



# *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

## **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

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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*

**Lemon Caper Salmon\***

**Yellowfin Tuna Steak\***

nori chili crusted

**Double R Ranch Filet Mignon\***

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**   **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*

pricing is subject to 6% state tax,  
18% suggested gratuity and 5% administrative fee  
menu subject to change

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illness, especially if you have certain medical conditions.



# 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*

**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

Roasted Broccoli

Herbed Rice Pilaf

## 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

### 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

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*

### 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

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