



## 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
<b>Semi-Private Lounge</b>		25
<b>Partial Buy-Out</b>	75	80
<b>Full Buy-Out</b>	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

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*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

**white clam pizza** pancetta, arugula 150

**grilled vegetable skewers** rosemary balsamic 100

**LX stuffies** pancetta, red pepper coulis 125

**tuna burger meatballs** roasted red pepper sauce 125

### STATIONARY DISPLAYS

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*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

#### confit turkey wing + herbed lemon yogurt

small 100 large 220

#### grilled vegetable skewers

rosemary balsamic vinaigrette

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

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#### SOUPS + SALADS

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

oyster crackers

##### **yellow tomato gazpacho**

maine crabmeat, minus 8 vinegar

##### **LX caesar salad**

baby kale, romaine, yogurt dressing, white anchovy

##### **seasonal house salad**

#### MAINS

##### **grilled swordfish kabobs**

chef selected seasonal sides

##### **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

#### DESSERT

##### **pistachio cake**

marinated citrus, raspberry purée, pistachio granola

##### **sticky toffee cake**

brownie dust, caramel sauce, buttermilk ice cream

70 per person

inclusive of soft drinks, iced tea, coffee, hot tea

### LX-TRAORDINARY

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#### STARTERS

##### **seared tuna sashimi\***

wakame, wasabi, pickled ginger

##### **crab cake**

asparagus, pancetta, mustard hollandaise

##### **wedge salad**

great hill blue cheese, smoked bacon, roasted tomato

#### MAINS

##### **seared sea scallops**

beef shank ragout, hazelnut romesco, parsnip purée

##### **grilled lobster**

heirloom tomato avocado salad, lemon poppy seed vinaigrette

##### **roasted cod**

miso braised vegetables, pork belly, okinawa sweet potato

##### **prime sirloin\* "aged 49 days"**

bone marrow butter, mashed potato

#### DESSERTS

##### **chocolate peanut butter pie**

peanut brittle, valrhona chocolate sauce

##### **seasonal fruit cobbler**

oatmeal brown sugar crumble, cinnamon honey ice cream

80 per person

inclusive of soft drinks, iced tea, coffee, hot tea

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## GROUP LUNCHES

### LX-CELLENT

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#### 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

##### **sesame chicken salad**

rice noodles, almonds, iceberg, carrots, bean sprouts

#### DESSERTS

##### **seasonal fruit cobber**

oatmeal brown sugar crumble, cinnamon honey ice cream

##### **sticky toffee cake**

brownie dust, caramel sauce, buttermilk ice cream

40 per person

inclusive of soft drinks, iced tea, coffee, hot tea

### LX-TRA SPECIAL

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#### STARTERS

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

oyster crackers

##### **yellow tomato gazpacho**

maine crabmeat, minus 8 vinegar

##### **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

##### **ginger poached salmon**

gochujang, chilled green papaya salad, coconut lime dressing, peanuts

##### **baked cod**

buttered crumbs, chef's seasonal side dishes

##### **sesame chicken salad**

rice noodles, almonds, iceberg, carrots, bean sprouts

#### DESSERT

##### **chocolate peanut butter pie**

peanut brittle, valrhona chocolate sauce

##### **sticky toffee cake**

brownie dust, caramel, buttermilk ice cream

50 per person

inclusive of soft drinks, iced tea, coffee, hot tea

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# BUY-OUT MENU

## PASSED HORS D'OEUVRES

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25 pieces per order

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**white clam pizza** pancetta, arugula 150

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## STATIONARY DISPLAYS

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priced per person

### raw bar\*\*

cocktail sauce, champagne mignonette, horseradish, lemon

**classic:** oysters, clams, shrimp cocktail 24

**executive:** add crab and lobster tails 38

### fish & shrimp tacos

flour tortillas, guacamole, pickled cabbage,  
chipotle mayo, corn tortilla chips 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

### butternut risotto

12 year balsamic, anjou pear chutney 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

### mashed potato bar\*

sweet cream butter, crème fraiche, chives, bacon,  
cheese, broccoli, gravy, cheese 24  
add lobster and crab 34

### 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.

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## WINES

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

### SPARKLING WINE

Borgoluce Superiore Prosecco Brut, NV	35
Taittinger "La Francaise" Champagne Brut, NV	52
Veuve Clicquot Rosé Champagne, NV	75

### WHITE WINE

#### chardonnay

Sonoma-Cutrer "Russian River Ranches," <i>Sonoma Coast</i>	42
Melville Estate, <i>Sta. Rita Hills</i>	49
Ramey Cellars, <i>Russian River Valley</i>	55
Cakebread Cellars, <i>Napa Valley</i>	59
Stony Hill Vineyard, <i>Napa Valley</i>	69

#### sauvignon blanc

Manawa, <i>Marlborough</i>	37
Domaine Roger Champault "Les Pierries" Sancerre, <i>Loire</i>	45
Cloudy Bay, <i>Marlborough</i>	48
Spottswoode, <i>California</i>	52

#### pinot grigio

Santa Margherita, <i>Valdadige</i>	42
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#### vouvray

Domaine du Viking "Tendre," <i>Loire Valley</i>	35
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### RED WINE

#### pinot noir

DeLoach "Block 1950," <i>Sonoma Coast</i>	39
Adelsheim, <i>Willamette Valley</i>	49
Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>	52
Melville Estate, <i>Sta. Rita Hills</i>	58

#### rioja

Muga Reserva, <i>Spain</i>	42
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#### malbec

Alcanza, <i>Mendoza</i>	39
Vina Cobos "Felino" by Paul Hobbs, <i>Mendoza</i>	45

#### merlot

Buena Vista "Raison d'Etre," <i>Sonoma</i>	35
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#### cabernet sauvignon & meritage blends

Chappellet "The Mountain Cuvee," <i>Napa Valley</i>	45
Jordan, <i>Alexander Valley</i>	69
Adaptation, <i>Napa Valley</i>	72
Cade "Howell Mountain," <i>Napa Valley</i>	95

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