

LEGACY

CULINARY GROUP

Events Menu



PRESENTED BY
STROTHER ENTERPRISES

Strother Enterprises Inc. was originally founded in 1987 as a premier catering company. We are proud of our success serving a diverse client base and embracing a commitment to offering excellent culinary experiences to our customers.

Since then, Strother Enterprises Inc. has grown into a food service management company, but during this time we have never forgotten our roots in catering. We are proud to introduce Legacy Culinary Group, a preeminent catering company proudly serving the social and business community in the Philadelphia region.

Attached is a preview of our catering menu. So let us provide you with our rich culinary and hospitality tradition of using fresh, locally sourced ingredients, a stylish presentation, and exceptional customer service at your next event.

Please reach out to us with any questions. We look forward to partnering with you on your next event!

Respectfully yours,

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Contact us at 267.671.5652 or 215.564.5538 Ext 119
legacyculinary.group

Cocktails



Specialty Cocktails

Blueberry Mojito

Berry Infused Limeade

Pineapple Rum Tea Punch

Creamy Thai Tea with Rum

Rhubarb Raspberry Fizz

Grapefruit Mimosa

Pomegranate Juice with Peach Vodka

Blushing Kiss Martini

Spirit Free Cocktails

Peach and Ginger Shrub

Lemongrass and Pineapple Spritz

Citrus Thyme and Berry Sangria

Blood Orange Mimosa

Watermelon and Lime Shrub



Butlered Hors d'Oeuvres



Fish

COLD

Lobster Roll

Togarashi and buttered brioche

Mediterranean Grilled Shrimp

Olive pistou

Scallop Ceviche

Charred tomato and truffle

Scallop Crudo

White ver jus, pickled grapes

Poached Shrimp

XO cocktail sauce

Cumin Scented Gravlax

Pumpnickel and whipped butter

Tuna Nicoise

Nishiki risotto cake, spinach, lemon

HOT

Paella Drops

Chorizo, chicken, shrimp, and lemon aioli

Green Crab Cake

Cilantro, scallions, green curry and spiced mango aioli

Crab Hush Puppies

Red pepper remoulade

Shrimp Shumai

Spicy black vinegar

Pork and Crab Spring Rolls

Thai chili sauce

Lemongrass Fish Cakes

Tamarind tomato jam



Beef & Lamb

COLD

Banh Mi Bites

*Bulgogi short ribs, pickled carrots
and daikon*

Steak Tartar

En croute, garlic and parmesan aioli

Beef Tataki Rolls

Sesame glaze and scallions

Beef Bresola

Asparagus tip, garlic aioli

Steak Carpaccio

Orange gremolata on ficelle

HOT

Roasted Lamb Chops

Cherry and pinot reduction

Lamb Kefta

Cucumber dill yogurt

Skirt Steak Satay

Cashew curry cream

Pigs in a Blanket

Hot beef sausage and dijon

Kobe Beef Sliders

Horseradish special sauce

French Dip Sliders

Open face baguette, swiss cheese, au jus



Poultry & Pork

COLD

Bacon Wrapped Dates

Blue cheese bourbon glaze

Chicken Roulade

Nori, asparagus, red pepper and wasabi aioli

HOT

Chicken Galette

Tomato basil fennel

Lemongrass Chicken Brochette

Cucumber ceviche

Char Siu Bao Slow Roasted BBQ Pork

Baked milk bao, cucumber kimchi

Peking Duck Buns

Lotus buns, pickled vegetables, hoisin, and wine glaze

Chicken Ginger Dumplings

Soy and black vinegar dipping sauce

Pork and Chive Pot Stickers

Szechuan chili sauce

Barbecue Pork Sliders

Brioche bun, southern slaw

Vietnamese Grilled Meatballs

Red leaf lettuce, angel hair vermicelli, tamarind sauce



Vegan & Vegetarian

COLD

Avocado Bruschetta

*Crisp ficelle, dried cherries, lime
and cilantro*

Brioche Toast

Whipped plugra butter and chives

Petite Baby Radishes

Truffle cream

HOT

Cauliflower Bites

Buffalo sauce and ranch dressing

Mini Banh Xeo

Bean curd, mushroom and beansprouts

Stuffed Mushrooms

Galangal emulsion

Spicy Dahl

Fresno chili and lime

Polenta

Creme fraiche and kalamata caramel

Arancini

Fire roasted tomato, balsamic glaze

Crispy Oyster Mushroom

Horseradish aioli

Hearts of Palm Calamari

Rouille sauce

Dan Dan Noodles

Wild mushrooms, shallots, sesame sauce

Tostones

Garlic vinaigrette

Grilled Cheese

Pont leveque and tomato soup shooters

Potato Pave

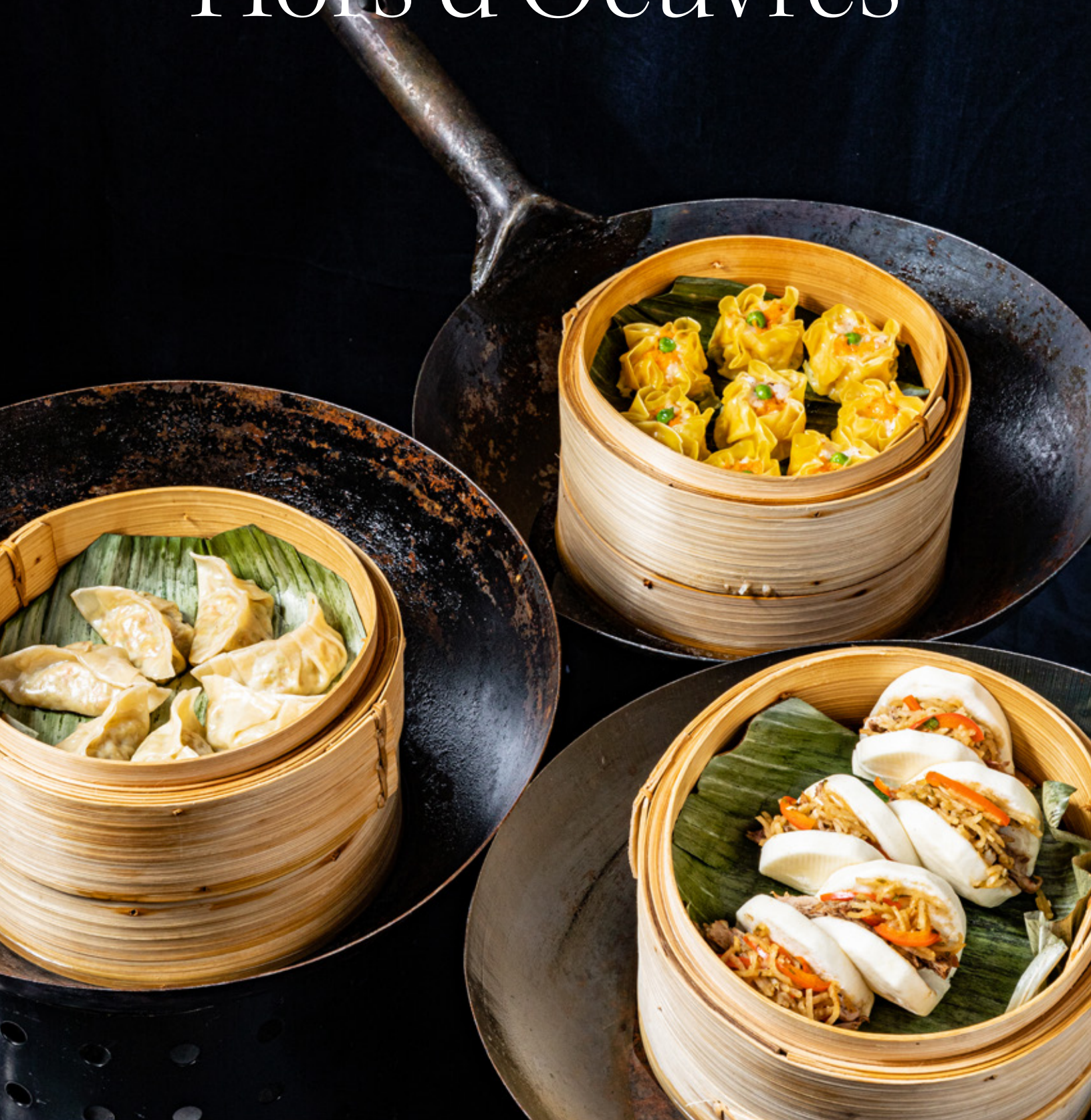
Whipped cream cheese and chives

Edamame Pot Stickers

Soy and black vinegar sauce



Stationary Hors d'Oeuvres



Bar Snacks

Local Cheese Plate

*Lavash crackers, marmalade,
and dijon mustard*

Kimchi Spiced Fries

Togarashi, and tamarind ketchup

Heirloom Vegetable Display

Seasonal dips

Philly Soft Pretzel

Spicy mustard

Cheese Triangles

Cilantro tomato coulis

Wok Roasted Edamame

Soy butter

Dim Sum

Chicken and Ginger

Pork and Chive

Edamame

Shrimp Shumai

Ginger and Scallion

Black vinegar, soy and chili sauce

Mezze

Chickpea Hummus

Pickled Vegetables

Salted Beet Slaw

Tahini and mint

Falafel

Lemon yogurt sauce

Chicken Shawarma

Vidalia onions and cilantro

Stewed Beef

Dried fruits and almonds

Harissa Dip Toasted Pita Chips

Baos & Buns

Peking Duck

Lotus bun with carrots and daikon

Fried Chicken Bao

Spicy Thai curry glaze

Smoked Tofu & Mushroom Bun

Peppers and hoisin



Sushi

California Roll

Spicy Tuna Roll

Rainbow Roll

Dragon Roll

Philadelphia Roll

Spider Roll

Shrimp Tempura Roll

Vegetable Combo Roll

Mango Roll

Volcano Roll

Dynamite Roll

Maki Nigiri Combo

Tasty Rainbow Combo

Sashimi & Nigiri Tray

**Full sushi menu available
at your request*

Yakitori

Wagyu Beef
Teriyaki

Chicken
Tare sauce

Black Cod
Yu-An glaze

Blistered Shishito Peppers

Japanese Eggplant
Spicy sauce

Sticky Rice

Macerated Cucumber Salad

Seaweed Salad



WinKitchen™ Bánh Mì & Bao

Bulgogi

Seared shaved short ribs, pickled vegetables, Sriracha aioli, and fresh herbs on a Vietnamese baguette

Char Siu Pork

Pickled vegetables, Sriracha aioli, and fresh herbs on a Vietnamese baguette

Salt & Pepper Shrimp

Pickled vegetables, Sriracha aioli, and fresh herbs on a Vietnamese baguette

Lemongrass Chicken

Pickled vegetables, Sriracha aioli, and fresh herbs on a Vietnamese baguette

Pressed Tofu

Pickled vegetables, Sriracha aioli, and fresh herbs on a Vietnamese baguette



Reception Stations



The Legacy Premium Package

Choose *three* mains, *two* sides, *one* bread, *one* dessert.

MAINS – Choose 3

Smoked baby back ribs
Sweet and tangy glaze

Smoked spare ribs
Sweet and tangy glaze

Barbequed pork butts
Crackling and chipotle sauce

Butter basted shrimp
Garlic, wine and herbs

Shrimp Etouffee
Smothered in a Cajun sauce

Slow smoked barbequed brisket
Strothers' house made BBQ sauce

Citrus roasted turkey breast
Flourless giblet gravy

Southern fried chicken
Garlic butter hot sauce

Smothered boneless pork chops
Mushroom gravy

Pan- fried Dover sole
Herbs, butter, and lemon

Pan roasted salmon cakes
Remoulade sauce

SIDES – Choose 2

Cornbread dressing

Candied Yams

Mashed Yukon potatoes

Braised greens smoked turkey butts
(vegan available)

Southern slaw

Corn pudding casserole

Creamy macaroni & cheese

String beans
Roasted almonds

Roasted okra and slow baked
heirloom tomatoes

Hoppin' John

Stewed black-eyed peas

Creamy stone-ground grits



BREADS – Choose 1

Crusty dinner rolls

Butter

Homemade biscuits

Butter and preserves

Cornbread

Honey butter

DESSERTS – Choose 1

Chocolate bread pudding

Whisky caramel sauce

Banana pudding

Vanilla wafers

Strawberry shortcake

Toasted pound cake, whipped cream

Peach Cobbler

Vanilla Chantilly cream

Apple crisp

Ginger caramel sauce

Cookies and brownies



Indian

Indian Masala Lentil Salad

Cumin roasted carrots

Palak Paneer

*Stewed spinach with Indian
cottage cheese*

Chana Masala

Slow cooked chickpeas

Beef Vindaloo

Simmered beef in a spicy curry sauce

Chicken Tikka Masala

*Stewed chicken thighs in a tomato
curry sauce*

Cardamom Infused Basmati Rice

Gulab Jamun

Garlic Naan

Tamarind Chutney

Green Chili Chutney



Action Stations

Ramen Noodle Bar

Chicken & Garlic Broth

Wild Mushroom Broth

Shanghai Tips

Slow Cooked Five Spice Pork

Aromatic Braised Short Ribs

Lemongrass Curried Tofu and Root Vegetables

Italian

Gnocchi and Cavatelli

*Sauces: Brown butter, tomato basil
fennel, truffle cream, and aglio e olio*

Pork Ragout

Short Rib Ragout

Shrimp in Garlic Wine Sauce

Broccoli Rabe



Pho Bar

Short Rib & Brisket

Aromatic beef broth

Braised Chicken

Rich garlic broth

Pork Belly

Coconut, galangal, and kaffir lime leaves

Vegan Tom Yum

Spicy lemongrass and tamarind broth

Accoutrements

Bean sprouts, Thai basil, cilantro, lime wedges, sriracha, hoisin and jalapeno

Philly Favorites

Shaved ribeye steak

Shaved chicken breast

Italian roast pork

Seitan and wild mushrooms

Mini club rolls

Broccoli rabe

Fried onions

Whiz and provolone

Plated First Course



Salads

Spring Chopped Salad

Hearts of celery, ice radishes, snap and shucked peas, grainy dijon vinaigrette

Baby Tatsoi

Roasted, pickled and raw beets, apples, drunken goat cheese, and aged balsami

Spiced Moroccan Carrots

Mizuna, coconut yogurt dressing, rosemary fried almonds

Watermelon Salad

Persian cucumbers, cherry tomatoes, almond ricotta, fire cracker mizuna, mint, and cherry balsamic

Peach Salad

Wild arugula, sweet and spicy hazelnuts, charred vidalia onions, and mint vinaigrette

Baby Gems

Grilled artichokes, halloumi, pine nuts, pomegranates, and truffle raisin vinaigrette

Roasted Butternut

Shaved brussel sprouts, heirloom carrots, marcona almonds, and ginger dressing

Tuscan Kale

Strawberries, quinoa, pont-l'evêque cheese, and black garlic balsamic

Shaved Asparagus

Saffron, olives, fennel, pickled shallots, and green herb dressing

Fig and Gorgonzola

Beet greens, shaved walnuts, and fig balsamic

Burrata

Pumpkin seed pesto, frisee, pickled tomato vinaigrette



Soups

Asparagus Vichyssoise

Mustard seeds and pommes frites

Beet Gazpacho

Bing cherries, almonds, and horseradish goat cheese

Bread Soup

Sourdough, rich duck broth, confit of duck, cilantro and browned garlic

Shrimp Dumplings

Aromatic broth, scallion and chili

Split Pea

Carrot, crème fraiche and curry

Charred Vidalia Onion

Gruyere cheese en croute

Tapas

Char Grilled Shrimp

Black eyed peas, lemon, and roasted tomato

Pan Seared Scallop

Lemongrass and coconut milk jus, celery root puree

Grilled Ribeye Cap Steak

Butter roasted radishes, bitter greens, cured egg yolk, garlic aioli

Lobster Fondue

Kaffir lime leaves, fennel, and fine herbs

Pulpo a La Plancha

Yucca escabeche, salsa picante, olives and greens

Pan Seared Peking Duck Breast

Risotto cake, cherry jus, and kale



Pasta

Tagliatelle All'arrabbiata

Spicy tomato and pecorino romano

Farfalle

*Chorizo, fava beans, and sundried
tomato butter*

Cacio e Pepe

Linguine, and fresh shucked peas

Potato Gnocchi

Sweet corn, and truffle cream

Goat Cheese Gnudi

Prosciutto and butter



Plated Main Course



Beef & Lamb

Butter Basted Ribeye Filet

Chermoula, chanterelles, fingerlings, and carrots

Mushroom Crusted Striploin

Confit of potatoes and carrots, brussel leaves, and bordelaise

Grilled Short Rib

Mashed yams, broccoli rabe, and Szechuan glaze

Petite Tenders

Potato pave, brandied mustard cream, grilled asparagus

Steak Frites

Grilled sirloin, peruvian fries, fin herb salad, and lime vinaigrette

48 Hour Short Ribs

Beluga lentils, swiss chard, Parisian carrots, pinot reduction

Lamb Loin

Parsnip puree, chanterelles, haricot vert, olive and mint jus

Lamb Chops

Spätzle, eggplant conserve, garlic sauce

Chicken

Roasted Moroccan Chicken

Steamed couscous, charred cauliflower, olives, and orange jus

Citrus Roasted Chicken

Garlic whipped potatoes, grilled broccolini, natural pan jus

Grilled Chicken Ginger

Mashed boniato, fresh shucked peas, demi-glace

Lemongrass Chicken

Coconut rice, asparagus lettuce, curry coconut broth

Honey Glazed Chicken

Butternut squash puree, brussel sprouts, and pomegranate demi

Crispy Fried Chicken

Truffle macaroni and cheese, braised collard greens, creamed corn, and house made hot sauce

Confit of Chicken

Chick pea stew, zucchini and squash



Vegan

Butternut Squash Farnita

*Grilled radicchio, arugula salad,
pomegranate vinaigrette*

Jack Fruit Cakes

*Charred romanesco, red pepper rouille,
and onion agro dolce*

Stoned Ground Grits

*Wild mushroom ragout, swiss chard, fried
oyster mushrooms, pickled onions*

Pan Seared Cauliflower Steak

*Pickled peppers, roasted root vegetables,
and wilted spinach*

Grilled Maitake

*Potato puree, chimichurri, pumpkin seeds,
carrots, and bordelaise*

Fish

Oil Poached Copper River Salmon

*Sushi rice, sautéed shanghai tips,
tamarind chutney*

Crisp Black Cod

*Yu-An glaze, turnip cake, and grilled
asian broccoli*

Blackened Barramundi

*Baked cauliflower and broccoli, whipped
yukons, and romesco sauce*

Pan Roasted Halibut

*Buttered cabbage, new potatoes, carrot
slaw, and yuzu butter*

Seared Cobia

Provençal, fingerling potatoes, long beans

Dover Sole Milanese

*Sun choke puree, white asparagus,
cucumber ceviche, raisin agro dolce*

Crispy Rockfish

Potato latke, cilantro pesto, carrots asado



Plated Desserts

Warm Soft Chocolate Cake
Berry consommé and cream

Bread Pudding
*Chocolate, salted caramel,
whipped cream*

Poached Stone Fruits
Saffron vanilla jus

Lemon and Ginger Curd Tart
Seasonal berries

Tres Leches
*Macerated pineapple, cinnamon
cookie crunch*

Pavlova
Rhubarb, bing cherries, chantilly

Miniature Dessert Assortment

Carrot Cake

Banana Pudding and Wafers

Chocolate Caramel Tartlets

Opera Cake

Donut Holes Cinnamon Sugar

Lemon Tarts

Pecan Pie



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Our team of talented culinary professionals with years of experience headed up by Chef Chris Nguyen continues to inspire with an approach and love of food that is driven by trend-setting food artistry, bold and innovative flavor profiles, and stylish plating techniques that utilize only the best and freshest seasonal ingredients from our local partners. It would be our pleasure to cater your next event. Our mission is to make your next event a memorable and enjoyable experience for you and your guests.

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