



Private Events

Cocktail Reception

PASSED HORS D'OEUVRES

25 person minimum - \$ 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

SHRIMP TOSTADA*

shrimp ceviche, avocado, pico de gallo, tortilla chip

SHRIMP POT STICKERS

kung pao sauce

LOBSTER SALAD CROSTINI

Land

PEPPERED BEEF FILET*

horseradish, sourdough crouton

CHICKEN SATAY

peanut dressing

SMASH BURGER SLIDER

bacon, caramelized onion aioli,
American cheese, pickle

DEVILED EGGS

bacon & cheddar cheese

Vegetable

TOMATO BRUSCHETTA

scallion, basil, garlic

WATERMELON & FETA

balsamic glaze, mint

BANG BANG TOFU

kung pao sauce, scallions, sesame seeds

BANG BANG CAULIFLOWER

kung pao sauce, scallions, sesame seeds

*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

NEW ENGLAND CLAM CHOWDER

our award-winning classic

MINI LOBSTER ROLLS

traditional with mayo

SHRIMP TOSTADA*

shrimp ceviche, avocado, pico de gallo, tortilla chip

WHOLE ROASTED TENDERLOIN (serves 20)

Dijon mustard, hollandaise sauce, horseradish cream

SLIDER BAR

assortment of smash burger & blackened chicken

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

Roasted Statler Chicken Breast

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

Sides

choose two options

Snap Peas with Ginger & Mint

Herbed Rice Pilaf

Jasmine Rice

Steamed Broccoli

Whipped Potatoes

Street Corn off the Cob

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 Statler Chicken Breast

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

Sides

choose two options

Steamed Broccoli
Jasmine Rice

Snap Peas with Ginger & Mint
Street Corn off the Cob

Whipped Potatoes
Herbed Rice Pilaf

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

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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 Statler Chicken Breast

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

Sides

choose two options

Steamed Broccoli
Jasmine Rice

Snap Peas with Ginger & Mint
Street Corn off the Cob

Whipped Potatoes
Herbed Rice Pilaf

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*

herbed rice pilaf, steamed broccoli

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

Smash Burger

applewood-smoked bacon, American cheese, pickle, caramelized onion aioli, served with french fries & coleslaw

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 broccoli, ponzu sauce, scallions

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

Smash Burger

applewood-smoked bacon, American cheese, pickle,
caramelized onion aioli, served with french fries & coleslaw

Lemon Caper Salmon*

herbed rice pilaf, steamed broccoli

Roasted Statler Chicken

herbed 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

kung pao roasted broccoli, ponzu sauce, scallions

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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