



# *Private Events*



# Cocktail Reception

## PASSED HORS D'OEUVRES

25 person minimum - priced per person  
choose 6 options - up to 2 hours

### Sea

#### TUNA CRUDO\*

orange, cucumber, ponzu

#### COCONUT SHRIMP

sweet orange chili sauce

#### PETITE CRAB CAKES

mustard horseradish aioli

#### SALMON POKE\*

wonton crisp, spicy mayo

#### BACON WRAPPED SCALLOPS

lemon and balsamic reduction

additional \$ pp

#### ANGRY SHRIMP

remoulade, old bay

#### CRISPY SUSHI RICE

##### Spicy Tuna\*

additional \$ pp

##### Lobster Tempura

additional \$ pp

### Land

#### BLACKENED BEEF\*

house marinated, confit garlic

#### MINI CHICKEN FLATBREADS

BBQ, red onion, Vermont cheddar

#### AMERICAN WAGYU BEEF TARTARE\*

truffle salt, grilled crostini

additional \$ pp

### Vegetable

#### RICOTTA TOAST

roasted grapes, tarragon

#### CRISPY TOFU

sticky sweet soy, sesame seeds

#### FRIED EGGPLANT

chermoula, naan

#### WILD MUSHROOM ARANCINI

truffle aioli

#### TOMATO BRUSCHETTA

scallion, basil, garlic

Add 30 minutes of Chef's choice passed Hors d'Oeuvres  
to any menu for \$ pp

\*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

## COCKTAIL 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

### CAJUN SHRIMP

sausage, corn, potatoes

### 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

### NORI-CHILI CRUSTED YELLOWFIN TUNA\*

sesame and cilantro jasmine rice,  
ponzu, apricot

### NEW ENGLAND CLAM CHOWDER

our award-winning classic

### SALMON\*

(serves 15)

confit potatoes, tomato, green beans,  
cured egg yolk

### 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 Buffalo chicken  
and Double R Ranch beef

### 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,  
kalamataolives, lemon-oregano vinaigrette

### MINI DESSERTS

selection of classic desserts in miniature

Pricing is subject to 11.75% state tax,  
18% suggested gratuity and 5% administrative fee  
Menu and prices are 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.



# Menu Enhancements

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

## AMUSE BOUCHE

Start your 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*

4.4oz

8.8oz

17.6oz

### 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*

4.4oz

8.8oz

17.6oz

### 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*

4.4oz

8.8oz

17.6

\*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.



# *The New England Experience*

Treat your guests to the authentic tastes  
of New England with a traditional  
Lobster Bake with all the accompaniments

## **First Course**

### **New England Clam Chowder**

Add Shrimp Cocktail to the first Course - additional \$ per person

## **Main Event**

### **New England Lobster Bake**

steamed 1 lb. lobsters, littleneck clams,  
mussels, corn, potatoes

### **Make it a Surf and Turf\***

Add a Filet Mignon 8 oz, Double R Ranch - additional \$ per person

Add a Boneless Rib Eye 16 oz, Double R Ranch - additional \$ per person

## **Dessert**

### **Boston Cream Pie**

contains almonds

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

pricing is subject to 11.75% state tax,  
18% suggested gratuity and 5% administrative fee  
menu and prices are 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.





# 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

**Roasted Half Chicken**

**Filet Mignon\* 8 oz, Double R Ranch** additional \$ per order  
simply grilled

substitute a 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 Sweet Potatoes**

**Whipped Potato**  
**Steamed Broccoli**

## Desserts

*choose one option*

**Boston Cream Pie**

contains almonds

**Cheesecake**

seasonal topping

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

pricing is subject to 11.75% state tax,  
18% suggested gratuity and 5% administrative fee  
menu and prices are 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.

# Four-Course Dinner

## First Course

*choose one option*

New England Clam Chowder

Lobster Bisque

## 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**

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

Vermont cheddar, buttered crumbs

**Surf and Turf\***

Host's choice of seafood:

grilled colossal shrimp | signature crab cake

Host's choice of steak\*:

Filet Mignon 8 oz, Double R Ranch additional \$ per order

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 Sweet Potatoes**

**Whipped Potato**

**Steamed Broccoli**

## Desserts

*choose one option*

**Key Lime Pie**

**Boston Cream Pie**

contains almonds

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

Pricing is subject to 11.75% state tax,  
18% suggested gratuity and 5% administrative fee  
Menu and prices are 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.



# Signature Four-Course Dinner

## First Course

*choose one option*

New England Clam Chowder    Lobster Bisque  
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 \$ per order

### Lake Whitefish

salsa verde, corn salsa

### Yellowfin Tuna Steak\*

nori chili crusted

### Roasted Half Chicken

### Surf and Turf\*

Host's choice of seafood:  
grilled colossal shrimp | signature crab cake

Host's choice of steak\*:

Filet Mignon 8 oz, Double R Ranch    additional \$ per order

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 Sweet Potatoes  
Lobster Mac and Cheese

Whipped Potato  
Steamed Broccoli  
additional \$ per order

## Desserts

*choose two options*

Key Lime Pie

Cheesecake  
seasonal topping

Boston Cream Pie  
contains almonds

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

Pricing is subject to 11.75% state tax,  
18% suggested gratuity and 5% administrative fee  
Menu and prices are 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.





# 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, rice pilaf

#### 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

### Lemon Sorbet

seasonal berries

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

Pricing is subject to 11.75% state tax,  
18% suggested gratuity and 5% administrative fee  
Menu and prices are 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.





# Signature Three Course Lunch

## First Course

*choose one option*

New England Clam Chowder

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**  
jasmine rice, steamed broccoli

**Legal's Signature Crab Cake**  
lump crab, mustard sauce, greens, corn, onions,  
tomatoes, Dijon vinaigrette, rice pilaf

*Vegetarian Option Always Available for Your Guests*

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

## Desserts

*choose one option*

**Lemon Sorbet**  
seasonal berries

**Cheesecake**  
seasonal topping

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

Pricing is subject to 11.75% state tax,  
18% suggested gratuity and 5% administrative fee  
Menu and prices are 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.