



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 CEVICHE

blue corn tortilla, salsa roja

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

Lemon Caper Salmon*

Yellowfin Tuna Steak*

nori chili crusted

Filet Mignon*, Double R Ranch

simply grilled

Roasted Half Chicken

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

Herbed Rice Pilaf

Steamed Broccoli

Roasted Brussels Sprouts

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 5% 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

Lemon Caper Salmon*

Legal's Signature Crab Cake & Shrimp

lump crab cake, grilled shrimp mustard sauce

Roasted Half Chicken

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

Whipped Potato

Jasmine Rice

Steamed Broccoli

Herbed Rice Pilaf

Roasted Brussels Sprouts

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

Grilled Swordfish

garlic herb chimichurri

Yellowfin Tuna Steak*

nori chili crusted

Roasted Half Chicken

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

Whipped Potato

Herbed Rice Pilaf

Steamed Broccoli

Jasmine Rice

Roasted Brussels Sprouts

Desserts

choose two options

Key Lime Pie

Cheesecake

seasonal topping

Boston Cream Pie

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

Lemon Caper Salmon*

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

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

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

Legal Lobster Roll *additional \$ per order

traditional with lemon mayo, served with French fries & coleslaw
or served over a bed of mixed greens

Lemon Caper Salmon*

Roasted Half Chicken

rice pilaf, steamed broccoli

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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