



ALL-DAY PACKAGES

All Day Delicious \$44.99

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 10 guests or more.

Delicious Dawn

 Assorted Muffins 	400-510 Cal each
Assorted Scones	430-470 Cal each
👓 👓 🏂 Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal each
Bottled Water	0 Cal each
RedEve Coffee Regular, Decaffeinated.	Tazo Teas0 Cal/8 oz. servino

AM Perk Up

♥ Granola Bars	130-220 Cal each
 Assorted Yogurt Cups 	80-150 Cal each
Iced Tea	5 Cal/8 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated,	Tazo Teas0 Cal/8 oz. serving

Power Up Lunch

Tomato and Cucumber	
Couscous Salad	120 Cal/3.75 oz. serving
▼ □ Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
▼ Bakery-Fresh Rolls with Butter	160 Cal each
🚾 👓 🎅 Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	280 Cal/7.5 oz. serving
© Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce	210 Cal/5.75 oz. serving
• New York Cheesecake	440 Cal/slice
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM Pick Me Up

2

♥ Chilled Spinach Dip with	
Tortilla Chips	230 Cal/2.25 oz. serving
👓 🖭 🏿 Grilled Vegetable Tray	70 Cal/3 oz. serving
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated,	Tazo Teas0 Cal/8 oz. serving

Meeting Wrap Up \$38.99

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 10 guests or more.

Morning Mini

3	
Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	100-110 Cal each
Yogurt Parfait Cups	360-400 Cal each
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated	d, Tazo Teas0 Cal/8 oz. serving

The Energizer

♥ Donut Holes	45-90 Cal each
🚾 🖭 🅦 Bananas	110 Cal each
Iced Tea	5 Cal/8 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated,	, Tazo Teas0 Cal/8 oz. serving

640 Cal each

It's a Wrap Chicken Caesar Wrap

Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	650 Cal each
♥ ∰ Grilled Vegetable Wrap	620 Cal each
© № ೨ Seasonal Fresh Fruit Salad Choice of One (1) Salad:	40 Cal/2.5 oz. serving
💿 👓 🎅 Traditional Garden Salad	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad	120 Cal/3 oz. serving
▼ Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	210-260 Cal each

♥ Individual Bag of Chips100-160 Cal each♥ Assorted Craveworthy Cookies210-260 Cal each♥ Bakery-Fresh Brownies250 Cal/2.25 oz. servingIced Tea5 Cal/8 oz. servingIced Water0 Cal/8 oz. serving

Mid-Day Munchies

▼ Tortilla Chips	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
🚾 Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
🚾 Pico De Gallo	10 Cal/1 oz. serving
🚾 👓 쬺 Assorted Whole Fruit	50-100 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tax	zo Teas0 Cal/8 oz. serving

ALL-DAY PACKAGES

Simple Pleasures \$29.49

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 10 quests or more.

Simple Continental

Assorted Donuts
 Assorted Bagels
 Orange Juice
 Bottled Water
 RedEye Coffee Regular, Decaffeinated, Tazo Teas0 Cal/8 oz. serving

Box Lunch

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Sandwich:

Tuna Salad Ciabatta	540 Cal each
Ham and Swiss Sub	380 Cal each
Turkey and Swiss Sandwich	490 Cal each
🔻 👓 🎰 Roasted Pepper and Mozzarella Ciabati	ta 530 Cal each
▼ Individual Bag of Chips	100-160 Cal each
 Assorted Craveworthy Cookies 	210-260 Cal each
Bottled Water	0 Cal each

Mid-Day Munchies

● Tortilla Chips

One of Two (2) Salsas:

90 Cal/1 oz. serving

One of Two (2) Salsas:

90 Cal/1 oz. serving

One of Two (2) Salsas:

91 Cal/1 oz. serving

One of Two (2) Salsas:

92 Cal/1 oz. serving

One of Two (2) Salsas:

93 Cal/1 oz. serving

One of Two (2) Salsas:

94 Cal/1 oz. serving

One of Two (2) Salsas:

95 Cal/1 oz. serving

One of Two (2) Salsas:

96 Cal/1 oz. serving

One of Two (2) Salsas:

97 Cal/1 oz. serving

One of Two (2) Salsas:

98 Cal/1 oz. serving

One of Two (2) Salsas:

98 Cal/1 oz. serving

One of Two (2) Salsas:

One o

© Salsa Roja 20 Cal/1 oz. serving
© Salsa Verde 20 Cal/1 oz. serving
© Pico De Gallo 10 Cal/1 oz. serving
© ○ ♠ Assorted Whole Fruit 50-100 Cal each
✓ Assorted Craveworthy Cookies 210-260 Cal each

Bottled Water 0 Cal each RedEye Coffee Regular, Decaffeinated, Tazo Teas0 Cal/8 oz. serving

Choose one of these 3 packages to sustain you throughout the day.

*All packages include necessary accompaniments and condiments

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In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Legacy Catering

3



FSU Breakfast Collections

All prices are per person and available for 10 guests or more. All appropriate condiments included.

Mini Continental \$12.39

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Bagels	110-160 Cal each
👓 🖭 🖲 Seasonal Fresh Fruit Platter 40	Cal/2.5 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Tea	as0 Cal/8 oz. serving

Healthy Choice Breakfast \$11.79

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

♥ Individual Cereal Cups Milk	120-230 Cal each 120 Cal each
™ Bananas	110 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Tea	as0 Cal/8 oz. serving

New Yorker \$15.89

New Torker \$15.69	
y Bagels	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled	
Eggs, Sliced Tomato, Cucumber,	
Slivered Red Onion and Cream Cheese	120 Cal/3 25 oz serving

👓 👓 🕦 Seasonal Fresh Fruit Platter 4	0 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal each
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Te	as0 Cal/8 oz. serving

À la Carte Breakfast

Assorted Muffins Served with Butter and Jam	
\$2.69 Per Person	400-510 Cal each

Buttery Croissants Served with Butter and
Jam \$2.99 Per Person 280 Cal each

Assorted Pastries \$2.69 Per Person 210-530 Cal each

© © Measonal Fresh Fruit Platter
\$4.09 Per Person
40 Cal/2.5 oz. serving

© № Whole Fruit \$1.29 Each 50-110 Cal each

Wegan Blueberry Banana BreakfastBread \$15.39 Serves 12260 Cal/3 oz. serving

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BREAKFAST

Hot Breakfast

All prices are per person and available for 10 guests or more. All appropriate condiments included.

Ultimate Breakfast \$18.29

Choice of Three (3) Breakfast Pastries:

Choice of Timee (5) breakfast rastries.	
Assorted Danish	210-530 Cal each
Assorted Muffins	400-510 Cal each
Assorted Scones	400-440 Cal each
Assorted Bagels	290-450 Cal each
🥶 👓 ᅊ Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs	180 Cal/4 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
Cheddar and Onion Frittata	270 Cal each
Pancakes	50 Cal each
™ Maple Syrup	70 Cal/1 oz. serving
Assorted Juices	110-170 Cal each
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated,	Tazo Teas0 Cal/8 oz. serving

American Breakfast \$16.59

Choice of One (1) Breakfast Pastry:

Choice of One (1) breakfast rastry.	
 Assorted Danish 	210-530 Cal each
 Assorted Muffins 	400-510 Cal each
 Assorted Scones 	400-440 Cal each
 Assorted Bagels 	290-450 Cal each
♥ Breakfast Potatoes	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
▼ Cage-Free Scrambled Eggs	180 Cal/4 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated,	Tazo Teas0 Cal/8 oz. serving



Sunrise Sandwich Buffet \$15.49

🚾 👓 🎅 Seasonal Fresh Fruit Platter

	10 000, 210 021 001 11119
Breakfast Potatoes	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sand	lwiches:
Egg and Cheese English Muffin	270 Cal each
Egg and Cheese Croissant	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	460 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese	Burrito 610 Cal each
🔻 🏵 Spicy Veggie Sausage Biscuit with	n Maple
Sriracha Syrup	450 Cal each
Spicy Southern Chicken Biscuit with M	aple
Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoke	
Cream Cheese, Cucumber and Hard-B	55
on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and	Egg Bagel 460 Cal each

40 Cal/2.5 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

RedEye Coffee Regular, Decaffeinated, Tazo Teas0 Cal/8 oz. serving



BREAKFAST

Breakfast Enhancements

All prices are per person and available for 10 guests or more.

Mediterranean Brunch Display \$42.99 Per 12

Display of Pita, Hummus, Hard-Boiled
 Fegg, Feta, Dolma, Olives, Tzatziki,
 Olive Oil, Date-Pecan Dip and Lemon
 340 Cal/5 oz. serving

Grits Bar \$8.69

Traditional Grits served with Bacon, Cheddar Cheese, Scallions, Butter, Cinnamon Sugar and Raisins

Spinach Parmesan Egg White Bite

390 Cal/9.25 oz. serving

Eggs-Travaganza \$6.09

Choice of Two (2) Egg Delights; Individual Quiche-a-Dillas, Artisanal Frittatas and Egg Bites. All items are made with Cage-Free Eggs Choice of Two (2) Egg Delights:

noice of two (2) Egg Delights.	
Lorraine Quiche Cup	390 Cal each
Parmesan and Grilled Vegetable Quiche Cup	320 Cal each
Spinach, Tomato and Mushroom Quiche Cup	330 Cal each
Egg White and Turkey Frittata	300 Cal each
Mushroom, Pepper, Zucchini	
and Spinach Frittata	170 Cal each
Broccoli, Cheddar and Swiss Frittata	120 Cal each
Lorraine Egg Bite	290 Cal each
Sausage and Peppers Egg Bite	190 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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6 Legacy Catering

100 Cal each

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SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 10 guests or more.

Deli Express \$15.49

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads	30-240 Cal each
▼ Individual Bags of Chips	100-160 Cal each
 Assorted Baked Breads and Rolls 	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey,	
Sliced Roast Beef, Deli Ham and Tuna)	25-80 Cal/1 oz. serving

110 Cal/1 oz. serving

Cheese Tray (Cheddar and Swiss) Relish Tray (Lettuce, Tomato,

Onion, Pickles, Pepperoncini) 10 Cal/1 oz. serving Assorted Craveworthy Cookies 210-260 Cal each

Choice of Two (2) Beverages:

Lemonade 90 Cal/8 oz. serving Iced Tea 5 Cal/8 oz. serving Iced Water 0 Cal/8 oz. serving

Premium Box Lunches

Asiago Roast Beef Focaccia \$16.99 Roast Beef, Asiago, Kale Spring Mix,

Tomato and Onion on Focaccia with Spicy Mayonnaise

550 Cal each Grilled Vegetable Pasta Salad 120 Cal/3 oz. serving Individual Bag of Chips 100-160 Cal each Bakery-Fresh Brownie 250 Cal/2.25 oz. serving Bottled Water 0 Cal each

Blackened Chicken Ciabatta \$15.49 Grilled Blackened Chicken Breast, Spring

Salad Mix and Cucumber Raita on Ciabatta 410 Cal each Spiced Sweet Potato Salad 120 Cal/4 oz. serving ▼ Individual Bag of Chips 100-160 Cal each Bakery-Fresh Brownie 250 Cal/2.25 oz. serving Bottled Water 0 Cal each

Steakhouse Chop Salad \$17.59

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with

Dijon Vinaigrette 220 Cal each ▼ Bakery-Fresh Roll with Butter 160 Cal each 🕶 👓 🏨 Fresh Fruit Cup 40 Cal/2.5 oz. serving ▼ Lemon Cheesecake Bar 300 Cal/2.75 oz. serving **Bottled Water** 0 Cal each Classic Box Lunch \$14.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich	130-790 Cal each
▼ Individual Bag of Chips	100-160 Cal each
 Assorted Craveworthy Cookies 	210-260 Cal each
Bottled Water	0 Cal each

Classic Selections Buffet \$17.49

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads	30-240 Cal each
Dill Pickle Slices	0 Cal/1 oz. serving
▼ Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz serving

Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Classic Sandwich Options

Wheatberry Bread

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	420 Cal each
Arugula and Prosciutto Baguette	590 Cal each
Pork Bacon Apple Slaw Sub with Romaine and Dijon Mayonnaise on Asiago Sub	390 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	430 Cal each

710 Cal each Turkey, Bacon and Garlic Aioli Ciabatta

> Additional Premium Box Lunch options available upon request! Please contact your catering professional

SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 10 guests or more.

The Executive Luncheon \$19.49

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

-	9
Choice of Two (2) Side Salads	30-240 Cal each
O Dill Pickle Slices	0 Cal/1 oz. serving
Individual Bags of Chips	100-160 Cal each
Choice of Three (3) Executive Luncheon	
Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Executive Luncheon Sandwiches

8

(Available Sandwich choices for The Executive Luncheon Buffet)

(Available Sandwich choices for The Executive Lunched	on Buffet)
Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	730 Cal each
Roast Beef and Chimichurri Roll	510 Cal each
Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta	530 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
® Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette	680 Cal each
® Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto	590 Cal each
♥ ☺️ ∰ Sweet Potato Smash with Goat Cheese, Cranberry Sauce and Arugula on Ciabatta	550 Cal each

Side Salad Selections

(Included with Deli Express, Classic Selections, and The Executive Luncheon Sandwich Buffets)

© № Traditional Garden Salad with a Balsamic Vinaigrette Dressing	50 Cal/3.5 oz. serving
🕫 🙄 連 Creamy Vegan Coleslaw	140 Cal/3 oz. serving
Strawberry Melon Salad	40 Cal/3 oz. serving
♥ Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives	90 Cal/3 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing	130 Cal/3 oz. serving
🔻 🅦 Herbed Quinoa Side Salad	100 Cal/3.5 oz. serving
♥ ☎ Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint Tossed in a Rice Wine Vinegar and Ginger Root Dressing	130 Cal/3 oz. serving
© Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic	120 Cal/4 oz. serving

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BUFFETS

Themed Buffets

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

Mediterranean Escape - Plant Forward Buffet \$16.39

🔻 💇 Greek Chickpea Salad	70 Cal/3.25 oz. serving
♥ № Vegetable Platter	120 Cal/5 oz. serving
🌝 👓 🏨 Roasted Red Pepper Hummus	140 Cal/4 oz. serving
▼	
and a Red Wine Vinaigrette	160 Cal each

and a Red Wine Vinaigrette 380 Cal each 😊 还 Beef Kofta Pita with Tzatziki and Hummus ▼ Iced Lemon Craveworthy Cookies 260 Cal each

Cajun Collection \$19.29

🚾 💇 Cajun Coleslaw	50 Cal/1.75 oz. serving
▼ Fiesta Cornbread	120 Cal each
🔻 🐷 Red Beans and Rice	140 Cal/4.5 oz. serving
👓 🎅 Okra with Corn and Bacon	130 Cal/3.5 oz. serving
Choice of Two (2) Cajun-Themed Entrées:	

🕶 👓 🅦 Vegan Jambalaya 200 Cal/9.625 oz. serving Shrimp Etouffee 190 Cal/8.25 oz. serving Creole BBQ Chicken 430 Cal/6 oz. serving

Bananas Foster Cupcakes 180 Cal each

Lazy Summer BBQ \$22.99

▼ Coleslaw	150 Cal/3 oz. serving
 Cornbread Fiesta Muffins 	120 Cal each
 Macaroni and Cheese 	250 Cal/4 oz. serving
Baked Beans	180 Cal/4.75 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	350 Cal/5 oz. serving
 Assorted Craveworthy Cookies 	210-260 Cal each
Gourmet Dessert Bars	300-360 Cal/2.75-3.25 oz. serving





Themed Buffets

All prices are per person and available for 10 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

Latin Flavors \$19.69

 © © Ecitrus Tex -Mex Salad: Oranges, Tomatoes, Jicama, Romaine and Cilantro topped with Tortilla Straws served with Salsa Ranch

Grilled Flatbread

Cilantro Lime Rice

© © <u>®</u> Cumin Black Beans Chipotle Orange Roasted Chicken Carne Asada con Papas Ranchero

Sopaipillas

40 Cal/2.4 oz. serving 110 Cal each 120 Cal/3 oz. serving 90 Cal/3 oz. serving 390 Cal/6 oz. serving 250 Cal/6 oz. serving 70 Cal each

Taco Del Seoul \$18.99

Egg Rolls Choice of Two (2) Dipping Sauces:

Sweet Soy Sauce

Sweet and Sour Sauce

Chili Garlic Sauce

Corn Tortillas

Bibb Lettuce Wrap

Jasmine Rice

Choice of Two (2) Proteins: Korean BBQ Chicken Korean BBQ Pork

™ Korean BBQ Tofu

🚾 👓 🎅 Asian Slaw

Pickled Cucumbers

Pickled Carrot and Daikon Choice of Two (2) Salsas:

Salsa Roja Salsa Verde

Mango Salsa

Shredded Green Cabbage

Scallions

™ Cilantro

Toasted Sesame Seeds

Chopped Peanuts

🔻 🖭 Coconut Mango Rice Dessert

180 Cal each

50 Cal/1 oz. serving 40 Cal/ 1 oz. serving

45 Cal/1 oz. serving

40 Cal each

0 Cal/0.5 oz. serving 130 Cal/3 oz. serving

140 Cal/2 oz. serving 130 Cal/2 oz. serving

130 Cal/2 oz. serving 70 Cal/2 oz. serving

20 Cal/1.25 oz. serving 5 Cal/1 oz. serving

15 Cal/1 oz. serving

20 Cal/1 oz. serving 10 Cal/1 oz. serving

30 Cal/1 oz. serving 0 Cal/0.5 oz. serving 0 Cal/0.25 oz. serving 0 Cal/0.125 oz. serving

30 Cal/0.125 oz. serving 40 Cal/0.25 oz. serving

230 Cal/5.85 oz. serving

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BUFFETS

Themed Buffets

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Heartland Buffet \$19.09

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette

▼ Bakery Fresh Rolls with Butter

Roasted New Potatoes

🐨 🖭 Fresh Herbed Vegetables

Grilled Lemon Rosemary Chicken

Oreo Blondies

180 Cal/3.75 oz. serving 160 Cal each 110 Cal/2.75 oz. serving 100 Cal/3.5 oz. serving 130 Cal/3 oz. serving 270 Cal/1.75 oz. serving

Soup and Salad Buffet \$17.49

Garden Fresh Mixed Greens	15 Cal/3 oz. serving
▼ Ranch Dressing	200 Cal/2 oz. serving
▼ Italian Dressing	80 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	60 Cal/2 oz. serving
Roasted Chickpeas	210 Cal/2 oz. serving
Sliced Red Onions	10 Cal/1 oz. serving
▼ Shredded Cheese	60 Cal/0.5 oz. serving
™ Tomatoes	5 Cal/1 oz. serving
© Cucumbers	5 Cal/1 oz. serving
Shredded Carrots	10 Cal/0.5 oz. serving
▼ Croutons	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Crayeworthy Cookies	210-260 Cal each

W Mesclun Salad	15 Cal/3 oz. serving
Shallot Sherry Vinaigrette	80 Cal/1 oz. serving
Rosemary Sea Salt Flatbread	220 Cal/2.25 oz. serving
Spanish Rice	110 Cal/3.5 oz. serving
👓 👓 🏝 Steamed Asparagus	20 Cal/3 oz. serving
Paprika Chicken	200 Cal/5 oz. serving
Braised Pork	360 Cal/3.5 oz. serving
▼ Lemon Cheesecake Bars	300 Cal/2.75 oz. serving

ng 210-260 Cal each Assorted Craveworthy Cookies Taste of Spain \$21.19 Looking to create your own Themed Buffet or Unique Custom Buffet? 11



BUFFETS

Create Your Own Buffet

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

Buffet Starters

© № Eseasonal Garden Salad with Balsamic Vinaigrette	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
 Greek Salad with Crumbled Feta 	110 Cal/3.25 oz. serving
Utalian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving
© ∞ № Autumn Vegetable Salad with Red Wine Vinaigrette	80 Cal/3 oz. serving
🌚 😳 ַ Seasonal Fresh Fruit Salad	40 Cal/2.25 oz. serving

Chutney \$18.99

Buffet Entrees	
Asiago Chicken in a Roasted Red Pepper Sauce \$19.49	310 Cal/5 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme \$19.49	130 Cal/3 oz. serving
Chicken and Shrimp Creole \$19.99	240 Cal/8.75 oz. serving
[™] Maple Dijon Salmon \$21.99	200 Cal/4 oz. serving
Snapper Veracruz \$21.99	140 Cal/5 oz. serving
Beef Tenderloin and Mushroom Ragout \$32.99	290 Cal/7.65 oz. serving
© @ Quinoa Cake Topped with Tomato	

Buffet Sides

💿 😳 🏂 Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
🖲 👓 🏂 Italian Seasoned Green Beans	40 Cal/3.25 oz. serving
© <u>®</u> Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/4 oz. serving
Caramelized Onion Mashed Potatoes	140 Cal/4 oz. serving
Roasted New Potatoes	110 Cal/2.75 oz. serving
Toasted Cranberry Apple Couscous	180 Cal/3 oz. serving
💿 😳 Quinoa and Wild Rice Blend	110 Cal/2.6 oz. serving
Buffet Finishes	

buffet Finishes	
♥ Apple Pie	410 Cal/slice
● Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
♥ New York-Style Cheesecake	440 Cal/slice
♥ Dulce De Leche Brownie	220 Cal/2.25 oz. serving
● Individual Vanilla Raspberry Bundt Cake	520 Cal each
♥ Chocolate Cake	270 Cal/slice

Legacy Catering 12

280 Cal/4.25 oz. serving

RECEPTIONS

Hors d'oeuvres

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

Reception Hors d'oeuvres (Hot)

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Bacon Wrapped Scallops \$31.99	20 Cal each
♥ Brie, Pear and Almond Beggar's Purses \$31.99	90 Cal each
Chicken Empanadas \$25.99	70 Cal each
Chili-Lime Chicken Kabobs \$31.99	40 Cal each
Crab Cakes \$27.99	30 Cal each
Sesame Chicken \$25.99	40 Cal each
[™] Vegetable Spring Rolls \$37.39	15 Cal each
♥ Buffalo Cauliflower Wings \$17.99	90 Cal each

Unsure of how many items and how much to order for your reception? Contact your catering events specialist to discuss the proper amounts needed for a reception.

*All packages include necessary accompaniments and condiments

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Reception Hors d'oeuvres (Cold)

Mediterranean Antipasto Skewers	70.0
\$35.19	70 Cal each
🚾 👓 🎅 Gazpacho Shooter \$21.39	30 Cal/2 oz. serving
♥ Bruschetta Crostini \$18.69	50 Cal each
● [®] Roasted Butternut Tartine \$18.69	100 Cal each
Strawberry Ricotta Toast Points\$17.59	60 Cal each
Shrimp Cocktail Market Price	70 Cal each



RECEPTIONS

Reception Platters and Dips

All prices are per person and available for 10 guests or more.

Classic Sliced Cheese Tray \$5.09 Per Person

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini

290 Cal/2.75 oz. serving

Seasonal Fresh Fruit Platter \$3.39 Per Person 40 Cal/2.5 oz. serving

Antipasto Platter \$6.79 Per Person

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese

250 Cal/5 oz. serving

Chef's Choice Charcuterie Board Market Price Per Person Calories Vary Per Assortment

Flatbread Crisps \$5.29 Per Person

♥ Flatbread Crisps Served with Hummus, Harissa and Tzatziki

400 Cal/6.18 oz. serving

May we suggest a Served Meal or Reception?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (850) 644-7509 to arrange a personal consultation.

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^{*}All packages include necessary accompaniments and condiments



190 Cal each

Reception Stations

Reception Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 10 guests or more.

Dim Sum \$12.99

Egg Rolls

Pot Stickers 45 Cal each Choice of Two (2) Dipping Sauces: Sweet Soy Sauce 50 Cal/1 oz. serving Sweet and Sour Sauce 40 Cal/1 oz. serving Chili Garlic Sauce 45 Cal/1 oz. serving

Sweet and Spicy Boneless Chicken Wings with Celery Sticks 600 Cal/7.5 oz. serving 300-370 Cal/2.75-3.25 oz. serving Gourmet Dessert Bars

Happy Hour \$17.69

Chilled Spinach Dip served 230 Cal/2.25 oz. serving with Pita Chips Mini Cheesesteaks 170 Cal each Buffalo Chicken Tenders served

with Blue Cheese Dip 680 Cal/6.75 oz. serving Pretzels Bites with Beer Cheese 40 Cal each Assorted Craveworthy Cookies 210-260 Cal each Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

Spanish Paella \$13.69

Saffron Rice Paella with Sausage, Roasted Pork Loin, Grilled Chicken and Spanish Vegetables 310 Cal/10 oz. serving

All prices are per person and available for 10 guests or more.

Chocoholic \$8.49

Miniature Chocolate Bars 45-70 Cal each Chunky Chocolate Craveworthy Cookies 230 Cal each Chocolate Dipped Pretzels 120 Cal each Chocolate Dipped Strawberries 70 Cal each Chilled Chocolate Milk 150 Cal/8 oz. serving

Snack Attack \$7.49

 Individual Bags of Chips 100-160 Cal each Roasted Peanuts 170 Cal/1 oz. serving Trail Mix 290 Cal each Assorted Craveworthy Cookies 210-260 Cal each ▼ Bakery-Fresh Brownies 250 Cal/2.25 oz. serving

Breads and Spreads \$6.29

▼ Tortilla Chips	180 Cal/2 oz. serving
v Pita Chips	140 Cal/2 oz. serving
© Crostini	40 Cal each
Choice of Four (4) Spreads:	
🚾 🏨 Korean Roja Guacamole	90 Cal/2 oz. serving
🚾 🍱 Ginger Verde Guacamole	90 Cal/2 oz. serving
 Chilled Spinach Dip 	200 Cal/2 oz. serving
 Feta and Roasted Garlic Dip 	260 Cal/2 oz. serving
🔻 🏨 Traditional Hummus	80 Cal/2 oz. serving
 Artichoke and Olive Dip 	140 Cal/2 oz. serving
🚾 🖭 隆 Seasonal Fresh Fruit Platter	40 Cal/2.5 oz. serving



BEVERAGES & DESSERTS

Beverages

Includes appropriate accompaniments

Regular Coffee, Decaf and Hot
Water with Assorted Tea Bags
\$2.29 Per Person 0 Cal/8 oz. serving
Hot Chocolate \$19.99 Per Gallon 160 Cal/8 oz. serving
Iced Tea \$17.99 Per Gallon 5 Cal/8 oz. serving
Lemonade \$17.99 Per Gallon 90 Cal/8 oz. serving

Coquito: Tropical Eggnog with 3 Milks dusted with Cinnamon, Nutmeg, and Coconut Flakes \$20.99 Per Gallon

\$20.99 Per Gallon 320 Cal/8 oz. serving Iced Water \$1.29 Per Gallon 0 Cal/8 oz. serving

Infused Water \$8.99 Per Gallon Choice of One (1) Fruit Infused Water:

Lemon Infused Water 0 Cal/8 oz. serving
Orange Infused Water 10 Cal/8 oz. serving
Apple Infused Water 20 Cal/8 oz. serving
Cucumber Infused Water 10 Cal/8 oz. serving
Grapefruit Infused Water 10 Cal/8 oz. serving

Raspberry Lime Infused Lemonade \$19.99 Per Gallon

allon 100 Cal/8 oz. serving

5 Cal/10 oz. serving

Lemon Ginger Infused Iced Tea \$19.99 Per Gallon

Strawberry Mint Infused Iced Tea

\$19.99 Per Gallon 110 Cal/8 oz. serving

Desserts

Gourmet Dessert Bars

300-360 Cal/2.75-3.25 oz. serving

Assorted Craveworthy Cookies

\$14.79 Per Dozen

\$2.59 Per Person

210-260 Cal each

Chocolate Chip Cookie Brownies

\$17.89 Per Dozen

280 Cal/2.6 oz. serving

Gourmet Dessert Bars \$18.69 Per Dozen

300-360 Cal/2.75-3.25 oz. serving

New York Cheesecake

\$24.99 Serves 8 440 Cal/slice

Ordering Information

Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Contact Us Today

850.645.9255

legacycatering fsu@aramark.com legacycatering fsu@aramark.com https://seminoledining.catertrax.com/

Prices effective until 07/01/2023 Prices may be subject to change

💌 Vegetarian 🤷 Vegan 👓 Eat Well 🎐 Plant Forward

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.