salad served with Caesar and Chipotle Dressing

*Spinach Berry Salad with Blue Cheese Crumbles and
Raspberry Vinaigrette Dressing*

Sides

(Add additional side for \$3 pp)

Garlic Mashed Potatoes

Baked Potatoes with Whipped Butter and Sour Cream

Roasted Red Potatoes

Cilantro Lime Rice

Macaroni and Cheddar Sauce

Pasta Primavera

Penne or Linguine Pasta served with Mariana and Alfredo

Desserts

Assorted Cheesecake

Chocolate Mousse Cake

Chocolate Brownies

\$8pp

Appetizers

Chipotle Meatballs

Green Chile Pork with Tortilla Chips

Spinach & Artichoke Dip with Tortilla Chips

Shredded Beef Taquitos

Vegetable Crudit  with Chipotle Ranch

Bruschetta with Tomato, Onion, Basil, and Balsamic Glaze

Cheese Quesadilla with Salsa and Sour Cream

\$8 pp

Antipasto Platter Chef's choice of Assorted Meats, Cheeses, and Snacks

Italian Sausage Stuffed Mushrooms

Chicken Quesadilla with Salsa and Sour Cream

Cheeseburger or Pulled Pork Sliders

Seasonal Fruit & Artisanal Cheese Display

Beef Franks in Puff Pastry

\$10 pp

Late Night Snacks

Snack Stand - Your Private Food Stand serving Grilled Hamburgers and Hotdogs served with Chips, Ketchup, Mustard, Mayonnaise, LTOP & American Cheese (optional)*

\$12pp

(\$75 Service Fee)*

Cheeseburger or Pulled Pork Sliders served with Ketchup, Mustard, and Mayonnaise

\$10 pp

Pizza - Choice of Pepperoni, Cheese, or Combination

\$9pp

Frites Bar

Crispy French Fries and/or Sweet Potato Fries

Served with Ketchup and Chipotle Ranch

\$9pp

Chips, Salsa, and Guacamole

\$9pp

*Bar Service**

**Guest 21 and over only will be served alcoholic beverages. No shots or doubles permitted. Bar packages include cocktail supplies, mixers, and garnishes*

Silver Package

1 Hour Service 12.95

2 Hour Service 16.95

3 Hour Service 20.95

4 Hour Service 24.95

5 Hour Service 28.95

Choice of Four- Budweiser, Bud Light, Coors Banquet, Coors Light, Michelob Ultra, Miller Light

Choice of Two White and Two Red- Canyon Road Chardonnay, Pinot Grigio, Sauvignon Blanc and Canyon Road Cabernet, Merlot, or Pinot Noir

Gold Package

1 Hour Service 14.95

2 Hour Service 21.95

3 Hour Service 28.95

4 Hour Service 35.95

5 Hour Service 42.95

Choice of Four- Budweiser, Bud Light, Coors Banquet, Coors Light, Michelob Ultra, Miller Light

Choice of Two White and Two Red- Canyon Road Chardonnay, Pinot Grigio, Sauvignon Blanc and Canyon Road Cabernet, Merlot, or Pinot Noir

House Liquor

Vodka, Rum, Gin, Tequila, Whiskey, Scotch

Platinum Package

1 Hour Service 16.95

2 Hour Service 23.95

3 Hour Service 30.95

4 Hour Service 37.95

5 Hour Service 44.95

Choice of Three - Budweiser, Bud Light, Coors Banquet, Coors Light,
Michelob Ultra, Miller Light

Choice of Three - Blue Moon, Corona, Dos XX, Heineken, Hop Knot,
Mikes Hard Lemonade, Stella Artois

White Wine - Kim Crawford Sauvignon Blanc, Kendall Jackson
Chardonnay, Mezzacorona Pinot Grigio

Red Wine - Sea Sun Pinot Noir, Joel Gott Cabernet, Red Diamond
Merlot

Liquor - Vodka, Bacardi Rum, Bombay Gin, Hornitos Tequila, Makers
Mark Whiskey, Johnny Walker Scotch

Diamond Bar Package

1 Hour Service 18.95

2 Hour Service 28.95

3 Hour Service 38.95

4 Hour Service 48.95

5 Hour Service 58.95

Choice of Three-Budweiser, Bud Light, Coors Banquet, Coors Light, Michelob Ultra, Miller Light

Choice of Three-Blue Moon, Corona, Dos XX, Heineken, Hop Knot, Mikes Hard Lemonade, Stella Artois

White Wine-Kim Crawford Sauvignon Blanc, Kendall Jackson Chardonnay, Mezzacorona Pinot Grigio

Red Wine-Sea Sun Pinot Noir, Joel Gott Cabernet, Red Diamond Merlot

Liquor-Grey Goose Vodka, Captain Morgan Spiced Rum, Hendricks Gin, Patron Tequila, Crown Royal Whiskey, Glenlivet 12yr Scotch

Cash bar Services

\$150 per bartender for up to four hours

Keg Service

Domestic \$500

Import \$600

Wine

Cases of wine available upon request in advance

Red and White Sangria \$250 (per 2.5 Gallon)

Hourly bar packages are priced per person. Liquor choices are subject to change. Prices are subject to taxes and service charges. Must be 21 to consume alcoholic beverages

