

GATHER

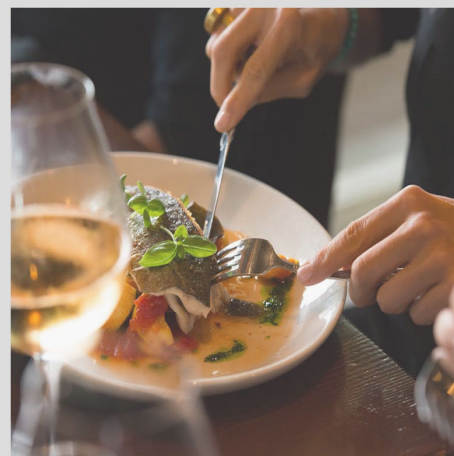
RELAX

ENJOY

THE *Legends*

Banquet Menu 2019

625 Legends Parkway, Eureka, MO 63025



(636) 938-6295



Room Rental Rates

Prices not applicable for member events

Georgian (capacity 40) | \$150

Georgian A (capacity 20) | \$75

Georgian B (capacity 20) | \$75

Terrace (capacity 80) | \$250

The Legacy Ballroom (capacity 200) | \$1,500

The Legacy Ballroom & Terrace (capacity 280) | \$1,750





Breakfast

Buffet Options

Served with Regular and Decaf Coffee and carafes of Assorted Fruit Juices.

HEART HEALTHY | 16

Sliced Seasonal Fruit sprinkled with berries
Yogurt Parfait with Granola
Quinoa Breakfast Hash
Scrambled Egg Whites
Sautéed Spinach and Tomatoes
Steel-Cut Oatmeal Bar with fix-ins
Gluten- Free Bread with toaster
Bran Muffins
Turkey Bacon

THE LEGENDS JUMPSTART | 16

Sliced Seasonal Fruit sprinkled with berries
Yogurt Parfait with Granola
Assorted Muffins
Petite European Danishes
Scrambled Eggs
Biscuits and Homemade Sausage Gravy
Maple-Cured Bacon
Sausage Links
Country Hashbrowns

CONTINENTAL BREAKFAST | 12

Seasoned Fruit Salad
Yogurt Parfaits with Granola
Assorted Muffins
Petite European Danishes
Assorted Bagels served with spreads



Plated Options



THE TRADITIONAL | 13

Scrambled eggs, hashbrowns and bacon served with a biscuit or toast.

BUTTERMILK PANCAKES | 11

Two fluffy buttermilk pancakes served with warm maple syrup, 2 pieces of bacon and hashbrowns.

EGG BENEDICT | 13

Two English muffins, two poached eggs, Canadian bacon, topped with hollandaise, served with hashbrowns and fruit garnish.

All food and beverage sales are subject to a 20% gratuity and 7% tax. Room charge is applicable and vary by size of event.

Snack Breaks

Priced per person.

MOVIE THEATRE | 8

Popcorn Station
Bavarian Pretzels with Beer Cheese
Mini Candies

FRUIT AND VEGGIE KABOBS | 8

Seasonal Fruit
Fresh Vegetables served with dipping Sauces

DONUT HOLE OR FRESH-BAKED COOKIE BAR | 8

Served atop Milk Shooters

HEART HEALTHY | 8

Apples, Bananas, Oranges and Tangerines
Granola Bars
Mixed Nuts

PIZZA & MORE | 14

Pizzas (Pepperoni, Cheese or Hawaiian Chicken)
Tortellini Skewer

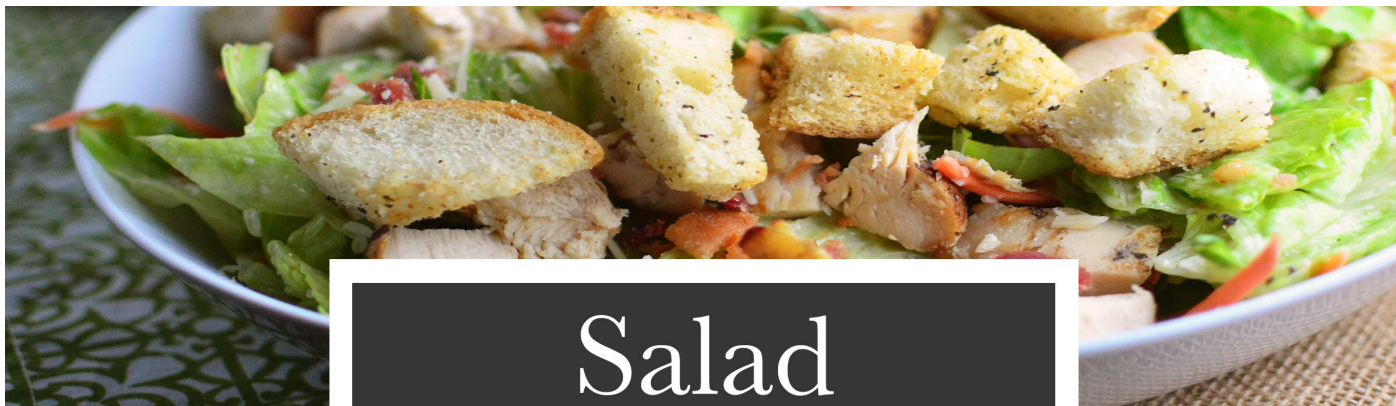
UNLIMITED SODA AND BOTTLED WATER | 5

UNLIMITED COFFEE AND HOT TEA BAR | 5

Served with Flavored Creamers, Sugars, Cinnamon,
Brown Sugar, Honey and Lemon

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Salad

Served with fresh muffin or assorted breads. Gluten free bread upon request.
Includes iced tea, lemonade and coffee.



HOUSE SALAD | 8

Mixed greens, dried cranberries, grape tomatoes, carrots, cucumbers, herbed croutons, feta cheese, tossed with honey thyme vinaigrette.

CAESAR SALAD | 9

Romaine lettuce, Parmesan cheese, grape tomatoes, garlic croutons, served with caesar dressing.

HOUSE MADE CHICKEN OR TUNA SALAD | 14

Served on a bed of field greens.

PICK TWO | 13

Chefs choice of soup and 1/2 of any of our salads.

Add on:

Salmon | 6

Chicken | 4

THE LEGENDS COBB | 13

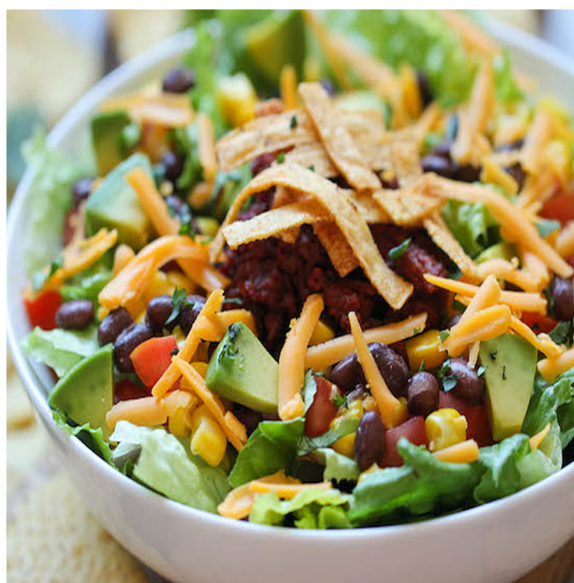
Mixed greens, grilled chicken, hard boiled eggs, grape tomatoes, bacon, bleu cheese, tossed in balsamic vinaigrette.

HARVEST SALAD | 13

Spinach, arugula, hard boiled egg, roasted beets, craisins, red onion and applewood bacon dressing.

TACO SALAD | 13

Fresh garden green, black beans, minced tomatoes, avocado, cheddar cheese and crispy tortilla strips served with creamy avocado lime dressing.



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Sandwiches

All lunch sandwiches are served with house chips, fries or fresh fruit.
Includes iced tea, lemonade and coffee.

GRILLED CHICKEN CAESAR WRAP | 12

Crisp romaine lettuce, grilled chicken, grape tomatoes and Caesar dressing, wrapped in a flour tortilla.

GRILLED SALMON BLT | 14

Grilled salmon topped with dill sauce, bacon, tomato and lettuce.

ROASTED TURKEY, APPLE AND CHEDDAR | 13

Turkey, cheddar, crisp apple slices, and a crunchy cranberry walnut slaw.

CUBAN | 13

Sliced ham and roasted pork, Swiss cheese, yellow mustard.



FRENCH DIP | 14

Slow cooked beef, melted Swiss cheese on a hoagie served with Au Jus.

GRILLED CHICKEN CLUB | 13

Grilled chicken breast with bacon, lettuce, tomato, onion and garlic aioli on a brioche.

GOURMET GRILLED CHEESE | 13

Melted fontina cheese, with grilled apple, caramelized onion and honey mustard on sourdough.

BUFFALO CHICKEN WRAP | 12

Fried chicken tenders, romaine lettuce, red onion, grape tomatoes, jack cheese and buffalo ranch wrapped in a flour tortilla.

CLUBHOUSE BURGER | 14

Beef patty topped with your choice of cheese and thick-cut bacon, served with lettuce, tomato, pickle and onion

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Lunch Buffet

**Includes tea, lemonade and coffee.
Served with cookies and brownies.**

BUTCHER BLOCK | 15

A display of roast beef, turkey, ham.

Assorted breads, cheese and appropriate garnishes and condiments. House made chips, red skin potato salad or creamy coleslaw and cookies.

TAKE ME TO THE BALLPARK | 16

Hamburgers, chicken, hot dogs, bratwursts with appropriate garnishes and condiments with red skin potato salad or creamy coleslaw, chips and cookies.

WRAPS, SANDWICHES & SALADS | 16

Assorted wraps, assorted sandwiches, appropriate garnishes and condiments, house made chips, house salad and two dressings and cookies.

FROM THE GARDEN | 14

Choose three soups:

Creamy Chicken and Wild Rice
Loaded Potato
Broccoli Cheddar
Chicken Noodle
Creamy Basil Tomato
Garden Vegetable

Choose three salads:

House Salad
Taco Salad
House Made Chicken or Tuna Salad
Caesar Salad
Harvest Salad
The Legends Cobb

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Hors d'oeuvres

Hors d'oeuvres listed below are priced per dozen.

PETITE BITES

WARM

Phyllo-Wrapped Asparagus | 16
Teriyaki Salmon Bites | 16
Mini Pizzas | 14
Sausage-Stuffed Mushroom Caps | 15
Mini Crab Cakes | 15
Barbecue-Glazed Meatballs | 14
Spanakopita | 15
Chicken Bacon Ranch Quesadillas | 15
Pot Stickers | 14
Bite-Size Beef Sliders | 15
Toasted Ravioli | 14
Buffalo Chicken Ravioli | 14
Mini Grilled Cheese | 14
Fried Macaroni and Cheese Bites | 14
Mini French Fry Cups | 14
Mini Tacos | 14
Coconut Shrimp | **Market price**

CHILLED

Smoked Salmon | **Market Price**
Sesame-Crusted Ahi Tuna | **Market Price**
Mini Seven-Layer Taco Dip Cups | 15
Antipasto Skewers | 14
Fruit Skewers | 14
Caprese Skewers | 14
Prosciutto Wrapped Grilled Shrimp | **Market price**

DIP STATION

All dips are served with Tri-colored Tortilla Chips, House Chips, Grilled Pita, Carrot and Celery Sticks.

- Spinach Artichoke
- Buffalo Chicken
- Crab Dip
- Olive Tapenade
- Caramelized Onion
- Traditional or Roasted Red Pepper Hummus
- Tex Mex Dip

(2) **DUO 7 per person**
(3) **TRIO 8 per person**

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Dinner Selections

Available entrees are listed on following pages.
All options served with Coffee, Tea,
Lemonade and Dessert.

INTERACTIVE OPTIONS

1 ENTREE + CARVING STATION | 32

- Carved Roast Beef, Turkey or Ham
- One Starch
- One Vegetable
- Two Salads
- Assorted Dinner Rolls
- Chef Choice Dessert

2 ENTREES + CARVING STATION | 35

- Carved Prime Rib or Sirloin
- Two Starches
- Two Vegetables
- Two Salads
- Assorted Dinner Rolls
- Chef Choice Dessert

3 ENTREES + CARVING STATION | 38

- Carved Prime Rib or Sirloin
 - Two Starches
 - Two Vegetables
 - Three Salads
 - Assorted Dinner Rolls
 - Chef Choice Dessert
- Substitute Tenderloin +5 per person



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Dinner Selections

All menu selections excluding Filet Mignon, New York Strip Steak and Bacon Wrapped Beef Medallions, may be served as buffets or plated options. Prices listed are per plated meal.

CHICKEN MODIGA | 26

Lightly Breaded Chicken Breast topped with Mozzarella Cheese and Bacon Mushroom Sauce

CHICKEN MARSALA | 26

Lightly Breaded Chicken Breast topped with a Creamy Marsala Wine and Mushroom Sauce

CHICKEN MADEIRA | 26

Grilled Chicken Breast topped with Mozzarella Cheese and a Savory Madeira Wine, Mushroom and Peppercorn Sauce



PARMESAN GARLIC HERB SALMON | 33

Oven-Baked Salmon with Parmesan Garlic Herb Crust and topped with a Buerre Blanc Sauce

WHISKEY APPLE SMOKED PORK | 32

Slow-Roasted Pork Loin topped with a Sweet Apple Glaze

Plated Options Only

8-OZ. FILET MIGNON & SHRIMP SCAMPI | 38

Filet grilled to perfection and topped with Garlic Butter paired with Shrimp served in Garlic Butter and White Wine and topped with Parmesan Cheese

14-OZ. NEW YORK STRIP STEAK | 32

Grilled to perfection and served with a Red Wine Reduction

BACON-WRAPPED BEEF MEDALLIONS | 34

Charbroiled Beef Medallions wrapped in Smoked Bacon

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Dinner Selections

VEGETARIAN OPTIONS

BUTTERNUT SQUASH RAVIOLI | 19
Tossed in an Olive Oil Garlic Sauce

EGGPLANT PARMESAN | 19

GLUTEN- FREE OPTION

STUFFED PEPPERS | 18
With Black Beans and Wild Rice



CARVING STATION OPTIONS

SLOW-ROASTED TENDER BEEF SIRLOIN
Served with Horseradish Cream and Au Jus

SAVORY SLOW-ROASTED PRIME RIB
Served with Horseradish Cream and Au Jus

TENDER ROAST BEEF
Served with Gravy

OVEN-ROASTED TURKEY BREAST
Served with Gravy

SLOW-BAKED HAM
Served with Honey Glaze



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Accompaniments

VEGETABLES

- Green Beans with Bacon and Onions
- Herb-Roasted Vegetable Medley
- Steamed Broccoli, Cauliflower and Carrots
- Grilled Asparagus with Roasted Red Peppers
- Sautéed Kale with Garlic and Bacon
- Yellow Squash with Herb Butter
- Roasted Brussel Sprouts with Warm Bacon Cider Vinaigrette
- Citrus Herb-Roasted Baby Carrots
- Roasted Butternut Squash with Sage Butter and Walnuts

STARCHES

- Pasta Alfredo
- Baked Ziti
- Wild Rice
- Loaded Smashed Potatoes
- Garlic Herb-Roasted Red Potatoes
- Homestyle Mashed Potatoes
- Baked Macaroni and Cheese
- Mashed Sweet Potatoes
- Au Gratin Potatoes
- Three Cheese Potatoes

SALADS

HOUSE SALAD | 8

Mixed greens, dried cranberries, grape tomatoes, carrots, cucumbers, herbed croutons, feta cheese, tossed with honey thyme vinaigrette.

CAESAR SALAD | 9

Romaine lettuce, Parmesan cheese, grape tomatoes, garlic croutons, served with caesar dressing.

HOUSE MADE CHICKEN OR TUNA SALAD | 14

Served on a bed of field greens.

THE LEGENDS COBB | 13

Mixed greens, grilled chicken, hard boiled eggs, grape tomatoes, bacon, bleu cheese, tossed in balsamic vinaigrette.

HARVEST SALAD | 13

Spinach, arugula, hard boiled egg, roasted beets, raisins, red onion and applewood bacon dressing.

TACO SALAD | 13

Fresh garden green, black beans, minced tomatoes, avocado, cheddar cheese and crispy tortilla strips served with creamy avocado lime dressing.



Bar Pricing

Bartender fee is \$100 for up to four hours. We recommend 2 bartenders per 150 people.

CONSUMPTION BAR PER DRINK

House wine	7	7	House
Domestic beer	4	8	Call
Premium & craft beer	6	9	Premium
Soda	2		

CASH BAR PER DRINK

House wine	7	7	House
Domestic beer	4	8	Call
Premium & craft beer	6	9	Premium
Soda	2		

OPEN BAR PACKAGES

Includes items listed as well as the items in the package of lesser value. Price listed per person.

Beer, Wine & Soda	House	Call	Premium
Two hours 16	Two hours 20	Two hours 22	Two hours 25
Three hours 19	Three hours 23	Three hours 25	Three hours 28
Four hours 23	Four hours 27	Four hours 29	Four hours 32
domestic beer	domestic beer	<i>Tito's, Bacardi, Jim</i>	<i>Grey Goose, Johnny</i>
house brand wine	house brand wine	<i>Beam, Capt. Morgan</i>	<i>Walker Red, Bombay</i>
	house brand liquor	<i>& Jose Cuervo.</i>	<i>Sapphire, Patron & Maker's Mark</i>

Domestic Beer: Budweiser, Bud Light, Bud Select, Michelob Ultra

Premium & Craft Beer: Stella Artois, Corona

House Wine: Walnut Crest Chardonnay, Merlot and Cabernet and Canyon Road Pinot Grigio.

Soft Drinks: Pepsi, Diet Pepsi and Sierra Mist.

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Late Night Snacks

Serves 60 people.

NACHO STATION 275

Tri-Color Tortilla Chips served with Beef, Cheese and Toppings

COOKIES & MILK BAR 125

Fresh-Baked Cookies served atop Milk Shooters

BEEF OR CHICKEN SLIDERS BAR 275

WAFFLE FRY BAR 125

Waffle Fries served with Ketchup Shooters

BAVARIAN PRETZELS 225

Served with Beer Cheese Sauce

PIZZA STATION 18 each

House-Made Two-Topping Fresh, Oven-Baked Pizzas

POPCORN STATION 150

GOURMET COFFEE STATION 5 per person

Three Keurig Coffee Makers with a variety of K-Cups, Creamers and Sugars served with Chocolates

MINI-PANCAKE STATION 140

Chocolate Chip or Blueberry Mini-Pancakes served with Maple Syrup Shooters

DONUT HOLE BAR 125

Served atop Milk Shooters

FUNNEL CAKE FRY STATION 130

Served with Powder Sugar and Chocolate Drizzle

ICE CREAM SUNDAE STATION 5 per person

Build-Your-Own Sundaes with

- Vanilla Ice Cream
- Brownies
- Cookies
- Fudge
- Nuts
- Gummy Bears
- Assorted Fruits

FRIED CHOCOLATE CHIP

COOKIE DOUGH BITES BAR 130

Drizzled with Fudge and served atop Milk Shooters

ROOT BEER FLOAT BAR 130

Vanilla Ice Cream & Root Beer