



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 oshizushi or pressed, layered sushi,
wasabi, pickled ginger, soy sauce*

Mini Lobster Rolls

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 6% 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

She-Crab 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 She-Crab 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

seasonal topping

Pricing is subject to 6% state tax,
18% suggested gratuity and 4% administrative fee
Menu subject to change