

LegalFISH BOWL

CATERING

to place your order, please contact:
617-530-9352 or
LegalFB-Catering@legalseafoods.com

Make Your Own Poke Bar

first, choose one of the 3 packages.
then, customize with your selections from each category listed below.

Step 1

\$14.95 Per Person

2 Bases 4 Sides 2 Proteins
1 Premium Protein
2 Toppings 2 Dressings

\$16.95 Per Person

3 Bases 5 Sides 2 Proteins
1 Premium Protein
3 Toppings 3 Dressings

\$18.95 Per Person

4 Bases 7 Sides
4 Proteins
(any combination of Proteins & Premium Proteins)
3 Toppings 4 Dressings

Step 2

Bases

jasmine rice
garlic leek brown rice
lo mein noodles **G**
zucchini noodles
mixed greens

Toppings

sesame seeds
sunflower seeds
spiced seeds & nuts
wasabi peas **G**
nori furikake

Sides

roasted cauliflower & shallots
marinated tomatoes & cucumbers
spicy roasted sweet potatoes
marinated mushrooms
charred broccoli
grilled lemon kale
seaweed salad **G**
rainbow carrots
sliced avocado
edamame
hummus

Dressing

poke sauce **G** cider dijon
orange chipotle **G** tahini
sesame ginger vinaigrette **G**

Proteins

kung pao tofu **G**
hoisin glazed salmon **G**
marinated shrimp
grilled chicken

Premium Proteins

tuna poke***G**
salmon poke***G**
spicy tuna*
lobster (market price)

Liquid Bowls

1 order serves 10
new england clam chowder gallon - \$50 **G**
lobster bisque gallon - \$60 **G**

Add-Ons

Housemade Beverages

\$2.50 each

lemonade
organic green tea mint, basil, elderflower syrup
haymaker's punch raw honey, apple cider vinegar, ginger

Desserts

1 order serves 10
assorted miniature dessert - \$40 **G**
brownies - \$40 **G**
chocolate chip cookies - \$40 **G**
fruit plate - \$40

G contains gluten

Menu subject to tax and 4% administrative fee.

Before placing your order, please inform your server if a person in your party has a food allergy.

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.

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



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Additional Details

What is included in my order? Plates, napkins, cutlery, serving utensils, food table tents with allergy notation.

Is there a minimum number of guests required for catering orders? Yes, our orders are designed for groups of 20 or more.

How much notice do you need? We'd appreciate a 48 hour notice.

How and when do I pay? We offer monthly billing for corporate orders. For one-time orders, we ask for a credit card to hold, which will be charged on the day of the event. In the event of a cancellation, a 20% fee will be charged to the card on file. If your group is tax exempt, please submit the appropriate documents. All orders will also have a 4% administration fee added to the total bill.

What do I need to set up? Our items are best served buffet-style and we will supply you with a diagram for easy setup! Based on your order, we'll recommend the amount of space needed. Standard banquet tables or kitchen counter tops work well. If you would like help setting up a large order, we'll send a team member(s) to assist; additional fees may apply.

How do I serve my New England Clam Chowder or Lobster Bisque? We recommend serving in a crockpot or soup kettle. We can also package soup in individually portioned soup cups with lids which will be delivered in an insulated box to keep warm (\$20 upcharge per order).

How do I receive my order? Orders can be picked up or delivered via courier service. The cost for delivery will be added onto your final bill.

How do I order? You can call 617-530-9352, or email LegalFB-Catering@legalseafoods.com. We look forward to hearing from you!