

## 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

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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

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

## White

<b>Chardonnay</b>	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
<b>Chablis</b>	Domaine des Hates, <i>Burgundy</i>	42
<b>Puligny-Montrachet</b>	Joseph Drouhin, <i>Burgundy</i>	95
<b>Sauvignon Blanc</b>	Manawa, <i>Marlborough</i>	37
	Cloudy Bay, <i>Marlborough</i>	52
<b>Sancerre</b>	Domaine de la Perriere, <i>Loire Valley</i>	48
<b>Pinot Grigio</b>	Santa Margherita, <i>Valdadige</i>	49
<b>Albarino</b>	Bodegas La Cana, <i>Rias Baixas</i>	39
<b>Dry Riesling</b>	Domaine Zind-Humbrecht "Herrenweg de Turckheim," <i>Alsace</i>	39
<b>Off-Dry Riesling</b>	Dr. Hermann "Urziger Wurzgarten," <i>Mosel</i>	42

## Rosé

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

<b>Pinot Noir</b>	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
<b>Syrah</b>	Tulip Winery "Reserve," <i>Upper Galilee</i>	55
	Nickel & Nickel "Darien Vineyard," <i>Russian River Valley</i>	85
<b>Malbec</b>	Alcanza, <i>Mendoza</i>	39
<b>Merlot</b>	Buena Vista "Raison d'Etre," <i>Sonoma</i>	35
	Stags' Leap Winery, <i>Napa Valley</i>	49
<b>Cabernet Sauvignon</b>	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
<b>Meritage Blend</b>	Chappellet "The Mountain Cuvee," <i>Napa Valley</i>	48