

LEGACY

CULINARY GROUP

Takeaway Menu



PRESENTED BY
STROTHER ENTERPRISES

Chef Chris Nguyen's approach to catering is simple, to create and produce a delicious menu using the best ingredients that are locally sourced, a stylish presentation that is innovative and to provide top tier customer service. Our mission is to offer an exceptional culinary experience to all our clients.

Please reach out to us with any questions.

Respectfully yours,

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Contact us at 267.671.5652 or 215.564.5538 Ext 119
legacyculinary.group

Breakfast Buffet



Each platter feeds 15-20 people.

Platters

Tropical Fruit Platter

Coconut yogurt and house-made granola

Pastries and Breads

Seasonal muffin breads, danish, multi-grain croissants, jam and butter

Assorted Philly Bagels

Whipped cream cheese, soft butter

Avocado Bar

Assorted croutons and toasts, pickled onions, cucumbers, olives, fire-roasted tomatoes, hard-boiled eggs

Smoked Salmon

Ripe tomatoes, shaved onions, capers, kalamata olives, lemon



All menus are based on a minimum of 10 orders per item.

À la carte Additions Sandwiches

Yogurt Parfaits

*Fresh berries, house-made granola,
chia seeds, honey*

Coconut Yogurt Parfaits

*Fresh berries, house-made granola,
chia seeds, agave*

Overnight Oats

*Almond butter, gluten free oats, ginger
peach compote*

House Made Granola Bars

*Chocolate, almond and cherries –
strawberries and cream – almond butter
and banana chips*

Seasonal Fruit Cups

Berries

Quinoa Cup

Herbs, lemon, cucumbers, and tomato

Chickpea Hash

Squash, and tempeh

Apple-wood bacon, egg, and cheese,
on Philly muffin

House-made turkey sausage, egg and
cheese, on Philly muffin

Tempeh Bacon, JUST egg patty, Daiya
cheese, on Philly muffin

Mild Italian sausage, eggs, long hot,
on a short roll



Each platter feeds 15-20 people.

Entrees

Frittata Wedge

Kale, potato, onions, salsa rojo

Mini Quiche

Roasted seasonal vegetables

Biscuits and Sausage Gravy

Aged cheddar

Steel Cut Oats

Dried fruits, mixed nuts, agave, chia seeds

Bacon and Grits Casserole

Corn and mild cheddar

Mustard Chicken and Waffles

Maple syrup

Oatmeal Pancakes

Sautéed sweet apples

French Toast Casserole

Bananas, berries, and maple syrup

Sweet Potato Hash

Pulled oats

Apple-wood Bacon

House-made Chicken Sausage

House-made Turkey Sausage

Fried Scrapple

Mild Italian Sausage

Home Fries

Caramelized onions



Boxed Meals



All orders are based on a minimum of 25 people.
All menus are based on a minimum of 6 orders per item.

Choose one side, *one* sandwich or entree, and *one* dessert.

Sides

Choose 2

Mixed Greens

Seasonal Vegetables and Carrot Ginger Dressing

Caesar Salad

Romaine Hearts, Brioche Croutons, Grated Parmesan

Baby Kale

Caramelized Shallots, Blueberries, Quinoa and Cherry Balsamic Asiago

Arugula

Frisée, Roasted Tomatoes, Shaved Asiago Tomato Vinaigrette

Baby Spinach

Cara Cara Oranges, Parmesan Croutons and Lemon Buttermilk Dressing

Quinoa and Shaved Brussel Sprouts

Sun Dried Fruits, Cashews, Ice Vinegar

Heirloom Bean Salad

Tiger Beans, Charred Tomatoes, Tamarind, Cilantro

Black-eyed Pea Salad

Bell Peppers, Scallions, Herbs

Sweet Potato Salad

Braised Peppers, Oak Aged Vinegar

Roasted Broccoli

Lime Cilantro

Charred Cauliflower

Curry Vinaigrette

German Potato Salad

without Bacon

Roasted Carrots

Coconut Yogurt

Roasted Potato Wedges

Braised Peppers And Scallions

Pasta Salad

Grilled Vegetables and Herb Vinaigrette

Ramen Noodles

Crisp Vegetables, Shallots, Sweet Soy Dressing

Soba Noodles Salad

Matchstick Vegetables, Tamari Mignonette



Sandwiches

Choose 1 or an entree

Grilled Chicken

Avocado, Pickled Onions, Arugula, Dijon and Garlic Herb Aioli on Ciabatta

Spicy Roast Beef

Wild Mushrooms, Honey, Dijon, Aged Cheddar on Baguette

Salami

Ham, Capicola, Pesto, Romaine, Provolone on Italian Roll

Honey Soy Grilled Turkey Flank

Spicy Mango Aioli on Brioche

Tuna Nicoise

Arugula and Heirloom Tomato on Whole Grain

Spiced Poached Rock Shrimp Salad

on Brioche

Heirloom Carrot Pastrami

Smoked Tofu and Apple Slaw, Chipotle Aioli on a Sweet Potato Roll

Falafel Pita Wrap

Pickled Vegetables and Tahini Sauce

Flash Fried Tofu Banh Mi

Pickled Vegetables and Relish

Chicken Katsu Sammy

Spicy Aioli and Tamarind Chutney



Entrees

Choose 1 or a sandwich

Chilled Fried Chicken

House Made Hot Sauce

Roasted Dover Sole

Raisins and Three Onion Marmalade

Green Herb Crusted Salmon

Lemon Vinaigrette

Charred Skirt Steak

Chermoula and Grilled Vidalia Onions

Mediterranean Grilled Shrimp

Olive Salad

Grilled Tofu

Salsa verde and pickled vegetables

Roasted Pumpkin

Coconut Yogurt and Pistachios

Chilled New York Strip Steak

Eggplant Caponata and Dijon Dressing

Wood Grilled Salmon

Cucumber and Corn Salsa

Honey Soy Grilled Turkey Breast

Cranberry Relish

Moroccan Grilled Chicken Breast

Mango Chutney

Dessert

Choose 1

Chocolate Chip Cookies

Brownies

Cheesecake with Vanilla Bean Berries

Lemon Bar

Raspberry Linzer Bars

Banana Pudding with Vanilla Wafers

Assorted Miniature Dessert Selection

Whole Fresh Fruit



Stationary Favorites



Small options feed 6-8 people.
Large options feed 18-20 people.

Salads

Choose 1 or an entree

Seasonal Mixed Greens

Roasted and shaved beets, goat cheese, roasted seeds, aged cherry vinegar and extra virgin olive oil

Baby Romaine

Local blue cheese, bacon lardon (or tempeh), heirloom tomatoes, creamy herbed dressing

Arugula & Frisée

Fire roasted tomato, Castelvetrano olives, fresh Italian herb, shaved reggiano, lemon, extra virgin olive oil and croutes

Tuscan Kale

Pickled Cipollini, roasted sweet potato, candied hazelnuts, local peaches, ice aged vinaigrette

Sweet Potato Salad

Braised peppers and scallions

Baby Oak Lettuces

Radishes, tomatoes, hard boiled eggs, julienne carrots, lime vinaigrette

Classic Southern Potato Salad

Sweet and savory dressing

Beet & Raisin Slaw

with Roasted pistachios

Quinoa Salad

Corn, cucumbers, tomatoes and parsley

Charred Green Bean Salad

Caramelized onions, lime

Ramen Noodle & Vegetable Salad

Soups

**Seasonal availability*



Each shared plate feeds 8-10 people.

Shared Plates

Seasonal Farm Fresh Crudité

Assorted dips

Cheese Plate

Array of local cheeses, grapes and berries, Dijon, sweet and spicy nuts, lavash crisps

Yakitori Plate

Chicken, skirt steak, shrimp, trumpet mushrooms, sweet and spicy glaze

Bruschetta

Tomato, basil, olives, hot cherry peppers, local blue cheese, dried fruits, summer squashes and herbs

Hummus

Chickpea, carrot, edamame, pickled vegetables, salted beets, pita and lavash crisps

Mini Bánh Mì

Short rib bulgogi, lemongrass chicken, flash fried tofu with curried mop

Sushi Burrito

Crispy chicken katsu, tempura trumpet mushrooms, lemongrass steak, seasoned brown rice, pickled onions and vegetables, wasabi aioli, pickled ginger



Each half pan feeds 15-20 people.

Entrees

PORK

BBQ Pulled Pork Butts

WinKitchen Char Siu Pork

Honey Lacquered Pork Loin
Apple demi

Braised 5 Spice Pork

BEEF

Carne Asada
Grilled skirt steak, chimichurri

Braised Beef
Root vegetables and red wine sauce

Shakey Beef
*Wok roasted ribeye, lime vinaigrette,
pepper onions*

Meatloaf
Sweet and tangy BBQ sauce

Slow Smoked BBQ Brisket

Beer Braised Short Ribs



POULTRY

Grilled Lemon Grass Chicken

Jamaican Jerk Turkey Breast
Mango chutney

Honey Soy Grilled Turkey Flank
Cranberry relish

Fried Chicken Bites
Curry mop

Chicken Parmesan
Marinara, fresh mozzarella and basil

Southern Fried Chicken

Chicken Saltimbocca
Red wine jus

Coq Au Vin
Braised chicken, root vegetables, red wine sauce

Chicken and Broccoli Casserole
Crisp buttery topping

General Tso's Chicken

Salt and Pepper Chicken
Lime jus

VEGETARIAN & VEGAN

Vegetable Pad Thai
Bean curd, sweet thai chili vinaigrette

Roasted Vegetable Lasagna
Tomato basil, creamed ricotta

Marinated and Grilled Tofu
Chermoula

Fried Cauliflower
Caper remoulade

Vegan Chili
Heirloom beans, and seasonal vegetables

Seitan Wings
Buffalo and ranch

Japanese Egg Tofu
Seasonal vegetables, ginger sauce



Sides

Baked Macaroni and Cheese

Collard Greens

Sweet Potato Casserole

Mashed Yukon Gold Potatoes

Roasted Herbed Potatoes

Smashed Potato Gratin

Yucca Escabeche

Maduros

Jasmine Rice

Brown Sushi Rice

Dauphinoise Potatoes

Wood Grilled Carrots

Carrot top salsa verde

Shanghai Tips

Ginger and scallion

Japanese Eggplant

Black beans

Sautéed Cabbage

Spiced Dahl

Corn Pudding

Charred Broccoli

Kimchi aioli

Roasted Asparagus

Dijon dressing

Charred Haricot Vert



Dessert

Cookies and Brownies

Cheesecake

Macerated berries

Grilled Pound Cake

Strawberries and cream

Warm Soft Chocolate Cake

Vanilla berries and chantilly

Flan

Chocolate Salted Caramel

Bread Pudding

Assorted French Macaroons

Cakes and Other Desserts Available

Upon Request



Buffet



All menus are based on a minimum of 25 people.

Philly Favorites

Shaved ribeye steak

Buffalo Chicken

Italian roast pork

Seitan and wild mushrooms

Broccoli rabe

Mini club rolls

Fried onions

Whiz and provolone

Italian Salad

Herbs lemon & extra virgin olive oil

Assorted Tastykakes
& Peanut Chews

Taco

Carne Asada

Grilled skirt steak

Pollo Guisado

Roasted Sofrito Barramundi

Salsa Roja

Salsa Verde

Arroz Amarillo

Habichuelas Guisadas

Braised beans

Hard Corn Shells

Soft Flour Tortilla



June Bug's Soul

Slow Smoked Brisket

Crispy Skin Pork Butt

Wood Grilled Salmon

Corn relish

Sweet Potato Casserole

Southern Slaw

Braised Mixed Greens

Buttered Biscuits

WinKitchen™ Mini Sliders

Fried Chicken

Curried mop

Bulgogi Short Ribs

Char Siu Bao

Flash Fried Tofu

Szechuan Cucumbers

Sweet and Spicy Chips

Italiano

Potato Gnocchi

Tomato, basil, and fennel

Tortellini Fra Diavolo

Chicken Cacciatore

Meatballs in Gravy

Eggplant Braciolo

Garlic Bread

Middle Eastern

Chicken Shawarma

Beef Kefta

Roasted Cauliflower

*Curry vinaigrette, herbs, cured olives,
pomegranates, pistachios*

Hummus

Crisp chickpeas

Pita

Pickles & Olives



Order Details

All deliveries require 72 hours advanced notice with a minimum of \$150.00.

All orders include appropriate disposable plates, napkins, flatware and serving utensils.

Premium service ware, staff and rental equipment are available at an additional charge. Please contact a sales associate to make arrangements.

DELIVERY POLICIES

Delivery fees within a 10 mile radius of Center City Philadelphia are as follows:

Monday - Friday 7:00AM to 4:00 PM	\$35.00
Monday - Friday 4:00PM to 6:00PM	\$60.00
Saturday & Sunday 8:00AM to 2:00PM	\$75.00
A return trip for pick-up or clean up	\$75.00

Deliveries outside the aforementioned delivery hours may incur additional fees

DIETARY NEEDS

Please make us aware of any dietary restrictions when placing your order. We are happy to work with you to make appropriate accommodation.

Deliveries to New Jersey will be subject to a \$10.00 surcharge.

Please communicate cancellations with at least 48 hours in advance to avoid fees.

SPECIAL REQUESTS

Dinner Buffet and Reception Menus are available upon request.

CANCELATION POLICY

Cancellations up to 48 business hours in advance of an event will incur no additional charges.



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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.

100 S. Broad Street, Suite 2130 Philadelphia, PA 19110
Phone: 215.564.5538 Ext 119
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