



# *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

#### SHRIMP CEVICHE

blue corn tortilla, salsa roja

### Land

#### PEPPERED BEEF FILET\*

horseradish, sourdough crouton

### Vegetable

#### TOMATO BRUSCHETTA

scallion, basil, garlic

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# Cocktail Reception

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## 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

### MINI LOBSTER ROLLS

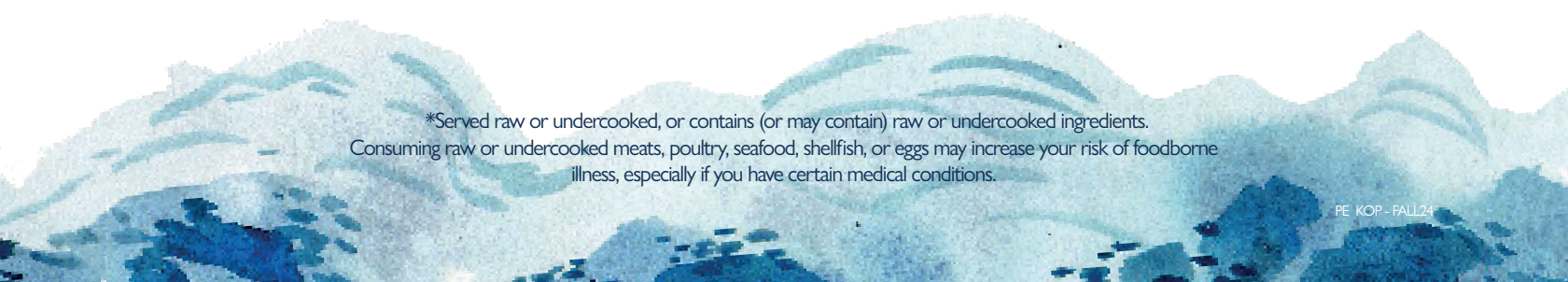
traditional with mayo

### 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\***

**Yellowfin Tuna Steak\***

nori chili crusted

**Double R Ranch 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**

## Desserts

*choose one option*

**Boston Cream Pie**

**Cheesecake**

seasonal topping

**Trio of Bon Bons**

bite-size scoops of ice cream dipped in chocolate

pricing is subject to 6% 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

## 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

**New England Baked Haddock - Anna's Way**

buttered crumbs, roasted tomato

**Surf and Turf\***

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

*Vegetarian Option Always Available for Your Guests*

**Nori-Chili Crusted Tofu**

sesame & soy roasted broccoli, sesame and cilantro

## Sides

*choose two options*

Roasted Mushrooms

Jasmine Rice

Herbed Rice Pilaf

Whipped Potato

Roasted Broccoli

## Desserts

*choose one option*

Boston Cream Pie

**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

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

lemon butter, capers

### Yellowfin Tuna Steak\*

nori chili crusted

### Herb Roasted Chicken

shiitake caper vinaigrette

### Surf and Turf\*

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

*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

## Desserts

*choose two options*

Key Lime Pie

Cheesecake

Boston Cream Pie

seasonal topping

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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

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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

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