



# Private Events

# Cocktail Reception

## PASSED HORS D'OEUVRES

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

### Sea

#### SESAME CRUSTED TUNA SKEWERS\*

wasabi cream

#### CRISPY TEMPURA SHRIMP

sweet and sour sauce

#### PETITE CRAB CAKES

mustard horseradish aioli

### Land

#### PEPPERED BEEF FILET\*

horseradish, sourdough crouton

#### DEVILED EGGS

crabmeat

### Vegetable

#### 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



## 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

### 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



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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\* 8 oz, Double R Ranch

additional \$ per order  
simply grilled

### 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*

### Roasted Sweet Potatoes

### Steamed Broccoli

### Herbed Rice Pilaf

### Whipped Potatoes

### Jasmine Rice

### Chilled Wild Rice Salad

## Desserts

*choose one option*

### Boston Cream Pie

contains almonds

### 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 and prices are subject to change

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# Four-Course Dinner

## 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*

**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\*** additional \$ per order

Filet Mignon 8 oz, Double R Ranch and the host's choice of seafood:  
grilled colossal shrimp | signature crab cake

*Vegetarian Option Always Available for Your Guests*

**Nori-Chili Crusted Tofu**

sesame & soy roasted broccoli, sesame and cilantro

## Sides

*choose two options*

**Steamed Broccoli**

**Jasmine Rice**

**Whipped Potatoes**

**Herbed Rice Pilaf**

**Roasted Sweet Potatoes**

**Chilled Wild Rice Salad**

## Desserts

*choose one option*

**Boston Cream Pie**

contains almonds

**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*

**99 per person**

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# Signature Four-Course Dinner

## 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

### Grilled Swordfish

garlic herb chimichurri

### Yellowfin Tuna Steak\*

nori chili crusted

### Roasted Half Chicken

### Surf and Turf\*

\*additional \$ per order

Filet Mignon 8 oz, Double R Ranch, and the host's choice of seafood:  
grilled colossal shrimp | signature crab cake

Vegetarian Option Always Available for Your Guests

### Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

## Sides

*choose two options*

Steamed Broccoli

Jasmine Rice

Whipped Potatoes

Herbed Rice Pilaf

Roasted Sweet Potatoes

Chilled Wild Rice Salad

## Desserts

*choose two options*

Key Lime Pie

Cheesecake

seasonal topping

Boston Cream Pie

contains almonds

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, 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

### 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 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**  
rice pilaf, 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*

**Boston Cream Pie**  
contains almonds

**Cheesecake**  
seasonal topping

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

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