

Breakfast Buffet Selections

Country Buffet

(25 Guest Minimum)

Fresh Fruit Display

Choice of either one Bread item: Cheddar Biscuits, Biscuits with Jelly, Biscuits & Gravy or Croissants

Choice of one egg item: Scrambled Eggs or Sausage & Egg Casserole

Choice of one accompaniment: Cheddar Grits or Hash browns

Choice of two Meats: Sausage Patties, Bacon or Country Ham

Choice of Pancakes or Waffles

Assorted Juices (Orange, Cranberry and Tomato), Coffee and Tea (Regular & Decaf)

\$12.95 per person plus an additional 18% gratuity and 6% sales tax

Continental Breakfast Buffet 1

Assorted Danish and Mini Muffins

Miniature Bagels with Cream Cheese

Fresh Fruit Display

Orange Juice, Tea and Coffee (Regular & Decaf)

\$5.95 per person +18% gratuity and 6% tax

Continental Breakfast Buffet 11

Assorted Danish and Mini Muffins

Smoked Salmon with Miniature Bagels and cream cheese and

Condiments

Fresh Fruit Display

Cheddar and Ham Biscuits
Orange Juice, Tea and Coffee (Regular & Decaf)
\$7.95 per person + 18% gratuity and 6% tax

The Breakfast Buffet (Minimum of 25 Guests)

All Breakfast Buffet Selections include the following:

Selection of Seasonal Fresh Melons and Berries
Assorted Danish and Mini Muffins
Choice of Breakfast Potatoes and Grits
Choice of Bacon, Country Sausage or Grilled Ham
Choice of Pancakes, Waffles or French Toast
Choice of Egg (Scrambled Eggs or Egg Casserole)
Assorted Juice, Tea, and Coffee (Regular and Decaf)
\$12.95 per guest

Breakfast Buffet Enhancements

Southern Biscuits and Sausage Gravy add \$2.00
Assorted Dry Cereals & Milk add \$1.50
Assorted Yogurt add \$2.00
Quiche (Cheddar & Ham or Vegetable) add \$2.50
Smoked Salmon with Bagels and Condiments add \$3.50
Poached Salmon Florentine with Hollandaise Sauce add \$4.00

Omelet Station with Traditional Accompaniments \$4.00
Omelet Station Requires a Uniformed Chef Attendant at \$50.00

Bridal Luncheon Menu Selections

All Menu Selections include Entrée, Rolls & Butter,
Coffee and Iced Tea
And a Selection of Cakes and Pies

Poached Salmon Fillet
with Fresh Dill Sauce, Rice and Vegetables
\$11.95

Grilled Tuna Medallions
with Papaya and Mango Salsa, Vegetables
and Carmelized Onion over Roasted Red Potatoes
\$12.95

Classic Caesar Salad
Topped with Grilled Chicken Breast
\$10.95

Tri Colored Pasta
With Julienne Chicken in basil cream Sauce
\$10.95

Homemade Quiche
with Ham, Cheese, Seafood or Vegetables
With Fresh Fruit Garnish
\$12.95

Salad Duet

A Combination of Chicken Salad and Shrimp Salad
Fresh Fruit Garnish or Marinated Vegetables
\$12.95

Luncheon Buffet Selections

(25 Guest Minimum)

The Luncheon Buffet Includes Two Salad Selections, Two
Accompaniments, Two Entrees, Rolls & Butter,
Iced Tea & Coffee

Salad Selections

Classic Caesar Salad
Baby Field Greens with Assorted Dressings
Cucumber and Tomato Salad
Pasta Salad
Spinach Salad
Grilled Vegetable Salad

Accompaniment Selections

Herbed Roasted New Potatoes
Garden Rice Pilaf
Sautéed Vegetable Medley
Slow Cooked Green Beans
Sautéed Baby Carrots

Entrée Selections

Seared Pork Tenderloin with Barbequed Apples and Onions
Grilled Chicken Breast with Roasted Garlic Cream Sauce
North Atlantic Salmon with Dill Sauce

Sliced Top Round of Beef with Mushroom Gravy
Grilled Trout with Citrus Butter Sauce

The price for the above menu selection is \$11.95 per person; add \$3.00 for selections from an array of desserts, add deli board cold cuts and farmhouse cheeses, \$4.00

Please add 18% gratuity and 6% Sales Tax

Additional Lunch Buffets

25 Guest Minimum

Deli Buffet

Deli Platter to include: Ham, Turkey and Roast Beef
Selection of Breads
Assorted Sliced Cheeses, Lettuce, Tomato and Onions
Variety of Appropriate Condiments
Mixed Baby Greens with Assorted Dressings
Classic Caesar Salad
Choice of Dessert
Iced Tea and Coffee
\$12.95 per guest

Country Buffet

Carolina Cole Slaw
Potato Salad
Barbeque Chicken
Pulled Pork BBQ
Slow Cooked Green Beans
Mashed Potatoes
French Rolls with Butter
Homemade Banana Pudding
Iced Tea and Coffee

\$14.95 per guest

Legend Oaks Select Buffet

Mixed Baby Greens with Assorted Dressings

Tomato and Cucumber Salad

Rice Pilaf and Fresh Vegetables

Roasted New Potatoes

Grilled London broil with Mushroom Gravy

Grilled Mountain Trout with Sweet Butter Sauce

French Rolls with Butter

Choice of Peanut Butter Pie, Key Lime pie or Chocolate Layer
Cake

Iced Tea and Coffee

\$16.95 per guest

Lunch Entrée Selections

Chicken Parmesan

Chicken Breast lightly floured and pan-fried and served with pasta
and covered in mozzarella cheese and marinara sauce

\$11.95

Quiche

Your choice of Spinach, Cheese, Ham and Bacon

Served with Fresh Fruit garnish

\$10.95

Salad Duet

Fresh Seafood Salad and Fresh Chicken Salad over Lettuce

Served with Fresh Fruit or Roasted Marinated Vegetables

\$11.95

Grilled Atlantic Salmon

Served with a Dill Cream Sauce, Fresh Vegetables and Rice

\$12.95

Sweet & Sour Marinated Pork

Pork Loin marinated in Sweet & Sour Sauce and served with Rice

\$12.95

Legend Oaks Cobb Salad

Fresh tossed Greens topped with rows of chopped Egg, Bacon,
Fried Chicken Tenders,
Diced Cucumbers, Tomatoes, and Crumbled Bleu Cheese, choice
of Dressings

\$11.95

All luncheon entrees served with fresh baked rolls, butter, iced tea
and coffee

Tossed Salad with lunch entrée, add \$2.25

Please add 18% gratuity and 6% sales tax

Dinner Buffet Selections

All Dinner Buffets include Three Salads, Two Accompaniments,
Choice of Vegetable, Two Entrees (your choice), Dessert and
Coffee and Tea.

Two Entrée Buffet \$23.95 per person

Three Entrée Buffet \$28.95 per person

Salad Choices

Baby Field Greens with Assorted Dressings Grilled Vegetable
Salad

Classic Caesar Salad

Pasta Salad

Tomato and Cucumber Salad

Red Bliss Potato

Salad

Accompaniment Choices

Pasta Primavera in Roasted Red Pepper Cream
Roasted New Potatoes
Wild Rice
Wild Rice Pecan Pilaf
Fettuccini Alfredo or Marinara

Entrée Selections

Poached or Grilled Salmon with a Dill Butter Sauce
Red Snapper with Mango Salsa
Low Country Shrimp & Grits
Grilled Trout with Citrus Butter
Roasted Chicken with Cranberry Horseradish Sauce
Chicken Cacciatore (Mushroom, Onions, Bell Peppers with a
Tomato Sauce)
Whole Roasted Sirloin with Pinot Noir Sauce
Roasted Pork Tenderloin with Carmelized Onions & Apples

Dinner Entrée Selections

All Dinner entrees include Salad, Entrée Accompaniments and
Dessert,
Rolls & Butter, Iced Tea and Coffee

Filet Mignon

8oz. Filet Mignon of Beef with Béarnaise Sauce
\$29.95 per person

Prime Rib of Beef

10oz. Cut with Au Jus and Horseradish Sauce
\$22.95 per person

Fillet of Atlantic Salmon

Served with Citrus Hollandaise
\$22.95 per person

Medallions of Pork

Served with Apple Cranberry Chutney
\$19.95 per person

Chicken Marsala

With Mushroom and Marsala Demi Glace
\$18.95 per person

Low Country Shrimp & Grits

\$21.95 per person

Grilled Fresh Water Trout

Served with Citrus Honey Butter
\$21.95

Dessert Selections

Selection of Cakes and Pies

Desserts

Individual Mini Desserts, Pies, Cakes and Cookies

Mini Assorted Cheese Cakes

Peanut Butter Pie

Lemon Bars

Strawberry Shortcake

Triple Berry Crumble

Chocolate Layer Cake

Pecan Pie

Key Lime Pie

New York Style Cheese Cake, Plain, Raspberry Swirl, or

Chocolate Swirl

Assortment of Cookies \$10 per dozen

Chocolate Fondue with Pineapple and Strawberries \$3 per person

**Each Selection of Mini Dessert is priced \$2.25 per Piece, Cakes
and Pies are priced \$5.95 per Slice

Reception & Cocktail Menu Selection

A Beautiful Presentation of Hors d'oeuvres
Designed with Buffet or Butler Style Service in Mind
Priced per 50 pieces

Smoked Salmon Canapé with Herbed Cream Cheese \$125.00
Tomato and Fresh Mozzarella Bruschetta \$50.00
Assorted Miniature Quiche \$75.00
Roasted Beef Tenderloin Croustade with Sweet Onion Marmalade
\$125.00

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Scallops wrapped in Bacon \$175.00  
Prosciutto Wrapped Asparagus \$200.00  
Silver Dollar Rolls with Sliced Turkey, Ham, or Roast Beef  
\$75.00  
Assorted Finger Sandwiches with Tuna Salad, Chicken Salad,  
Egg Salad, or Cucumber Dill Cream Cheese  
\$75.00  
Mexican Corn Cups filled with Pico De Gallo and Black Bean  
Chili \$75.00

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Gulf Shrimp with Cocktail Sauce and Lemons \$75.00
Crab or Italian Sausage Stuffed Mushrooms \$150.00
Miniature Carolina Style Crab Cakes \$200.00
Asian Spring Rolls- your choice of Vegetable, Shrimp or Pork
\$100.00
Skewers of Sesame Chicken Breast with Orange Soy Sauce
\$75.00
Chicken Fingers with Honey Mustard Sauce \$50.00

Meatballs- Swedish, BBQ or Marinara \$50.00

Please add 18% gratuity and 6% sales tax

Creatively Prepared Displays

Selection of International Cheeses with Fresh Fruit

Sliced Baguettes and Gourmet Crackers

\$2.25 per person

Fresh From the Sea (Raw Bar)

Oysters on the ½ shell, Cocktail Crab Claws, Boiled Shrimp,
Cocktail Sauce and Lemon

\$8.50 per person

Vegetable Crudités

Carrots, Broccoli, Cauliflower, Celery, Olive, Peppers,
And served with Ranch Dressing

\$2.25 per person

Fruit Fantasy

Seasonal Fruits including:

Pineapple, Cantaloupe, Honeydew, Seedless Grapes,
And Seasonal Berries

\$2.25 per person

Baked Brie

in Puff Pastry topped with Strawberry Preserves
or Pecan Praline Sauce \$75.00 per round

Smoked Salmon Mirror

served with chopped Egg, Cucumber, Black Olives, and
Capers \$200.00 per side

Please add 18% gratuity and 6% sales tax

Bar Station Selections

Hosted Bar

Hosted Bar prices are subject to an 18% service charge and 6%
sales tax.

In order to have a bar set-up for your event, you will be charged a
\$50.00 bar set-up fee for each bar that is set-up for your event.

House Brand	\$3.50
Call Brand	\$4.50
Premium Brand	\$5.50
Cordials	\$6.50
Domestic Beer	\$2.50
Imported Beer	\$3.50
House Wine	\$3.50
Soft Drinks	\$1.50

Cash Bar Service

Subject to a \$50 Bartender Fee

Prices include sales tax

House Brand Liquor	\$4.00
Call Brand Liquor	\$5.00
Premium Brand Liquor	\$6.00
Cordials	\$7.00
Domestic Beer	\$3.00
Imported Beer	\$4.00
Wine by Glass	\$4.00
Soft Drinks	\$2.00
Fruit Juice	\$2.00

****All Banquets with a guaranteed guest count of more than 45 people can only have a buffet style dinner, and a choice of two desserts.**

****All Banquets with a guaranteed guest count of 25-45 people can only have a choice of two of our dinner entrees selections or a buffet dinner, and one dessert choice.**

****All Banquets with a guaranteed guest count of 25 or less can have a choice of three of our dinner entrée selections, and one dessert choice.**