



Appetizer Menu

2 dozen minimum on each appetizer selections

Chicken wrapped in bacon \$21/dz

Mini Italian skewers \$24/dz

Loaded Potato Balls \$21/dz

Buffalo Chicken Stuffed Celery \$24/dz

Pretzel Chicken & honey mustard bites \$14/dz

Meatballs- Italian, BBQ, Swedish \$45/\$90

Shrimp cocktail \$MP/PP

Fresh fried chips and onion dip \$5/basket

Chicken Quesadilla 's \$18/dz slices

Grilled Chicken Skewers \$16/dz

Crispy fried wings \$15/dz

Steak & Cheese Egg Rolls \$24/dz

Chicken Tender Bites with choice of dip \$10/dz

Legends Cold Display's-

Minimum 15ppl

Antipasto Display- *Marinated mushrooms, roasted red peppers, artichoke hearts, sliced Italian meats and cheeses and crostini 's*

\$6.00pp

Sliced cheese and crackers display- *Assorted sliced cheese, sliced pepperoni and crackers with a fruit garnish*

\$4.00pp

Legends Starter Display- *Our fresh fried corn tortilla chips, seasoned pita and assorted raw veggies served with our pub cheese, ranch and salsa dipping.*

\$5.00pp

Fruit Display- *Chef's selection of fresh sliced fruit, grapes and berries served with a strawberry dip*

\$4.50pp

Crudit  Display- *Chefs selection of raw veggies served with ranch dipping*

\$4.00pp



68 Airport Road Fitchburg, MA

978-342-6500

Legends Buffets

Minimum 20ppl

BBQ Buffet

Coleslaw

Fruit Salad

Baked Beans

Mac n Cheese

Corn Bread

You Choose:

BBQ Pulled Pork OR

Grilled BBQ Chicken

**Substitute Baby Back Ribs \$2.00pp*

\$21.95 per person

Legends Signature Buffet

Baked Haddock

Espresso Skirt Steak

Rice Pilaf or Mashed Potatoes

Garlic Butter Broccoli

Garden Salad

Rolls & Butter

\$23.95 per person

Italian Buffet

Caprese Salad over mixed greens

Sliced Italian Bread & Butter

Lasagna

Veggie Scampi

You Choose:

Bruschetta Chicken

Chicken Parmesan

Garlic Butter Chicken

\$22.95 per person

Buffet Additions

Rolls & Butter \$1.50

All-inclusive Soda \$3.25 pp

Iced Tea & Lemonade \$3.00pp

Dessert options are also available



A la Carte Entrée Selections

Available in Half Pans 10-12ppl or Full Pans 18-20

Prices based on half & full pans

\$O.R.-On Request

Beef Options

Espresso Skirt Steak \$60/\$120

BBQ Bacon Meatloaf \$60/\$115

Ginger Teriyaki Tips \$MP

Beef Stroganoff \$48/\$95

Shepard's Pie \$48/\$95

Pork Options

BBQ Pulled Pork \$45/\$90

Sausage, Peppers & Onions \$45/\$85

Seafood Options

Shrimp Scampi \$60/\$120

Haddock -Baked or Florentine \$O.R.

Chicken Options

Chicken Picatta \$50/\$100

Grilled Chicken Cordon Bleu \$50/\$100

Stuffed Chicken Supreme \$50/\$100

Garlic Butter Chicken \$50/\$100

Bruschetta Chicken \$50/\$100

Chicken Parmesan \$45/\$95

Chicken Marsala \$50/\$100

Buffalo Chicken Bake \$60/\$100

Chicken, Broccoli & Ziti \$55/\$110

Vegetarian & Pasta Options

Eggplant Parmesan \$45/\$90

Legends Mac n Cheese \$45/\$90

Lasagna/Veggie Lasagna \$55/\$105

Chicken, Broccoli, Ziti \$55/\$110

Before selecting your menu options, please inform us of any food allergies in your party.

Gluten free menu options are available.

All prices are subject to state and local tax and 20% Service charges.



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Soup, Salads & Sides

Soup -Minimum 20ppl

\$3.00pp	Corn Chowder	Stuffed Red Pepper	Broccoli Cheddar
\$3.75pp	Italian Wedding	Clam Chowder	Sausage Tortellini

Salad Minimum 15ppl

Garden Salad \$2.75pp	Caesar Salad \$2.75pp	Strawberry Pecan Salad \$3.75pp
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Starch Options

Rice Pilaf \$2.25	Grilled Potatoes \$2.75	Pasta with Marinara 2.75
Traditional Mashed Potatoes \$3.00	Sour Cream & Onion Mashed \$3.25	

Vegetable Options

Garlic Butter Broccoli \$3.00	Maple Glazed Carrots \$2.75
Seasonal Mixed Vegetable \$3.00.	Grilled Lemon Basil Asparagus \$3.50pp

Specialty Food Bars

Slider Bar-

Minimum 20ppl

Chicken, burger and pulled pork available, slider rolls and all the toppings for you and your guests to build your own sliders! 20-25ppl 1 protein 25+choice of 2 protein options \$7.00 per person

Nacho Bar

Minimum 20ppl

Fresh fried corn tortilla chips, shredded cheese, diced tomato, sliced red onion, jalapenos, salsa and sour cream. Your choice of pulled pork or our homemade chili. **Starter size \$4.75pp Meal Size \$9.00pp**

Taco Bar-

Minimum 20ppl

Assorted hard and soft tacos shells, shredded cheddar jack cheese, diced tomato, shredded lettuce, sautéed peppers and onions, salsa and sour cream. Served with your choice of Cajun chicken or taco seasoned ground Hamburg. **\$7.75pp**



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Cold Sides & Sandwich Trays

Pasta Salad \$1.75pp

Coleslaw \$1.50pp

Cajun Black Bean & Corn Salad \$1.75pp

Traditional Potato Salad \$2.50pp

Cheddar, Bacon, Ranch Potato Salad
\$3.25pp

Antipasto Tortellini Salad \$3.00pp

Veggie Orzo Salad 1.75pp

Sandwich Platters

Mini Croissant or Finger Sandwiches

Chicken Salad, Tuna Salad, Egg Salad, Roast Beef, Turkey, Ham

Small Tray -24 \$40 Medium Tray – 36 \$60 Large Tray – 48 \$80.00

Assorted Wraps Platter

Chicken Caesar, Assorted Cold Cut, Vegetarian, Tuna, Chicken Salad

Small Platter - 6 \$28.00 Medium Platter – 12 \$54.00 Large Platter 18 - \$80.00

2' Super Sub

Each sub is cut into approximately 16 pieces

All subs include lettuce, tomato, mayo and mustard

Italian -\$45 Vegetarian \$30.00 Club Style \$35.00

Turkey, Ham or Roast Beef \$28.00 Tuna Salad, Chicken Salad or Ham Salad \$ 32.00

***Before selecting your menu choices, please inform your event coordinator if anyone in your party has a food allergy.**

All prices are subject to state and local taxes and 20% service charges.



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Guest Guarantee- A final minimum guest count is due seven (7) days before your event. If no guarantee is received, your final bill will be charged on the most updated guest count given or the number of guests who attend your event, whichever is higher. This applies to menus that require an exact guest count.

Rental Requirement- Our rental requirement is based on your food and beverage total sales. As of 3/1/21 Sunday rentals are available on request. Tuesday-Thursday, a \$400 food and beverage total is required and Friday and Saturday, a \$750 minimum is required. If the minimum is not achieved in sales, the difference becomes your rental. All rental times are based on 4 hours, in the event you exceed this time limit or you would like to add time to your event, charges will be based on \$60 an hour, charged in 30-minute increments. Rentals are available for meetings or events in which you may not need food and beverage service. Please give us a call or email to discuss rates.

Deposit/Payments/Cancellation- A \$200 deposit is required to hold the date for your event. Once the deposit is received, your date is booked. All deposits are non-refundable. Deposits might be transferable in the event your date needs to be changed, however, if you change your date within 5 weeks of your event, there will be a \$50.00 fee.

Room Set-up- Must be discussed prior to your event. There are many options for table placement, types of tables and seating. We look forward to discussing this with you.

Decorating & Damage Clause- We know you are excited to decorate the room for your event; however, we do have a few guidelines for you. We ask that you only use scotch tape and putty wall tack where advised. We welcome centerpieces and balloons as well. **We do however ask that there isn't any type of confetti used at all and nothing used that will leave holes our walls.** If you have any questions before or during decorating for your event, we are glad to assist. In the event there is any damage, destruction or theft to the function space, the event contact will be liable for any and all charges.

Food guidelines- Menu's must be decided 2 weeks prior to your event, after which you have 7 days to make any changes. See guest guarantee for additional information. Any and all food, hot or cold is allowed to stay out on display for a maximum of 2 hours. We do not provide our event room as an order off the menu style option. Food for your event must be ordered in advance.

Outside food & desserts- At Legends, we cannot allow any outside food to be brought in for events. We can however allow cake, cupcakes and other dessert items as long as it is discussed prior to your event. We are glad to assist with any recommendations and or provide desserts for you if you prefer. In addition, we do provide cake service for \$35, which includes cutting and plating on our dishes. We can also provide disposable plates and forks for dessert with cake cutting for \$20.00 or you are welcome to bring your own dessert paper goods at no charge.

Food to-go- *If there is food leftover that you would like to take with you at the end of your event, we welcome you to do so. If you would like to plan in advance by bringing some food containers with you, we advise you to do so. If, however you would like us to package it up for you using our containers, there will be an additional charge. We reserve the right to deny any food leaving our establishment that we believe may have been out of temperature too long. Legends is not responsible for food safety once food has left our establishment.*

Bar service- *There are multiple levels of bar service available. We look forward to discussing your options. Cocktail service, wine service and private bar set-up are just a few of our available options. An automatic 18% gratuity will be added to open bar service.*

Gratuity fees- *Gratuity fee is based on 20% of your food and beverage total or \$75.00 whichever is higher and goes directly to your servers. If, however you have a large party and have decided to provide limited food for your guests, gratuity will be based on a flat fee.*

Extra server fees- *Servers will be scheduled for your event based on guest count and service style, if you would like to discuss adding additional servers, we will be glad to add for an additional cost per hour.*

Additional Charges- *May include, but are not limited to, gratuity, voluntary gratuity, state and local tax, service charge, admin fee, rental and special requests.*

This signature verifies I understand room requirements and guidelines above. Please notify us of any changes, all changes must be made 24 hours prior to the event.

Signature: _____

Date: _____

Printed Name: _____

Event Date: _____