



THE WATSON CENTER
AT LEGACY PARK

CATERING PACKAGES





Bronze Package

SALAD

(includes bread w/ butter)

Kale Salad

*Marinated kale, feta cheese, pecans, and raisins
w/ honey mustard vinaigrette*

Caesar Salad (Salad Bar)

*Romaine lettuce, shaved parmesan cheese, croutons
w/ house-made Caesar dressing*

SIDES

Wild Rice

Seasoned Mixed Vegetables

Sweet Potato Soufflé

Sautéed Green Beans

Rosemary & Garlic Roasted Potatoes

Roasted Garlic Whipped Potatoes

Sautéed Spinach w/ Garlic & Sautéed Onions

ENTREES

Lemon and Herb Baked Chicken

*Chicken pieces seasoned with garlic, lemon, and herbs and topped with
Lemon Garlic Butter Sauce*

Baked Catfish

served with a Cajun Cream Sauce


Baked Tilapia

served with a Garlic Butter Sauce

Crispy Southern Fried Chicken

served with a Honey Lemon-Pepper Drizzle

** Select between your choice of (1) salad, (2) sides and (2) entrees*





Silver Package

HORS D'OEUVRES

Deviled Eggs

Tomato & Feta Bruschetta

w/ balsamic glaze

Assorted Fruit, Cheese, Cracker Table

Hot Spinach & Artichoke Dip

w/ fresh bread

SALAD

(includes bread w/ butter)

Kale Salad

Marinated kale, feta cheese, pecans, and raisins

w/ honey mustard vinaigrette

Caesar Salad (Salad Bar)

Romaine lettuce, shaved parmesan cheese, croutons

w/ house-made Caesar dressing

SIDES

Wild Rice

Seasoned Mixed Vegetables

Sweet Potato Soufflé

Sautéed Green Beans

Rosemary & Garlic Roasted Potatoes

Roasted Garlic Whipped Potatoes

Sautéed Spinach w/ Garlic & Sautéed Onions

4 Cheese Mac & Cheese

Cajun Dirty Rice (Beef & Pork)

Honey Balsamic Glazed Brussel Sprouts

ENTREES

Lemon and Herb Baked Chicken

*Chicken pieces seasoned with garlic, lemon, and herbs and topped with
Lemon Garlic Butter Sauce*

Spinach Stuffed Chicken Breast

stuffed w/ sauteed spinach, cream cheese & mozzarella cheese

Baked Catfish or Tilapia

served with a Cajun Cream Sauce


Beef Tenderloin Medallions

cooked in a cherry wine reduction

Crispy Southern Fried Chicken

served with a Honey Lemon-Pepper Drizzle

* Select between your choice of (1) hors d'oeuvre, (1) salad, (2) sides and (2) entrees





Gold Package

HORS D'OEUVRES

Deviled Eggs
Tomato & Feta Bruschetta
w/ balsamic glaze
Assorted Fruit, Cheese, Cracker Table
Stuffed Mushrooms
Hot Spinach & Artichoke Dip
w/ fresh bread

SALAD

(includes bread w/ butter)

Apple Walnut Salad
*Mixed greens and blue cheese
w/ balsamic vinaigrette*
Caesar Salad (Salad Bar)
*Romaine lettuce, shaved parmesan cheese, croutons
w/ house-made Caesar dressing*

SIDES

Wild Rice
Seasoned Mixed Vegetables
Sweet Potato Soufflé
Sautéed Green Beans
Rosemary & Garlic Roasted Potatoes
Roasted Garlic Whipped Potatoes
Sautéed Spinach w/ Garlic & Sautéed Onions
4 Cheese Mac & Cheese
Cajun Dirty Rice (Beef & Pork)
Honey Balsamic Glazed Brussel Sprouts

ENTREES

Lemon and Herb Baked Chicken
*Chicken pieces seasoned with garlic, lemon, and herbs and topped with
Lemon Garlic Butter Sauce*
Spinach Stuffed Chicken Breast
stuffed w/sauteed spinach, cream cheese & mozzarella cheese
Baked Catfish or Tilapia
served with a Cajun Cream Sauce
Ginger Teriyaki Salmon
served w/ Miso Sauce over Garlic Mashed Potatoes
Beef Tenderloin Medallions
cooked in a cherry wine reduction
Crispy Southern Fried Chicken
served with a Honey Lemon-Pepper Drizzle

** Select between your choice of (2) hors d'oeuvre, (1) salad, (2) sides and (2) entrees*





Pricing

Bronze Package - \$1,999
plus tax and gratuity
Serves 50-80 guests

Silver Package - \$2,999
plus taxes and gratuity
Serves 80-100 guests

Gold Package - \$3,999
plus taxes and gratuity
Serves 80-100 guests