



Private Events

Cocktail Reception

PASSED HORS D'OEUVRES

25 person minimum
choose 6 options - up to 2 hours

Sea

SESAME CRUSTED TUNA SKEWERS*

wasabi cream

COCONUT SHRIMP

sweet orange chili sauce

PETITE CRAB CAKES

mustard horseradish aioli

SALMON POKE*

wonton crisp, spicy mayo

COLOSSAL CRAB COCKTAIL

mustard sauce

additional \$6 pp

LOBSTER COCKTAIL

cocktail sauce

additional \$10 pp

CRISPY SUSHI RICE

Spicy Tuna

additional \$6 pp

Lobster Tempura

additional \$10 pp

Land

BLACKENED BEEF*

house marinated, confit garlic

CHICKEN BLT

lemon marinade, puff pastry

AMERICAN WAGYU BEEF TARTARE*

truffle salt, grilled crostini

additional \$7 pp

Vegetable

VEGETABLE CEVICHE

citrus infused vegetables, herbs,
plantain crisp

CRISPY TOFU

sticky sweet soy, sesame seeds

WATERMELON AND FETA

whipped feta, balsamic glaze, mint

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 \$20 pp

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illness, especially if you have certain medical conditions.

Cocktail Reception

COCKTAIL STATIONS

25 person minimum

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

LOBSTER COCKTAIL

cocktail sauce, lemon

SUSHI DISPLAY*

chef's selection of classic and specialty maki,
wasabi, pickled ginger, soy sauce

MINI LOBSTER ROLLS

traditional with mayo

LOBSTER BAKE (serves 20)

lobster tails, mussels, potatoes, corn
old bay seasoning

LOBSTER MAC & CHEESE

Maine lobster, Vermont cheddar, buttered crumbs

NORI-CHILI CRUSTED YELLOWFINTUNA*

sesame and cilantro jasmine rice,
ponzu, apricot

NEW ENGLAND CLAM CHOWDER

our award-winning classic

OVEN ROASTED PRIME RIB*

(serves 20)

au jus, horseradish cream, assorted bread

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 tuna burger, Buffalo chicken,
and Double R Ranch beef

CHARCUTERIE BOARD

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

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 subject to change

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Menu Enhancements

While events at Legal Harborside are always special, elevate your guests' experience with menu enhancements that bring your event over-the-top

AMUSE BOUCHE

Start your event with a special taste from the Chef.

CAVIAR BUMP*

4.5 grams of caviar per guest based on Paramount Caviar selections served with host's choice of traditional or non-traditional accompaniments

FRESH SHUCKED OYSTERS*

two oysters dressed with seasonal accompaniments

BAKED OYSTERS

paprika butter, crispy shallot, chive

OYSTER AND SHRIMP*

fresh shucked oyster dressed with a single shrimp cocktail

PARAMOUNT CAVIAR

Elevate your event with a **Caviar Station** from our partners at Paramount. The ultimate in luxurious seafood, served with both traditional and non-traditional accompaniments. Work with our team to choose your caviar and create a one-of-a-kind experience for your guests.

Served traditionally, with egg white and yolk, crispy capers, shallots, crème fraiche, blini, and non-traditionally, with charred onion dip, house made potato chips

4.4oz suitable for 15 - 20ppl
8.8oz suitable for 30 - 40ppl
17.6oz suitable for 75 - 100ppl

Minimum 1 week notice for large format caviar

HACKLEBACK STURGEON*

Native to the Mississippi & Missouri Rivers. The Hackleback roe has a wonderful buttery flavor and looks like velvet.

Origin: Tennessee & Mississippi
4.4oz / 8.8oz / 17.6oz

ROYAL SIBERIAN STURGEON*

The Royal Siberian's small, shiny black roe has a full-bodied, earthy flavor and is perfect for those who enjoy robust flavor profiles.

Origin: Italy
4.4oz / 8.8oz / 17.6oz

IMPERIAL OSETRA STURGEON*

Known as one of the purest sturgeons embodying a medium-size pearl, with a classic nutty flavor, and a firm roe that will burst when pressed against the palate of one's mouth. Ranging from golden amber to soft amber brown.

Origin: Asia
4.4oz / 8.8oz / 17.6oz

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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 a Stuffie as an addition to the first course - * additional \$3 per person

Add Shrimp Cocktail to the first Course - * additional \$6 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 8oz. Double R Ranch Petite Filet Mignon - * additional \$20 per person

Add a 16 oz. Double R Ranch boneless rib eye, - * additional \$20 per person

Dessert

Boston Cream Pie

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

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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*

Yellowfin Tuna Steak*

nori chili crusted

Herb Roasted Chicken

shiitake caper vinaigrette

Double R Ranch 8 oz. Filet Mignon*

simply grilled

substitute a Double R Ranch boneless rib eye, 16 oz. *additional \$20 per order

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

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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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 & Shrimp

lump crab cake, grilled shrimp, mustard sauce

Herb Roasted Chicken

shiitake caper vinaigrette

Lobster Mac and Cheese *additional \$10 per order
Vermont cheddar, buttered crumbs

Surf and Turf*

Double R Ranch 8 oz. filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake
substitute a Double R Ranch boneless rib eye, 16 oz. *additional \$20 per order

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

Desserts

choose one option

Key Lime Pie

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

Boston Cream Pie

*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
substitute baked stuffed lobster *additional \$10 per order

Lake Whitefish

salsa verde, corn salsa

Yellowfin Tuna Steak*

nori chili crusted

Herb Roasted Chicken

shiitake caper vinaigrette

Surf and Turf*

Double R Ranch 8 oz. filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake
substitutue a Double R Ranch boneless rib eye, 16 oz. *additional \$20 per order

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
Lobster Mac and Cheese *additional \$7 per order

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

Lemon Sorbet

seasonal berries

*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

Lemon Sorbet
seasonal berries

Cheesecake
seasonal topping

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

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