



# *Private Events*



# Cocktail Reception

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## **PASSED HORS D'OEUVRES**

**25 person minimum - priced per person**  
**choose 4 options - up to 1 hour**

### Sea

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**SESAME CRUSTED TUNA SKEWERS\***  
wasabi cream

**CRISPY TEMPURA SHRIMP**  
sweet and sour sauce

**PETITE CRAB CAKES**  
mustard horseradish aioli

**SHRIMP CEVICHE**  
blue corn tortilla, salsa roja

### Land

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**PEPPERED BEEF FILET\***  
horseradish, sourdough crouton

**DEVEILED EGGS**  
crabmeat

### Vegetable

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**TOMATO BRUSCHETTA**  
scallion, basil, garlic

\*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

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## STATIONS

25 person minimum

priced per person unless otherwise noted

### SHELLFISH DISPLAY\*

freshly shucked & chilled oysters, clams, shrimp cocktail

### OYSTER DISPLAY\*

freshly shucked with classic accompaniments

### 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

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# Three-Course Dinner

## First Course

*choose one option*

**New England Clam Chowder**

**Greek Salad**

tomato, cucumber, feta, chickpeas, kalamata olives,  
lemon-oregano vinaigrette

## Mains

*choose three options*

**Lemon Caper Salmon\***

**Yellowfin Tuna Steak\***

nori chili crusted

**Filet Mignon\*, Double R Ranch**

simply grilled

**Boneless Rib Eye\* 16 oz, Double R Ranch** \*additional per order

**Roasted Half Chicken**

*Vegetarian Option Always Available for Your Guests*

**Nori-Chili Crusted Tofu**

sesame & soy roasted broccoli, sesame and cilantro

## Sides

*choose two options*

**Miso Glazed Carrots**

**Herbed Rice Pilaf**

**Jasmine Rice**

**Steamed Broccoli**

**Roasted Potato**

**Chilled Orzo Salad**

## Desserts

*choose one option*

**Boston Cream Pie**

**Cheesecake**

seasonal topping

**Trio of Bon Bons**

bite-size scoops of ice cream dipped in chocolate

*Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included*

pricing is subject to 7% state tax,  
18% suggested gratuity and 5% administrative fee  
menu subject to change

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# Four-Course Dinner

## First Course

*choose one option*

New England Clam Chowder  
Creamy Corn & Shrimp Soup  
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*

### Lemon Caper Salmon\*

### Legal's Signature Crab Cake & Shrimp

lump crab cake, grilled shrimp, mustard sauce

### Roasted Half Chicken

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

buttered crumbs, roasted tomato

### Surf and Turf\*

Double R Ranch filet mignon and the host's choice of seafood:  
grilled colossal shrimp | signature crab cake

*Additional Steak Option: Boneless Rib Eye\*16 oz, Double R Ranch \*additional per order*

*Vegetarian Option Always Available for Your Guests*

### Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

## Sides

*choose two options*

Jasmine Rice  
Roasted Potato

Herbed Rice Pilaf  
Miso Glazed Carrots

Chilled Orzo Salad  
Steamed Broccoli

## Desserts

*choose one option*

Boston Cream Pie

Cheesecake  
seasonal topping

Trio of Bon Bons  
bite-size scoops of ice cream  
dipped in chocolate

*Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included*

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# Signature Four-Course Dinner

## First Course

*choose one option*

- New England Clam Chowder
- Creamy Corn & Shrimp Soup
- 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
- Grilled Swordfish
- garlic herb chimichurri
- Yellowfin Tuna Steak\*
- nori chili crusted
- Roasted Half Chicken
- Surf and Turf\*
- Double R Ranch filet mignon and the host's choice of seafood:  
grilled colossal shrimp | signature crab cake
- Additional Steak Option: Boneless Rib Eye, Double R Ranch 16 oz. \*additional per order
- Vegetarian Option Always Available for Your Guests
- Nori-Chili Crusted Tofu
- sesame & soy roasted broccoli, sesame and cilantro

## Sides

*choose two options*

- Miso Glazed Carrots
- Jasmine Rice
- Steamed Broccoli
- Herbed Rice Pilaf
- Roasted Potato
- Chilled Orzo Salad

## Desserts

*choose two options*

- Key Lime Pie
- Cheesecake
- seasonal topping
- Boston Cream Pie

*Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included*

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# Three-Course Lunch

## First Course

*choose one option*

**New England Clam Chowder**

**Classic Caesar Salad**

romaine hearts, garlic croutons, shaved Romano, creamy dressing

## Mains

*choose three options*

**Lemon Caper Salmon\***

**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

**Legal Lobster Roll** \*additional 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

## Dessert

**Trio of Bon Bons**

bite-size scoops of ice cream dipped in chocolate

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# Signature Three Course Lunch

## First Course

*choose one option*

New England Clam Chowder

Colossal Naked Shrimp Cocktail

## Mains

*choose three options*

**Legal Lobster Roll** \*additional per order

traditional with lemon mayo, served with french fries & coleslaw  
or served over a bed of mixed greens

**Lemon Caper Salmon\***

**Roasted Half Chicken**

rice pilaf, steamed broccoli

**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

## Desserts

*choose one option*

**Boston Cream Pie**

**Cheesecake**

seasonal topping

*Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included*

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