



## **PRIVATE DINING 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*

**Crispy Tempura Shrimp**

*sweet and sour sauce*

**Petite Crab Cakes**

*mustard horseradish aioli*

**Lobster Arancini**

*lemon aioli*

**Coconut Shrimp**

*kung pao sauce*

**Bacon Wrapped Scallops**

*balsamic glaze*

**Crispy Shrimp Fritters**

*chorizo, corn, cilantro lime sauce*

**Peppered Beef Filet\***

*horseradish, sourdough crouton*

**Chicken Salad Tartlet**

*apple, dried cherries, walnuts*

**Crispy Tempura Vegetables**

*sesame ponzu*

**Wild Mushroom Arancini**

*truffle aioli*

**Tomato Bruschetta**

*scallion, basil, garlic*

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# COCKTAIL RECEPTION

## STATIONS

### 25 Person Minimum

*priced per person unless  
otherwise noted*

#### Shellfish Display\*

##### Classic 25

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

##### Executive 45

*with the addition of lobster tails*

#### Oyster Display\* 12

*freshly shucked with classic accompaniments*

#### Shrimp Cocktail 14

*cocktail sauce, lemon*

#### Sushi Display\* 21

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

#### Mini Lobster Rolls 20

*traditional with mayo*

#### Slider Bar 8

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

#### Charcuterie Board 24

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

#### Whole Roasted Tenderloin\* 295 (serves 20)

*horseradish cream, bearnaise,  
red wine demi-glace, assorted breads*

#### Tuna Tartare\* 16

*ahi tuna, ponzu, cucumber, wontons*

#### Lobster Mac & Cheese 16

*Maine lobster, Vermont cheddar, buttered crumbs*

#### Vegetable Crudite 6

*chick pea and bleu cheese dips*

#### Mini Desserts 8

*selection of classic desserts in miniature*

#### Bon Bons 8

*bite-size scoops of ice cream dipped in chocolate*

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# DINNER

## Three Course

### *First Course*

**New England Clam Chowder**

**Greek Salad**

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

### *Mains*

*Choose Two Options*

**Grilled Organic Salmon\***

*citrus beurre blanc*

**Baked Stuffed Colossal Shrimp**

*signature lump crab stuffing*

**Seared Gulf of Maine Scallops**

**Yellow Fin Tuna Steak\***

**Double R Ranch Filet Mignon\***

*simply grilled*

**Herb Roasted Chicken**

*lemon olive oil*

Vegetarian Option Available Upon Request

### *Sides*

*Choose Two Options*

**Herbed Rice Pilaf**

**Garlicky Green Beans Steamed Broccoli**

**Butter Roasted Potatoes**

### *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:  
Baked Stuffed Colossal Shrimp | Signature Crab Cake | Pan Seared Sea Scallops*

#### **New England Baked Haddock - Anna's Way**

*buttered crumbs, roasted tomato*

#### **Grilled Organic Salmon\***

*citrus beurre blanc*

#### **Herb Roasted Chicken**

*lemon olive oil*

Vegetarian Option Available Upon Request

### *Sides*

*Choose Two Options*

#### **Herbed Rice Pilaf**

#### **Garlicky Green Beans Steamed Broccoli**

#### **Butter Roasted Potatoes**

### *Desserts*

*Choose One Option*

#### **Boston Cream Pie**

#### **Trio of Bon Bons**

*bite-size scoops of ice cream dipped in chocolate*

#### **Cheesecake**

*seasonal topping*

#### **95 per person**

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18% suggested gratuity and 4% administrative fee  
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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**

### 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:  
Baked Stuffed Colossal Shrimp | Signature Crab Cake | Pan Seared Sea Scallops*

#### **Grilled Swordfish Steak**

*Castelvetro olive tomato-caper relish*

#### **Yellow Fin Tuna Steak\***

*sesame-crust, 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*

#### **Herbed Rice Pilaf**

**Garlicky Green Beans    Steamed Broccoli**

**Butter Roasted Potatoes**

### Desserts

*Choose Two Options*

**Boston Cream Pie**

**Cheesecake**

**Trio of Bon Bons**

**Key Lime Pie**

#### **105 per person**

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# LUNCH

## Three Course

### *First Course*

#### **New England Clam Chowder**

#### **Classic Caesar Salad**

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

### *Mains*

*Choose Two Options*

#### **Grilled Organic Salmon\***

*herbed rice pilaf, steamed broccoli*

#### **New England Baked Haddock - Anna's Way**

*buttered crumbs, roasted tomato, herbed rice pilaf*

#### **Double R Ranch Bacon Cheddar Burger\***

*applewood smoked bacon, Vermont cheddar, lettuce, tomato,  
french fries & coleslaw*

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

*traditional with lemon mayo, french fries & coleslaw*

Vegetarian Option Available Upon Request

### *Dessert*

#### **Trio of Bon Bons**

*bite-size scoops of ice cream dipped in chocolate*

#### **45 per person**

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18% suggested gratuity and 4% administrative fee  
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# LUNCH

## Three Course

### *First Course*

#### **New England Clam Chowder**

#### **Classic Caesar Salad**

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

### *Mains*

*Choose Two Options*

#### **Half Pound Maine Lobster Roll** *\*additional \$10 per order*

*traditional with lemon mayo, french fries & coleslaw*

#### **Yellow Fin Tuna Steak\***

*Szechuan green beans, cashew ponzu*

#### **Grilled Chicken Breast**

*citrus beurre blanc, roasted potatoes, green beans*

#### **Crab Cake Sandwich**

*jumbo lump crab, lettuce, tomato, mustard sauce,  
french fries & coleslaw*

Vegetarian Option Available Upon Request

### *Desserts*

*Choose One Option*

#### **Boston Cream Pie**

#### **Cheesecake**

*seasonal topping*

#### **57 per person**

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