



## **PRIVATE EVENT MENUS**

# COCKTAIL RECEPTION

## PASSED HORS D'OEUVRES

**25 Person Minimum**

*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*

**Smoked Salmon**

*greek yogurt, crispy shallot, sourdough*

**Blackened Beef\***

*house marinated, confit garlic*

**Chicken Florentine**

*blistered tomato, spinach, Romano, naan*

**Eggplant Caponata**

*roasted eggplant, agrodolce, Romano, crostini*

**Goat Cheese and Shitake Tartlets**

*with crispy leeks*

**Wild Mushroom Arancini**

*truffle aioli*

**Tomato Bruschetta**

*scallion, basil, garlic*

**Bon Bons**

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

*Add 30 minutes of Chef's choice*

**Passed Hors d'Oeuvres**

*to any menu*

\*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

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

##### Executive

*with the addition of fresh Atlantic lobsters*

#### Oyster Display\*

*freshly shucked with classic accompaniments*

#### Shrimp Cocktail

*cocktail sauce, lemon*

#### Sushi Display\*

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

#### Mini Lobster Rolls

*traditional with mayo*

#### Lobster Mac & Cheese

*Maine lobster, Vermont cheddar, buttered crumbs*

#### Scottish Smoked Salmon (serves 20)

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

#### New England Clam Chowder

*our award-winning classic*

#### Tuna Tartare\*

*ahi tuna, ponzu, cucumber, wontons*

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

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

#### Slider Bar

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

#### Charcuterie Board

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

#### Mediterranean Crudite

*mixed olives, marinated vegetables,  
hummus, pita*

#### Caesar Salad

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

#### Greek Salad

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

#### Mini Desserts

*selection of classic desserts in miniature*

*Add 30 minutes of Chef's choice*

**Passed Hors d'Oeuvres**

*to any menu*

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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\***

*nut crusted*

#### **Simply Grilled Gulf of Maine Scallops**

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

*sesame-crust, 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    Sweet Potato Mash**  
**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*

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\***

*nut crusted*

**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    Sweet Potato Mash**

**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*

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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*

**Garlicky Green Beans    Sweet Potato Mash**

**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**

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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*

#### **Grilled 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*

#### **Lemon Sorbet**

*seasonal berries*

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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\***

*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*

**Lemon Sorbet**

*seasonal berries*

**Cheesecake**

*seasonal topping*

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