



PRIVATE EVENT MENUS

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

25 Person Minimum

60 per person

*Choose Six Options
up to two hours*

Sesame Crusted Tuna Skewers*

wasabi cream

Coconut Shrimp

sweet orange chili sauce

Petite Crab Cakes

mustard horseradish aioli

Lobster Arancini

Old Bay aioli, dill

Bacon Wrapped Scallops

balsamic glaze

Goat Cheese and Shitake Tartlets

with crispy leeks

Blackened Beef*

sundried tomato pesto, confit potatoes

Chicken Salad Tartlet

apple, dried cherries, walnuts

Buffalo Cauliflower

bleu cheese

Wild Mushroom Arancini

truffle aioli

Watermelon with Feta

balsamic and micro greens

Tomato Bruschetta

scallion, basil, garlic

Bon Bons 8

bite-size scoops of ice cream dipped in chocolate

Add 30 minutes of Chef's choice

Passed Hors d'Oeuvres

to any menu for \$20 pp

*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 illness, especially if you have certain medical conditions.

COCKTAIL RECEPTION

STATIONS

25 Person Minimum

*priced per person unless otherwise noted
up to two hours*

Shellfish Display*

Classic 25

*freshly shucked & chilled oysters, clams, shrimp
cocktail*

Executive 45

with the addition of fresh Atlantic lobsters

Oyster Display* 13

freshly shucked with classic accompaniments

New England Clam Chowder 9

our award-winning classic

Shrimp Cocktail 15

cocktail sauce, lemon

Tuna Tartare* 16

ahi tuna, ponzu, cucumber, wontons

Sushi Display* 25

*chef's selection of classic and specialty maki, wasabi,
pickled ginger, soy sauce*

Slider Bar 10

*assortment of tuna burger, Buffalo chicken, and
Double R Ranch beef*

Mini Lobster Rolls mkt

traditional with mayo

Charcuterie Board 24

*imported & domestic selection of cheese and cured
meats, seasonal fruit, assorted crackers*

Mini Crab Rolls mkt

traditional with mayo

Mediterranean Crudite 8

*mixed olives, marinated vegetables,
hummus, pita*

Lobster Mac & Cheese 20

Maine lobster, Vermont cheddar, buttered crumbs

Caesar Salad 8

*romaine hearts, garlic croutons, shaved romano,
creamy dressing*

Whole Roasted Tenderloin* 295 (serves 20)

*horseradish cream, brandy peppercorn,
whole grain mustard, assorted breads*

Greek Salad 8

*tomato, cucumber, feta, chickpeas, Kalamata olives,
lemon-oregano vinaigrette*

Scottish Smoked Salmon 125 (serves 20)

*capers, pickled onions, mustard sauce,
dill yogurt, grilled flat bread*

Mini Desserts 18

selection of classic desserts in miniature

Add 30 minutes of Chef's choice

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DINNER

Three Course

First Course

Choose One Option

New England Clam Chowder

Greek Salad

tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette

Mains

Choose Two Options

Grilled Organic Salmon*

yogurt dill marinade

Simply Grilled Gulf of Maine Scallops

Yellow Fin Tuna Steak*

sesame-crusting, cashew ponzu

Double R Ranch Filet Mignon*

simply grilled

Herb Roasted Chicken

lemon olive oil

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Garlicky Green Beans **Butter Roasted Potatoes**

Steamed Broccoli **Herbed Rice Pilaf**

Jasmine Rice

Desserts

Choose One Option

Boston Cream Pie

Cheesecake

seasonal topping

Trio of Bon Bons

bite-size scoops of ice cream dipped in chocolate

85 per person

Pricing is subject to 7% state tax,
18% suggested gratuity and 4% administrative fee
Menu subject to change

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DINNER

Four Course

First Course

Choose One Option

New England Clam Chowder

Lobster Bisque

Second Course

Choose One Option

Greek Salad

tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette

Classic Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

Mains

Choose Three Options

Legal's Signature Crab Cake Combo

lump crab cake, grilled shrimp, seared scallops, mustard sauce

Surf and Turf*

*Double R Ranch filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake | pan seared sea scallops*

Grilled Organic Salmon*

yogurt dill marinade

Herb Roasted Chicken

lemon olive oil

Lobster Mac and Cheese *additional \$10 per order

Vermont cheddar, buttered crumbs

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Garlicky Green Beans **Butter Roasted Potatoes**

Steamed Broccoli **Herbed Rice Pilaf**

Jasmine Rice

Desserts

Choose One Option

Key Lime Pie **Boston Cream Pie**

Trio of Bon Bons

bite-size scoops of ice cream dipped in chocolate

95 per person

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DINNER

Signature Four Course

First Course

Choose One Option

New England Clam Chowder Lobster Bisque
Chef's Choice Passed Hors d'Oeuvres

30 minutes

Second Course

Choose One Option

Greek Salad

tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette

Classic Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

Mains

Choose Three Options

Surf and Turf*

Double R Ranch filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake | pan seared sea scallops

Moroccan Grilled Swordfish Steak

red chermoula, hummus, piparra peppers, naan

Yellow Fin Tuna Steak*

sesame-crusting, cashew ponzu

Herb Roasted Chicken

lemon olive oil

1.5 lb. Steamed Lobster

from crisp, cold North Atlantic waters

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Garlicky Green Beans Butter Roasted Potatoes

Steamed Broccoli Herbed Rice Pilaf

Jasmine Rice

Lobster Mac and Cheese* additional \$7 per order

Desserts

Choose Two Options

Key Lime Pie Boston Cream Pie Cheesecake

105 per person

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LUNCH

Three Course

First Course

Choose One Option

New England Clam Chowder

Caprese Salad

fresh tomato and mozzarella, basil pesto, balsamic reduction, sourdough crisp

Mains

Choose Two Options

Grilled Organic Salmon*

yogurt dill marinade, herbed rice pilaf, steamed broccoli

Grilled Chicken Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

Legal's Signature Crab Cake

lump crab, mustard sauce, seasonal salad with pickled onions radishes, peas, green goddess dressing

Half Pound Maine Lobster Roll *additional \$15 per order

traditional with lemon mayo, served with french fries & coleslaw or served over a bed of mixed greens

Vegetarian Option Available Upon Request

Dessert

Lemon Sorbet

seasonal berries

50 per person

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LUNCH

Signature Three Course

First Course

Choose One Option

New England Clam Chowder

Colossal Naked Shrimp Cocktail

Mains

Choose Two Options

Half Pound Maine Lobster Roll **additional \$15 per order*
traditional with lemon mayo, served with french fries & coleslaw
or served over a bed of mixed greens

Grilled Organic Salmon*
yogurt dill marinade, herbed rice pilaf, steamed broccoli

Grilled Chicken Breast
lemon beurre blanc, roasted potatoes, green beans

Legal's Signature Crab Cake
lump crab, mustard sauce, seasonal salad with pickled onions,
radishes, peas, green goddess dressing

Vegetarian Option Available Upon Request

Desserts

Choose One Option

Lemon Sorbet
seasonal berries

Cheesecake
seasonal topping

60 per person

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