



PRIVATE DINING

Legal Test Kitchen (LTK) ventures into uncharted waters and pushes the boundaries of innovation in premium food and drink. Multicultural dining options and inspired seasonal cocktails cast a wide net in attracting those who have an appetite for fun.

Located in the Seaport District, our restaurant is within easy walking distance to the Institute of Contemporary Art, the World Trade Center, the Boston Convention and Exhibition Center, the Blue Hills Bank Pavilion and many area hotels. LTK is both a destination and neighborhood hangout and our extended hours of operation make us a late night lure.

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

PRIVATE DINING CAPACITIES

room	seated	reception
Small Patio*	16	20
Large Patio*	30	30
Right Dining Room	57	60
Main Dining Room	65	85
Buy-Out	125	200

**Enclosed, all-season*

**Legal Test Kitchen | 225 Northern Avenue | Boston, MA 02210
Private Dining: 617-530-9470 | privatedining@legalseafoods.com**

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

50 piece minimum per item

Skewer of Sesame Crusted Tuna* wasabi mayo 5.00

Scallop Wrapped in Bacon 5.00

Miniature Crab Cakes mustard horseradish aioli 5.00

Tempura Chicken Skewer kung pao sauce 4.00

Meatballs salsa rossa 4.00

Seasonal Bruschetta 3.00

Grilled Vegetable Skewer balsamic glaze 3.00

STATIONARY DISPLAYS

small serves 15-20 ppl large serves 25-30 ppl

Shellfish Tower*

freshly shucked, chilled raw shellfish
small 225.00 large 375.00

Crispy Point Judith Calamari

hot vinegar peppers, garlic aioli
small 120.00 large 180.00

Steamed Shrimp Wontons

dipping sauce
small 120.00 large 180.00

Pulled Pork Sliders

homemade potato chips
small 150.00 large 225.00

Jumbo Shrimp Cocktail

small 150.00 large 225.00

Habanero Chicken Wings

habanero mesquite bbq sauce
small 100.00 large 120.00

Buffalo Popcorn Shrimp

blue cheese, celery
small 120.00 large 180.00

Legal's Famous Clam Chowder

small 120.00 large 180.00

*Asterisked items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GROUP DINNERS

CRAVE

FIRST COURSE

Legal's Famous Clam Chowder

Fattoush Salad

tomato, cucumber, carrots, lettuce, pita croutons, pomegranate vinaigrette

MAINS

Herb Goat Cheese Baked Cod

Tomato onion jam, roasted sweet potato, bacon braised brussels sprouts

Hoisin Glazed HiddenFjord Faroe Island Salmon

hoisin sauce and vegetable pad thai with crushed peanuts

Seafood Paella

fish, shellfish, grilled chicken and chorizo in a roasted tomato broth over saffron risotto

Grilled Five Spice Chicken

stir-fried vegetables, brown rice, citrus glaze

vegetarian option available

DESSERT

Cheesecake

Seasonal Bread Pudding

59.00 per person

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

FIRST COURSE

Legal's Famous Clam Chowder

Cream of Tomato Soup

basil oil

SECOND COURSE

Classic Caesar Salad

creamy dressing, croutons, parmesan

Fattoush Salad

tomato, cucumber, carrots, lettuce, pita croutons, pomegranate vinaigrette

MAINS

Swordfish Kabob

Faro, dried cherry & pistachio salad, pepita vinaigrette

Kung Pao Wok with Shrimp

stir-fried peppers, bean sprouts, grilled pineapple, peanuts
in a spicy garlic sauce

Truffled Lobster Mac & Cheese

cavatappi, peas, cheddar and fontina cheese sauce

BBQ Steak Tips*

sweet potato fries, garlicky spinach

vegetarian option available

DESSERT

Cheesecake

Seasonal Bread Pudding

69.00 per person

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

SAVOR

*Asterisked items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GROUP LUNCHES

TASTE

FIRST COURSE

Legal's Famous Clam Chowder

Fattoush Salad

tomato, cucumber, carrots, lettuce, pita croutons, pomegranate vinaigrette

MAINS

Baja Fried Fish Tacos

guacamole, pickled cabbage, ham hock braised black beans and rice

Cobb Salad

shrimp salad, blue cheese, candied bacon, avocado, hard cooked egg, marinated tomatoes, ranch dressing

Crabmeat Roll

delicate Maine crabmeat on a warm buttery bun

Truffled Chicken Salad Club

applewood smoked bacon, thick cut toast

vegetarian option available

DESSERT

Chocolate Layer Cake

Seasonal Bread Pudding

35.00 per person

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

NOSH

FIRST COURSE

Legal's Famous Clam Chowder

Classic Caesar Salad

creamy dressing, croutons, parmesan

MAINS

Fish and Chips

slaw, pickles, onion strings and hand cut fries

Crab Salad - Tarragon Aioli

balsamic pears, candied walnuts, roasted grapes, salad greens

Lobster Roll

traditional with mayo (additional 5.00 per person, per order)

BBQ Steak Tips*

sweet potato fries , garlicky spinach

vegetarian option available

DESSERT

Cheesecake

Seasonal Bread Pudding

45.00 per person

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

**Asterisked items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

BUY-OUT MENU

PASSED

- Skewer of Sesame Crusted Tuna*** wasabi mayo 5.00
- Scallop Wrapped in Bacon** 5.00
- Miniature Crab Cakes** mustard horseradish aioli 5.00
- Tempura Chicken Skewer** kung pao sauce 4.00
- Meatballs** salsa rossa 4.00
- Seasonal Bruschetta** 3.00
- Grilled Vegetable Skewer** balsamic glaze 3.00
- Korean Pork Skewers** peanut dipping sauce 4.00
- Tuna Tartare*** spicy sesame soy aioli, cucumber round 5.00

STATIONS

priced per person

Legal Sea Foods Raw Bar**

cocktail sauce, champagne mignonette, horseradish, lemon
classic: oysters, clams, shrimp cocktail 24.00
executive: add crab and lobster tails 38.00

Truffled Lobster Mac & Cheese 18.00

cavatappi, peas, cheddar and fontina cheese sauce

Wood Grilled Swordfish and Shrimp Kabobs 16.00

kalamata olive, sun dried tomato tapenade, farro, dried cherry
& pistachio salad

Legal's Famous Clam Chowder 6.00

Petite Lobster Rolls 18.00

homemade potato chips

BBQ Steak Tips* 18.00

sweet potato fries

Habanero Chicken Wings 14.00

habanero mesquite bbq sauce

Sliders 14.00

certified angus beef burger*, tuna burger, pulled pork

Mashed Potato Martini Bar 15.00**

sweet cream butter, crème fraîche, chives, bacon, cheese,
broccoli, gravy, cheese sauce

add warm butter poached lobster 10.00 *additional*

Salad Trio 14.00

caesar salad, tomato feta salad, seasonal salad

Sweet Ending 15.00

assorted mini desserts

****Station chef fee of 150.00 will be added to the final bill**

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

***Asterisked items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.**

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

WINES

Our Corporate Sommelier is available to assist with wine selections.

SPARKLING WINE

Jeio Prosecco, NV	39
Taittinger "La Francaise" Champagne Brut, NV	55
Veuve Clicquot Rosé Champagne, NV	85

WHITE WINE

chardonnay

Sonoma-Cutrer "Russian River Ranches," <i>Sonoma Coast</i>	45
Hamilton Russell Vineyards, <i>Hemel-en-Aarde</i>	49
Topiary, <i>Franschhoek</i>	52
Cakebread Cellars, <i>Napa Valley</i>	59
Mayacamas, <i>Mt. Veeder</i>	65

sauvignon blanc

Manawa, <i>Marlborough</i>	37
Domaine de la Perriere Sancerre, <i>Loire Valley</i>	48
Cloudy Bay, <i>Marlborough</i>	52
Cakebread, <i>Napa Valley</i>	55

pinot grigio

Santa Margherita, <i>Valdadige</i>	49
------------------------------------	----

gruner veltliner

Huber "Obere Steigen," <i>Trasiental</i>	31
--	----

chenin blanc

Domaine du Viking "Tendre" Vouvray, <i>Loire Valley</i>	35
Paumanok, <i>North Fork</i>	45

ROSÉ WINE

dry rosé

Txomin Etxaniz Txakoli, <i>Spain</i>	39
--------------------------------------	----

RED WINE

pinot noir

DeLoach "Block 1950," <i>Sonoma Coast</i>	39
Ken Wright Cellars, <i>Willamette Valley</i>	45
Hamilton Russell Vineyards, <i>Hemel-en-Aarde</i>	49
Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>	55
Ramey Cellars, <i>Russian River Valley</i>	60

rhone varieties

Tormentoso "Old Vine" Cinsault, <i>Paarl</i>	31
Mitolo "Jester" Shiraz, <i>Barossa Valley</i>	35
Tulip Winery "Reserve" Syrah, <i>Upper Galilee</i>	55

spanish reds

Torres "5G Cinco Garnachas," <i>Campo de Borja</i>	33
Muga Reserva, <i>Rioja</i>	48

malbec

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

merlot

Buena Vista "Raison d'Etre," <i>Sonoma</i>	35
Stags' Leap Winery, <i>Napa Valley</i>	49

cabernet sauvignon & meritage blends

Vina Cobos "Felino" by Paul Hobbs, <i>Mendoza</i>	37
Chappellet "The Mountain Cuvee," <i>Napa Valley</i>	48
Sequoia Grove, <i>Napa Valley</i>	59
Ramey Cellars, <i>Napa Valley</i>	65
Jordan, <i>Alexander Valley</i>	75
Duckhorn, <i>Napa Valley</i>	95

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