



## **PRIVATE DINING MENUS**

# COCKTAIL RECEPTION

## PASSED HORS D'OEUVRES

**25 Person Minimum**

*Choose Four Options*

*up to one hour*

### **Sesame Crusted Tuna Skewers\***

*wasabi cream*

### **Crispy Tempura Shrimp**

*sweet and sour sauce*

### **Petite Crab Cakes**

*mustard horseradish aioli*

### **Bacon Wrapped Scallops**

*balsamic glaze*

### **Peppered Beef Filet\***

*horseradish, sourdough crouton*

### **Tomato Bruschetta**

*scallion, basil, garlic*

## STATIONS

**25 Person Minimum**

*priced per person unless*

*otherwise noted*

### **Shellfish Display\***

**Classic**

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

### **Oyster Display\***

*freshly shucked with classic accompaniments*

### **Shrimp Cocktail**

*cocktail sauce, lemon*

### **Mini Lobster Rolls mkt**

*traditional with mayo*

### **Cheese Board**

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

### **Vegetable Crudite**

*chick pea and bleu cheese dips*

### **Sushi**

*Ask about the availability of  
Sushi at your location*

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# DINNER

## Signature Three Course

### *First Course*

*Choose One Option*

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

#### **House Salad**

*local organic leaf lettuce, tomato, cucumber, carrot,  
sunflower seeds, tomato balsamic*

### *Mains*

*Choose Three Options*

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

*nut crusted*

#### **Seared Gulf of Maine Scallops**

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

*sesame crusted*

#### **Double R Ranch Filet Mignon\* \*additional \$10 per order**

*simply grilled*

#### **Herb Roasted Chicken**

*lemon olive oil*

*Vegetarian Option Available Upon Request*

### *Sides*

*Choose Two Options*

#### **Herbed Rice Pilaf**

**Garlicky Green Beans    Jasmine Rice**  
**Steamed Broccoli    Sweet Potato Mash**

### *Desserts*

*Choose One Option*

#### **Boston Cream Pie**

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

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

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*

**House Salad**

*local organic leaf lettuce, tomato, cucumber, carrot,  
sunflower seeds, tomato balsamic*

**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*

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

*buttered crumbs, roasted tomato*

**Organic Salmon\***

*nut crusted*

**Herb Roasted Chicken**

*lemon olive oil*

*Vegetarian Option Available Upon Request*

### *Sides*

*Choose Two Options*

**Herbed Rice Pilaf**

**Garlicky Green Beans    Jasmine Rice**

**Steamed Broccoli    Sweet Potato Mash**

### *Desserts*

*Choose One Option*

**Cheesecake**

*seasonal topping*

**Trio of Bon Bons**

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

**Boston Cream Pie**

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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*

#### **Swordfish Agrodolce**

*eggplant and tomato agrodolce, balsamic glaze*

#### **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*

#### **Herbed Rice Pilaf**

**Garlicky Green Beans    Jasmine Rice**

**Steamed Broccoli    Sweet Potato Mash**

### Desserts

*Choose Two Options*

**Key Lime Pie    Boston Cream Pie    Cheesecake**

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# LUNCH

## Three Course

### *First Course*

*Choose One Option*

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

##### **Classic Caesar Salad**

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

### *Mains*

*Choose Two Options*

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

*nut crusted, 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, mixed greens, apples, walnuts, cider Dijon 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*

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

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

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# LUNCH

## 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\***

*nut crusted, herbed rice pilaf, steamed broccoli*

**Grilled Chicken Breast**

*lemon olive oil, sweet potato mash, green beans*

**Legal's Signature Crab Cake**

*lump crab, mustard sauce, mixed greens, apples, walnuts, cider Dijon dressing*

*Vegetarian Option Available Upon Request*

### *Desserts*

*Choose One Option*

**Boston Cream Pie**

**Cheesecake**

*seasonal topping*

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