



# *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

### 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

**Sirloin Steak\* 10 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\***  
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*

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

*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    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\*

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*

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

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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

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