HORS D'OEUVRES

PASSED HORS D'OEUVRES

Priced Per Piece
Minimum of 25 pieces

COLD

Seasonal Bruschetta
tomatoes, scallions, basil and garlic on toasted brioche 2.00
mushrooms, olives, truffle oil on toasted brioche 2.00

Grilled Vegetable Skewer
balsamic glaze
2.00

Spicy Pulled Chicken
cajun seasoning, fried plantain chip
2.50

Beef & Goat Cheese Crostini*
sliced tenderloin and herbed cheese on a garlic crostini
3.00

Tuna Taco*
tuna sashimi, scallions, sesame oil, sriracha, wonton shell

HOT

Tempura Chicken Skewer
kung pao sauce 2.50

Scallop Wrapped in Bacon
sea scallops and smoked bacon 3.00

Citrus Swordfish Skewer
grilled swordfish with a dipping sauce 3.00

Petite Maryland Crab Cake
jumbo lump crabmeat 4.00

STATIONARY PLATTERS

Small Serves 15-20ppl
Large Serves 25-30ppl

Grilled Vegetable Skewers
wood grilled seasonal vegetables
with balsamic glaze
small 75.00 large 110.00

Seafood Antipasto
grilled shrimp, calamari, marinated clams and mussels
small 125.00 large 175.00

Tuna Sashimi*
seaweed salad, pickled ginger,
wasabi & sesame vinaigrette
small 180.00 large 240.00

Shrimp Wontons
steamed or fried
small 100.00 large 135.00

LEGAL SPECIALTIES

Chowder Station
Legal Sea Foods Award-Winning
New England Clam Chowder
5.00 per person

Shrimp Cocktail
chilled jumbo shrimp and homemade cocktail sauce
30.00 pound (15-17 pieces per pound)

Treasures of the Reef*
two large towers of chilled seafood,
including oysters and clams on the half shell,
mussels, shrimp cocktail and chilled lobster
with cocktail sauce, champagne mignonette,
jalapeno salsa and horseradish
120.00 (serves 10-15ppl)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request.

Dinner

THE LEGAL CLASSIC

First Course
choose one

New England Clam Chowder
Classic Caesar Salad

Entrée

Nutty Salmon
mushroom ravioli, spinach

Double Stuffed Baked Shrimp
mashed potato, seasonal vegetable

Grilled Chicken Breasts
lemon butter, mashed potato, seasonal vegetable

Shrimp Scampi
fresh fettuccini, lemon butter

Dessert
choose one

Chocolate Cake
Lemon or Raspberry Sorbet

Recommended Wine Pairings by Sandy Block, MW

Sonoma-Cutrer "RRR" Chardonnay, Sonoma Coast $39/bottle

DeLoach "Block 1950" Pinot Noir, Sonoma Coast $39/bottle

$50 per person

THE LEGAL EXPERIENCE

First Course

New England Clam Chowder

Second Course

Classic Caesar Salad

Entrée

Everything Spiced Tuna
cucumber & red pepper sauces, jasmine rice, spinach

Legal's Crab Cake Dinner
seasonal salad, brown rice, seasonal vegetable

Wood Grilled Atlantic Salmon with Grilled Shrimp Skewer
red onion jam, jasmine rice, spinach

Wood Grilled Filet Mignon
mashed potato, broccoli

1.25-1.5 Pound
Steamed Lobster
jasmine rice, seasonal vegetable

Dessert
choose one

Cheesecake
Chocolate Cake

Recommended Wine Pairings by Sandy Block, MW

Cakebread Chardonnay, Napa Valley $55/bottle

Shafer Merlot, Napa Valley $55/bottle

$60 per person

THE LEGAL SHOWCASE

First Course
choose one

Tuna Sashimi
Jumbo Lump Crab Cake

Second Course
choose one

New England Clam Chowder
Classic Caesar Salad

Entrée

Seafood Bouillabaisse
shrimp, king crab, littlenecks, mussels, toast

Wood Grilled Swordfish
red onion jam, jasmine rice, spinach

Surf & Turf
grilled shrimp, scallops, filet mignon mashed potato, broccoli

1.5 lb -1.75 Pound
Steamed Lobster
jasmine rice, seasonal vegetable

Dessert
choose one

Key Lime Pie
Boston Cream Pie

Recommended Wine Pairings by Sandy Block, MW

Far Niente Chardonnay, Napa Valley $65/bottle

Jordan Cabernet Sauvignon, Alexander Valley $69/bottle

$70 per person

Prices are subject to gratuity, tax and a 3% taxable administrative fee.

Wine

These wines are recommended by Sandy Block MW for your Private Dining function.

Sparkling

Cremant de Bourgogne, JCB "No. 21," NV	$35
Champagne, Louis Roederer Brut Premier, NV	$55
Champagne, Laurent-Perrier, Vintage	$75
Champagne, Dom Perignon, Vintage	$165

White

Chardonnay, Hook & Ladder, *Russian River Valley*	$33
Chardonnay, Sonoma-Cutrer "Russian River Ranches," *Sonoma Coast*	$39
Chardonnay, Stag's Leap Wine Cellars "Karia," *Napa Valley*	$45
Chardonnay, Cakebread, *Napa Valley*	$55
Chardonnay, Far Niente, *Napa Valley*	$65
Chablis, Domaine Moreau-Naudet, *Burgundy*	$35
Pouilly-Fuisse, J.J. Vincent "Marie Antoinette," *Burgundy*	$35
Meursault, Domaine Latour-Giraud "Cuvee Charles Maxime," *Burgundy*	$59
Pinot Grigio, Santa Margherita, *Valdadige*	$39
Pinot Gris, Trimbach Reserve, *Alsace*	$39
Sauvignon Blanc, Manawa, *Marlborough*	$31
Sauvignon Blanc, Cloudy Bay, *Marlborough*	$45
Sancerre, Domaine Fournier "Les Belles Vignes," *Loire Valley*	$39
Riesling, Dr. Fischer Ockfener Bockstein QbA, *Mosel*	$31
Conundrum, *California*	$39

Red

Garnacha/Syrah, Capçanes "Mas Picosa," *Montsant*	$28
Pinot Noir, DeLoach "Block 1950," *Sonoma Coast*	$39
Pinot Noir, Sonoma-Cutrer, *Russian River Valley*	$52
Savigny-les-Beaune, Domaine des Meix Poron, *Burgundy*	$39
Merlot, Edna Valley, *Central Coast*	$31
Merlot, Shafer, *Napa Valley*	$55
Lussac-St. Emilion, Chateau La Fleur Terrien, *Bordeaux*	$42
Malbec, Catena "Vista Flores," *Mendoza*	$35
Shiraz, Oliverhill "Red Silk," *McLaren Vale*	$35
Cabernet Sauvignon, Buehler, *Napa Valley*	$39
Cabernet Sauvignon, Chappellet "Cervantes" Mountain Cuvee, *Napa Valley*	$45
Cabernet Sauvignon, Ramey Cellars, *Napa Valley*	$55
Cabernet Sauvignon, Silver Oak, *Alexander Valley*	$85
Dominus, *Napa Valley*	$125

Additional Wine Selections Available
All Wines Subject to Availability; Prices Subject to Change

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