



PRIVATE EVENT MENUS

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

25 Person Minimum

40 per person
Choose Four Options
up to one hour

Sesame Crusted Tuna Skewers*
wasabi cream

Crispy Tempura Shrimp
sweet and sour sauce

Petite Crab Cakes
mustard horseradish aioli

Bacon Wrapped Scallops
balsamic glaze

Salmon Poke
wonton crisp, spicy mayo

Peppered Beef Filet*
horseradish, sourdough crouton

Tomato Bruschetta
scallion, basil, garlic

Deviled Eggs
crabmeat

STATIONS

25 Person Minimum

priced per person unless
otherwise noted

Shellfish Display* 25
freshly shucked & chilled oysters, clams, shrimp cocktail

Oyster Display* 13
freshly shucked with classic accompaniments

Sushi Display* 25
chef's selection of classic and specialty maki,
wasabi, pickled ginger, soy sauce

Shrimp Cocktail 15
cocktail sauce, lemon

Mini Lobster Rolls mkt
traditional with mayo

Cheese Board 18
imported & domestic selection of cheese,
seasonal fruit, assorted crackers

Vegetable Crudite 6
hummus and bleu cheese dips

*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.

DINNER

Three Course

First Course

Choose One Option

New England Clam Chowder

Greek Salad

tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette

Mains

Choose Three Options

Hoisin Glazed Salmon*

Seared Gulf of Maine Scallops

Yellowfin Tuna Steak*

nori chili crusted

Double R Ranch Twin Petit Filet Mignon*

simply grilled

Herb Roasted Chicken

shiitake caper vinaigrette

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Sides

Choose Two Options

Roasted Mushrooms Herbed Rice Pilaf

Whipped Potato Roasted Broccoli

Jasmine Rice Sautéed Spinach

Desserts

Choose One Option

Boston Cream Pie

Cheesecake

seasonal topping

Trio of Bon Bons

bite-size scoops of ice cream dipped in chocolate

75 per person

Pricing is subject to 8% state tax,
18% suggested gratuity and 4% administrative fee
Menu 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.

DINNER

Four Course

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

Hoisin Glazed Salmon*

Legal's Signature Crab Cake Combo
lump crab cake, grilled shrimp, seared scallops, mustard sauce

Herb Roasted Chicken
shiitake caper vinaigrette

New England Baked Haddock - Anna's Way
buttered crumbs, roasted tomato

Surf and Turf*
*Double R Ranch twin petit filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake | seared sea scallops*

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu
sesame & soy roasted broccoli, sesame and cilantro

Sides

Choose Two Options

Roasted Mushrooms Herbed Rice Pilaf
Whipped Potato Roasted Broccoli
Jasmine Rice Sautéed Spinach

Desserts

Choose One Option

Boston Cream Pie
Cheesecake
seasonal topping

Trio of Bon Bons
*bite-size scoops of ice cream
dipped in chocolate*

95 per person

Pricing is subject to 8% state tax,
18% suggested gratuity and 4% administrative fee
Menu 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.

DINNER

Signature Four Course

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

Seven Spiced Swordfish

Achaar sauce

Yellowfin Tuna Steak*

nori chili crusted

Herb Roasted Chicken

shiitake caper vinaigrette

Surf and Turf*

Double R Ranch twin petit filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake | seared sea scallops

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Sides

Choose Two Options

Roasted Mushrooms Herbed Rice Pilaf Jasmine Rice
Whipped Potato Roasted Broccoli Sautéed Spinach

Desserts

Choose Two Options

Key Lime Pie Cheesecake Boston Cream Pie
seasonal topping

105 per person

Pricing is subject to 8% state tax,
18% suggested gratuity and 4% administrative fee
Menu 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.

LUNCH

Three Course

First Course

Choose One Option

New England Clam Chowder

Classic Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Mains

Choose Three Options

Hoisin Glazed Salmon*

quinoa, mushrooms, snap peas, carrots, peanuts

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

Half Pound Maine Lobster Roll *additional \$15 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 jasmine rice

Dessert

Trio of Bon Bons

bite-size scoops of ice cream dipped in chocolate

45 per person

Pricing is subject to 8% state tax,
18% suggested gratuity and 4% administrative fee
Menu 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.

LUNCH

Signature Three Course

First Course

Choose One Option

New England Clam Chowder

Colossal Naked Shrimp Cocktail

Mains

Choose Three Options

Half Pound Maine Lobster Roll **additional \$15 per order*
traditional with lemon mayo, served with French fries & coleslaw
or served over a bed of mixed greens

Hoisin Glazed Salmon*

quinoa, mushrooms, snap peas, carrots, peanuts

Herb Roasted Chicken

rice pilaf, roasted broccoli, shiitake caper vinaigrette

Legal's Signature Crab Cake

lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro jasmine rice

Desserts

Choose One Option

Boston Cream Pie

Cheesecake

seasonal topping

57 per person

Pricing is subject to 8% state tax,
18% suggested gratuity and 4% administrative fee
Menu 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.