



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

Salmon Poke *

wonton crisp, spicy mayo

Bacon Wrapped Scallops

balsamic glaze

Blackened Beef*

house marinated, confit garlic

Sweet Italian Sausage

Vermont cheddar, grain mustard, pickled shallot

Chicken BLT

lemon marinade, puff pastry

Falafel

Baharat tzatziki, cucumber

Deviled Eggs

crabmeat, Hackleback caviar

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

*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

Lobster Bake (serves 20)

*lobster tails, mussels, potatoes, corn
old bay seasoning*

Whole Roasted Tenderloin* (serves 20)

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

Oyster Display*

freshly shucked with classic accompaniments

Barbecued Pork (serves 20)

pulled pork, 3 bbq sauces, cornbread, biscuits, coleslaw

Shrimp Cocktail

cocktail sauce, lemon

Slider Bar

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

Sushi Display*

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

Charcuterie Board

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

Mini Lobster Rolls

traditional with mayo

Mediterranean Crudite

*mixed olives, marinated vegetables,
hummus, pita*

Lobster Mac & Cheese

Maine lobster, Vermont cheddar, buttered crumbs

Caesar Salad

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

Tuna Tartare*

ahi tuna, ponzu, cucumber, wontons

Greek Salad

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

New England Clam Chowder

our award-winning classic

Mini Desserts

selection of classic desserts in miniature

Add 30 minutes of Chef's choice
Passed Hors d'Oeuvres

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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 Three Options

Herb Crusted Salmon*

beurre rouge

Seared Gulf of Maine Scallops

Yellowfin Tuna Steak*

nori chili crusted

Double R Ranch Twin Petit Filet Mignon*

simply grilled

Herb Roasted Chicken

shiitake caper vinaigrette

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Herbed Rice Pilaf Grilled Asparagus
Roasted Broccoli Whipped Sweet Potato
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 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

Herb Crusted Salmon*

beurre rouge

Legal's Signature Crab Cake Combo

lump crab cake, grilled shrimp, seared scallops, mustard sauce

Surf and Turf*

*Double R Ranch twin petit filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake | seared sea scallops*

Herb Roasted Chicken

shiitake caper vinaigrette

Lobster Mac and Cheese *additional \$10 per order

Vermont cheddar, buttered crumbs

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Herbed Rice Pilaf Grilled Asparagus

Roasted Broccoli Whipped Sweet Potato

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 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 twin petit filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake | seared sea scallops*

Mediterranean Swordfish

gremolata

Yellowfin Tuna Steak*

nori chili crusted

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 Grilled Asparagus

Roasted Broccoli Whipped Sweet Potato

Jasmine Rice

Lobster Mac and Cheese* *additional \$7 per order*

Desserts

Choose Two Options

Key Lime Pie Boston Cream Pie

Cheesecake

seasonal topping

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DINNER

Celebration Four Course

First Course

Choose One Option

Seafood Chowder

clams, poached shrimp, fried oyster, chive oil

Colossal Naked Shrimp Cocktail

Beef Carpaccio

tenderloin, salt flake, EVOO, Romano, crostini, arugula

Second Course

Choose One Option

Seasonal Salad

local organic leaf lettuce, apples, dried cranberry, blue cheese, candied walnuts, apple Dijon vinaigrette

Legal Wedge

salmon bacon, iceberg, cherry tomatoes, crumbled blue cheese dressing

Mains

Choose Three Options

Filet Oscar*

Double R Ranch twin petit filet mignon, Atlantic crab, Bearnaise, asparagus, roasted potatoes

Stuffed Lobster Tails

shrimp, scallops, rice pilaf, broccoli

Brodetto di Pesche

mussels, crab, cod, shrimp, clams

Lemon Roasted Chicken

polenta, herb roasted mushrooms

Vegetarian Option Available Upon Request

Desserts

Choose Two Options

Cheesecake

cherry glaze, espresso whipped cream

Boston Cream Pie

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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

Herb Crusted Salmon*

beurre rouge, winter vegetable medley

Grilled Chicken Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Legal's Signature Crab Cake

lump crab, mustard sauce, greens, apples, dried cranberry, apple Dijon vinaigrette

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 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*

Herb Crusted Salmon*

beurre rouge, winter vegetable medley

Herb Roasted Chicken

shiitake caper vinaigrette

Legal's Signature Crab Cake

lump crab, mustard sauce, greens, apples, dried cranberry, apple Dijon vinaigrette

Vegetarian Option Available Upon Request

Desserts

Choose One Option

Lemon Sorbet

seasonal berries

Cheesecake

seasonal topping

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