

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

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# 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

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## PASSED HORS D'OEUVRES

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**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

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to any menu for \$ pp

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# 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

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# Cocktail Reception

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## COCKTAIL STATIONS

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### 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

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# 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 - 20 ppl

8.8oz suitable for 30 - 40 ppl

17.6oz suitable for 75 - 100 ppl

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

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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*

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

Roasted Potato

Jasmine Rice

Herbed Rice Pilaf

Szechuan Green Beans

Chilled Wild Rice Salad

(contains peanuts)

(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

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# 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*

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# 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

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# 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*

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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*

### 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*

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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

**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*

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