

EST  1950

# LEGAL SEA FOODS

## HARBORSIDE

*Private  
Events*



# Cocktail Reception

## PASSED HORS D'OEUVRES

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

### Sea

SESAME CRUSTED TUNA\*  
wasabi cream

TEMPURA SHRIMP  
sweet chili sauce

MINI CRAB CAKES  
mustard sauce

POKE\*  
wonton chip, scallion, seasoned soy  
Salmon or Tuna

CRISPY SUSHI RICE  
Spicy Tuna\*  
additional \$ pp  
Spicy Salmon\*  
additional \$ pp

SCALLOPS WRAPPED IN BACON  
balsamic glaze  
additional \$ pp

SMOKED SALMON PUFF PASTRY  
smoked salmon mousse, capers, dill

CAJUN SHRIMP & CUCUMBER  
tzatziki, dill

LOBSTER WONTON  
sweet chili remoulade  
additional \$ pp

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

---

## PASSED HORS D'OEUVRES

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

## Land

---

### BLACKENED BEEF\*

house marinated, sofrito

### BBQ CHICKEN

mini flatbread, aged cheddar, red and green onions

### AMERICAN WAGYU BEEF TARTARE\*

caper, mustard, herbs, grilled crostini  
additional \$ pp

### TERIYAKI BEEF SKEWER\*

### MEATBALLS

parmesan, pomodoro

### CHICKEN FLORENTINE SKEWERS

tomato, spinach, bechamel

### MINI BEEF WELLINGTON\*

tender beef, puff pastry, savory mushroom,  
red wine demi-glaze

### CHICKEN ROULADE

rosemary chicken jus

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

## PASSED HORS D'OEUVRES

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

## Vegetable

### CRISPY TOFU

nori, citrus glaze

### RICOTTA TOAST

roasted grapes, tarragon

### WILD MUSHROOM ARANCINI

truffle aioli

### TOMATO BRUSCHETTA

tomato, lemon, basil

### FRIED EGGPLANT

chermoula, naan

### GOLDEN GRILLED POLENTA

mushroom ragu

### VEGETABLE FLATBREAD

roasted corn, tomatoes, creamy lemon pepper sauce

### BUFFALO TEMPURA CAULIFLOWER

creamy blue cheese dressing

### RAINBOW VEGETABLE SPRING ROLL

rice paper, sweet chili sauce

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

### SUSHI DISPLAY\*

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

### MINI LOBSTER ROLLS

traditional with mayo

### CAJUN SHRIMP

sausage, corn, potato

### LOBSTER MAC & CHEESE

Maine lobster, Vermont cheddar,  
buttered crumbs

### MAC & CHEESE

Vermont cheddar, buttered crumbs

### FUSILLI POMODORO

spinach, basil, parmesan

add Chicken

### TUNA TOSTADA\*

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

### NEW ENGLAND CLAM CHOWDER

our award-winning classic

### ARTISAN BREAD

mixed bread, whipped honey butter,  
bacon jam, garlic herb oil  
(can be added on to any cocktail reception station)

### HERB ROASTED TURKEY BREAST (serves 20)

savory gravy, homemade cranberry sauce,  
apple, sage stuffing

### WHOLE ROASTED TENDERLOIN\* (serves 20)

horseradish cream, whole grain mustard,  
brandy peppercorn,

### SLIDER BAR

assortment of Buffalo chicken,  
and Double R Ranch beef\*

### SHAVED TENDERLOIN SLIDERS\*

arugula, crispy onion, mustard aioli

### MEATBALLS

beef and pork, basil pomodoro, parmesan

### BRAISED BEEF SHORT RIB RAVIOLI

toasted, fra diavolo

### CHICKEN CARDINAL

prosciutto, mushrooms, smoked mozzarella

\*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**

### EGGPLANT PARMESAN

tender golden fried

### ROASTED VEGETABLE

mixed roasted vegetables, seasonal preparation

### POTATOES AU GRATIN

cheddar, gruyere, herbed ricotta

### CHARCUTERIE BOARD

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

### MEDITERRANEAN CRUDITE

mixed olives, marinated vegetables,  
hummus, pita

### CHOPPED SALAD

salami, peppadew, cucumber, pickled shallots,  
provolone, cider Dijon

### CAESAR SALAD

romaine hearts, garlic croutons,  
shaved romano, creamy dressing

### GREEK SALAD

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

### MINI DESSERTS

selection of classic desserts in miniature

### ASSORTED BON BONS

chocolate, vanilla, strawberry, coffee

\*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 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

17.6oz

\*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*

Maple Sage Butter Salmon\*

Yellowfin Tuna Steak\*

nori chili crusted

Roasted Half Chicken

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

*Additional Steak Options:*

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*

Steamed Broccoli

Jasmine Rice

Szechuan Green Beans

(contains peanuts)

Roasted Potato

Herbed Rice Pilaf

Chilled Wild Rice Salad

(contains pine nuts)

## 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

\*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*

Maple Sage Butter 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*

Steamed Broccoli

Herbed Rice Pilaf

Roasted Potato

Szechuan Green Beans

*(contains peanuts)*

Jasmine Rice

Chilled Wild Rice Salad

*(contains pine nuts)*

## Desserts

*choose one option*

Key Lime Pie

Trio of Bon Bons

bite-size scoops of ice cream

dipped in chocolate

Boston Cream Pie

contains almonds

*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

\*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  
Cheese Arancini with Wild Mushroom Ragout  
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

### Lemon Caper Swordfish

### 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*

### Steamed Broccoli

### Herbed Rice Pilaf

### Lobster Mac and Cheese

additional \$ per order

### Roasted Potato

### Szechuan Green Beans

*(contains peanuts)*

### Jasmine Rice

### Chilled Wild Rice Salad

*(contains pine nuts)*

## 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 7% 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.



# Celebration Four-Course Dinner

## First Course

*choose two options*

### Seafood Chowder

clams, poached shrimp, fried oyster, chive oil

### Shrimp Cocktail

### American Wagyu Beef Tartare\*

truffle salt, grilled crostini

## Second Course

*choose one option*

### Chop Salad

chopped romaine, salami, peppadew, cucumber, pickled shallots,  
provolone, cider Dijon

### Classic Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

## Mains

*choose three options*

### Filet Oscar\*

Filet Mignon 8 oz, Double R Ranch, Atlantic crab,  
bearnaise, herb roasted mushrooms, roasted potatoes

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

### 1.5 lb. Steamed Lobster

from crisp, cold North Atlantic waters, salt boiled potatoes, corn on the cob  
substitute baked stuffed lobster additional \$ per order

### Brodetto di Pesche

mussels, crab, cod, shrimp, clams

### Lemon Roasted Chicken

herb roasted mushrooms, roasted potatoes

*Vegetarian Option Always Available for Your Guests*

### Nori -Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

## Desserts

*choose two options*

### Key Lime Pie

### Cheesecake

wild berry compote,  
limoncello crème fraîche

### Boston Cream Pie

contains almonds

*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

\*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*

Nori Crusted Salmon\*

Szechuan green beans, jasmine rice

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 7% 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

Nori Crusted Salmon\*

Szechuan green beans, jasmine rice

Herb Roasted 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*

Lemon Sorbet

seasonal berries

Cheesecake

seasonal topping

*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

\*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.