



# *Private Events*

# Cocktail Reception

## PASSED HORS D'OEUVRES

25 person minimum

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

#### BACON WRAPPED SCALLOPS

balsamic glaze

#### SALMON POKE\*

wonton crisp, spicy mayo

### Land

#### PEPPERED BEEF FILET\*

horseradish, sourdough crouton

#### DEILED EGGS

crabmeat

### Vegetable

#### TOMATO BRUSCHETTA

scallion, basil, garlic

\*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

### MINI LOBSTER ROLLS

traditional with mayo

### 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*

**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

*Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas are included*

pricing is subject to 7% state tax,  
18% suggested gratuity and 4% administrative fee  
menu 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*

**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

Whipped Potato

Jasmine Rice

Roasted Broccoli

Herbed Rice Pilaf

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

*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

### 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

*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*

### Hoisin Glazed Salmon\*

quinoa, vegetable pad thai

### 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

## 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

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, vegetable pad thai

**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

## Desserts

*choose one option*

**Boston Cream Pie**

**Cheesecake**  
seasonal topping

*Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas are included*

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