



## **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*

**Watermelon and Feta**  
*whipped feta, balsamic glaze, mint*

## 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*

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

**Mini Lobster Rolls mkt**  
*traditional with mayo*

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

**Vegetable Crudite**  
*hummus and bleu cheese dips*

\*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 Three Course

### *First Course*

*Choose One Option*

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

#### **Greek Salad**

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

### *Mains*

*Choose Three Options*

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

*nut crusted*

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

#### **Yellowfin Tuna Steak\***

*sesame crusted, peanut, ponzu*

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

*simply grilled*

#### **Herb Roasted Chicken**

*shiitake caper vinaigrette*

*Vegetarian Option Available Upon Request*

### *Sides*

*Choose Two Options*

#### **Herbed Rice Pilaf**

**Garlicky Green Beans    Jasmine Rice**

**Steamed Broccoli    Roasted Potatoes**

### *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

# DINNER

## Four Course

### *First Course*

*Choose One Option*

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

**Lobster Bisque    Stuffie**

### *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 | seared sea scallops*

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

*buttered crumbs, roasted tomato*

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

*nut crusted*

#### **Herb Roasted Chicken**

*shiitake caper vinaigrette*

*Vegetarian Option Available Upon Request*

### *Sides*

*Choose Two Options*

#### **Herbed Rice Pilaf**

**Garlicky Green Beans    Jasmine Rice**

**Steamed Broccoli    Roasted Potatoes**

### *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    Stuffie**

**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 | seared sea scallops*

#### **Swordfish Agrodolce**

*tomato and fennel agrodolce, balsamic glaze*

#### **Yellowfin Tuna Steak\***

*sesame-crusting, peanut, ponzu*

#### **Herb Roasted Chicken**

*shiitake caper vinaigrette*

#### **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    Roasted Potatoes**

### 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 Three 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 Three 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*

**Organic Salmon\***

*nut crusted, herbed rice pilaf, steamed broccoli*

**Herb Roasted Chicken**

*shiitake caper vinaigrette*

**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**

**57 per person**

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