

# Legacy Package

## SELECTING YOUR MENU

*Select one display*

*Select three hor d'oeuvres*

*Hor d'Oeuvres may be passed or displayed*

*Pricing inclusive of one hour of service*

*Speak with your event planner about any dietary restrictions*

### DISPLAYS

#### **Vegetable Crudit **

Assortment of Raw Crisp Vegetables  
Served with Assorted Crostini and Ranch

#### **Artisan Cheese Board**

Classical Cheese Display Featuring  
Local Cheeses and Assorted Crostini  
and Fresh Breads

#### **Antipasto Display**

Assortment of Local Cheeses and Meats,  
Raw and Pickled Vegetables,  
Assorted Olives, Jams, Dips, Oils,  
And Assorted Fresh Breads

#### **Mezze Display**

Roasted Red Pepper Hummus,  
Homemade Babaganoush,  
Seasonal Dip, Marinated Olives,  
Tabbouleh, Cucumber-Tomato Salad  
and Warm Pita Bread

### HORS D'OEUVRES

#### **Classic Shrimp Cocktail**

**Bacon Wrapped Scallops**  
with Hot Honey Glaze

#### **Beef Wellington**

with Demi-Glace

#### **Lamb Meatballs**

with Chimichurri

#### **Chicken Satay Skewers**

with Sweet Thai Chili Sauce

#### **Seasonal Tomato Bruschetta**

on Focaccia Crostini

#### **Spinach & Feta Spanakopita**

#### **Vegetable Spring Roll**

with Sweet Thai Chili Sauce

#### **Cucumber Hummus Cup**

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## SALADS

### Mixed Greens

Cucumber, Tomato, Onion,  
Balsamic or Ranch

### Caesar

Baby Kale, Roasted Squash,  
Goat Cheese, Dried Cranberries,  
Green Goddess

### Baby Kale Salad

Roasted Butternut Squash, Roasted Sweet  
Potato, Dried Cranberry, Goat Cheese,  
Citrus Vinaigrette

*\*Pricing includes 2 entree selections*

*\*Chef's choice dietary accommodations will be  
provided outside of the 2 main entree selections.*

*For additional set entree choices,  
charges will apply*

*\*Certain dietary accommodations  
may come at an added cost*

*\*Entree indicator cards must be provided by  
the client for plated meal service. Indicators  
must be approved by event planner  
prior to event.*

*\*Alternative options and price points are  
available for children 12 and under and vendors*

## ENTREES

### Seared Airline Chicken

Brined and Seared Airline Chicken,  
Herb Roasted Yukon Gold Potato,  
Garlic Scented French Green Bean,  
Romesco Sauce

### Herb Roasted Strip Loin

Herb Crusted And Slice Strip Loin,  
Whipped Yukon Gold Potato,  
Cast Iron Roasted Carrot, Demi-Glace

### Roasted Pork Tenderloin

Roasted and Sliced Pork Tenderloin,  
Cheddar Grits, Cumin Scented Carrots,  
Salsa Verde

### Crispy Seared Salmon

Crispy Skin On Seared Salmon,  
Crispy Fingerling Potato,  
Garlic Scented French Green Bean,  
Roasted Red Pepper Coulis

### Potato Gnocchi

Roasted Seasonal Market Vegetables,  
Brown Butter, Whipped Ricotta, Fine Herbs

## INCLUDES

### Local Dinner Rolls

With Whipped Butter

### LaPrima Coffee & Hot Tea Service

# Royal Package

## DISPLAYS & HOR D'OEUVRES

*Select two displays  
Select three hor d'oeuvres  
Hor d'Oeuvres may be passed or displayed  
Pricing inclusive of one hour of service  
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### **Shrimp Cocktail Display**

Lemons, Cocktail Sauce

### **Charcuterie Grazing Display**

Local Cheeses, Cured Meats, Crisp Vegetables, Homemade Focaccia Bread, Dipping Oils, Brie Wheel & Jam, Marinated Olives, Artichokes, Roasted Peppers

### **Mediterranean Display**

Roasted Red Pepper Hummus, Babaganoush, Seasonal Dip, Marinated Olives, Cucumber Tomato Salad, Grape Leaves, Falafel, Tzatziki, Pita Bread, Corn Tortilla Chips

### **Smoked Alaskan Salmon Cucumber**

with Smoked Salmon Mousse

### **Salmon Poke**

On Corn Tortilla Chip

### **Southern Chicken Biscuit**

With Pickle, Hot Honey Drizzle

### **Herb Goat Cheese Crostini**

### **Lamb Lollipops**

With Blackberry Herb Glazed

### **Mushroom Duxelles Purses**

### **Bacon Wrapped Stuffed Dates**

with Chorizo Served With Red Pepper Sauce

### **Roasted Beef Crostini**

With Horseradish Aioli, Pickled Red Onion Relish

### **Caprese Skewers**

# Royal Package

## SALADS

### Fall Farmer's Salad

Roasted Farmer's Vegetables,  
Pepita Seeds, Parmesan,  
Tomato-Balsamic

### Summer Tomato and Roasted Corn Salad

Red Onion, Roasted Zucchini,  
Red Bell Pepper,  
Balsamic Vinaigrette

### Spring Spinach & Mixed Berry Salad

Goat Cheese, Sunflower Seeds,  
Maple Mascarpone Vinaigrette

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## ENTREES

### Seared Chicken

Brined and Seared Airline Chicken Breast,  
Roasted Fingerling Potatoes, Wild Mushroom  
Ragu, Balsamic Chicken Jus

### Herb Roasted Beef Tenderloin

Herb Crusted and Sliced, Whipped Yukon Gold  
Potatoes, Roasted Asparagus, Red Wine Demi

### Herb Crusted Pork Tenderloin

Herb Crusted and Roasted Pork Tenderloin,  
Whipped Yukon Gold Potatoes, Roasted Cast  
Iron Carrots, Chermoula Relish

### Seared Halibut

with Herb Rice Pilaf, Herb Roasted Carrots,  
Lemon Beurre Blanc

### Seared Ahi Tuna

with Ginger Scallion Black Rice, Roasted Carrot,  
Sweet Soy Glaze

### Seared Salmon

Crispy Skin, Roasted Gold Potato, Lemon  
Roasted Asparagus, Lemon Caper Beurre Blanc

### Za'tar Spiced Cauliflower

Roasted Eggplant Puree, Rice Pilaf, Roasted Red  
Pepper Coulis

### Butternut Squash Ravioli

Sherry Sage Brown Butter, Shaved Parmesan

## INCLUDES

### Local Dinner Rolls

With Whipped Butter

### LaPrima Coffee & Hot Tea Service