



*Private  
Events*

# Cocktail Reception

## PASSED HORS D'OEUVRES

25 person minimum - \$ 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

#### WATERMELON & FETA

whipped feta, mint

#### BANG BANG TOFU

kung pao sauce, scallions, 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

### NEW ENGLAND CLAM CHOWDER

our award-winning classic

### CHARCUTERIE BOARD

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

### 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

### MEDITERRANEAN CRUDITE

mixed olives, marinated vegetables,  
hummus, pita

### CAESAR SALAD

romaine hearts, garlic croutons, shaved  
romano, creamy dressing

### GREEK SALAD

tomato, cucumber, feta, chickpeas,  
kalamata olives, 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.



# *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 Sirloin Steak 10 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 Statler Chicken Breast**

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

substitute a Sirloin Steak\* 10 oz, Double R Ranch additional \$ per order

*Vegetarian Option Always Available for Your Guests*

**Nori-Chili Crusted Tofu**

## Sides

*choose two options*

**Portobello & Basmati Rice**

**Street Corn off the Cob**

**Whipped Potato**

**Broccoli & Lemon**

## 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 Statler 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

Sirloin Steak 10 oz, Double R Ranch additional \$ per order

*Vegetarian Option Always Available for Your Guests*

**Nori-Chili Crusted Tofu**

## Sides

*choose two options*

**Portobello & Basmati Rice**

**Street Corn off the Cob**

**Whipped Potato**

**Broccoli & Lemon**

## 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 \$10 per order

**Lake Whitefish**  
salsa verde, corn salsa

**Yellowfin Tuna Steak\***  
nori chili crusted

**Roasted Statler Chicken Breast**

**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  
Sirloin Steak 10 oz, Double R Ranch additional \$ per order

*Vegetarian Option Always Available for Your Guests*

**Nori-Chili Crusted Tofu**

## Sides

*choose two options*

**Portobello & Basmati Rice**  
**Street Corn off the Cob**

**Whipped Potato**  
**Broccoli & Lemon**

## 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\*

broccolini with lemon, portobello & basmati 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, portobello & basmati rice

### 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

kung pao roasted broccolini, ponzu sauce, scallions

## 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\***

broccolini with lemon, portobello & basmati rice

**Roasted Statler Chicken Breast**

broccolini with lemon, portobello & basmati rice

**Legal's Signature Crab Cake**

lump crab, mustard sauce, greens, corn, onions,  
tomatoes, Dijon vinaigrette, portobello & basmati rice

*Vegetarian Option Always Available for Your Guests*

**Nori-Chili Crusted Tofu**

kung pao roasted broccolini, ponzu sauce, scallions

## 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.