

Legend Café

Catering Menu

Corporate and Social
Catering

5 Spruce Street, Acton

Mass.01720

978-635-5315

www.legend-cafe.com

Breakfast/Coffee Breaks

Assorted, Fresh Baked Croissants, Scones

\$3.95 per person

Assorted Bagels and Cream Cheese

\$3.50 per person

Assorted Bagels with Smoked Salmon

\$9.95 per person

Seasonal Fruit and Berries Platter

\$57.00 serves 10-15 \$85.00 serves 20-25 130.00 serves 30-40

Fruit Salad

\$3.75 per person

Assorted Yogurts

\$1.75 per person

Yogurts Parfaits

\$4.95 per person

The Continental Breakfast

Includes assorted Breakfast Pastries, fruits, Juice & Coffee

\$12.95 pp

Coffee and Tea Service serves 10 \$23.95

Snacks

Priced per person 8 person minimum

Guacamole and Salsa served with Tortilla

Chips \$ 4.95 per person

Assorted Cookies and Dessert Bars

\$ 2.50 per person

Assorted Cheese and Seasonal Fruits Platter

Small serves 10-15 Medium serves 20-25 Large serves 30-40

\$65.00

\$90.00

\$125.00

Assorted Whole Fruit seasonal availability

\$ 2.00 per person

Organic Hummus and Pita Bread pp \$2.25

Assorted Soda's pp \$1.95

Flat and Sparkling Waters pp \$1.95

Assorted Iced Teas pp \$2.25

Sandwich & Wraps

Price per person – 8 person minimum

Assorted Sandwiches and Wraps served with
Potato Chips \$9.95 per person

Sandwich and Wrap Platter served with chips
And Fresh Baked Cookies and Dessert Bars
\$11.95 per person

Corporate Lunch – an assortment of
sandwiches and wraps served with Potato chips,
choice of Salad, Cookies and Dessert Bars.
\$14.95 per person

Tote Bagged Lunches

Assorted Sandwiches, Chips, Cookies, Fruit and Bottle
Water \$14.95

Hors D'oeuvre Platters

Assorted Cheese and Seasonal Fruits, served
with Crackers and Sliced Breads

Small \$ 65.00 Medium \$90.00 Large \$125.00

Seasonal Vegetable Crudités with Dip

Small \$ 40.00 medium \$70.00 Large \$100.00

Fresh Sliced Fruit and Berries

S \$58.00 Med. \$85.00 Lg. \$130.00

Marinated Grilled Vegetable Platter

S \$58.00 M \$79.00 L \$135.00

Tuscan Antipasto

An assortment of Italian specialties- salami, Provolone,
Prosciutto, Roasted, Garlic, Sundried Tomato Pesto, White
Bean Puree and Tuscan Breads

S\$64.00 M. \$95.00 L. \$135.00

Middle Eastern Display

Tabbouleh, Hummus, Grape Leaves, Tomato-Feta-Oliver Salad
served with Pita Wedges

S, \$57.00 M. \$79.95 L. \$130.00

Marinated Gilled Vegetable Platter

Gilled Tomatoes, Eggplant, Zucchini, Red Onions, Summer
Squash marinated in Oliver Oil

S. \$55.00 M. \$75.00 L. \$125.00

Spinach and Artichoke Dip

Served with Pita Chips and Sliced Breads

Serves 20-25

\$69.95

Hot Crab Dip

Served with Pita Chips and Sliced Breads

Serves 20-25

\$89.95

Buffalo Chicken Dip

Served with Tortilla Chips

Served 20-25

\$79.95

7 Layer Mexican Dip

Served with Tortilla Chips

Serves 20-25

\$59.95

Focaccia Station \$4.25 pp

Sliced Focaccia Bread served with your choice of 3

Homemade Salsas Tomato, Basil Mozzarella

Jerk Chicken with Pineapple Mango Salsa

Tiger Shrimp Salsa

Italian Salsa

Mexican Station \$4.55 pp

Salsa, Guacamole, Black Bean Dip, and Corn Salsa Served
with Tortilla Chips

Shrimp Cocktail Display

(3 shrimp per person)

Served with our very own Cocktail Sauce and Lemon
Wedges

S. \$74.95 M. 99.95 L.134.95

Sliced Beef Tenderloin

Served with Dinner Rolls, Grain Mustard and
Horseradish

Serves 15-20

\$250.00

Spiral Baked Ham

Served with Dinner Rolls, Swiss cheese and assorted
Mustards

Serves 35-40

\$150.00

Sliced Roasted Turkey

Served with Dinner Rolls, Mustard and Cranberry
Chutney

Serves 30-35

\$175.00

Poached Salmon

White Wine Poached Side of Salmon Topped with
Cucumber Slices and Served with a Dill Cream Sauce

Serves 20-25

\$99.95

Lemon Artichoke Chicken

Lemon , Wine, capers and shallots

Cooked to perfection

14.95 per person

Hors D'oeuvres

Meat & Chicken

Priced per piece/2 dozen minimum for each type

Chorizo and Date Wrapped in Bacon \$2.25

Parma Ham Wrapped Cantaloupe Melon \$2.25

Mini Beef Wellington

Wrapped in Puffed Pastry with Mushroom duxelle and Spinach
\$2.25

Coconut Chicken Skewers \$2.00

Teriyaki Chicken Skewers \$2.00

Buffalo Chicken Skewers \$2.00

Served with a Blue Cheese Dip

Cashew Crusted Chicken Skewers \$2.00

Chicken Satay \$1.95-Beef Satay \$2.25

With a Spicy-Chili Peanut Sauce

Chicken Curry in a Cucumber Cup \$1.95

Lollipop Lamb Chops \$3.75

With Mint Pesto

Prosciutto, Mozzarella and Pesto Pinwheels

\$2.00

Chicken & Mango Salsa Crostini \$2.10

Beef and Rosemary Spread Crostini \$2.25

Fig, Prosciutto and Bleu Cheese Crostini \$2.10

Mini Quiche \$2.00

Lorraine (Ham, Mushroom, Swiss), Tomato and Feta or Spinach and Feta

Sliders

Beef \$3.75- Chicken \$ 3.50- Salmon \$4.25-Crab \$Market-

Lobster \$Market

Hors D'oeuvres

Vegetarian

Priced per piece/2 dozen minimum for each type

Goat Cheese and Sundried Tomato Tartlets

\$1.85

Fried Mac N' Cheese Bites \$1.99

Stuffed Mushroom \$2.25

Mushroom, onion, Garlic Bread, Spinach \$Prosciutto Stuffing

(Prosciutto can be removed for Vegetarian Version)

Wild Mushroom Crostini \$2.00

Apple Brie Crostini \$2.00

Brie Cheese with Caramelized Onion and Apple on Crostini

Mini Spring Rolls \$2.00

Served with a Raspberry Curry Dipping Sauce

Butternut Squash Risotto Balls \$2.00

With a Maple Cream Sauce

Arancini \$2.00

With Marinara Sauce

Brie Cups \$2.00

Tomato, Mozzarella and Pesto Skewers \$2.00

Cold Soup Shots \$2.00

Gazpacho, Golden Gazpacho, Carrot, Squash, Creamy Asparagus

Hors D'oeuvres

Seafood

Pried per piece/2 dozen minimum for each type

Legend Crab Cakes \$2.45

With a Tuscan Tartar Sauce

Oven Roasted Shrimp \$2.25

Marinated with Sweet Chili Sauce, Lime and Fresh Cilantro

Shrimp Cocktail \$2.25

Served with Cocktail Sauce and Lemon

Coconut Shrimp \$2.25

Served with a Pineapple Mango Sauce

Tequila Shrimp \$2.25

Served with a Pineapple Mango Sauce

Shrimp or Salmon Ceviche \$1.95

Served in a Tortilla Cup

Smoked Salmon & Boursin Roulade \$2.10

Scallops Wrapped in Bacon \$Market Price

Special Entrees

Priced per person-8 person minimum per entrée

Jambalaya \$16.95

A Rice Dish with Shrimp, Chicken and Ham along with Seasoning and Bell Peppers

Vegetarian

Priced per person

Pasta pomodoro \$8.95

Bell Peppers stuffed with Confetti Rice \$8.95

Wild Mushroom Risotto \$9.95

**Gilled Asian Toufu w/Stir Fry Vegetables
\$11.95**

Whole Wheat Linguine \$7.95

With Sautéed Garden Vegetables

Eggplant Parmesan \$9.95

Roasted Portobello Cap \$9.95

With Mushroom and Sundried Tomato Risotto

Cavatappi \$9.95

With Sundried Tomatoes, Artichokes, Basil and a Garlic Cream Sauce

Stuffed Acorn Squash \$11.95

Roasted and Stuffed with Fresh Herbs, Stuffing and Apricots

Entrees

Meat

Priced per person- 8 person per entrée

Beef “Bourguignon” \$12.95

Beef Braised with Burgundy Wine, Mushrooms, Bacon and onion

Sliced Roast Tenderloin of Beef \$22.95

With your choice of Sauce:

Horseradish Cream, Tarragon Aioli, Mushroom Burgundy, Au Jus, Brandied Boison

Braised Beef w/Carrots \$13.95

Beef Braised with Carrots and Red Wine

Lamb Stew with Potatoes,, Turnips, Vegetables

Entrées

Seafood

Priced per person-8 person per entrée

Salmon “6oz” \$13.95

Grilled with Mango Salsa

Poached with Dill Crème

Sesame Seared with Teriyaki Glaze

Pan-seared with Lemon

Shrimp Scampi \$13.95

Shrimp in a Lemon Garlic White Wine served with Linguine

Sea Scallops “Provencal” \$Market Price

Sautéed Scallops with Onions, Garlic, Pepper, Tomato, Oliver and Basil

Orange Glazed Sea Scallops \$Market Price

Sautéed Scallops tossed with an Orange Soy Glaze

Seared Crab Cake \$Market Price

Served with Tuscan Tartar

Green Salads

8 person minimum per type –Priced Side /Entrée

Sesame Chicken Salad \$4.95/\$9.95

Teriyaki Chicken, Crisp Greens, Crispy Asian Noodles, Peanuts and Mandarin Oranges with a Sesame Dressing

Classic Caesar Salad \$3.95/\$7.95

(Add \$3.25 for grilled chicken)

Fresh Romaine Lettuce topped with Croutons & Parmesan Cheese

Greek Salad \$4.95/\$7.95

Mixed Greens, Feta Cheese, Tomatoes, Kalamata Olives and Red Onion

Cobb Salad \$4.95/\$9.95

Sliced Turkey, Cucumber, Bacon, Celery, Tomatoes. Egg and Bleu Cheese on Lettuce

Caprese Salad \$7.95/\$10.95

Buffalo Mozzarella and Tomatoes with Fresh Chopped Basil in EBOO

Apple and Walnuts Salad \$4.95/\$8.95

Mixed Greens, Sliced Fresh Apples and Candied Walnuts with a Raspberry Vinaigrette

Traditional Garden Salad \$4.95/\$8.95

Mixed Greens, Cucumbers, Carrots, Peppers and Red Onions with a Sundried Tomato Dressing

Mesclun Salad \$4.95/\$7.95

Mixed Greens with Candied Walnut, Sundried Cranberries and Blue Cheese

Pear Salad \$4.95/\$8.95

Mixed Greens with Crumbled Goat Cheese, Candied Pecans, Sliced Pears, and Cherry Tomatoes
Served with Cranberry Vinaigrette

Citrus Salad \$4.95/\$8.95

Mixed Greens with Mandarin Oranges, Grapefruit Pieces, Red Peppers, and Bean Sprouts.
Served with a Citrus Dressing

Build Your Own Salad bar \$9.95

Mixed Greens, Tomatoes, Cucumbers, Red onion, Green and Red Peppers, Egg, Croutons, and
your choice of dressing

* *Add Grilled Chicken \$3.25, Salmon\$5.00, or Shrimp \$4.75 to any Salad**

Potato/ Pasta Salads

8 Person minimum per type-Priced Per Person

Pesto Pasta Salad \$4.95

Tossed with Sundried Tomatoes and Parmesan Cheese

Red Bliss Potato Salad \$3.95

With Red Bell Pepper, Onions, and Celery mixed with our own Creamy Dressing

Orzo Salad \$4.95

Orzo tossed with Roasted Red Peppers, Baby Spinach, Feta and Rosemary Dressing

Greek Orzo Salad \$4.95

Orzo tossed with Tomato, Cucumber, Black Olives, Red Onion, Feta, and Greek Dressing

Primavera Pasta Salad \$4.95

Corkscrew Pasta tossed with Broccoli, Green Beans, Sugar Snap Peas, Carrots, Red Peppers, and Tomatoes. Tossed in a Creamy Dressing,

Party Trays

Meat Lasagna

Half Pan-Serves 8-10 \$59.95/Full Pan Serves 15-20 \$94.95

Vegetable Lasagna

Half Pan – Serves 8-10 \$59.95/Full Pan Serves 15-20 \$85.95

Four Cheese Baked Ziti

Half Pan- serves 8-10 \$59.95/Full Pan serves 15-20 \$85.95

Chicken Broccoli and Ziti

Half Pan- Serves 8-10 \$69.95/Full Pan-Serves 15-20 \$99.95

Spaghetti & Meatballs

Half Pan-Serves 8-10 \$55.95/Full Pan-Serves 15-20 \$89.95

Ravioli

Cheese, Spinach, Mushroom, or Butternut Squash

Half Pan- Serves 8-10 \$55.95/Full Pan- Serves 15-20 \$99.95

Chicken Fettucine

Half Pan Serves 8-10 \$69.95/Full Pan-Serves 15-20 \$99.95

Desserts

We also offer a wide selection of Cakes, Tarts, Pastries and Classical desserts. Try our

Chocolate Crème Brule Torte, French Apple Crumb Tart

Cookies and Dessert Bars

Minimum order: 2 Dozen

Assorted Cookies \$1.00 each

Assorted Dessert Bars \$2.25 each

Assorted Cookies and Dessert Bars \$2.25 per person

Chocolate Covered Strawberry \$3.25

Large Strawberry covered with Dark Chocolate

Mini Pastry Assortment

2 piece per person \$4.95

8 person minimum

Catering Policies

Legend has a 72 hour cancellation period on all orders. For corporate events any order over \$1000 requires a 50% deposit at time of ordering. For social events a 50% deposit is required at time of ordering in order to secure the date of your event and a 50 % deposit 10 days prior to the event. Any increase or decrease in party size requires a 48hour advance notice. Payment is due in full the day of your event.

Legend offers drop-off service as well as full service, staffed events. We have a team of Friendly and professional staff and we maintain very high service standards to ensure that you and your guests thoroughly enjoy the event

We look forward to being a partner in your success!