

68 Airport Road Fitchburg, MA

978-342-6500

Appetizer Menu

2 dozen minimum on each appetizer selections

Chicken wrapped in bacon \$21/dz

Pumpernickel Bread and dill dip \$2pp

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

Stuffed Mushrooms \$18/dz

Beef Teriyaki Skewers \$28/dz
Roast pork & Pineapple skewers \$21/dz
Fresh fried chips and onion dip \$5/basket
Chicken Quesadilla's \$18/dz slices
Grilled Chicken Skewers \$16/dz
Chicken & Waffle sliders \$24/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 peepers, 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.	\$ 4.75pp
Fruit Display- Chef's selection of fresh sliced fruit, grapes and berries served with a strawberry	dip \$ 4.50pp
Crudité Display-Chefs selection of raw veggies served with ranch dipping	\$3.75pp

Appetizers options: A la Carte - Priced per dozen

Choice of 4 with platter \$22.00pp

Choice of 3-\$16.00pp

Choice of 3 with 2 platters \$25.00pp



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

\$20.95 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 \$1.25

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

Beef Bourguignon \$50/100

BBQ Bacon Meatloaf \$60/\$115

Ginger Teriyaki Tips \$80/\$160

Beef Stroganoff \$48/\$95

Shepard's Pie \$48/\$95

Pork Options

Grilled Pork Chops \$0R.

BBQ Pulled Pork \$45/\$90

Pork Stir-fry \$48/\$95

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

Seafood Options

Shrimp Scampi \$60/\$120

Haddock -Baked or Florentine \$0.R.

Grilled Swordfish Steaks \$0.R.

Seared Teriyaki Salmon \$0.R.

Chicken Options

Chicken Picatta \$50/\$100

Grilled Chicken Cordon Bleu \$50/\$100

Stuffed Chicken Supreme \$50/\$100

Garlic Butter Chicken \$50/\$100

Chicken Pot Pie \$42/\$85

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

Vegetarian Stuffed Peppers 45\$/\$90

Lasagna/Veggie Lasagna \$55/\$105

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

Cheese Ravioli \$35/\$70

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.



Soup, Salads & Sides

Soup - Minimum 20ppl

\$3.00pp Corn Chowder Stuffed Red Pepper Broccoli Cheddar

\$3.75pp Italian Wedding Clam Chowder Sausage Tortellini

Salads- Minimum 15ppl

Garden Salad \$2.75pp Caesar Salad \$2.75pp

Strawberry Pecan Salad \$3.75pp Caprese Salad \$2.75pp

Add: Steak Tips or Grilled Chicken for an additional charge

Hot Sides- Minimum 15ppl

Starch Options

Rice Pilaf \$1.75pp Grilled Lemon Basil Asparagus \$3.00pp

Sweet Potato Mashed \$2.75pp Garlic Butter Broccoli \$2.75pp

Vegetable Options

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Grilled Potatoes \$2.50pp Maple Glazed Carrots \$2.50pp

Sour Cream and Onion Mashed Potatoes \$2.75pp Butternut Squash \$2.75pp

Pasta with Marinara \$2.00pp Seasonal Mixed Vegetable \$2.75pp

Traditional Mashed Potatoes \$2.20pp Peas & Onions \$2.25pp

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Legends Dinner Buffet

20 Guest Minimum \$28.95 per person

OUR DINNER BUFFET INCLUDES:

WARM ROLLS WITH BUTTER

YOUR CHOICE OF SALAD
OUR HOUSE SALAD WITH CHOICE OF DRESSING OR CAESAR SALAD

SELECT 2 ENTREES

Chicken Marsala Boneless BBQ Pork Chops

BBQ Bacon Meatloaf Ginger Teriyaki Steak Tips

Baked Haddock Grilled Chicken Cordon Bleu

Whole Roast Turkey

STARCH OPTIONS

VEGETABLE OPTIONS

Rice Pilaf Maple Glazed Carrots

Grilled Potatoes Peas & Onions

Mashed Potatoes Butternut Squash

Au gratin Potatoes**

Grilled Asparagus**

**Additional \$.50 per person Chef's Choice of Dessert

*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.



Specialty Food & Beverage 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 \$6.75 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

Baked Potato Bar- Giant baked potatoes, set out with all the fixings! Choose 6 of the following toppings:

Shredded Cheddar Jack Cheese, Legends Queso, Whipped butter, Broccoli, Bacon, Sour cream, salsa, Chives, Corn-pepper salsa, Onion, Jalapeno, pulled pork and chili

\$5.25

SPECIALTY DRINK STATIONS

Bloody Mary Bar- Legends signature bloody Mary mix, both regular and hot & spicy. Celery, carrot, green olives, cocktail onions, pickle spears and bacon straws.

Based on Consumption

Mimosa Stand- An assortment of juices, to include orange, grapefruit and cranberry served with your choice of champagne and sparkling cider and an array of fresh fruit garnish. \$9.50pp

Coffee/Hot Cocoa Bar- Coffee, decaf coffee and hot chocolate set out for your guests with an assortment of additions to include, chocolate chips, white chocolate chips, crushed candy cane, caramels, mini marshmallows, whipped cream and your choice of stirrer. Available with your choice of 3 liquors to finish it off just right

\$7.75/Consumption

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Cold Sides & Sandwich Trays

Pasta Salad \$1.75pp

Cajun Black Bean & Corn Salad \$1.75pp

Cheddar, Bacon, Ranch Potato Salad
\$3.25pp

Coleslaw \$1.25pp

Traditional Potato Salad \$2.50pp

Antipasto Tortellini Salad \$3.00pp

Veggie Orzo Salad 1.75pp

Sandwich Platters

Mini Croissant or Finger Sandwiches

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

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



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. Sunday-Thursday, a \$400 food and beverage total is required. Friday and Saturday, a \$500 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.

<u>Decorating & Damage Clause-</u> 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 be 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.

<u>Food guidelines-</u> 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 of 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.

<u>Food to-go-</u> 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.

<u>Additional Charges-</u> 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:	