



# The Legacy Golf Club Event Menus



All menu item prices are on a per person basis unless otherwise noted  
Availability and prices are subject to change.  
Prices don't include 8.6% sales tax or 22% service charge

For More Information Contact Catering Sales Director Kelli Walsh  
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# BREAKFAST

## The Legacy Continental Breakfast – \$9

- Assorted Breakfast Muffins and Pastries
- Bagels with Cream Cheese
- Fresh Fruit Display

## Kokopelli Breakfast – \$14

- Breakfast Burritos with Sausage Eggs, Peppers, Onions, and Cheese served with Salsa (Chorizo option for an additional \$1)
- Breakfast Potatoes & Seasonal Fruit Display

## Silo Breakfast – \$14

- Breakfast Sandwiches with Ham, Eggs and Cheese served on an English Muffin
- Breakfast Potatoes & Seasonal Fruit Display

## Traditional Breakfast Buffet– \$18

- Assorted Breakfast Muffins, Danishes, Pastries & Fruit Jams
- Scrambled Eggs
- Choice of Breakfast Sausage or Apple Wood Smoked Bacon
- Choice of Pancakes or French Toast with Maple Syrup & Whipped Butter
- Breakfast Potatoes & Seasonal Fruit Display

## Premium Brunch Buffet– \$25

- Orange Juice, Regular and Decaffeinated coffee
- Mini E' Clair's & Danish
- Fresh Fruit Display
- Scrambled Eggs
- Sausage & Bacon
- Potatoes O'Brien
- French Toast
- Champagne Chicken
- Broccoli Pecan Salad

## Beverages

- Orange, Cranberry, & Grapefruit Juice \$2
- Iced Tea & Lemonade \$2
- Coffee \$35 (per gallon)

# LUNCH & DINNER BUFFETS

## All American

(Includes: Freshly Baked Cookies)

Choice of (1) Entrée and (2) Sides - \$14

Choice of (2) Entrées and (2) Sides - \$17

Choice of (2) Entrées and (3) Sides - \$20

Entrées: Hamburgers, Hot Dogs, BBQ Pulled Pork, and BBQ Pulled Chicken

Sides: Potato Chips, Pasta Salad, Potato Salad, Baked Beans, Cole Slaw and Tossed Salad

### Grab and Go Deli Platter - \$16

- Hoagies and Wraps
- Potato Salad
- Pasta Salad
- Potato Chips
- Dill Pickles

### Italian- \$18

- Chicken Parmesan
- Penne Pasta with Alfredo Sauce
- Legacy Tossed Green Salad
- Garlic Bread

### Southwest Texas BBQ - \$20

- Pulled Pork BBQ on Brioche Roll
- Pulled BBQ Chicken Breast
- Western BBQ Beans
- Potato Chips
- Potato Salad
- Sweet and Spicy Pickle Chips

### Southwestern Fajita - \$22

- Grilled Chicken & Beef Fajitas
- Sour Cream, Salsa,
- Guacamole, Flour Tortillas
- Traditional Refried Beans
- Mexican Fiesta Rice
- Tortilla Chips

### The Masters Steak Dinner - \$35

- Dinner Rolls & Continental Butter
- Classic Caesar Salad
- Loaded Baked Potatoes
- Chef's Vegetable Choice
- Dry Aged Top Sirloin
- Grilled Airline Chicken Breasts
- Brioche Rolls

### Agave Chicken - \$21

- Sautéed Chicken Breast
- Bell Peppers, Onions,
- Mushrooms and Jalapeños
- Tequila Cheddar Bacon Sauce
- Cilantro Rice
- Assorted Dinner Rolls & Butter

**\*\*All Packages Include Iced Tea, Lemonade & Water\*\***

# BOXED LUNCHES

(Include: Kettle Chips, Apple, Assorted Candy Bar, Bottled Water, Mustard and Mayonnaise)

Classic Smoked Turkey Breast - \$12

Lettuce, Tomato and Provolone Cheese on a Hoagie Roll

Classic Ham - \$12

Lettuce, Tomato and Provolone Cheese on a Hoagie Roll

Roast Beef - \$13

Lettuce, Tomato and Cheddar Cheese on a Hoagie Roll

Club Wrap - \$13

Ham, Turkey, Bacon, Lettuce, Tomato and Swiss Cheese in a wrapped tortilla

# SNACKS

Yogurt Parfait - \$4

Freshly Baked Cookies - \$4

Fresh Fruit Display - \$5

Salt Caramel Brownies - \$5

Goodie Basket - \$6

(Honey Roasted Peanuts, Assorted Candy Bars, Granola Bars)

Potato Chips and Tortilla Chips - \$5

(With French Onion Dip, Salsa and Guacamole)

Cheese Quesadillas - \$7

(With Salsa, Guacamole and Sour Cream)

# BEVERAGE OPTIONS

(All prices based on consumption)

1 Gallon of Regular or Decaffeinated Coffee - \$35 (Serves approximately 20 cups)

Bottled Water - \$3.00

Energy Drinks, Arnold Palmer, Gatorade - \$4

Bottled Soda - \$4.00

Hot Tea & Hot Chocolate - \$2.00

Iced Tea, Water & Lemonade - \$3.00

# FORMAL BUFFETS - \$26

All buffets include: choice of (1) Entrée, garden salad dressed with champagne vinaigrette, chef's choice fresh vegetable, choice of (1) side, dinner rolls & butter.

## Sides (additional sides \$3 each)

Green Chile Jack Mashed Potatoes, Baked Potatoes with Whipped Butter & Sour Cream, Wild Rice Pilaf

## Entrees (additional entrees \$5 each)

**Blood Orange Chicken** - sautéed chicken breast served with mandarin oranges in a vibrant citrus sauce

**Champagne Chicken** - sautéed chicken breast accompanied by an elegant champagne cream sauce

**Chicken Agave** - grilled chicken breast, bell peppers, mushrooms and onions with a tequila cheddar sauce

**Beef Tenderloin** - Slow roasted and served with a cabernet, merlot reduction

**Slow Cooked Prime Rib** - served with au jus dipping sauce and creamy horseradish, carved by Chef (\$75 carving fee)

**Pork Tenderloin** - slow roasted to perfection with a bourbon peach glaze

**Atlantic Salmon** - Char-grilled to perfection with a sweet & spicy glaze

## Desserts (additional desserts \$4 each)

Raspberry Cheese Cake      Carrot Cake      Chocolate Mousse

\*\*Prices are per person\*\*

\*\*Plated Dinners add \$5 per person\*\*

# HORS D'OEUVRES PLATTERS

Chicken Cordon Blue Bites w/ Honey Mustard Dipping Sauce	\$6
Seasonal Fruit & Artisanal Cheese Display	\$8
Antipasto Platter- Marinated Artichoke Hearts, Hard Salami, Pepperoncini, and Fresh Mozzarella, Assorted Olives	\$8
Roasted Red Pepper Hummus with Toasted Pita Chips	\$5
Chicken Wings- Buffalo Style, Teriyaki, or BBQ w/ Carrot & Celery Sticks	\$8
Pinwheel Platter- Ham, Turkey, Roast Beef Roll Ups with Flavored Cream Cheeses	\$7
Vegetable Crudité w/ Chipotle Ranch	\$5
Chicken Tenders w/ Assorted Dipping Sauces	\$7
Green Chile Chicken Quesadillas w/ Cilantro Cream & Fresh Salsa	\$7
Seafood Stuffed Mushroom Caps w/ Lemon Hollandaise Drizzle	\$8
Bacon Wrapped Tenderloin Skewers	\$10
Prosciutto Wrapped Asparagus Bundles with Fresh Mozzarella and Balsamic	\$8
Shrimp Cocktail Bruschetta- Jumbo shrimp w/ horseradish cream cheese on bagel chip	\$10
Classic Cheeseburger Sliders or Chicken Cordon Blue Sliders	\$9
Zucchini Napoleons (vegetarian)- stacked with fresh mozzarella, portabella, and marinara	\$8

\*\*Prices are per person\*\*  
\*\*Minimum 25 people\*\*

# HORS D'OEUVRES PLATTERS

Choose 3 items for \$25 per person or Choose 4 items for \$30 per person

- Chicken Cordon Blue Bites w/ Honey Mustard Dipping Sauce
- Antipasto Platter – Marinated Artichoke Hearts, Hard Salami, Pepperoncini, Fresh Mozzarella, & Assorted Olives
- Roasted Red Pepper Hummus with Toasted Pita Chips
- Chicken Wings – Buffalo Style, Teriyaki, or BBQ w/ Carrot & Celery Sticks
- Pinwheel Platter – Ham, Turkey, Roast Beef Roll Ups with Flavored Cream Cheeses
- Vegetable Crudit  w/ Chipotle Ranch
- Chicken Tenders w/ Assorted Dipping Sauces
- Taco Dip Platter with Tortilla Chips w/ Fresh Salsa
- Green Chile Chicken Quesadillas w/ Cilantro Cream & Fresh Salsa

Choose 3 items for \$30 per person Or Choose 4 items for \$35 per person

- Peanut Chicken Lettuce Boats
- Bacon Wrapped Tenderloin Skewers
- Seasonal Fruit Display with Artisanal Cheese Selection
- Seafood Stuffed Mushroom Caps w/ Lemon Hollandaise Drizzle
- Green Chile Chicken Wellingtons
- Prosciutto Wrapped Asparagus Bundles with Fresh Mozzarella and Balsamic
- Shrimp Cocktail Bruschetta – Jumbo shrimp w/horseradish cream cheese on bagel chip
- Classic Cheeseburger Sliders
- Chicken Cordon Blue Sliders
- Zucchini Napoleons (vegetarian) – Stacked with fresh mozzarella, portabella and marinara

# BAR SERVICES

## CHAMPAGNE & WINE SERVICES

\$5 per serving \*Sparkling Wine Available

Wine service during dinner (house cabernet and house chardonnay) - \$10 per serving

## OPEN BAR SERVICES

Guests age 21 and over only. No shots will be served.

Consists of soda, juices, tonic/soda water, garnishes, ice, disposable cups, cocktail napkins & straws

### Beer and Wine Package

1 Hour Service 12.95                      3 Hour Service 20.95

2 Hour Service 16.95                      4 Hour Service 24.95

Canned Beer - Bud Light, Miller Lite, Coors Light, Corona,  
Michelob Ultra, O'Doul's NA House Wine - Cabernet and Chardonnay

### House Package

1 Hour Service \$14.95                      3 Hour Service \$28.95

2 Hour Service \$21.95                      4 Hour Service \$35.95

Canned Beer - Bud Light, Miller Lite, Coors Light,  
Corona, Michelob Ultra, O'Doul's NA  
House Liquor - Vodka, Rum, Gin, Whisky, Tequila, Scotch  
House Wine - Cabernet and Chardonnay

### Call Bar Package

1 Hour Service \$16.95                      3 Hour Service \$30.95

2 Hour Service \$23.95                      4 Hour Service \$37.95

Canned Beer - Bud Light, Miller Lite, Coors Light, Corona, Michelob Ultra, O'Doul's NA  
Liquor - Absolut, Jose Quervo, Jim Beam, Captain Morgan, Bacardi, Tanqueray, Dewars, Crown Royal  
Wine - Pinot Grigio, Chardonnay, Cabernet, Merlot

### Premium Bar Package

1 Hour Service \$ 18.95                      3 Hour Service \$38.95

2 Hour Service \$ 28.95                      4 Hour Service \$48.95

Canned Beer - Bud Light, Miller Lite, Coors Light,  
Corona, Michelob Ultra, O'Doul's NA  
Liquor- Ketel One, Patron, Captain Morgan, Beefeater, Jack Daniels, Makers Mark, JW Red  
Wine- Sauvignon Blanc, Chardonnay, Malbec, Cabernet, Merlot



CASH BAR SERVICES

Bar set-up fee \$100 (up to 100 guests, includes Bartender Fee)  
Bar set-up fees \$150 (100 guests and above, includes Bartender Fee)

KEG SERVICE

Domestic \$450 & Import \$550

CASES OF WINE-12 BOTTLES

Stone Cellar Cabernet & Chardonnay \$240

Kim Crawford Sauvignon Blanc \$300

Legacy Red Blend \$300

Slow Press Cabernet \$325

Kendall Jackson Pinot Gris \$300

\*\*Prices are subject to taxes & service charges\*\*

\*\*Bar hour packages are priced per person\*\*