



CATERING

MENU

AT

9 AVILES



Turning Dreams into
Unforgettable Moments



WELCOME



At Legacy Catering, We want to extend a heartfelt congratulations to each of you on your engagement. This is such an exciting time in your lives, and we're honored to be a part of your journey.

We're proud to announce that Legacy Catering is the exclusive catering partner for 9 Aviles Wedding Venue. That means when you choose one of these stunning venues for your special day, you've already selected us and we couldn't be more thrilled!

Our team is passionate about creating unforgettable experiences through food, service, and hospitality. we're here to bring your vision to life.

We can't wait to learn more about your love story and work together to make your wedding day as memorable, meaningful, and delicious as it can possibly be.

Thank you again for trusting us to be part of such a special occasion. Let's create something extraordinary together!

With warmest wishes,
Legacy Catering Team



ABOUT US



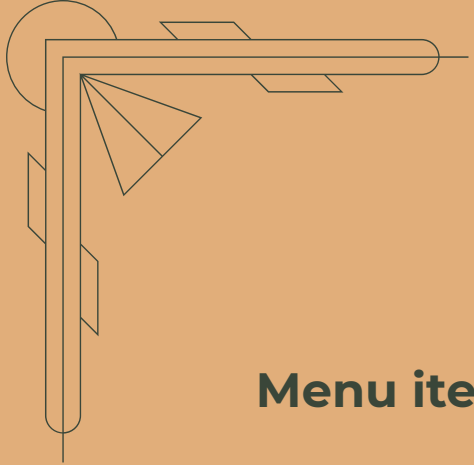
WE ARE A FULL SERVICE CATERING COMPANY

Legacy Catering is a beloved culinary destination in St. Augustine, Florida, celebrated for its masterful blend of traditional flavors and modern culinary techniques. Established in 2013 by Executive Chef Norberto Jaramillo and his wife Cristina Santana, La Cocina Bistro is the result of their shared passion and over 15 years of dedication to the local food scene.

Their vision and commitment to excellence are further enhanced by partners John Holguin, who serves as Chief of Operations and Sales Manager, and Sandra Vasquez, the bistro's talented Pastry Chef. Together, this dynamic team brings over two decades of experience in hospitality and culinary arts, creating a seamless fusion of innovation, quality, and heart.

Legacy Catering proudly offers full-service offsite catering, delivering personalized service and exceptional cuisine to events of all sizes. Whether catering intimate gatherings or large celebrations, the team ensures each occasion is unforgettable. With a reputation built on creativity, consistency, and community, Legacy remains a cornerstone of St. Augustine's vibrant culinary landscape





MENU



Menu items that are included in your package

Passed Hors d'Oeuvres (Choose 6):

- Tomato & Olive Crostini with Feta Cheese
 - Veggie & Sweet Plantain Rangoons
 - Mini Meatballs with Pink Vodka Sauce
 - Chicken Salad Served on Cucumber
 - Chicken Empanadas with Spicy Mayo
 - Eggplant Parmesan
 - Stuffed Mushrooms with Herbed Cream Cheese
 - Beef Tenderloin on Green Plantain with Chimichurri
 - Chicken and Potato kabobs
 - Shrimp skewers
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Salad (Choose 1):

- Traditional Caesar Salad
- House Salad with Tomato, Cucumber, Onion, Parmesan, and Citrus Vinaigrette

Vegetable (Choose 1):

- Haricot Verts and Julienne Carrots Tossed with Olive Oil
- Grilled Asparagus

Starch (Choose 1):

- Garlic Mashed Potatoes with Parsley
- Oven-Roasted Red Bliss Potatoes

Entrées (Choose 2):

- Shrimp Scampi
- Baked Salmon with your choice of Sauce
- Chargrilled Chicken Breast with Choice of Sauce
- 4 oz Roasted Pork Tenderloin with Pineapple Glaze
- White Vegetarian Lasagna with Grilled Vegetables and Spinach





UPGRADES



**Let us know if you are interested
in upgrading your menu choices**

Stationary Display

- Shrimp Cocktail with Assorted Crackers and Crudité 12.00
- Antipasto Display with Salami, Hard Cheese, Artichoke Hearts, Palm Hearts, Olives, Baby Heirloom Tomatoes, Onions, and Peppers 12.00
- Oyster Bar 3.50 unit "minimum 100"
- Seafood Station 19.50

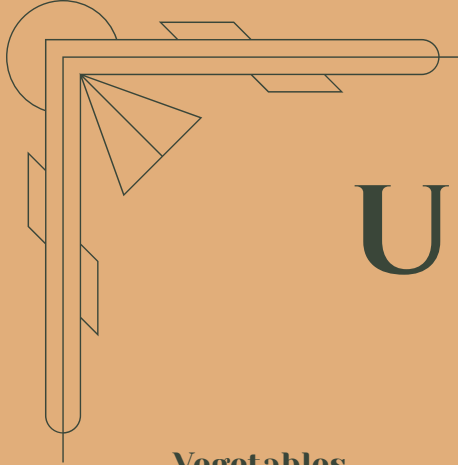
Passed Hors d'Oeuvres 3.50 each

- Smoked Salmon Rose on Potato Galette with Dill Mayo
- Panko-Crusted Brie on Puff Pastry with Apricot Preserves
- Baked Petite Crab Cakes with Spicy Mayo
- Shrimp & Vegetable Skewers
- Crab Salad on Petite Yucca Cake
- Short Rib Rangoons
- Mini Lobster Bisque
- Seared Scallops with Lemon Butter Sauce

Salad

- La Cocina Pear Salad with Baby Greens, Gorgonzola, Poached Pears, Mandarins and Raspberry Vinaigrette 5.50
- Caprese Salad 6.50
- Strawberry and feta salad with honey balsamic vinaigrette.6.00
- Deconstructed Nicoise Salad with Butter Lettuce, Marinated Haricot Verts, Olives, Red Potatoes, Heirloom Tomatoes, and Bermuda Onions 8.00





UPGRADES



Vegetables

- Hand Carved Vegetable Basket 5.00
- Grilled Asparagus wrapped in Proscuitto 4.50
- Sugar Snap Peas, Carrots, and Red Peppers Tossed with Sesame Oil and Ginger 4.50

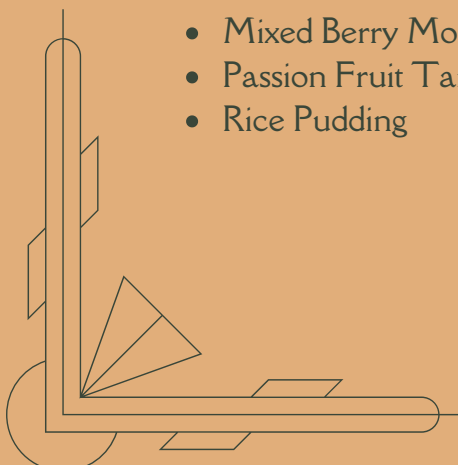
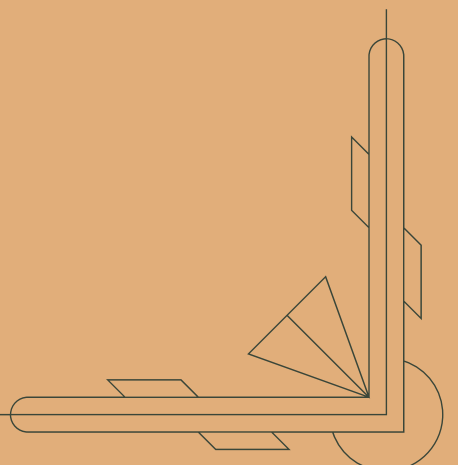
Starches 7.00

- Wild Mushroom Risotto with Parmigiano Reggiano
- Yukon Gold Potatoes with Pancetta and Chives
- Oven-Roasted Fingerling Potatoes
- Roasted Yams with Honey Butter
- Penne Pasta a la Pink Vodka

Entrées

- Almond-Crusted Salmon with Sesame Ginger Glaze 9.00
- Oven Roasted Chicken thighs with choice of sauce 7.00
- Duck Confit with Port Wine and Pesto Reduction 14.00
- 8 oz Filet Mignon with Beef au Jus 22.50
- 8 oz Rib Eye Steak with Mushroom Cream Sauce 24.00
- Eggplant Rollatini Stuffed with Pesto Ricotta and Finished with Marinara Sauce 9.00

Mini Dessert 3.50 unit

- Tres leches
 - Tiramisu
 - Mini Flan
 - Mixed Berry Mousse
 - Passion Fruit Tart
 - Rice Pudding
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ADDITIONAL SERVICES

In addition to our thoughtfully curated catering menus, we are pleased to offer a variety of complementary services to enhance your event experience. These services include a delicious selection of desserts, late-night snack options, coffee stations, and elegant carving stations. Whether you're planning an intimate gathering or a grand celebration, our team is here to help bring your vision to life. Pricing for all services is available upon request, and we're happy to provide customized quotes based on your specific needs.

FAQ

What is included in our package

Our catering packages can be customized to fit your needs. Typically, they include food preparation, delivery, setup, and service staff, as well as all white china and stainless steel tableware, and cleanup. We're happy to go over everything included in your quote so there are no surprises!

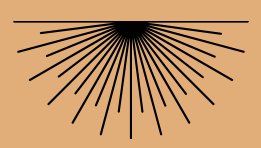
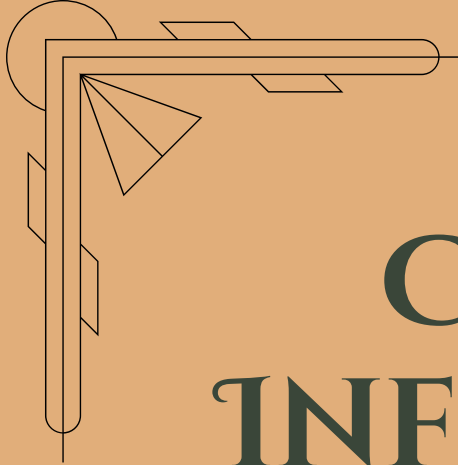
Can you accommodate dietary restrictions or special requests?

Yes, absolutely! We regularly accommodate a variety of dietary needs including vegetarian, vegan, gluten-free, dairy-free, nut-free, and more. Just let us know ahead of time and we'll work with you to create a menu that fits everyone's needs safely and deliciously.

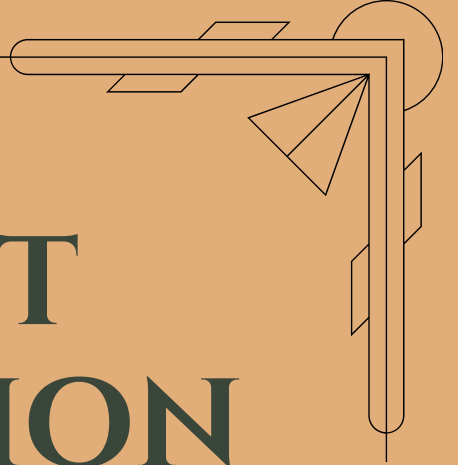
Are vendors meals included in our package

Your package included four vendor meals, any additional meals will be invoice separately





CONTACT INFORMATION



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