

The Merry Mixer Hot & Cold Buffet Package

A complete hot & cold party package that includes the following:

Cold Platters:

Fresh Cut Seasonal Fruit Platter: Melons, golden pineapple, seasonal berries, red seedless grapes

Antipasto Platter: Sliced fresh mozzarella, genoa salami, prossitinni, roasted red peppers, artichoke hearts, olives, roasted tomatoes, sweet picante peppers (peppadews), fresh basil, extra virgin olive oil, balsamic vinaigrette dressing.

Decorative Platter of Boars Head #1 Meat & Cheeses: Oven gold turkey, maple honey ham, rare roast beef, honey turkey, genoa salami, imported swiss, muenster, provolone with gourmet condiment

Fresh Breads:

Dinner rolls, whole grain rolls, & Italian twist bread

Homemade Deli Salads:

Fiesta Macaroni Salad: A classic style macaroni salad with diced celery, peppers, carrots, parsley, mayo, spices

Red Bliss Potato Salad: Diced celery, mayo, spices, chopped egg, fresh parsley

Hot Entrees:

Penne ala Reusse: Plum tomatoes, fresh cream, garlic parmesan with a touch of vodka, penne pasta

Chicken Marsala: Battered boneless chicken breast, sliced mushrooms, marsala wine sauce

Eggplant Rollitini: Fresh mozzarella, ricotta, parmesan, marinara sauce

Dessert Platter:

Chocolate chip cookies, oatmeal raisin cookies, holiday cookies, fudge brownies, blondie brownies

Cold Beverage Assortment:

Coca-cola and Pepsi products, Dr. Pepper, Dr. Browns, Poland Spring bottled water (Diet selections included)

Complete Paper Service (includes serving-ware)
15 Person Minimum \$18.95 per person

The Yuletide Feast Hot & Cold Buffet Package

A complete hot & cold party package that includes the following:

Cold Platters:

Fresh Cut Seasonal Fruit Platter: Melons, golden pineapple, seasonal berries, red seedless grapes

Antipasto Platter: Sliced fresh mozzarella, genoa salami, prossitinni, roasted red peppers, artichoke hearts, olives, roasted tomatoes, sweet picante peppers (peppadews), fresh basil, extra virgin olive oil, balsamic vinaigrette dressing

Gourmet Sandwich Platter:

Grand Canyon: Oven gold turkey, fresh mozzarella, roasted red peppers, marinated mushrooms, basil

vinaigrette dressing, pesto mayo on a multigrain baguette

Stonehenge: Breaded Chicken Cutlet, pesto mayo, romaine lettuce, tomato, on semolina french bread

Mayflower: Oven gold turkey, cranberry mayo, alfalfa sprouts, on 8 grain bread

Garden State: Honey turkey, lean corned beef, swiss cheese, creamy coleslaw, russian dressing on soft crust italian bread

Off Broadway: Rare roast beef, bermuda onion, tomato, romaine lettuce, horseradish dressing on soft crust italian bread

Eggplant Fresco: Roasted eggplant, fresh mozzarella, tomato, parmesan cheese, basil

vinaigrette dressing on soft crust italian bread

Malibu: Muenster chees, guacamole, sprouts, tomato on 7 grain black bread

Hot Entrees:

Quattro Formaggio: (baked ziti with four cheeses) — with marinara sauce

Italian Meatballs: in marinara sauce

Chicken Marsala: Battered boneless chicken breast, sliced mushrooms, marsala wine sauce

Dessert Platter:

Chocolate chip cookies, oatmeal raisin cookies, holiday cookies,

double chocolate cookies, fudge brownies, blondie brownies

Cold Beverage Assortment:

Coca-cola and Pepsi products, Dr. Pepper, Dr. Browns, Poland Spring bottled water (Diet selections included)

Complete Paper Service (includes serving-ware)
15 Person Minimum \$20.95 per person

Starlite Hot Buffet Packages

All packages include:

Fresh Bread Assortment:

Semolina French, Multi-grain Rolls, Italian Bread

Garden Salad:

Mixed field greens, cucumbers, tomatoes, assorted dressings on the side (balsamic vinaigrette, house italian, and Ranch)

Dessert Assortment:

Chocolate chip cookies, oatmeal raisin cookies, double chocolate cookies, holiday cookies, fudge brownies, blondie brownies, mini cannolis

Cold Beverage Assortment:

Coca-cola and Pepsi products, Dr. Pepper, Dr. Browns, Poland Spring bottled water (Diet selections included)

Complete Paper Service (includes serving-ware)
15 Person Minimum \$22.95 per person

Choose your favorite hot food entrée selections from the following combinations:

The Jinglebell Selections:

Classic Lasagna Roll-Ups: Made with three cheeses and topped off with our homemade marinara sauce

Sausage & Peppers: Onions, chicken stock, olive oil, fresh parsley

Ham and Swiss Chicken Pinwheels: Boneless chicken breast stuffed and rolled with baked ham, imported swiss in a cream sauce

Home for the Holidays Selections:

Penne ala Reusse: Plum tomatoes, fresh cream, garlic parmesan with a touch of vodka, penne pasta

Baked Country Ham: Sliced baked ham with a honey glaze

Chicken Marsala: Battered boneless chicken breast, sliced mushrooms, marsala wine sauce

Eggplant Fresco: Roasted eggplant, fresh mozzarella, roma tomato with a light drizzle of balsamic reduction and olive oil

Ye Ole Favorites Selections:

Yankee Pot Roast: Tender slices of beef served with roasted carrots and a rich brown sauce

Rigatoni Romano: Rigatoni, shrimp, sweet italian sausage, fresh garlic, chicken stock, cream and fresh parsley

Chicken Cutlet Parmigiana: Boneless chicken breast with fresh mozzarella, parmesan, marinara sauce

Eggplant Fresco: Roasted eggplant, fresh mozzarella, roma tomato with a light drizzle of balsamic reduction and olive oil

Holly Jolly Selections:

Quattro Formaggio: (baked ziti with four cheeses) – with marinara sauce

Chicken Francaise: Battered boneless chicken cutlet breast with fresh basil, lemon garlic and chicken stock

Eggplant Rollitini: Fresh mozzarella, ricotta, parmesan, marinara sauce

Swedish Meatballs: in rich gravy

Or choose your own!

Substitutions can be accommodated for all menu packages. • Removal of items from menu packages can be accommodated at a reduced cost.

Hot Entrees a la Carte:

Half pan serves approximately 8–10 people

Full pan serves approximately 12–18 people

Hot Entrees:	.50 Pan	Full Pan
Classic Lasagna Roll-Ups: Made with three cheeses and topped off with our homemade marinara sauce	\$37.95	\$71.95
Spinach Lasagna Roll-Ups: in a cream sauce	\$39.95	\$77.95
Quattro Formaggio (baked ziti with four cheeses): with marinara sauce	\$37.95	\$70.95
Penne ala Reusse: Plum tomatoes, fresh cream, garlic parmesan with a touch of vodka, penne pasta	\$36.95	\$69.95
Bowtie Primavera: Garden vegetables, bowtie pasta, plum tomato cream sauce	\$39.95	\$77.95
Chicken Francaise: Battered boneless chicken cutlet breast with fresh basil, lemon garlic and chicken stock	\$40.95	\$72.95
Chicken Cutlet Parmigiana: Boneless chicken breast with fresh mozzarella, parmesan, marinara sauce	\$40.95	\$72.95
Chicken Marsala: Battered boneless chicken breast, sliced mushrooms, marsala wine sauce	\$40.95	\$72.95
Sausage & Peppers: Onions, chicken stock, olive oil, fresh parsley	\$42.95	\$76.95
Italian Meatballs: in marinara sauce	\$40.95	\$72.95
Swedish Meatballs: in rich gravy	\$42.95	\$76.95
Eggplant Rollitini: Fresh mozzarella, ricotta, parmesan, marinara sauce	\$42.95	\$82.95
Eggplant Fresco: Roasted eggplant, fresh mozzarella, roma tomato with a light drizzle of balsamic reduction and olive oil	\$42.95	\$82.95
Stuffed Mushroom Caps: Fresh parsley, bread crumbs, smoked gouda, parmesan, spices, olive oil	\$40.95	\$74.95

To see all of our hot entrée selections go to LegendsCaterers.com

Additional Items:

• **Dinner Rolls:** \$3.75 /Half Dozen \$6.95 /1 Dozen

• **Crusty Italian Twist Bread (with Sesame Seeds):** \$3.75 /each

• **Homestyle Cookie Platters (Chocolate Chip, Oatmeal Raisin, Double Chocolate, Pumpkin):**
Small: \$19.95 Junior: \$27.95 Medium: \$32.95 Large: \$42.95

• **Fudge Brownie & Blondie Platters:**
Small: \$19.95 Junior: \$27.95 Medium: \$32.95 Large: \$42.95

• **Holiday Dessert Platters (Chocolate Chip, Oatmeal Raisin, Holiday Cookies, Fudge Brownies, Blondie Brownies, Mini Cannoli):**
Small: \$23.95 Junior: \$31.95 Medium: \$45.95 Large: \$55.95



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Temporary Hours: Monday – Saturday: 10:00 am – 2:30 pm

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