

PRIVATE DINING MENUS

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

25 Person Minimum

40 per person

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 25

freshly shucked & chilled oysters, clams, shrimp cocktail

Oyster Display* 13

freshly shucked with classic accompaniments

Shrimp Cocktail 15

cocktail sauce, lemon

Sushi Display* 25

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

Mini Lobster Rolls mkt

traditional with mayo

Cheese Board 18

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

Vegetable Crudite 6

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



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 hoose Two Option.

Herbed Rice Pilaf

Garlicky Green Beans Jasmine Rice Steamed Broccoli Roasted Potatoes

DessertsChoose One Option

Boston Cream Pie

Trio of Bon Bons

bite-size scoops of ice cream dipped in chocolate

75 per person

Pricing is subject to 8% 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 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

95 per person

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DINNER

Signature Four Course



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-crusted, peanut, ponzu

Herb Roasted Chicken

shiitake caper vinaigrette

1.5 lb. Steamed Lobster

from crisp, cold North Atlantic waters

Vegetarian Option Available Upon Request

Choose Two Options

Herbed Rice Pilaf

Garlicky Green Beans Jasmine Rice Steamed Broccoli **Roasted Potatoes**

Cheesecake **Key Lime Pie Boston Cream Pie**

105 per person

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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

45 per person

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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

DessertsChoose One Option

Boston Cream Pie

Cheesecake

seasonal topping

57 per person

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