



## **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*

#### Salmon Poke\*

*wonton crisp, spicy mayo*

#### Peppered Beef Filet\*

*horseradish, sourdough crouton*

#### Tomato Bruschetta

*scallion, basil, garlic*

#### Falafel

*Baharat tzatziki, cucumber*

#### Deviled Eggs

*crabmeat, Hackleback caviar*

## 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*

#### Sushi Display\*

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

#### Shrimp Cocktail

*cocktail sauce, lemon*

#### 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*

#### **Herb Crusted Salmon\***

*beurre rouge*

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

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

*nori-chili crusted*

#### **Double R Ranch Twin Petit 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    Grilled Asparagus**  
**Roasted Broccoli    Whipped Sweet Potato**  
**Jasmine Rice**

### *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

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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*

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

*buttered crumbs, roasted tomato*

**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*

**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 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**

### Desserts

*Choose Two Options*

**Key Lime Pie    Boston Cream Pie**

#### **Cheesecake**

*seasonal topping*

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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*

#### **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*

**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*

**Boston Cream Pie**

**Cheesecake**

*seasonal topping*

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