



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

*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.

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-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 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

*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.

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

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

*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.

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

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

*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.

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

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

*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.

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

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

*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.