



EVENT MENU



LEGACY
CATERING




ALL-DAY PACKAGES

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

GARNET ALL DAY \$46.29

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	380-550 Cal each
✓ Assorted Scones	400-440 Cal each
✓  Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving



AM PERK UP

✓ Granola Bars	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 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	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

✓ 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 Teas	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SEMINOLE 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

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	100-110 Cal each
Yogurt Parfait Cups	400-450 Cal each
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes	45-90 Cal each
Ripe Bananas	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap	620 Cal each
Seasonal Fresh Fruit Salad	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch	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
Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	5 Cal/1 oz. serving
Pico De Gallo	5 Cal/1 oz. serving
Assorted Whole Fruit	45-100 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving

GOLD PLEASURES \$30.49

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 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts	240-500 Cal each
Assorted Bagels	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving

BOX LUNCH

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

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta	500 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	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	5 Cal/1 oz. serving
Pico De Gallo	5 Cal/1 oz. serving
Assorted Whole Fruit	45-100 Cal each
Assorted Craveworthy Cookies	210-260 Cal each
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving

*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.



BREAKFAST

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	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 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	190-230 Cal each
Milk	120 Cal each
✓ 🌱 🥛 Bananas	100 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving

NEW YORKER \$15.89

✓ 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	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

✓ Assorted Bagels with Butter, Cream Cheese and Jam \$26.09 Per Dozen	290-450 Cal each
✓ Assorted Muffins Served with Butter and Jam \$26.09 Per Dozen	380-550 Cal each
Buttery Croissants Served with Butter and Jam \$26.09 Per Dozen	370 Cal each
✓ Cinnamon Rolls \$27.39 Per Dozen	350 Cal each
Assorted Yogurt Cups \$2.69 Each	50-150 Cal each
✓ 🌱 🌿 Vegan Blueberry Banana Breakfast Bread \$15.49 Serves 12	250 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 \$21.29

Choice of Three (3) Breakfast Pastries:

Assorted Danish	250-420 Cal each
Assorted Muffins	380-550 Cal each
Assorted Scones	400-440 Cal each
Assorted Bagels	290-450 Cal each
Croissants	370 Cal each
Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs	180 Cal/4 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cheddar and Onion Frittata	270 Cal each
Pancakes	50 Cal each
Maple Syrup	70 Cal/1 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$15.49

Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
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	450 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	600 Cal each
Spicy Veggie Sausage Biscuit with Maple Sriracha Syrup	440 Cal each
Spicy Southern Chicken Biscuit with Maple Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon, Cream Cheese, Cucumber and Hard-Boiled Egg on a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	420 Cal each
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving

TRIPLE B (BREAKFAST BOWL BUFFET) \$16.79

Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving
Choice of Two (2) International Breakfast Bowls:	
Vegan Breakfast Fried Rice with Diced Just® Egg, Onion, Red Pepper, Cabbage, Hash Browns and Cauliflower Rice	320 Cal each
Southwest Vegan Breakfast Bowl with Cauliflower Rice, Vegan Chorizo, a Just® Egg Scramble, Vegan Cheddar Cheese and Black Bean Corn Salsa	290 Cal each
Tzatziki Quinoa Bowl with Pork Sausage, Feta Cheese, and Cucumber Tomato Salad	550 Cal each
Tzatziki Quinoa Veggie Bowl with Feta Cheese, and Cucumber Tomato Salad	470 Cal each
Korean Breakfast Bowl with Diced Bacon, Roasted Broccoli and Spinach over Jasmine Rice with Gochujang	570 Cal each
Chorizo and Pepper Breakfast Bowl with Yukon Potatoes and Cajun Spiced Hollandaise	470 Cal each
Bottled Water	0 Cal each
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving

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



BREAKFAST

BREAKFAST ENHANCEMENTS

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

EUROPEAN BREAKFAST CHARCUTERIE

DISPLAY \$58.09 Per 12

Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini 400 Cal/4.5 oz. serving

YOGURT PARFAITS \$5.09 Per Person

Choose Your Favorite:

- | | |
|--|--------------|
| ✓ Blueberry Orange Yogurt Parfait | 390 Cal each |
| ✓ 🌱 Apple, Raisin and Cranberry Yogurt Parfait | 400 Cal each |
| ✓ 🌱 Honey Ginger Pear Yogurt Parfait | 450 Cal each |
| ✓ Strawberry Yogurt Parfait | 360 Cal each |

OMELET STATION \$13.79

Omelets cooked fresh to order with Eggs or Egg Whites and choice of Cheeses and Toppings. Attendant required, additional fees will apply.

- | | |
|---------------------------|------------------------|
| ✓ Eggs | 180 Cal/4 oz. serving |
| ✓ Egg Whites | 40 Cal/4 oz. serving |
| ✓ Shredded Cheddar Cheese | 110 Cal/1 oz. serving |
| ✓ Crumbled Feta Cheese | 80 Cal/1 oz. serving |
| Crumbled Bacon | 60 Cal/0.5 oz. serving |
| Diced Ham | 40 Cal/1 oz. serving |
| ✓ 🌱 🥬 🍄 Mushrooms | 30 Cal/1.5 oz. serving |
| ✓ 🌱 Tomatoes | 10 Cal/1 oz. serving |
| ✓ 🌱 Onions | 10 Cal/0.5 oz. serving |
| ✓ 🌱 Green Peppers | 10 Cal/1 oz. serving |
| ✓ 🌱 Spinach | 10 Cal/2 oz. serving |

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

*All packages include necessary accompaniments and condiments

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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 (pg 10)	20-240 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)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss)	110 Cal/1 oz. serving
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	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Asiago Roast Beef Focaccia	\$17.69
Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	620 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
Artichoke Chicken Baguette	\$17.69
Grilled Chicken, Artichokes, Spinach, Tomato with Balsamic Glaze and Dill Cream Cheese Baguette	680 Cal each
White Bean Herb Salad	80 Cal/3.33 oz. serving
Individual Bag of Chips	100-160 Cal each
Bakery-Fresh Brownie	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Mediterranean Quinoa Salad	\$18.09
Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita	450 Cal/15 oz. serving
Bakery-Fresh Roll with Butter	160 Cal each
Fresh Fruit Cup	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

ADDITIONAL PREMIUM BOX LUNCH OPTIONS AVAILABLE UPON REQUEST!

Please contact your catering professional!

CLASSIC BOX LUNCH \$14.59

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

Choice of One (1) Classic Sandwich (See Below)	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 SANDWICH BUFFET

\$17.69

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 (pg 10)	20-240 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
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

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

Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll	400 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	450 Cal each
Thai Seafood Salad Wrap with Asian Slaw, Tomato and Crispy Wonton	360 Cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670 Cal each
Portobello Banh Mi Sub with Pickled Veggies, Jalapeños and Vegan Sriracha Mayo	290 Cal each






SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$20.39

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

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
 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	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread	740 Cal each
New Orleans Muffuletta with Smoked Ham, Genoa Salami, Provolone Cheese and Green Olive-Cauliflower Spread	620 Cal each
  Greek Salmon Farro Wrap with Lemon, Dill, Cucumber, Feta, Tomato, Onion and Greens	490 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	440 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Turkey and Ham Club Sub with Bacon, Swiss Cheese and Honey Dijon Dressing	430 Cal each
  Roasted Beet and Ricotta Sandwich with Balsamic Roasted Beets, Honey Ricotta Spread, Arugula and Pesto	540 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
Apple Bacon Coleslaw	150 Cal/3.25 oz. serving
  Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing	170 Cal/3.5 oz. serving
  Fresh Fruit Salad	35 Cal/2.5 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	80 Cal/3 oz. serving
  Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix	140 Cal/3.25 oz. serving
  Roasted Vegetable Pasta Salad	200 Cal/3.75 oz. serving
 Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic	120 Cal/4 oz. serving
  White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette	80 Cal/3.25 oz. serving

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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.

BBQ NATION \$23.49

Choice of One (1) Salad:

✓ Potato Salad	240 Cal/4 oz. serving
✓ Sweet Potato Salad	290 Cal/4 oz. serving
✓ EW Old-Fashioned Coleslaw	150 Cal/4 oz. serving
✓ EW Lexington Slaw	30 Cal/4 oz. serving

Choice of One (1) Bread:

✓ Corn Muffin	220 Cal each
✓ Southern Biscuits	190 Cal each
Texas Toast	120 Cal each

Choice of Two (2) Sides:

✓ Macaroni and Cheese	210 Cal/4 oz. serving
BBQ Pinto Beans	150 Cal/4 oz. serving
Black-Eyed Peas	140 Cal/4 oz. serving
✓ Bacon & Onion Green Beans	90 Cal/4 oz. serving

Choice of Two (2) Entrees:

Smoked BBQ Pulled Pork	40-110 Cal/3 oz. serving
Sliced Beef Brisket	30-80 Cal/2 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
✓ PF BBQ Pulled Oats Sandwich	430 Cal each
Nashville BBQ Pulled Pork Sandwich	500 Cal each
✓ Bakery-Fresh Dinner Roll for Sandwiches	160 Cal each

Choice of Two (2) Sauces:

Nashville BBQ Sauce	70 Cal/1 oz. serving
✓ Carolina BBQ Sauce	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
✓ Alabama BBQ Sauce	160 Cal/1 oz. serving
✓ Barbecue Sauce	170 Cal/1 oz. serving
✓ Assorted Craveworthy Cookies	210-260 Cal each

SOUP AND SALAD BUFFET \$20.89

✓ Garden Fresh Mixed Greens	15 Cal/3 oz. serving
✓ Sliced Red Onions	10 Cal/1 oz. serving
✓ Tomatoes	10 Cal/1 oz. serving
✓ Cucumbers	5 Cal/1 oz. serving
✓ Shredded Carrots	10 Cal/0.5 oz. serving
✓ Shredded Cheese	60 Cal/0.5 oz. serving
✓ Roasted Chickpeas	100 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	80 Cal/2 oz. serving
✓ Ranch Dressing	200 Cal/2 oz. serving
✓ Italian Dressing	80 Cal/2 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 Craveworthy Cookies	210-260 Cal each

BUFFETS

NORTHERN ITALIAN BUFFET \$23.69

✓ Mediterranean Salad with a Greek Vinaigrette	110 Cal/3.25 oz. serving
✓ Garlic Breadsticks	110 Cal each
✓ Roasted Mushrooms	90 Cal/3 oz. serving
✓ Grilled Lemon Rosemary Chicken	130 Cal/3 oz. serving
Shrimp Scampi	100 Cal/3 oz. serving
✓ Vermicelli Pasta	140 Cal/3.25 oz. serving
Berry Panna Cotta	340 Cal/5 oz. serving



BUFFETS

THEMED BUFFETS

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YUCATAN BOWL \$21.59

VG Romaine Lettuce Salad	5 Cal/0.25 oz. serving
VG Avocado Ranch Dressing	90 Cal/1 oz. serving
Choice of One (1) Rice:	
VG Cilantro Lime White Rice	120 Cal/3 oz. serving
VG EW Cilantro Lime Brown Rice	140 Cal/3.5 oz. serving
VG Mexican Rice	130 Cal/3 oz. serving
VG EW Charro Beans	80 Cal/3 oz. serving
Choice of Three (3) Proteins:	
Braised Chicken	180 Cal/3 oz. serving
Braised Beef	160 Cal/3 oz. serving
VG EW Roasted Portobello Mushrooms	20 Cal/2.25 oz. serving
Citrus Braised Pork	580 Cal/3 oz. serving
VG Vegan Chorizo	150 Cal/2 oz. serving
VG Guacamole	40 Cal/1.33 oz. serving
Choice of Two (2) Salsas:	
VG Pico De Gallo	10 Cal/1 oz. serving
VG Salsa Verde	5 Cal/1 oz. serving
VG Salsa Roja	20 Cal/1 oz. serving
VG Dulce De Leche Brownie	220 Cal/2.25 oz. serving

ASIAN ACCENTS \$26.29

VG Peanut Lime Ramen Noodles	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
VG Sweet Soy Sauce	50 Cal/1 oz. serving
VG Sweet and Sour Sauce	40 Cal/1 oz. serving
VG Chili Garlic Sauce	40 Cal/1 oz. serving
Choice of One (1) Rice:	
VG White Rice	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
VG EW Steamed Brown Rice	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
EW Teriyaki Salmon with Lemon Green Beans	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each

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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THEMED BUFFETS

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LAZY SUMMER BBQ \$23.59

🍷 Old-Fashioned Coleslaw	150 Cal/3 oz. serving
🍷 Cornbread Fiesta Muffins	120 Cal each
Baked Beans	160 Cal/4.75 oz. serving
🍷 Macaroni and Cheese	250 Cal/4 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	340 Cal/5 oz. serving
🍷 Assorted Craveworthy Cookies	210-260 Cal each
🍷 Gourmet Dessert Bars	300-360 Cal/2.75-3.25 oz. serving

ALL-AMERICAN PICNIC \$20.49

🍷 Traditional Potato Salad	240 Cal/4 oz. serving
🍷 🍷 Fresh Country Coleslaw	170 Cal/3.5 oz. serving
🍷 Home-Style Kettle Chips	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
🍷 🍷 Vegetarian Burger	170 Cal each
Hot Dogs with Buns	310 Cal each
🍷 Garnish Tray (Lettuce, Onions, Pickles and Tomatoes)	0-10 Cal/1 oz. serving
🍷 Assorted Craveworthy Cookies	210-260 Cal each
🍷 Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

BUFFETS

TACO DEL SEOUL \$26.29

Egg Rolls	180 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	40 Cal/1 oz. serving
🍷 Corn Tortillas	40 Cal each
🍷 Bibb Lettuce Wrap	0 Cal/0.5 oz. serving
🍷 Jasmine Rice	130 Cal/3 oz. serving
Choice of Two (2) Proteins:	
Korean BBQ Chicken	140 Cal/2 oz. serving
Korean BBQ Pork	130 Cal/2 oz. serving
🍷 🍷 Korean BBQ Tofu	140 Cal/2 oz. serving
🍷 🍷 Asian Slaw	20 Cal/1.25 oz. serving
🍷 Pickled Cucumbers	10 Cal/1 oz. serving
🍷 🍷 Pickled Carrot and Daikon	10 Cal/1 oz. serving
Choice of Two (2) Salsas:	
🍷 Salsa Roja	20 Cal/1 oz. serving
🍷 Salsa Verde	5 Cal/1 oz. serving
🍷 Mango Salsa	30 Cal/1 oz. serving
🍷 Shredded Green Cabbage	0 Cal/0.5 oz. serving
🍷 Scallions	0 Cal/0.25 oz. serving
🍷 Cilantro	0 Cal/0.125 oz. serving
🍷 Toasted Sesame Seeds	20 Cal/0.125 oz. serving
🍷 Chopped Peanuts	40 Cal/0.25 oz. serving
🍷 🍷 Coconut Mango Rice Dessert	220 Cal/5.85 oz. serving












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 Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

   Classic Garden Salad with Balsamic Vinaigrette and Ranch	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
Italian 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	35 Cal/2.25 oz. serving

BUFFET ENTREES

 Grilled Chicken Breast with Cider Marinade \$22.69	120 Cal/3 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$26.09	300 Cal/5 oz. serving
 Oven-Roasted Seasoned Pork in a Brown Sugar-Pecan Sauce \$22.69	460 Cal/5 oz. serving
Autumn Potato Crusted Salmon \$23.99	200 Cal/4 oz. serving
 Snapper Veracruz \$25.19	150 Cal/5 oz. serving
Beef Pot Roast with Dijon Shallot Sauce \$26.09	340 Cal/5 oz. serving
  Quinoa Cake Topped with Tomato Chutney \$22.19	280 Cal/4.25 oz. serving

LOOKING TO CREATE YOUR OWN THEMED BUFFET OR UNIQUE CUSTOM BUFFET?













Contact us at legacycateringfsu@aramark.com / 850.644.7509 or legacycateringfsu@aramark.com to explore more options and personalize your buffet to fit your event.

*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.

BUFFET SIDES

  Pan Roasted Vegetables	45 Cal/3 oz. serving
   Herb-Roasted Mushrooms	90 Cal/3 oz. serving
 Caramelized Onion Mashed Potatoes	130 Cal/3.5 oz. serving
 Oven-Roasted Fingerling Potatoes	130 Cal/3.5 oz. serving
 Roasted New Potatoes	110 Cal/2.75 oz. serving
   Butternut Squash Barley Pilaf	220 Cal/4 oz. serving
 Macaroni and Cheese	250 Cal/4 oz. serving

BUFFET FINISHES

Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
 Dulce De Leche Brownie	230 Cal/2.25 oz. serving
 Red Velvet Thimble Cake	90 Cal each
 Glazed Strawberry Bars	380 Cal each
  Dragonfruit Chia Mango Parfait	190 Cal each



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)

Bacon Wrapped Scallops	\$36.69	40 Cal each
Beef Empanadas	\$29.49	80 Cal each
Italian Meatballs	\$24.59	90 Cal each
Boneless Sweet 'n Spicy Wings	\$27.49	150 Cal each
Coconut Shrimp	\$33.89	50 Cal each
Crab Cakes	\$36.69	35 Cal each
✓ Brie, Pear & Almond Beggar's Purses	\$33.39	90 Cal each
✓ Spicy Corn Fritters with Jalapeno Ranch Drizzle	\$36.09	45 Cal each
✓ Vegetable Spring Rolls	\$45.99	50 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Tenderloin and Bacon Jam Crostini	\$21.79	130 Cal each
Smoked Salmon Mousse Cucumber Round	\$21.79	100 Cal each
✓ 🍷 🍷 🍷 Gazpacho Shooter	\$21.59	30 Cal/2 oz. serving
✓ Traditional Tomato Bruschetta Crostini	\$18.19	50 Cal each
Shrimp Cocktail	Market Price	70 Cal each
Pimento Cheese & Bacon Toast Points	\$18.19	110 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.





RECEPTIONS

RECEPTION PLATTERS AND DIPS




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

CHEF'S CHOICE CHARCUTERIE BOARD

Market Price Per Person

Calories Vary Per Assortment

HUMMUS WITH PITA CHIPS \$5.39 Per Person

   Hummus with Pita Chips

230 Cal/4.5 oz. serving

FRESH GARDEN CRUDITÉS \$45.79 Serves 12

  Fresh Garden Crudités with Ranch Dill Dip


120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER

\$43.29 Serves 12

35 Cal/2.5 oz. serving

HOUSE-MADE SPINACH DIP \$48.29 Serves 12

 House-Made Spinach Dip served with Fresh Pita Chips

230 Cal/2.25 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.

*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.

RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired 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 \$13.79

Egg Rolls	180 Cal each
Pot Stickers	45 Cal each
Choice of Two (2) Dipping Sauces:	
✓ Sweet Soy Sauce	40 Cal/1 oz. serving
✓ Sweet and Sour Sauce	30 Cal/1 oz. serving
✓ Chili Garlic Sauce	40 Cal/1 oz. serving
Sweet and Spicy Boneless Chicken Wings with Celery Sticks	590 Cal/7.5 oz. serving
✓ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

HAPPY HOUR \$18.69

✓ Chilled Spinach Dip served with Pita Chips	230 Cal/2.25 oz. serving
Mini Cheesesteaks	180 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	560 Cal/6.75 oz. serving
✓ Pretzels Bites with Beer Cheese	410 Cal each
✓ Assorted Craveworthy Cookies	210-260 Cal each
✓ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

SLIDE INTO HOME \$14.79

Choice of Three (3) Sliders:	
✓   Grilled Veggie Sliders	110 Cal each
Bacon-Blue Meatball Sliders	220 Cal each
Ham and Cheese Sliders	160 Cal each
✓   Spicy Cauliflower Slider	180 Cal each
Shredded Pork and Slaw Sliders	340 Cal each
Cheeseburger Sliders	260 Cal each
Sriracha Fried Chicken Sliders	390 Cal each

BREAKS

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











CHOCAHOLIC \$8.89

✓ Mini Candy Bars (4 each)	45-70 Cal each
✓ Chunky Chocolate Craveworthy Cookies	230 Cal each
✓ Chocolate Dipped Pretzels	120 Cal each
✓ Chocolate Dipped Strawberries (2 each)	80 Cal each
Chocolate Milk	160 Cal/8.75 oz. serving

SNACK ATTACK \$8.39

✓ Assorted Chips	100-160 Cal each
✓ Roasted Peanuts	180 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	260 Cal/3 oz. serving
✓ Pita Chips	130 Cal/2 oz. serving
✓   Crostini	40 Cal each
Choice of Four (4) Spreads:	
✓   Korean Roja Guacamole	90 Cal/2 oz. serving
✓   Ginger Verde Guacamole	80 Cal/2 oz. serving
✓ Chilled Spinach Dip	200 Cal/2 oz. serving
✓ Feta and Roasted Garlic Dip	260 Cal/2 oz. serving
✓   Traditional Hummus	320 Cal/4 oz. serving
✓ Artichoke and Olive Dip	140 Cal/2 oz. serving
✓   Seasonal Fresh Fruit Platter	35 Cal/2.5 oz. serving

EXECUTIVE COFFEE BREAK \$8.99

✓ Assorted Dessert Bars	300-360 Cal/2.75 oz. serving
✓ Bakery-Fresh Brownies	250 Cal/2.25 oz. serving
RedEye Coffee Regular, Decaffeinated, Tazo Teas	0 Cal/8 oz. serving

ALLERGEN INFORMATION

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Bottled Water \$2.59 Each	0 Cal each
Iced Tea \$18.19 Per Gallon	0 Cal/8 oz. serving
Lemonade \$18.19 Per Gallon	90 Cal/8 oz. serving
Fruit Punch \$22.09 Per Gallon	5 Cal/8 oz. serving
Iced Water \$1.59 Per Gallon	0 Cal/8 oz. serving
Infused Water \$11.09 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
Strawberry Mint Infused Lemonade \$20.89 Per Gallon	100 Cal/8 oz. serving
Peach Lemonade \$20.89 Per Gallon	120 Cal/8 oz. serving
Peach Iced Tea \$20.89 Per Gallon	80 Cal/8 oz. serving
Raspberry Lime Infused Iced Tea \$20.89 Per Gallon	15 Cal/8 oz. serving

DESSERTS

✔ Assorted Craveworthy Cookies \$18.19 Per Dozen	210-260 Cal each
✔ Gourmet Dessert Bars \$21.99 Per Dozen	300-360 Cal/2.75-3.25 oz. serving
✔ Chocolate Covered Strawberries \$24.99 Per Dozen	40 Cal each
✔ Multi-Layer Chocolate Cake (Each) \$19.69 Serves 8	320 Cal/slice
✔ Vegan Peach-Banana Cake (Each) \$21.59 Serves 8	300 Cal/slice



✔ 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.

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

850.644.7509
legacycateringfsu@aramark.com
legacycateringfsu@aramark.com
<https://seminoledining.catertrax.com/>

Prices effective until 07/01/2024
Prices may be subject to change