

Legends Catering

Serving Northern Virginia since 1991



**International Gold Cup
Saturday, October 16, 2010**



Virginia Hunt Country Caterer



540-347-1212

jessica@legends-catering.com

www.legends-catering.com



Dear Gold Cup Client,

Legends is your Local Gold Cup Caterer and has been delighting clients for more than twenty years. Our award winning food and service are available throughout Northern Virginia for large parties and intimate gatherings.

Legends understands the specialized needs of our race day clientele. We offer a range from simple picnic menus to full service elegant buffets. Legends will create the perfect package tailored for the size of your event and budget.

Our Virginia ABC Caterers License allows us to deliver full-service beverage packages to complement your menu.

We look forward to assisting you in planning your event.

Sincerely,

The Legends Staff



Legends Catering
9236 Tournament Drive
Warrenton, Virginia 20186

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Legends Catering
Gold Cup Buffets

Hunt Country Spread

Imported and Domestic Cheese Display with Fresh Fruit and Gourmet Crackers
Chilled Cocktail Shrimp with Seafood Sauce
Fresh Melon and Berry Skewers
Sliced Prime Rib on Mini Baguettes with Herbed Cream Cheese
Vegetable Crudités served with Creamy Herb Dip
Gourmet Chicken Salad on Croissants
Assorted Dessert Display with Cookies and Brownies, accented with Wild Berries
18.50 per guest

Southwest Style

Nachos Chips and Salsa
Roasted Corn and Zucchini Salad
Santa Fe Chicken and Black Bean Wraps with a Light Avocado Sauce
Beef and Potato Empanadas
Mexican Seven Layer Dip served with Tortilla Chips
Spanish Beef Skewers with Garlic and Herbs
Dessert Display with Lemon Bars and Cookies
17.50 per guest

International Sampler

Sliced Prime Rib on Mini Baguettes with Herb Cream Cheese
Roasted Red Pepper Chicken Salad in Phyllo Cups
Asian Summer Rolls with Apricot Sauce
Sliced Turkey on Whole Grain Triangles served with Cranberry Orange Relish
Santa Fe Chicken and Black Bean Wraps with a Light Avocado Sauce
Chilled Cocktail Shrimp with Seafood Sauce
Assorted Dessert Display with Fresh Baked Cookies
18.50 per guest

Barbeque Time

Imported and Domestic Cheese and Fresh Fruit Display with Gourmet Crackers
Pulled Pork Barbeque
Shredded Cole Slaw
Red Bliss Potato Salad
Grilled Barbeque Chicken Breast
Southern Style Baked Beans
Potato Chips and Pretzels
Assorted Breads and Rolls
Dessert Display with Lemon Bars and Ultimate Brownies
16.95 per guest

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*Legends Catering
Gold Cup Buffets*

Ultimate Barbeque Time

Baby-Back Ribs with Our Famous Sauce
Shredded Cole Slaw
Grilled Barbeque Chicken Breast
Red Bliss Potato Salad
Southern Style Baked Beans
Vegetable Crudités with Creamy Herb Dip
Assorted Breads and Rolls
Imported and Domestic Cheese Display with Fresh Fruit and Gourmet Crackers
Potato Chips
Dessert Display with Zesty Lemon Bars and Ultimate Brownies
22.95 per guest

Chef's Favorite Tailgate

Imported and Domestic Cheese Display with Fresh Fruit with Gourmet Crackers
Baby Crab Cakes with Tarragon Remoulade
Asian Summer Rolls with Apricot Sauce
Buffalo Spiced Chicken Wings
Grilled Cajun Skewers with Shrimp, Andouille Sausage and Fresh Green Peppers
Baked Cocktail Meatballs in Sweet Chili Sauce
Vegetable Crudités with Creamy Herb Dip
Dessert Display with Zesty Lemon Bars and Ultimate Brownies
19.95 per guest

Rail Side Picnic

Imported and Domestic Cheese Display with Fresh Fruit and Gourmet Crackers
Vegetable Crudités with Creamy Herb Dip
Chilled Cocktail Shrimp with Seafood Sauce
Country Ham Biscuits
Southern Fried Chicken
Barbeque Beef Brisket
Pasta Salad with Sun Dried Tomatoes, Artichoke Hearts and Black Olives
Assorted Breads and Rolls
Dessert Display of Zesty Lemon Bars and Ultimate Brownies
18.95 per guest

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Legends Catering
Gold Cup Ala Carte Hors d'oeuvres

Baby Brie in Puff Pastry with Cinnamon and Walnuts	\$75
Miniature Crab Cakes with a Tarragon Remoulade Sauce	\$100
Beef and Potato Empanaditas served with a Light Avocado Sauce	\$75
Sliced Prime Rib on Baguette with Herb Cream Cheese	\$115
Baked Crostini with Goat Cheese and Bruschetta	\$50
Asian Fresh Summer Rolls in a Rice Paper with Apricot Sauce	\$75
Spinach and Feta Spanakopita	\$75
Cajun Skewers with Andouille Sausage and Shrimp with Peppers	\$115
Spanish Beef Skewers with Garlic and Herbs	\$90
Roasted Red Pepper Chicken Salad in Pastry Shells	\$50
Scallops Wrapped in Bacon with Sesame Seeds	\$100
Country Ham on Buttermilk Biscuits	\$90
Santa Fe Chicken and Black Bean Wraps	\$115
Thai Chicken Satay Marinated in Coconut Milk	\$100
Buffalo Spiced Chicken Wings with Bleu Cheese and Celery	\$50
Gourmet Chicken Salad on Petite Croissants	\$100
Chilled Shrimp Cocktail	\$90
Baked Cocktail Meatballs	\$50

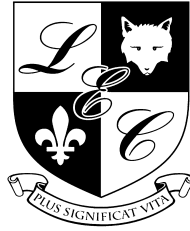
Above prices are based on Fifty Pieces

Allow us to customize your menu...

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Legends Gold Cup Catering Stations

Minimum Count of 25 Guest

Fajita Tortilla Bar

Beef and Chicken Fajitas topped with Peppers and Onions served with Cheddar Cheese
Sour Cream, Tomatoes, Guacamole and Tortilla Shells
7.00 per guest

Carving Station

Choice of Virginia Ham, Herbed Crusted Turkey Breast or Slow Roasted Beef
Hand Carved and served on an Elegant Platter with Fresh Breads and Sauces
7.00 per guest

New York Deli Platter

Sliced Ham, Turkey, Roast Beef, Cheddar and Swiss Cheese served with Fresh Bread and Sauces
6.00 per guest

Chilled Seafood Bar

Oysters on the Half Shell, Cocktail Shrimp and Summer Rolls
8.00 per guest

Legends Gold Cup Platters

Platters serve approximately 25 guests

Imported and Domestic Cheese Display with Fresh Fruit and Gourmet Crackers	65.00
Sliced Melon and Wild Berries	50.00
Vegetable Crudités served with a Creamy Herb Dip	50.00
Antipasto Display Salami, Ham, Fresh Mozzarella Balls, Roasted Red Peppers Marinated Mushrooms, Black and Green Olives	90.00
Poached Salmon Display Served with Capers, Red Onions and Chopped Tomatoes	70.00
Hummus and Chips Roasted Red Pepper and Garlic Hummus served with Pita and Tortilla Chip	50.00
Backfin Crab Dip Served warm with Pita and Tortilla Chips	70.00
Grab and Go Snacks, individually wrapped Doritos Lays Potato Chips and Frito Corn Chips	1.00 per package
Dessert Display of Brownies, Cookies and Lemon Bars	50.00

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Legends Catering
Gold Cup Beverage Packages

Five Hour Beverage Packages

Open Bar Package

Legends will provide the following:

Liquors

Jack Daniels Bourbon, Bombay Gin, Absolute Vodka, Bacardi Rum
Cuervo Gold Tequila and Dewars Scotch

Wine

Chardonnay, Merlot and Champagne

Beer

Corona, Heineken and Miller Lite

Soft Drinks

Bottled Water, Coke, Diet Coke and Sprite

Bar Mixers

Tonic Water, Club Soda, Cranberry Juice, Orange Juice and Ginger Ale
Garnishes, Ice, Acrylic Tumblers and Acrylic Wine Cups

19.00 per guest

Beer and Wine Open Bar

Legends will provide the following:

Wine

Chardonnay, Merlot and Champagne

Beer

Corona, Heineken and Miller Lite

Soft Drinks

Bottled Water, Coke, Diet Coke and Sprite

Acrylic Tumblers and Acrylic Wine Cups

15.00 per guest

Soft Beverage Package

Legends will provide the following:

Soft Drinks

Bottled Water, Coke, Diet Coke and Sprite

Bar Mixers

Tonic Water, Club Soda, Cranberry Juice, Orange Juice and Ginger ale Garnishes

Ice, Acrylic Tumblers and Acrylic Wine Cups

Client to provide alcoholic beverages, wine and beer

Client is required to obtain Virginia ABC License

5.95 per guest

As a caterer licensed in the state of Virginia to procure and dispense alcoholic beverages, Legends Catering provides the required Alcoholic Beverage Control Licensing. As a provision of our license, Legends Bartenders are required for dispensing alcoholic beverage. The remaining beer, wine and liquor must be returned to Legends Catering at the end of the event. Legends is required by the Virginia ABC to uphold the regulations. As such, we cannot serve guests under the age of 21 years and cannot serve guests who appear intoxicated.

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Legends Catering Contract Terms

Catering servers and bartenders are billed at thirty dollars per hour - per staff member. We have a minimum labor charge of eight hours and gratuity is optional. We recommend one server per thirty guests and one bartender per sixty guests.

If you prefer, drop off service is available without service staff during the event. If you choose this option there will be fifty dollar charge for tents with fewer than 100 guests and seventy-five dollar charge for tents with one hundred guests or more. For Gold Cup catering drop off service, there is a 25 guest count minimum.

Buffet menu prices include elegant disposable plates, flatware and napkins. Legends platters and ala carte hors d'oeuvres menu pricing do not include disposable goods.

A non-refundable deposit and a return signed contract will hold your reservation on our catering calendar. The balance of payment is due by Wednesday, October 13, 2010. We accept personal checks, Visa, MasterCard and American Express.

There is a service charge of twenty percent and a state and local tax of five percent applied to all orders.

Please provide your final guest count by Friday, October 8, 2010. If your final count is not submitted the original contract count will be used.

Tables and chairs are provided through the Virginia Gold Cup approved rental company and are the responsibility of the client.

Legends can provide white table clothes for a fee of \$18 per table. Specialty linens are available upon request and priced accordingly.

We welcome all inquires about specialty chairs, floral arrangements, ice sculptures, table linens and any other special requests.

*Legends staff looks forward to customizing a
Package to meet your needs and budget*

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