



PRIVATE EVENT MENUS

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

25 Person Minimum

Choose Six Options
up to two hours

Sea

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

Colossal Crab Cocktail

*mustard Sauce
additional \$6 pp*

Lobster Cocktail

*cocktail sauce
additional \$10 pp*

Crispy Sushi Rice

*Spicy Tuna
additional \$6 pp*

Lobster Tempura

additional \$10 pp

Land

Blackened Beef*

house marinated, confit garlic

Chicken BLT

lemon marinade, puff pastry

American Wagyu Beef Tartare*

*truffle salt, grilled crostini
additional \$7 pp*

Vegetable

Vegetable Ceviche

citrus infused vegetables, herbs, plantain crisp

Crispy Tofu

sticky sweet soy, sesame seeds

Watermelon and Feta

whipped feta, balsamic glaze, mint

Wild Mushroom Arancini

truffle aioli

Tomato Bruschetta

scallion, basil, garlic

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

*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

Oyster Display*

freshly shucked with classic accompaniments

Shrimp Cocktail

cocktail sauce, lemon

Lobster Cocktail

cocktail sauce, lemon

Sushi Display*

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

Mini Lobster Rolls

traditional with mayo

Lobster Bake (serves 20)

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

Lobster Mac & Cheese

Maine lobster, Vermont cheddar, buttered crumbs

Tuna Tostada*

yellow fin tuna, lime cilantro vin, avocado, cotija, crispy tortilla

Nori-Chili Crusted Yellowfin Tuna*

sesame and cilantro jasmine rice, ponzu, apricot

New England Clam Chowder

our award-winning classic

Oven Roasted Prime Rib* (serves 20)

au jus, horseradish cream, assorted bread

Whole Roasted Tenderloin* (serves 20)

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

Barbecued Pork (serves 20)

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

Slider Bar

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

Boa Bun Bar

*pork belly, shrimp, and tofu
char sui sauce, fresh pickled carrot and cucumber*

Charcuterie Board

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

Mediterranean Crudite

*mixed olives, marinated vegetables,
hummus, pita*

Caesar Salad

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

Greek Salad

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

Mini Desserts

selection of classic desserts in miniature

Add 30 minutes of Chef's choice

Passed Hors d'Oeuvres

to any menu

*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.

MENU ENHANCEMENTS

While events at Legal Harborside are always special, elevate your guests' experience with menu enhancements that bring your event over-the-top

Amuse Bouche

Start your special event with a special taste from the Chef.

Caviar Bump*

4.5 grams of caviar per guest based on Paramount Caviar selections served with host's choice of traditional or non-traditional accompaniments

Fresh Shucked Oysters*

two oysters dressed with seasonal accompaniments

Baked Oysters

paprika butter, crispy shallot, chive

Oyster and Shrimp*

fresh shucked oyster dressed with a single shrimp cocktail

Paramount Caviar

Elevate your event with a caviar station from our partners at Paramount. The ultimate in luxurious seafood, served with both traditional and non-traditional accompaniments. Work with our team to choose your caviar and create a one-of-a-kind experience for your guests.

served traditionally, with egg white and yolk, crispy capers, shallots, crème fraiche, blini, and non-traditionally, with charred onion dip, house made potato chips

4.4oz suitable for 15 - 20ppl

8.8oz suitable for 30 - 40ppl

17.6oz suitable for 75 - 100ppl

Minimum 1 week notice for large format caviar

Hackleback Sturgeon*

Native to the Mississippi & Missouri Rivers. The Hackleback roe has a wonderful buttery flavor and looks like velvet.

Origin: Tennessee & Mississippi

Royal Siberian Sturgeon*

The Royal Siberian's small, shiny black roe has a full-bodied, earthy flavor and is perfect for those who enjoy robust flavor profiles.

Origin: Italy

Imperial Osetra Sturgeon*

Known as one of the purest sturgeons embodying a medium-size pearl, with a classic nutty flavor, and a firm roe that will burst when pressed against the palate of one's mouth.

Ranging from golden amber to soft amber brown.

Origin: Asia

*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

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

Hoisin Glazed Salmon*

Seared Gulf of Maine Scallops

Yellowfin Tuna Steak*

nori chili crusted

Double R Ranch Twin Petit Filet Mignon*

simply grilled

Additional Steak Options:

*New York strip, Double R Ranch 12 oz. *additional \$10 per order
boneless rib eye, Double R Ranch 16 oz. *additional \$20 per order*

Herb Roasted Chicken

shiitake caper vinaigrette

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Sides

Choose Two Options

Roasted Mushrooms Herbed Rice Pilaf

Whipped Potato Roasted Broccoli

Jasmine Rice Sautéed Spinach

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

*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

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

Hoisin Glazed Salmon*

Legal's Signature Crab Cake Combo
lump crab cake, grilled shrimp, seared scallops, mustard sauce

Herb Roasted Chicken
shiitake caper vinaigrette

Lobster Mac and Cheese *additional \$10 per order
Vermont cheddar, buttered crumbs

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*

Additional Steak Options:
*New York strip, Double R Ranch 12 oz. *additional \$10 per order
boneless rib eye, Double R Ranch 16 oz. *additional \$20 per order*

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu
sesame & soy roasted broccoli, sesame and cilantro

Sides

Choose Two Options

Roasted Mushrooms Herbed Rice Pilaf
Whipped Potato Roasted Broccoli
Jasmine Rice Sautéed Spinach

Desserts

Choose One Option

Key Lime Pie Trio of Bon Bons Boston Cream Pie
*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

*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 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

1.5 lb. Steamed Lobster

from crisp, cold North Atlantic waters

substitute baked stuffed lobster * additional \$10 per order

Seven Spiced Swordfish

Achaar sauce

Yellowfin Tuna Steak*

nori chili crusted

Herb Roasted Chicken

shiitake caper vinaigrette

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

Additional Steak Options:

New York strip, Double R Ranch 12 oz. *additional \$10 per order

boneless rib eye, Double R Ranch 16 oz. *additional \$20 per order

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Sides

Choose Two Options

Roasted Mushrooms Herbed Rice Pilaf Jasmine Rice
Whipped Potato Roasted Broccoli Sautéed Spinach
Lobster Mac and Cheese*additional \$7 per order

Desserts

Choose Two Options

Key Lime Pie Cheesecake Boston Cream Pie
seasonal topping

Pricing is subject to 7% state tax,
18% suggested gratuity and 4% administrative fee
Menu subject to change

*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

Celebration Four Course

First Course

Choose Two Options

Seafood Chowder

clams, poached shrimp, fried oyster, chive oil

Colossal Naked Shrimp Cocktail

American Wagyu Beef Tartare

truffle salt, grilled crostini

Second Course

Choose One Option

Strawberry, Watermelon and Feta Salad

arugula, frisee, citrus balsmic

Classic Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Mains

Choose Three Options

Filet Oscar*

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

USDA Prime Beef

Additional Steak Options:

*New York strip, Double R Ranch 12 oz. *additional \$10 per order
boneless rib eye, Double R Ranch 16 oz. *additional \$20 per order*

1.5 lb. Steamed Lobster

from crisp, cold North Atlantic waters

*Substitute Baked Stuffed Lobster *additional \$10 per order*

Brodetto di Pesche

mussels, crab, cod, shrimp, clams

Lemon Roasted Chicken

whipped potato, herb roasted mushrooms

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Desserts

Choose Two Options

Crepe Brulee

Cheesecake

Boston Cream Pie

*cherry glaze,
espresso whipped cream*

Pricing is subject to 7% state tax,
18% suggested gratuity and 4% administrative fee
Menu subject to change

*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.

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

Hoisin Glazed Salmon*

quinoa, vegetable pad thai

Grilled Chicken Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Legal's Signature Crab Cake

lump crab, mustard sauce, greens, corn, onions, tomatoes, 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 Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro jasmine rice

Dessert

Lemon Sorbet

seasonal berries

Pricing is subject to 7% state tax,
18% suggested gratuity and 4% administrative fee
Menu subject to change

*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.

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

Hoisin Glazed Salmon*

quinoa, vegetable pad thai

Herb Roasted Chicken

rice pilaf, roasted broccoli, shiitake caper vinaigrette

Legal's Signature Crab Cake

lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro jasmine rice

Desserts

Choose One Option

Lemon Sorbet

seasonal berries

Cheesecake

seasonal topping

Pricing is subject to 7% state tax,
18% suggested gratuity and 4% administrative fee
Menu subject to change

*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.