

## Passed Hors d'oeuvres

25 portion minimum per item

- Petite Legal's Signature Crab Cake** jumbo lump crab, mustard sauce 5.00  
**Bang Bang Cauliflower** kung pao 4.00  
**Fried Pickles** romano peppercorn dressing 3.00  
**Sriracha Lime Popcorn Shrimp** 4.00  
**Grilled Chicken Skewers** Asian glaze 4.00  
**Scallop Wrapped in Bacon** 4.00  
**Blackened Tuna Sashimi\*** pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi 4.00  
**Spicy Tuna Meatballs** freshly ground tuna, romano cheese, calabrian pepper sauce 5.00
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## Stationary Displays

small serves 20 ppl large serves 30 ppl

### Treasures of the Reef\*

available as a raw bar for parties of 50 or more  
an assortment of freshly shucked and chilled  
raw shellfish  
small 180.00 large 270.00

### New England Clam Chowder

small 125.00 large 180.00

### Grilled Seafood Antipasto

shrimp, scallops, squid, mussels,  
olive meyer lemon relish,  
aged cheddar, romaine  
small 125.00 large 175.00

### Grilled Vegetable Platter

small 75.00 large 110.00

### Sushi Boat\*

Chef's choice – maki, nigiri, sashimi  
small 130.00 large 330.00

### Thai Roasted Chicken Wings

small 100.00 large 120.00

### Warm Spinach & Feta Dip

whole wheat pita chips  
small 115.00 large 175.00

### Petite Lobster Roll or Petite Crabmeat Roll

select one

Lobster Roll freshly shucked native lobster, celery, mayo  
small 300.00 large 450.00  
Crabmeat Roll delicate New England crabmeat  
small 150.00 large 300.00

### Sliders

select one

Tuna Burger  
freshly ground tuna, spices, roasted red pepper sauce  
Beef Burger with cheese  
small 120.00 large 180.00

### Jumbo Shrimp Cocktail

45.00 per pound (15-17 pieces each)

### Salad Trio

Big Green Salad carrots, cucumber, tomato, crispy shallots,  
cider dijon vinaigrette  
Caesar Salad romaine, garlic croutons, shaved romano,  
creamy dressing  
Tortilla Apple and Goat Cheese Salad avocado,  
roasted red peppers, chipotle orange dressing  
small 115.00 large 175.00

### Dessert Platter

assorted mini desserts  
small 125.00 large 180.00

Menu subject to gratuity, 3% administrative fee, applicable tax

\*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.

# Group Dinner

## Dinner 1: Crave

### Starters

#### **New England Clam Chowder**

#### **Big Green Salad**

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

### Classic Mains

#### **Grilled HiddenFjord Faroe Island Salmon**

lemon butter, jasmine rice, spinach

#### **Roasted Cod & Olive Meyer Lemon Relish**

jasmine rice, spinach

#### **Grilled Chicken**

piquillo pepper sauce, eggplant, celery, peppers, golden raisins, pine nuts side of fingerling potatoes, mushrooms, onions, garlic butter

### Desserts

#### **Tiramisu**

glazed cherries, chocolate sauce, fresh whipped cream

#### **Three Bon Bons**

bite size scoops of ice cream dipped in chocolate

**40.00 per person**

## Dinner 2: Commemorate

### Starters

#### **New England Clam Chowder**

#### **Caesar Salad**

romaine hearts, garlic croutons, shaved romano, creamy dressing

### Classic Mains

#### **Seafood Paella**

shrimp, calamari, clams, mussels, chicken and Spanish chorizo in a tomato saffron calasparra rice

#### **Char Grilled Swordfish**

sweet potato mashed, chef's vegetable

#### **Bistro Steak Tips\***

fingerling potatoes, mushrooms, onions, garlic butter

### Desserts

#### **Tiramisu**

glazed cherries, chocolate sauce, fresh whipped cream

#### **Carrot Cake**

cream cheese frosting, candied walnuts, white chocolate glaze

**50.00 per person**

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# Group Dinners

## Dinner 3: Celebrate

### Chowder

#### New England Clam Chowder

### Salad

#### Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

### Classic Mains

#### Truffled Lobster Mac & Cheese

cavatappi, cheddar & fontina cheese sauce, peas

#### Legal's Signature Crab Cake Dinner

two jumbo lump crab cakes, mustard sauce, seasonal salad

#### Hoisin Glazed HiddenFjord Faroe Island Salmon

hoisin sauce & vegetable pad thai with crushed peanuts

#### Bistro Steak Tips\*

fingerling potatoes, mushrooms, onions, garlic butter

### Desserts

#### Tiramisu

glazed cherries, chocolate sauce, fresh whipped cream

#### Carrot Cake

cream cheese frosting, candied walnuts, white chocolate glaze

**60.00 per person**

## Dinner 4: Lobster Bake

### Chowder

#### New England Clam Chowder

### Salad

#### Big Green Salad

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

### Classic Main

#### Steamed 1.25-1.5 lb Lobster

mussels, steamers, chouriço, corn on the cob, cole slaw

### Dessert

#### Tiramisu

glazed cherries, chocolate sauce, fresh whipped cream

**65.00 per person**

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# Group Lunches

## Lunch 1: Consume

### Starters

#### **New England Clam Chowder**

#### **Big Green Salad**

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

### Entrées

#### **(C) BLT**

marinated grilled chicken, chipotle mayo,  
french fries and cole slaw

#### **Tuna Burger**

freshly ground tuna, spices, roasted red pepper sauce,  
french fries and cole slaw

#### **Cubano**

pulled pork, ham, swiss, pickles, sweet & spicy mustard,  
fried plantains, french fries and cole slaw

**Lobster Roll**...(available for supplemental charge +7.00)  
traditional with mayo, french fries and cole slaw

**25.00 per person**

## Lunch 2: Cheer On

### Starters

#### **New England Clam Chowder**

#### **Caesar Salad**

romaine, garlic croutons, shaved romano, creamy dressing

### Entrées

#### **Beer Battered Fish & Chips**

tartar sauce

#### **Grilled Salmon Reuben**

Russian dressing, gouda and cole slaw on marble rye

#### **Bistro Steak Tips\***

fingerling potatoes, mushrooms, onions, garlic butter

**Lobster Roll**...(available for supplemental charge +7.00)  
traditional with mayo

all entrées served with french fries and cole slaw

### Dessert

#### **Three Bon Bons**

bite size scoops of ice cream dipped in chocolate

**35.00 per person**

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