

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](http://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 two sides, 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 orders require a twenty (20) person minimum unless otherwise noted.

Drop-off orders require 48 hours notice.

Hot food orders require 72 hour notice.

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

Premium service ware is available for an additional cost.

## **DELIVERY POLICIES**

Delivery times are to be specified when placing an order. We will make every effort to deliver your meal at the time requested. There is a \$400 minimum order for lunch deliveries. A flat \$75 Delivery/Set-up Fee will be charged on all deliveries. Weekend deliveries and deliveries before 7:00 am and after 5:00 pm will be charged a premium. Delivery Charges are based on services provided in and around Center City Philadelphia (not to exceed 10 miles). Deliveries outside of Center City may incur additional charges.

## **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.

## **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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