



**THE LEGACY**  
GOLF RESORT



A SHELL VACATIONS RESORT

## 2009 Catering Menus

The Legacy Golf Resort  
6808 South 32<sup>nd</sup> Street  
Phoenix, Arizona 85042

P: (602) 305-5500  
F: (602) 305-6323  
[www.legacygolfresort.com](http://www.legacygolfresort.com)

# Breakfast Menus

Food and beverage items will be presented on glass and ceramic serving pieces.

China & Flatware available for an additional fee.

China: \$5.00 per person (includes China, flatware, glassware & napkins)

Server: \$75.00 for 3 Hours (required with China upgrade)

Tax and Service Charge will be added to all orders.

Tax rate is currently 8.3%

Service charge is currently 20%

### Breakfast Selections

#### **Breakfast Frittata**

Slow-baked eggs with spinach, mushrooms, and fontina cheese with crème fraiche and roasted tomato salsa, served with fruit salad

**\$12.50 per person**

#### **Breakfast Quiche**

Spinach, tomato and Parmesan baked in a flaky pastry served with a fresh fruit salad

**\$12.95 per person**

#### **Breakfast Sandwich**

Fresh-baked ciabatta bread with scrambled eggs, Bavarian ham and Swiss cheese, served with a fruit salad

**\$13.95 per person**

#### **Southwest Breakfast Burrito**

Scrambled eggs served with chorizo or veggies and cheese, wrapped in a flour tortilla. Served with chunky salsa and a fresh fruit salad

**\$13.95 per person**

#### **Morning Treats**

Freshly-baked bagels, made-from-scratch muffins and Danish, served with freshly sliced fruit

**\$14.50 per person**

#### **Health Nut**

Oatmeal with brown sugar & raisins, and build your own yogurt parfait to include fresh berries & granola

**\$14.95 per person**

#### **French Toast with Maple Syrup**

Twice-cooked sourdough toast with maple syrup, topped with pecans and caramelized bananas, served with turkey sausage

**\$16.50 per person**

#### **American Tradition**

Cheddar Scrambled eggs served with breakfast potatoes and choice of ham, bacon or sausage; includes assorted sliced toast

**\$16.95 per person**

### Ala Carte Breakfast Items

Assorted fruit yogurts

**\$5.25 per person**

Turkey Sausage

**\$6.25 per person**

Bagels with cream cheese, butter and assorted jellies

**\$6.25 per person**

Freshly baked muffins, scones or turnovers

**\$6.25 per person**

Fresh fruit platter

**\$7.25 per person**

Cinnamon granola with dried fruit and milk

**\$7.50 per person**

Bacon and Sausage

**\$7.75 per person**

Fresh fruit salad

**\$7.75 per person**

# Lunch Selections

*All lunch items include iced tea and lemonade*

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### Soup & Salad

**Your choice of one soup, one salad and one salad dressing, includes bread basket and butter**

**\$19.95 per person**

*Additional soup or salad selection \$6.50 per person*

#### Soup Selections

Wild Mushroom Bisque      Southwest Tomato Bisque

Tuscan White Bean      Potato Leek Soup

Broccoli Cheddar      Black Bean Soup

#### Salad Selections

##### **Chicken Chop Salad**

Grilled chicken breast, tomatoes, cucumbers, red onion, olives, pepperoncini and eggs served over chopped hearts of romaine

##### **Asian Chicken Salad**

Teriyaki glazed grilled chicken breast with green onions, bamboo shoots, cucumber and wonton crisps served over shredded Napa cabbage with a soy-ginger vinaigrette

##### **Antipasto Salad**

Italian salami, olives, roasted red peppers, provolone cheese, and artichokes served over mixed greens

##### **Southwest Flank Steak Salad**

Ancho marinated grilled flank steak served with grilled mushrooms, caramelized onions, and gorgonzola cheese served over baby arugula

##### **Albacore Tuna Salad**

Albacore tuna salad with shredded carrots cucumbers and tomatoes served over mixed greens

#### Dressing Selections

Lemon Dijon, Raspberry, Balsamic-Herb, Buttermilk Parmesan, and Citrus Vinaigrette

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### Gourmet Sandwich Selections

#### **Gourmet Meat & Cheese Platter**

Honey-baked ham, oven roasted turkey breast, roast beef, cheddar and provolone cheese served with crusty breads, lettuce, tomatoes, and pickles. Includes mayo, grain mustard, Dijon potato salad and fruit salad

**\$15.95 per person**

#### **It's A Wrap**

Oversized sun-dried tomato and spinach tortillas filled with an assortment of fillings to include: Pesto Chicken Salad, Almond Tuna Salad, Grilled Chicken Caesar, Roasted Tuscan Vegetable, Ham with Swiss and Havarti, and Turkey with Cranberry Relish. Includes Dijon potato salad and fruit salad

**\$19.95 per person**

#### **Sandwich Platter**

A gourmet selection of sandwiches to include: Tandori Chicken, Achiote Chicken, Oven-Roasted Turkey Breast, Fresh Mozzarella with Tomatoes, Honey Baked Ham, and Almond Tuna Salad. Pesto pasta primavera salad and fruit salad.

**\$19.95 per person**

#### **Box Lunch**

*Includes chips, whole fresh fruit and a cookie*

**\$19.95 per person**

- Oven-Roasted Turkey Breast with cranberry orange relish and chipotle mayonnaise served on honey wheat bread
- Albacore Tuna Salad with toasted almonds, scallions, tomato and havarti cheese served on crusty ciabatta bread
- Honey-Baked Ham with caramelized onions, Brie cheese, and honey Dijon mustard served on a flaky jumbo croissant

### Luncheon Buffets

#### Mexican Table

##### **Enchiladas**

- Chicken enchiladas served with southwest rice and fiesta salad with chipotle vinaigrette. Includes tri-colored tortilla chips, homemade salsa and guacamole  
**\$22.95 per person**
- Fall off the bone pork mixed with shredded jack, green chilies and vegetables, topped with homemade enchilada sauce and cheese. Served with Cilantro-lime rice and fiesta salad with chipotle vinaigrette. Includes tri-colored tortilla chips, homemade salsa and guacamole  
**\$23.95 per person**
- Vegetarian enchiladas made with roasted vegetables and cheese  
**\$23.95 per person**

##### **Fajitas**

- Tender marinated chicken tossed with bell peppers, red onions, lime juice and cilantro. Served with warm tortillas, black beans, and fiesta salad with chipotle vinaigrette. Includes tri-colored tortilla chips, homemade salsa and guacamole  
**\$23.95 per person**
- Tender marinated beef tossed with bell peppers, red onions, lime juice and cilantro. Served with warm tortillas, black beans and Sonoran salad with cilantro lime vinaigrette. Includes tri-colored tortilla chips, homemade salsa and guacamole  
**\$24.95 per person**
- Vegetarian fajitas available  
**\$20.95 per person**

##### **Southwest Pasta**

Penne pasta with chipotle chicken, spinach, bell peppers and cilantro tossed in a lime-tequila sauce, served with Caesar salad & bread sticks  
**\$23.95 per person**

##### **Tacos**

Southwest seasoned ground beef and soft flour tortillas, served with shredded cheeses, tomato, lettuce, sour cream, pickled jalapenos, tri-colored tortilla chips, homemade salsa and guacamole, Fiesta salad and roasted poblano-honey dressing  
**\$24.95 per person**

# The Legacy Golf Resort

## 2009 Catering Menus

### Asian Table

#### **Orange Chicken**

Chicken with orange peel, chili peppers, ginger and coriander. Served with jasmine rice, Napa cabbage salad with soy-ginger vinaigrette and vegetable spring rolls

**\$23.95 per person**

#### **Mongolian Beef Stir Fry**

Beef with scallions and peppers in a spicy chili sauce. Served with fried rice, Asian salad with ponzu vinaigrette and crab wontons

**\$23.95 per person**

### Italian Table

#### **Pasta**

- Traditional meat lasagna with mozzarella and basil. Served with hearts of romaine salad with creamy parmesan dressing, fresh focaccia bread and butter  
**\$23.95 per person**
- Orechiette Alfredo pasta tossed with tender chicken, broccoli and a creamy parmesan sauce. Served with Caesar salad and bread sticks  
**\$23.95 per person**

#### **Chicken Saltimbocca**

Grilled paillard's of chicken topped with crispy pancetta & sage lemon-garlic jus. Served with rice pilaf, garden salad with citrus dressing, breadbasket and butter

**\$23.95 per person**

#### **Chicken Parmesan**

Breaded chicken breast topped with fresh mozzarella and marinara sauce. Served with penne pesto primavera, Italian salad, balsamic dressing and focaccia bread

**\$23.95 per person**

#### **Eggplant Parmesan**

Breaded eggplant topped with fresh mozzarella, homemade marinara sauce and fresh basil. Served with pasta Alfredo, Italian green salad, Balsamic dressing and rosemary focaccia

**\$23.95 per person**

#### **Chicken Scampi**

Chicken scampi with tomatoes, white wine and garlic. Served with rice pilaf, antipasto salad and balsamic vinaigrette and parmesan bread sticks

**\$24.95 per person**

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# The Legacy Golf Resort

## 2009 Catering Menus

### Nuevo Latino

#### **Beef Empanadas**

Slow-cooked skirt steak, cilantro, chilies and chimichurri sauce. Served with black beans, petite green salad with goat cheese, citrus vinaigrette and dinner rolls

**\$23.95 per person**

#### **Mojito Grilled Chicken**

Grilled chicken with mint, cilantro, pesto and citrus salsa. Served with saffron rice, mixed green salad with cumin-chili vinaigrette and dinner rolls

**\$24.95 per person**

### American Table

#### **Philly Cheese Steak**

Served on a hoagie with caramelized onions, roasted green peppers, provolone cheese and mushrooms, accompanied by mixed green salad with buttermilk-parmesan vinaigrette

**\$19.95 per person**

#### **Grilled Chicken**

Grilled chicken and green chili Mac 'n Cheese. Served with petite green salad with raspberry vinaigrette, warm breadsticks and butter

**\$20.95 per person**

#### **Slow Roasted Meatloaf**

Ground pork and beef, slow-roasted and topped with mushroom gravy. Served with buttery mashed potatoes, green salad with ranch dressing and dinner rolls

**\$20.95 per person**

#### **Roasted Pork Loin**

Tender pork loin served with rosemary-garlic roasted potatoes, green salad with ranch dressing and dinner rolls

**\$22.95 per person**

#### **Grilled Salmon**

Grilled filet of salmon served with lemon-lavender sauce, Jasmine rice, steamed broccoli, spinach salad with citrus dressing and dinner rolls

**\$23.95 per person**

#### **Fit Fare**

Grilled chicken breast served with roasted tomatoes, grilled asparagus, mixed green salad with citrus dressing & whole wheat rolls

**\$22.95 per person**

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### Premium Luncheon Buffets

*Premium Luncheon Buffets include two entrees, an additional side item and dessert*

#### Mexican Fiesta

**Entrees Included:**

Chicken and cheese enchiladas  
Beef fajitas

**Sides Included:**

Southwestern rice and black beans  
Tri-colored tortilla chips, homemade salsa and guacamole  
Fiesta salad with chipotle dressing  
Margarita cheesecake bars  
Churros

**\$29.95 per person**

#### Taste of Italy

**Entrees Included:**

Chicken parmesan  
Meatballs with marinara sauce

**Sides Included:**

Penne pasta with grilled vegetables and pesto cream  
Bread basket served with red pepper aioli  
Antipasto salad with balsamic vinaigrette  
Amaretto cheesecake bars  
Biscotti

**\$29.95 per person**

#### Golfer's Lunch

**Entrees Included:**

Homemade chili with cheese  
Sandwich platter to include:

- Roast beef with horseradish
- Egg salad
- Ham and Swiss
- Turkey bacon club

**Sides Included:**

Tortilla chips & salsa  
Potato Salad  
Mixed Green Salad with ranch dressing  
Chocolate chip cookies  
Fudge brownies

**\$29.95 per person**

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### Side Salads

*Salads may be added on to any lunch selection. These are not available ala carte.  
\$6.50 per person*

#### **Pesto Pasta Primavera**

Cavatappi pasta, julienne vegetables and Romano cheese tossed in a light pesto dressing.

#### **Dijon Potato Salad**

Red bliss potatoes with fresh dill, scallion and Dijon.

#### **Roasted Sweet Potato Salad**

With dried cranberries and pecans, tossed in chipotle chive dressing.

#### **Couscous Salad**

Grilled vegetables, feta cheese and mint in lemon herb vinaigrette.

#### **Antipasti Salad**

Penne pasta, bocconcini, red peppers, tomatoes, basil, pepperoncini and olives in lemon herb vinaigrette.

#### **Southwest Orzo Salad**

Roasted corn, green chilies, peppers, green onions and black beans in cilantro pesto dressing

### Break Items

#### **Spiced Mixed Nuts**

Pecans, Walnuts, Peanuts, and Almonds tossed with our Southwest Seasoning  
**\$6.00 per person**

#### **Chips and Dips Trio**

Tri-colored tortilla chips, served with roasted tomato salsa, black bean hummus and homemade guacamole  
**\$7.50 per person**

#### **Fresh Fruit Platter with Caramel Sauce**

**\$7.50 per person**

#### **Crudit  Tray w/ Sun-Dried Tomato Dip**

**\$7.50 per person**

#### **Trio of Popcorns**

A selection of Curry Popcorn, Peanut Butter & Jelly Popcorn and Jalape o Cheese Popcorn  
**\$8.50 per person**

#### **Afternoon Snack**

Assortment of freshly-baked cookies and dessert bars  
**\$8.50 per person**

#### **Cheese Display with Seasonal Fruit, Assorted Crackers, Croutons & Lavosh**

Includes Brie, Cheddar, Swiss, Provolone, Havarti and Blue cheese  
**\$9.00 per person**

#### **Garden Sampling**

Assortment of fresh vegetables, olives and spreads  
**\$9.50 per person**

#### **Goodie Basket**

Assorted granola bars, trail mix, candy bars and honey-roasted peanuts  
**\$9.50 per person**

#### **Golfer's Break**

Popcorn, Crudit  tray with sun-dried tomato dip, Artichoke and Spinach dip  
**\$9.95 per person**

#### **Health Nut**

Assorted fruit yogurts, homemade cinnamon granola, trail mix, and fresh fruit  
**\$12.50 per person**

#### **Ice Cream Station**

Choose from Vanilla and Chocolate Ice Cream and finish it off with toppings of your choice: Sprinkles, Nuts, Chocolate Syrup, Strawberry Sauce & Pineapple Sauce  
**\$12.50 per person**

## Gourmet Desserts

### Cakes

**Apple Spice**  
*\$8.25 per person*

**Strawberry Bavarian**  
*\$8.25 per person*

**Tiramisu**  
*\$8.95 per person*

**Hazelnut Chocolate Decadence**  
*\$8.95 per person*

### Pies

**Pumpkin Pie**  
*\$6.00 per person*

**Apple Streusel Pie**  
*\$7.75 per person*

### Specialty Desserts

#### **Petite European Pastries Station**

Chocolate and Coffee Éclairs, Linzer Torte, Lemon Curd Tarts with Fresh Fruit, Chocolate Hazelnut Torte, Tiramisu Cups, Assorted Sweets  
*\$8.75 per person*

#### **Gourmet Dessert Station**

Hazelnut Truffles, Mini Crème Brule, Chocolate-Dipped Strawberries, Gingered Truffle Torte, Orange Fennel Cookies, Assorted Sweets  
*\$10.95 per person*

### Assorted Desserts

**Apple Cherry Crisp** (served warm)  
*\$6.25 per person*

**Homemade Cookies**  
*\$35.00 per dozen*

**Dessert Bars**  
*\$45.00 per dozen*

**Assorted Brownies**  
*\$45.00 per dozen*

### Beverages

#### Non-Alcoholic

Complimentary Reverse Osmosis Water is available in each Meeting Room.

Gourmet Coffee (Regular and Decaf)

**\$35.00 per gallon**

Assorted Sodas

**\$2.00 each**

Bottled Water

**\$2.50 each**

Assorted Bottled Juices

**\$2.50 each**

Arizona Iced Tea

**\$4.00 each**

Gatorade

**\$4.00 each**

Red Bull

**\$5.00 each**

*Hot Water available upon request at no additional charge*

Hot Tea packets

**\$1.50 each**

Hot Chocolate

**\$1.75 each**

#### Alcoholic

*Please ask to see our Banquet Liquor & Wine Menus*

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