



## ABOUT GROUP DINING AT LEGAL CROSSING (LX)

Legal Crossing is an urban neighborhood restaurant inspired by the vibrancy of Downtown Crossing, then and now. It's a cross between all of the Legal Sea Foods concepts, evolved into a new, singular experience.

Inspired by the urban setting of its neighborhood, LX is slick, dark and modern with glossy black brick paired with glowing amber glass. In warmer months, we open our patio along Avenue de Lafayette.

Celebrate a special occasion, or host a corporate event with us. Group Dining at LX offers great food and hospitality and easy planning.

## GROUP DINING CAPACITIES

| room                | seated | reception |
|---------------------|--------|-----------|
| Semi-Private Lounge |        | 25        |
| Partial Buy-Out     | 75     | 80        |
| Full Buy-Out        | 125    | 160       |

*Group reservations for 20 ppl +*

Legal Crossing | 558 Washington Street | Boston, MA 02211  
Private Dining: 617-530-9470 | [privatedining@legalseafoods.com](mailto:privatedining@legalseafoods.com)

## COCKTAIL RECEPTION

### PASSED HORS D'OEUVRES

---

*25 pieces per order*

- skewer of seared tuna\* sashimi wasabi crema 125
- bacon wrapped scallops smoked maple vinaigrette 125
- miniature crab cakes mustard hollandaise 125
- bang bang cauliflower kung pao 125
- lacquered pork ribs pickled vegetables 125
- thai chicken satay peanut sauce 125
- scallop ceviche\* citrus, herbs 150
- crab and pepperoni pizza 150
- grilled vegetable skewers rosemary balsamic 100
- grilled oysters garlic butter, parmesan 125
- lobster ragoon apple gastrique 125

### STATIONARY DISPLAYS

---

*small serves 20 ppl large serves 30 ppl*

#### shellfish\* platter

- classic small 250 large 400  
freshly shucked & chilled oysters, clams, shrimp cocktail
- executive small 450 large 650  
addition of lobster tails & crab legs

#### petite lobster rolls

- homemade potato chips  
small 350 large 500

#### seared tuna sashimi\* platter

- wakame, wasabi, pickled ginger  
small 250 large 400

#### colossal shrimp cocktail

- cocktail sauce, lemon  
small 200 large 350

#### cheese board

- seasonal fruit, assorted crackers  
small 150 large 300

#### chicken wings

- buffalo – salt & pepper – kung pao – honey bbq  
small 100 large 220

#### grilled vegetable platter

- asparagus, roasted peppers, eggplant,  
and seasonal vegetables  
small 100 large 150

#### sweet endings

- assorted mini desserts  
small 125 large 250

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request.

Menu subject to gratuity, 3% administrative fee, 7% tax

## GROUP DINNERS

### LX-EMPLARY

---

#### SOUPS + SALADS

**new england clam chowder**  
oyster crackers

**LX caesar salad**  
baby kale, romaine, yogurt dressing, white anchovy

**seasonal house salad**

#### MAINS

**baked cod**  
chef selected seasonal sides

**hoisin glazed salmon**  
pad thai noodles, seared vegetables, crushed peanuts

**pan seared gianonne farms chicken**  
chef selected seasonal sides

#### DESSERTS

**“sin free” chocolate mousse**  
whipped cream, almond tuile (no sugar added)

**adult profiteroles I.D. required**  
eagle rare bourbon ice cream, vhalrhona chocolate sauce  
*must be 21 or older - contains alcohol*

**70 per person**  
inclusive of soft drinks, iced tea, coffee, hot tea

### LX-TRAORDINARY

---

#### STARTERS

**new england clam chowder**  
oyster crackers

**crab cake**  
asparagus, pancetta, mustard hollandaise

**wedge salad**  
great hill blue cheese, smoked bacon, roasted tomato

#### MAINS

**seared sea scallops**  
charred corn, bacon, caramelized shallots

**simply LX lobster**  
chef selected seasonal sides

**roasted cod**  
carrot purée, baby artichokes, tarragon oil

**prime sirloin\* “aged 49 days”**  
creamed kale, hand cut pommes frites

#### DESSERTS

**“sin free” chocolate mousse**  
whipped cream, almond tuile (no sugar added)

**adult profiteroles I.D. required**  
eagle rare bourbon ice cream, vhalrhona chocolate sauce  
*must be 21 or older - contains alcohol*

**80 per person**  
inclusive of soft drinks, iced tea, coffee, hot tea

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request.

Menu subject to gratuity, 3% administrative fee, 7% tax

## GROUP LUNCHES

### LX-CELLENT

---

#### SOUP + SALAD

**new england clam chowder**  
oyster crackers

**LX caesar salad**  
baby kale, romaine, yogurt dressing, white anchovy

#### MAINS

**crabmeat roll**  
New England crabmeat on a warm buttery roll,  
housemade potato chips, cider mustard slaw

**fish tacos**  
guacamole, pickled cabbage, chipotle mayo,  
housemade potato chips, cider mustard slaw

**wedge salad**  
great hill blue cheese, smoked bacon, roasted tomato

#### DESSERTS

**adult profiteroles I.D. required**  
eagle rare bourbon ice cream, vhalrhona chocolate sauce  
*must be 21 or older - contains alcohol*

**“sin free” chocolate mousse**  
whipped cream, almond tuile (no sugar added)

**40 per person**  
inclusive of soft drinks, iced tea, coffee, hot tea

### LX-TRA SPECIAL

---

#### STARTERS

**new england clam chowder**  
oyster crackers

**LX caesar salad**  
baby kale, romaine, yogurt dressing, white anchovy

**crab cake**  
asparagus, pancetta, mustard hollandaise

#### MAINS

**lobster roll**  
traditional with mayo, housemade chips, cider mustard  
slaw

**shrimp @ garlic fresh pasta**  
white wine, tomato, mushrooms, asparagus

**baked cod**  
battered crumbs, chef's seasonal side dishes

#### DESSERTS

**adult profiteroles I.D. required**  
eagle rare bourbon ice cream, vhalrhona chocolate sauce  
*must be 21 or older - contains alcohol*

**“sin free” chocolate mousse**  
whipped cream, almond tuile (no sugar added)

**50 per person**  
inclusive of soft drinks, iced tea, coffee, hot tea

## BUY-OUT MENU

### PASSED HORS D'OEUVRES

---

*25 pieces per order*

- skewer of seared tuna\* sashimi wasabi crema 125**
- bacon wrapped scallops smoked maple vinaigrette 125**
- miniature crab cakes mustard hollandaise 125**
- bang bang cauliflower kung pao 125**
- lacquered pork ribs pickled vegetables 125**
- thai chicken satay peanut sauce 125**
- scallop ceviche\* citrus, herbs 150**
- crab and pepperoni pizza 150**
- grilled vegetable skewers rosemary balsamic 100**
- grilled oysters garlic butter, parmesan 125**
- lobster rangoon apple gastrique 125**

### STATIONARY DISPLAYS

---

*priced per person*

#### **raw bar\*\***

cocktail sauce, champagne mignonette, horseradish, lemon  
classic: oysters, clams, shrimp cocktail 24  
executive: add crab and lobster tails 38

#### **crispy duck buns**

hoisin glaze, sriracha aioli 16

#### **chicken wings**

choose two: thai style, spicy kung pao,  
sweet @ spice, confit 14

#### **lacquered pork ribs**

pickled vegetables 18

#### **swordfish @ shrimp kabobs**

pommes frites 16

#### **pineapple kimchi fried rice**

16

#### **slider trio**

certified angus beef\*, salmon, tuna ,  
housemade chips 16

#### **new england clam chowder**

oyster crackers 8

#### **petite lobster rolls**

traditional with mayo, housemade chips 20

#### **LX pu pu platter\***

lacquered pork ribs, salt @ pepper shrimp, korean short ribs,  
lobster rangoon 24

#### **imported and domestic cheeses**

seasonal fruits, assorted crackers 16

#### **salad trio**

seasonal, caesar, wedge 14

#### **sweet endings**

assorted mini desserts, seasonal fruits 15

\* Station chef fee of \$150 will be added to the final bill.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
More information about the safety of consuming raw food is available upon request.

Menu subject to gratuity, 3% administrative fee, 7% tax

WINES

*Our Corporate Sommelier is available to assist with wine selections.*

## SPARKLING WINE

|  |    |
|--|----|
| Jeio Prosecco Brut, NV                       | 39 |
| JCB Brut Rosé Cremant de Bourgogne, NV       | 39 |
| Taittinger “La Francaise” Champagne Brut, NV | 55 |
| Laurent Perrier Champagne Brut, 2006         | 95 |

## WHITE WINE

### chardonnay

|  |    |
|--|----|
| Stoller Family Estate, <i>Dundee Hills</i>                 | 39 |
| Sonoma-Cutrer “Russian River Ranches,” <i>Sonoma Coast</i> | 45 |
| FEL Chardonnay, <i>Anderson Valley</i>                     | 55 |
| Domaine Ferret Pouilly-Fuisse, <i>Burgundy</i>             | 55 |
| Cakebread Cellars, <i>Napa Valley</i>                      | 59 |
| Paul Hobbs “Ulises Valdez,” <i>Russian River Valley</i>    | 89 |

### sauvignon blanc

|  |    |
|--|----|
| Manawa, <i>Marlborough</i>                           | 37 |
| Leeuwin Estate “Art Series,” <i>Margaret River</i>   | 38 |
| Domaine de la Perriere Sancerre, <i>Loire Valley</i> | 49 |
| Cloudy Bay, <i>Marlborough</i>                       | 52 |

### pinot grigio

|                        |    |
|------------------------|----|
| Terlato, <i>Friuli</i> | 39 |
|------------------------|----|

### discovery white wines

|  |    |
|--|----|
| Txomin Etxaniz Chakoli, <i>Spain</i>     | 35 |
| Paumanok Chenin Blanc, <i>North Fork</i> | 45 |

## ROSÉ WINE

|   |    |
|---|----|
| Tenuta Guado al Tasso “Scalabrone,” <i>Bolgheri</i> | 35 |
|---|----|

## RED WINE

### pinot noir

|   |    |
|---|----|
| DeLoach “Block 1950,” <i>Sonoma Coast</i>           | 39 |
| Simonnet-Febvre Irancy, <i>Burgundy</i>             | 45 |
| EnRoute “Les Pommiers,” <i>Russian River Valley</i> | 60 |
| Louis Jadot Nuits-Saint-Georges, <i>Burgundy</i>    | 75 |

### grenache/syrah/mourvedre blend

|   |    |
|---|----|
| Beckmen Vineyards “LSF Cuvee,” <i>Santa Ynez Valley</i> | 35 |
|---|----|

### malbec

|                         |    |
|-------------------------|----|
| Alcanza, <i>Mendoza</i> | 39 |
|-------------------------|----|

### merlot

|  |    |
|--|----|
| Stags’ Leap Winery, <i>Napa Valley</i> | 49 |
|--|----|

### cabernet sauvignon & meritage blends

|   |    |
|---|----|
| Vina Cobos “Felino” by Paul Hobbs, <i>Mendoza</i>   | 39 |
| Chappellet “The Mountain Cuvee,” <i>Napa Valley</i> | 48 |
| Crossbarn by Paul Hobbs, <i>Sonoma</i>              | 59 |
| Jordan, <i>Alexander Valley</i>                     | 74 |
| Joseph Phelps, <i>Napa Valley</i>                   | 95 |

### discovery red wines

|   |    |
|---|----|
| Ravines Cabernet Franc, <i>Finger Lakes</i>             | 31 |
| Michele Chiarlo “Il Principe” Nebbiolo, <i>Piemonte</i> | 39 |
| Emiliana “Coyam” Red Blend, <i>Colchagua Valley</i>     | 48 |
| Santa Cruz de Artazu Garnacha, <i>Navarra</i>           | 59 |

Menu subject to gratuity, 3% administrative fee, 7% tax