

Passed Hors d'oeuvres

25 piece minimum per item

- Petite Legal's Signature Crab Cake** jumbo lump crab, mustard sauce 5.00
Bang Bang Cauliflower kung pao 4.00
Scallop Wrapped in Bacon 4.00
Tuna Sashimi* pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi 4.00
Lobster, Avocado Cocktail Toast 6.00
Grilled Shrimp & Chouriço Lollipop 4.00
Seasonal Bruschetta 3.00
 - tomato, scallion, basil, garlic
 - mushrooms, olives, truffle oil**Grilled Vegetable Skewer** balsamic glaze 3.00
Chicken Satay peanut sauce 4.00
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

Seafood Antipasto

grilled shrimp, calamari, marinated clams, mussels

small 125.00 large 175.00

Grilled Vegetable Skewers

balsamic glaze

small 75.00 large 110.00

Sushi Boat*

available in Lynnfield & Hingham only

Chef's choice – maki, nigiri, sashimi

small 130.00 large 330.00

Jumbo Thai Chicken Wings

small 100.00 large 120.00

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, chili paste, crumbs, spices

Beef Burger with cheese

small 120.00 large 180.00

Jumbo Shrimp Cocktail

45.00 per pound (15-17 pieces each)

Salad Trio

Caesar Salad romaine, garlic croutons, shaved romano, creamy dressing

House Salad cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing

Tortilla Apple and Goat Cheese Salad avocado, roasted red peppers, chipotle orange dressing

small 115.00 large 175.00

Cheese Board

seasonal fruit, assorted crackers

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 contain (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

roasted shallot vinaigrette, crispy chickpeas

Classic Mains

Hoisin Glazed HiddenFjord Faroe Island Salmon

Hoisin sauce and vegetable pad thai with crushed peanuts

Tequila Mango Lime Shrimp

saffron rice, mango salsa, Oaxacan mole sauce

Roasted Half Chicken Caponata

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

Desserts

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

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

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Cheesecake

50.00 per person

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

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Group Dinners

Dinner 3: Celebrate

Chowder

New England Clam Chowder

Salad

Classic Iceberg Wedge

blue cheese, bacon, tomatoes, blue cheese vinaigrette

Classic Mains

Steamed 1.50-1.75 lb Lobster

sweet potato mashed, chef's vegetable

Legal's Signature Crab Cake Combo

one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad

Char Grilled Salmon & Shrimp

spinach, jasmine rice

Bistro Steak Tips*

fingerling potatoes, mushrooms, onions, garlic butter

Desserts

Cheesecake

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

60.00 per person

Dinner 4: Lobster Bake

Chowder

New England Clam Chowder

Salad

House Salad

cherry tomato, shaved carrot and sunflower seeds

Classic Main

Steamed 1.25-1.5 lb Lobster

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

Dessert

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

65.00 per person

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Group Lunches

Lunch 1: Consume

Starters

New England Clam Chowder

Big Green Salad

roasted shallot vinaigrette, crispy chickpeas

Entrées

Blackened Mahi Mahi Tacos

mango salsa, sriracha lime aioli, ham hock braised black beans and rice

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

Lunch 2: Cheer On

Starters

New England Clam Chowder

Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

Entrées

Beer Battered Fish & Chips

Crabmeat Roll

delicate Maine crabmeat on a warm buttery bun,

Crispy Buttermilk Fried Chicken Sandwich

lettuce, tomato, peppadew peppers, ranch dressing

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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Group Dining Wine List

Our Corporate Sommelier is available to assist with wine selections.

Sparkling

Prosecco	Jeio, NV	39
Champagne	Taittinger "La Francaise" Brut, NV	55
	Veuve Clicquot Rosé, NV	79

White

Chardonnay	Catena "Vista Flores," <i>Mendoza</i>	38
	Sonoma-Cutrer "Russian River Ranches," <i>Sonoma Coast</i>	45
	Hamilton Russell Vineyards, <i>Hemel-en-Aarde</i>	49
	Topiary, <i>Franschhoek</i>	52
	Cakebread, <i>Napa Valley</i>	59
	Mayacamas, <i>Mt. Veeder</i>	65
Chablis	Domaine des Hates, <i>Burgundy</i>	42
Puligny-Montrachet	Joseph Drouhin, <i>Burgundy</i>	95
Sauvignon Blanc	Manawa, <i>Marlborough</i>	37
	Cloudy Bay, <i>Marlborough</i>	52
Sancerre	Domaine de la Perriere, <i>Loire Valley</i>	48
Pinot Grigio	Santa Margherita, <i>Valdadige</i>	49
Albarino	Bodegas La Cana, <i>Rias Baixas</i>	39
Dry Riesling	Domaine Zind-Humbrecht "Herrenweg de Turckheim," <i>Alsace</i>	39
Off-Dry Riesling	Dr. Hermann "Urziger Wurzgarten," <i>Mosel</i>	42

Rosé

Dry Rosé	Tenuta Guado al Tasso "Scalabrone," <i>Toscana</i>	35
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Red

Pinot Noir	DeLoach "Block 1950," <i>Sonoma Coast</i>	39
	Santa Barbara Winery, <i>Sta. Rita Hills</i>	42
	Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>	55
	FEL, <i>Anderson Valley</i>	59
Syrah	Tulip Winery "Reserve," <i>Upper Galilee</i>	55
	Nickel & Nickel "Darien Vineyard," <i>Russian River Valley</i>	85
Malbec	Alcanza, <i>Mendoza</i>	39
Merlot	Buena Vista "Raison d'Etre," <i>Sonoma</i>	35
	Stags' Leap Winery, <i>Napa Valley</i>	49
Cabernet Sauvignon	Vina Cobos "Felino" by Paul Hobbs, <i>Mendoza</i>	37
	Canvasback, <i>Red Mountain</i>	55
	Ramey Cellars, <i>Napa Valley</i>	65
	Jordan, <i>Alexander Valley</i>	74
	Joseph Phelps, <i>Napa Valley</i>	95
Meritage Blend	Chappellet "The Mountain Cuvee," <i>Napa Valley</i>	48