

## Welcome to Legal Catering at The Exchange Conference Center

For over 50 Years Legal Sea Foods has been devoted to serving only the highest quality Seafood available. The safety of our guests is paramount, and we are passionate about protecting their health by serving only fish and shellfish that's been tested and proven worthy of the Legal name. The same is true for our non-seafood items. We want every single ingredient used in Legal recipes to be of the utmost quality. We literally search the world to select the finest and most flavorful goods. For example, we buy vanilla from Tahiti, saffron from Spain, olive oil from Italy and jasmine rice from Thailand.

The Catering division is of no exception! Our goal is to make your event the best it can possibly be. To highlight your event our Chef epitomizes the Legal Sea Foods standards of fabulous menus, superior food quality and creative presentation. Seafood lovers and landlubbers alike will find a wide range of menu items guaranteed to delight your guests. Our professional catering staff will work closely with you to ensure your event is a success.

We welcome the opportunity to customize a menu for your event. All of our menu items are prepared to order and we strive to accommodate special requests.

Your Sales Representative can answer any questions you may have regarding the menu and will work closely with you assist you in creating the best menu for your event and to ensure all of the details have been tended to.

Thank you, for choosing Legal Catering and the Exchange Conference Center.



All prices subject to an 18% administrative charge and 7% Massachusetts meal tax

Cold Passed Hors d'oeuvres*Priced per piece with a 50 piece minimum per item*

<u>California Roll</u>	\$2.25
<i>Avocado, Cucumber, Daikon and Rice rolled in a Sushi Wrapper served with Soy Sauce, Wasabi and Pickled Ginger</i>	
<u>Spicy Crab Roll</u>	\$2.75
<i>Fresh Maine Crabmeat lightly tossed with Mayonnaise, Lemon and Asian Red Chili Paste in a Sushi Wrapper served with Soy Sauce, Wasabi and Pickled Ginger</i>	
<u>Spicy Tuna Roll*</u>	\$2.75
<i>Sashimi Grade Yellow Fin Tuna with Spicy Red Chili Mayonnaise in a Sushi Wrapper served with Soy Sauce, Wasabi and Pickled Ginger</i>	
<u>Fragrant Thai Crab Salad</u>	\$2.75
<i>Fresh Maine Crabmeat tossed with Fragrant Thai Herbs, Spices and Lime, atop Sliced Star Fruit</i>	
<u>Jamaican Jerk Chicken</u>	\$2.25
<i>Jamaican Spiced Chicken with Mango and Scallions atop a Crispy Plantain Wafer</i>	
<u>Shrimp Cocktail</u>	\$2.75
<i>Chilled Jumbo Shrimp with Legal Sea Foods' Tasty Cocktail Sauce</i>	
<u>Sashimi Tuna Wheel*</u>	\$2.75
<i>Sashimi Grade Yellow Fin Tuna atop a Cucumber Round with Lemon Chipotle Sesame Aioli</i>	
<u>Tuna Wonton*</u>	\$2.75
<i>Sashimi Grade Yellow Fin Tuna on a Sesame Wonton Cracker with Seaweed Salad</i>	
<u>Smoked Salmon Canapé</u>	\$2.50
<i>North Atlantic Smoked Salmon and Dill Cream Cheese atop a Brioche Toast Point</i>	
<u>Tenderloin of Beef and Goat Cheese Crostini</u>	\$2.75
<i>Sliced Tenderloin of Beef and Herb Goat Cheese atop a Garlic Crostini</i>	
<u>Salmon Tartare*</u>	\$2.50
<i>Salmon Tartare with Champagne Vinegar and Shallots atop a Japanese Cucumber Salad</i>	
<u>Petite Lobster Roll</u>	\$3.50
<i>Legal Sea Foods' Famous Chilled Lobster Salad served in a Savory Profiterole</i>	

\*Information about the safety of consuming raw food is available upon request



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Hot Passed Hors d'oeuvres

Priced per piece with a 50 piece minimum per item

<u>Stuffed Artichoke</u>	\$2.25
<i>Oven Roasted Artichoke Bottoms stuffed with a Saffron and Parmesan Gratin</i>	
<u>Provencal Profiterole</u>	\$2.25
<i>A Savory Profiterole of Goat Cheese, Sun-dried Tomato, Kalamata Olive and Fresh Herbs</i>	
<u>Artichoke and Parmesan Zucchini Cups</u>	\$2.25
<i>A Fresh Zucchini Cup filled with Parmesan Cheese and Artichokes, finished with Truffle Oil</i>	
<u>Tuscan Stuffed Mushroom</u>	\$2.25
<i>Marinated Roasted Mushroom Cap stuffed with Sun-dried Tomatoes, Boursin and Pine Nuts</i>	
<u>Peking Duck</u>	\$2.50
<i>Marinated and Roasted Tender Duck Breast served on a Crispy Wonton Cracker with Hoisin, Scallions and Toasted Sesame Seeds</i>	
<u>Teriyaki Salmon Satay</u>	\$2.75
<i>North Atlantic Salmon Skewer marinated in Asian Glaze</i>	
<u>Chicken or Beef Satay</u>	\$2.50
<i>Marinated Skewered Chicken or Beef with a Sesame Peanut or Teriyaki Dipping Sauce</i>	
<u>Petite Beef Wellington</u>	\$2.75
<i>Seared Beef Tenderloin with Mushroom Duxelle, wrapped in Puff Pastry</i>	
<u>Brie and Apricot Phyllo Triangles</u>	\$2.50
<i>French Brie with Toasted Pecans and Apricot baked in Phyllo Dough</i>	
<u>Scallops Wrapped in Bacon</u>	\$2.50
<i>Fresh Sea Scallops with Brown Sugar and Bacon</i>	
<u>Petite Maryland Crab Cakes</u>	\$2.75
<i>Legal's own, made with Maryland Lump Crabmeat, Spices and Breadcrumbs with Mustard Sauce</i>	
<u>Lobster Stuffed Mushroom</u>	\$3.00
<i>Roasted Mushroom Cap stuffed with Fresh Maine Lobster topped with Rich Buttery Crumbs</i>	
<u>Lobster and Shitake Croustade</u>	\$3.00
<i>Fresh Lobster Meat and Shitake Mushrooms with a Warm Tarragon Boursin Cheese in a Toasted Bread Cup</i>	
<u>Lamb Chop Lollipops</u>	\$4.50
<i>New Zealand Spring Lamb Chops marinated in Lemon and Thyme served with Sweet Caramelized Onions</i>	



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Stationary Hors d' oeuvres

Priced per person with a 50 person minimum order per item

<u>Vegetable Crudité</u>	\$5.00
<i>A Variety of Freshly Cut Vegetables accompanied by Chef's choice of Dips</i>	
<u>Chowder Station</u>	\$6.50
<i>Legal Sea Foods' Award Winning New England Clam Chowder with Oyster Crackers</i>	
<u>Imported and Domestic Cheese Platter</u>	\$6.00
<i>Assorted Cheeses and Crackers garnished with Fresh Grapes and Strawberries</i>	
<u>Turkey Medallions</u>	\$6.00
<i>Roast Turkey Loin sliced and served with Cranberry Citrus Chutney and Onion Dill Toast Rounds</i>	
<u>Pasta</u>	\$6.50
<i>Cheese Tortellini with Parmesan Cream Sauce and Fusilli Pasta with Basil Pesto Sauce accompanied by Fresh Parmesan Cheese</i>	
<u>Blackened Tuna Sashimi*</u>	\$8.50
<i>Seared Rare Sashimi Grade Yellow Fin Tuna served with Seaweed Salad, Wasabi, and Pickled Ginger with an Asian Dipping Sauce</i>	
<u>Smoked Salmon</u>	\$8.50
<i>North Atlantic Smoked Salmon with Brioche Toast and Traditional Accoutrements</i>	
<u>Oysters Rockefeller</u>	\$8.50
<i>Freshly Shucked Oysters baked with Spinach finished with Hollandaise</i>	
<u>Clams Casino</u>	\$8.50
<i>Shucked Littleneck Clams baked with Garlic Butter topped with Bacon and Crumbs</i>	
<u>Asian Pork Tenderloin</u>	\$7.50
<i>Five Spice Rubbed Pork Tenderloin with Spicy Mustard, Hoisin Sauce, Scallions and Wonton Crackers</i>	
<u>Legal Sea Foods' Shrimp Wontons</u>	\$8.50
<i>Handmade Shrimp filled Wontons steamed and served with Seaweed Salad and Ginger Soy Sauce</i>	
<u>Baked Brie en Croûte</u>	\$60 per wheel
<i>Brie baked in a Pastry Shell accompanied by Grapes, Strawberries and Sliced Baguette</i>	
<u>Wild Mushroom and Rosemary Brie en Croûte</u>	\$75 per wheel
<i>Wild Mushrooms and Rosemary topped Brie baked in a Pastry Shell accompanied by Sliced Baguette</i>	
<u>Pesto Baked Brie en Croûte</u>	\$70 per wheel
<i>Basil and Pine Nut Pesto topped Brie baked in a Pastry Shell accompanied by Sliced Baguette</i>	
<u>Apricot Pecan Brie en Croûte</u>	\$65 per wheel
<i>Imported Apricot Preserves, Toasted Pecans topped Brie baked in a Pastry Shell accompanied by Sliced Baguette</i>	

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## Stationary Hors d'oeuvre Tables

Priced per person with a 50 person minimum order

### Mediterranean Spreads

\$7.00

*Hummus, Tabouli, and Baba Ganoush with Stuffed Grape Leaves  
Olives, Celery and Carrots accompanied by Pita Chips*

### Pates and Terrines

\$8.50

*Duck Liver Terrine, Pate Maison, and Bluefish Pate with Traditional Accoutrements and Sliced Baguette*

### Dip Trilogy

\$8.50

*Legal Sea Foods' Warm Crab and Horseradish Dip, Roasted Red Pepper Spinach Dip and  
Athenian Tomato Dip served with Pita Chips and Fresh Breads for Dipping*

### Antipasto

\$12.00

*Freshly Sliced Italian Meats and Cheeses accompanied by Imported Olives, Assorted Marinated  
and Roasted Vegetables, a Fresh Mozzarella, Tomato and Basil Salad, and Homemade Pestos,  
accompanied by Pita Chips and Garlic Crostini*

### Spanish Tapas

\$12.00

*Citrus Marinated Olives, Bocconcini with Salsa Verde and Roasted Red and Yellow Peppers,  
Marinated Calamari with Christmas Beans and Pickled Onions, Manchego Cheese with Fig Cakes,  
Thinly Sliced Serrano Ham and Artichoke Bottoms filled with Saffron and Parmesan Gratin*

## Legal Specialties

Priced per person with a 50 person minimum order

These stationary hors d'oeuvres are not included in the reception packages

A \$75.00 fee is required for each shucker

### Legal Raw Bar\*

*Jumbo Shrimp accompanied by Legal's Tasty Cocktail Sauce  
Legal Sea Foods' pristine Shellfish including: Freshly Shucked Oysters and Littleneck Clams  
With Jalapeno Salsa, Champagne Mignonette and Horseradish*

\$24.00

### Legal's Seafood Martini Bar\*

*Seafood Cocktails Straight Up with a Twist in a Martini Glass with your choice of Sauces*

*Lobster Tail, Scallop Ceviche, Jumbo Shrimp and Lump Crabmeat  
Freshly Shucked Oysters and Littleneck Clams  
Accompanied by Legal's Cocktail Sauce, Jalapeno Salsa,  
Champagne Mignonette, Horseradish and Mercedes Sauce*

\$36.00

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## A Gala Occasion

*There is a 50 person minimum for the Gala Occasion  
A \$75 fee is required for each Station Chef, Shucker or Barista*

### Reception

Choice of four passed hors d' oeuvres  
Choice of two stationary hors d' oeuvres

### Dinner Stations

Choice of two dinner stations from the following menus

### Grand Finale

Choice of one delectable Dessert Station

Freshly Brewed Coffees and Assorted Teas

*\$80.00 per person*

### Dinner Carving Stations

Carving Stations are served with Mixed Greens Salad and Freshly Baked Breads

Priced per person with a 50 person minimum order for each dinner station

A \$75 Fee is required for each Shucker, Station Chef or Barista

#### **Herb Roasted Turkey Breast**

Cranberry Citrus Chutney,  
Traditional Stuffing and Mashed Potatoes

**\$17.00**

#### **Spiral Honey Ham**

Tangy Mustard Sauce and  
Vanilla Brandy Sweet Potatoes

**\$17.00**

#### **Stuffed Roasted Pork Loin**

Tender Pork Loin Stuffed with an Herb  
and Apple Stuffing  
With Fig and Plum Compote,  
Roasted Red Potatoes & Pork Gravy

**\$19.00**

**Roast Sirloin of Beef**  
Horseradish Cream Sauce and  
Garlic Mashed Potatoes

**\$23.00**

**Stuffed Rolled Flank Steak**  
Stuffed with Spinach and Roasted  
Red Peppers with Rice Pilaf

**\$23.00**

**Herb Encrusted Tenderloin of Beef**  
Roasted Garlic Demi Glace and  
Red Bliss Potatoes

**\$25.00**



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## Dinner Stations

Priced per person

There is a 50 person minimum order for each dinner station

### Salmon '3 Ways'

Accompanied by Mixed Greens Salad and Freshly Baked Breads

Asian Roasted Salmon Filet with Pineapple Mango Salsa

Pecan Encrusted Salmon with Bourbon Maple Butter

North Atlantic Smoked Salmon accompanied by Brioche Toast, Egg, Mustard Sauce, Capers and Red Onion

**\$17.00**

### Pasta Station

Accompanied by Legal's Caesar Salad and Garlic Breadsticks

Legal's Lobster Ravioli served with a Sherry Cream Sauce

Cheese Tortellini or Farfalle Pasta tossed to order with Guest's choice of Roasted Chicken Breast, Jumbo Shrimp and Fresh Vegetables in Garlic White Wine Sauce or Basil Marinara Sauce

**\$17.00**

### Asian Station

Accompanied by Seaweed Salad, Wonton Crackers and Jasmine Rice

Blackened Tuna Sashimi\*  
Seared Rare Sashimi Grade Yellow Fin Tuna with Wasabi, Pickled Ginger and Soy, Ginger Dipping Sauce

Asian Pork Tenderloin  
Five Spice Rubbed Pork Tenderloin with Spicy Mustard and Hoisin Sauce

Legal Sea Foods' Shrimp Wontons  
Steamed Handmade Shrimp filled Wontons served with Asian Ginger Soy Sauce

**\$18.00**

### Seafood Station

Accompanied by Mixed Greens Salad and Freshly Baked Breads

Paella - Shrimp, Mussels, and Clams with Saffron Rice, Fresh Herbs and Confetti Vegetables

Legal's Seafood Casserole - Shrimp, Scallops and Fish in a Sherry Lobster Sauce with Fine Herbs topped with Buttery Breadcrumbs

Fresh Sole stuffed with Spinach and Parmesan Cheese topped with a Chive Velouté

**\$22.00**

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## Grand Finale

All Dessert Station include our Own Freshly Brewed Peet's Coffees and Assorted Teas

### Cookies and Petit Pastries

An Assortment of Tea Cookies  
and Petit Pastries

Prepared by Legal Sea Foods' Pastry  
Chef

**\$9.00 Per Person**

### Ice Cream Sundae Bar

Two flavors of Homemade  
Ice Cream and one Sorbet  
Hot Fudge and Caramel Sauces  
Fresh Fruit, Candy, Nuts and  
Freshly Whipped Cream

**\$9.00 Per Person**

### Flambé Station

Bananas Foster  
and

Cherries Jubilee

Prepared to order by our Chef  
Served over Vanilla Ice Cream

**\$9.00 Per Person**

### Fondue Station

Fresh Sliced Fruit,  
Tea Cookies and Pound Cake  
With Warm Chocolate  
Fondue for Dipping

**\$9.00 Per Person**

### Cheesecake Station

Freshly Baked New York  
Style Cheesecake  
with  
Chocolate, Rum Caramel Sauces  
And Seasonal Berries with  
Freshly Whipped Cream

**\$9.00 Per Person**

### Decadent Dessert Station

An Assortment of Tea Cookies, Petit Fours  
Chocolate Dipped Strawberries and Tortes  
Prepared by Legal Sea Foods' Pastry Chef  
Accompanied by Sliced Fresh Fruit

**\$12.00 Per Person**

### Espresso Bar

Have our Barista prepare an Espresso,  
Café au Lait or Cappuccino

Enjoy them Flavored with your choice of  
Vanilla or Hazelnut Syrups, accompanied by  
Shaved Chocolate, Cinnamon and Rock Candy Stirrers

**\$7.00 Per Person**

### Cordial Cart

Indulge your guests with a Top Shelf Cordial  
Amaretto Di Sarrona, Baileys Irish Cream, Chambord,  
Drambuie, Frangelico, Grand Marnier, Kahlúa,  
Sambuca Romana

**\$7.95 each**



Legal Sea Foods' Buffet Dinner

Choice of three passed hors d' oeuvres

Choice of one stationary hors d' oeuvre

Choice of one carving board item, two entrees and two accompaniments

Mixed Greens Salad and Freshly Baked Breads

A Dessert Table of Tea Cookies, Tortes, and Petite Pastries and Chocolate Dipped Strawberries

Freshly Brewed Coffees and Assorted Teas

Carving Board

(Choose One)

Roast Pork Loin with Raisin Herb Stuffing

Spiral Honey Ham with Tangy Mustard Sauce

Roast Sirloin of Beef  
with Horseradish Cream Sauce

Roasted Turkey Breast  
with Traditional Herb Stuffing

(\$75 fee per Carving Chef)

Accompaniments

(Choice of Two)

White and Wild Rice Pilaf

Garlic Mashed Potatoes

Roasted Butternut Squash with Dried Cranberries

Sautéed Vegetables

Roasted Root Vegetables

Green Beans with Almonds

Entrées

(Choice of Two)

Baked Boston Scrod with Buttery Crumbs  
and Tomato Slice

Asian Marinated Salmon Filet  
with Pineapple Mango Salsa

Sautéed Chicken with Piccata Sauce

Apricot Glazed Chicken

Fusilli and Fresh Vegetables tossed with Pesto Sauce

Mushroom Ravioli with Parmesan Cream Sauce

Baked Jumbo Shrimp stuffed with  
Crabmeat, Almonds and Gouda Cheese

Legal's Seafood Casserole  
Fresh Fish, Scallops and Shrimp in a  
Lobster Sherry Sauce with Buttery Breadcrumbs

\$75

Per Person



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### Plated Dinners

Include Appetizer, Entrée, Seasonal Vegetable and Freshly Baked Breads  
Dessert with Freshly Brewed Coffees and Assorted Teas

### Appetizers

*(Choice of One)*

New England Clam Chowder

Legal Sea Foods Fish Chowder

Rhode Island Red Chowder

Classic Caesar Salad

Simple Mixed Greens with Herb Vinaigrette

Bitter Greens with Toasted Walnuts and Blue Cheese

Fresh Mozzarella and Tomato Brushetta

### Legal Sea Foods Specialties

*(An additional \$5.00 per person)*

Jumbo Shrimp Cocktail

Clams Casino

Oysters Rockefeller

Smoked Salmon with Traditional Accoutrements

### Entrees

*(Choice of One)*

**Apricot Chicken** \$48.00

Sautéed Chicken Breast in an Apricot Citrus Sauce

**Chicken Mediterranean** \$48.00

Roasted Chicken Breast topped with Artichokes, Mushrooms, Tomatoes and Capers

**Chicken Piccata** \$48.00

Sautéed Chicken Breast topped with Lemon Caper Beurre Blanc

**Shrimp and Chicken Piccata** \$52.00

Sautéed Chicken Breast topped with Shrimp and a Lemon Caper Beurre Blanc



<b>Scrod Rockefeller</b>	\$48.00
<i>Fresh Boston Scrod with Spinach wrapped in Phyllo Dough finished with Hollandaise</i>	
<b>Stuffed Filet of Sole</b>	\$52.00
<i>Sole Filet Stuffed with Spinach finished with an Herb Veloute</i>	
<b>Sole Filet stuffed with Crabmeat</b>	\$58.00
<i>Sole Filet Stuffed with Lightly Seasoned Crabmeat and topped with a Lemon Chive Veloute</i>	
<b>Arctic Char</b>	\$58.00
<i>Asian Marinated Arctic Char topped with Pineapple Mango Salsa</i>	
<b>Scallop and Shrimp Mediterranean</b>	\$52.00
<i>Mediterranean Marinated Scallop and Shrimp Kabob with Tomato and Feta</i>	
<b>Salmon Filet</b>	\$52.00
<i>Herb Marinated Salmon with a Chive Buerre Blanc</i>	
<b>Salmon Filet stuffed with Crabmeat</b>	\$58.00
<i>Herb Marinated Salmon Stuffed with Lightly Seasoned Crabmeat topped with Lemon Chive Veloute</i>	
<b>Salmon Filet stuffed with Lobster</b>	\$68.00
<i>Herb Marinated Salmon Stuffed with Maine Lobster finished with Lobster Sherry Cream Sauce</i>	
<b>Baked Stuffed Jumbo Shrimp</b>	\$58.00
<i>Shrimp Stuffed with Crabmeat, Gouda and Almonds</i>	
<b>Halibut Filet topped with Crabmeat</b>	\$58.00
<i>Halibut Filet topped with Crabmeat in a Lobster Sherry Sauce</i>	
<b>Halibut Filet Topped with Lobster</b>	\$63.00
<i>Halibut Filet Topped with Lobster in a Lobster Sherry Sauce</i>	
<b>Slow Roasted Pork Loin</b>	\$48.00
<i>Center Cut Pork Loin topped with Rosemary Orange Sauce</i>	
<b>Mascovy Duck Breast</b>	\$55.00
<i>Seared Duck Breast with Port Wine and Goat Cheese</i>	



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<b>Filet Mignon</b>	\$55.00
<i>Herb Encrusted Filet Mignon finished with a Peppercorn Demi Glace</i>	
<b>Filet Mignon Topped with Crabmeat</b>	\$58.00
<i>Herb Encrusted Filet Mignon Topped with Crabmeat and Hollandaise Sauce</i>	
<b>Filet Mignon and Maryland Style Crab Cake</b>	\$58.00
<i>Herb Encrusted Filet Mignon finished with a Peppercorn Demi Glace served with a Maryland Style Crab Cake topped with Mustard Sauce.</i>	
<b>Filet Mignon and Stuffed Shrimp</b>	\$68.00
<i>Herb Encrusted Filet Mignon paired with Shrimp stuffed with Crabmeat, Gouda and Almonds</i>	
<b>Filet Mignon and Lobster Tail</b>	\$78.00
<i>Herb Encrusted Filet Mignon with Hollandaise Sauce paired with Lobster Tail stuffed with Crab and Buttery Breadcrumbs</i>	
<b>Rack of Lamb</b>	\$65.00
<i>Rack of Domestic Lamb with Hoisin and Sesame Seeds</i>	
<b>Vegetable Blossom</b>	\$40.00
<i>An abundance of fresh Vegetables stir fried in an aromatic Citrus, Ginger Soy Sauce with Asian Noodles served in a Crispy Wonton Blossom</i>	
<b>Parisian Roasted Vegetable Boulé</b>	\$40.00
<i>Marinated Roasted Vegetables with a Spring Vegetable Pesto Wrapped in Puff Pasty Topped with An Herb Puree</i>	
<b>Wild Mushroom Ravioli</b>	\$40.00
<i>Tossed with Parmesan Cream Sauce and served in a Portobello Mushroom Cap</i>	

**Accompaniments**

Choice of one accompaniment

*Rice Pilaf*  
*Jasmine Rice*  
*Garlic Mashed Potatoes*  
*Herb Mashed Potatoes*  
*Soft Polenta*  
*Roasted Red Potatoes*

**Desserts**

Choice of one

*Legal Sea Foods' Boston Cream Pie*  
*Key Lime Pie*  
*Triple Chocolate Layer Cake with Whipped Cream*  
*Warm Fruit Crisp with Spiced Whipped Cream*  
*Plated Tea Cookies and Dipped Berries*  
*New York Cheesecake with Fresh Fruit*  
*Fresh Fruit Sorbet with Berries*



### New England Clambake Packages

Your Legal Sea Foods Clambake will be served buffet style with a nautical flair  
Larger Lobsters are also available

#### The Classic

- New England Clam Chowder*
- Mussels and Steamer Clams*
- 1 1/4 Pound Steamed Lobster with Drawn Butter and Lemon*
- Roasted Potato Salad*
- Corn on the Cob*
- Homemade Cole Slaw*
- Fresh Cornbread*
- Seasonal Fruit*
- Freshly Baked Cookies & Brownies*

**\$75** Priced Per Person

#### The Legal Feast

- New England Clam Chowder*
- Mussels and Steamer Clams with Broth and Drawn Butter*
- 1 1/4 Pound Steamed Lobster with Drawn Butter and Lemon*
- Marinated and Roasted Breast of Chicken*
- Roasted Potato Salad*
- Corn on the Cob*
- Tossed Garden Salad*
- Homemade Cole Slaw*
- Fresh Cornbread*
- Seasonal Fruit*
- Freshly Baked Cookies and Brownies*
- Strawberry Shortcake*

**\$85** Priced Per Person

### Add on these items to enhance your New England Clambake

#### Legal Raw Bar\*

Legal Sea Foods pristine Shellfish including: Freshly Shucked Oysters, Littleneck Clams and Jumbo Shrimp accompanied by Legal's Tasty Cocktail Sauce, Jalapeno Salsa, Champagne Mignonette and Horseradish

**\$24.00 Per Person**

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Jumbo Shrimp Cocktail	\$30 Per Pound
Shrimp and Scallop Kabob	\$12 Each
Petite Filet Mignon	\$18 Each
New York Sirloin	\$16 Each
Marinated Chicken Breast	\$10 Each

#### Salads

<i>Pasta Salad</i>	\$4 Per Person
<i>Tossed Garden Salad</i>	\$4 Per Person
<i>Legal Caesar Salad</i>	\$5 Per Person

#### Sweet Finish

<i>Home Baked Cookies</i>	\$18 Per Dozen	<i>Strawberry Shortcake</i>	\$7 Per Person
<i>Fudge Brownies</i>	\$22 Per Dozen	<i>Seasonal Fruit Cobbler</i>	\$7 Per Person
<i>Ice Cream Sundae Bar</i>	\$9 Per Person	<i>Key Lime Pie</i>	\$6 Per Person
<i>Cheesecake Station</i>	\$9 Per Person	<i>Coffee, Decaf or Tea</i>	\$3 Per Person



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## Beverage Selections

Bars can be set up as Hosted Open Bars or Cash Bars

All open bars are charged on a consumption basis per drink and can be customized to suit your needs

### Non Alcoholic

*Soda, Sparkling Water* \$2.50

### Beer

Domestic:

*Budweiser & Bud Light* \$4.50

*Sam Adams & Harpoon IPA* \$5.25

Imported:

*Heineken & Amstel Light* \$5.25

### Wines by the Glass

*House White and Red* \$6.50

### Premium Liquor Brands

\$6.95

*Absolut, Kettle One, Beefeater, Bombay, Bacardi, Sauza Gold, Dewar's,  
Maker's Mark, Seagram's Seven, Seagram's VO, Southern Comfort*

### Specialty Liquors

\$7.95

*Chivas Regal, Glenlivet, Grahams Six Grape Port, Jameson Irish Whiskey*

*Martini, Manhattan, or Cosmopolitan* \$10.00

### Cordials

\$7.95

*Amaretto Di Sarrona, Baily's Irish Cream, Chambord, Drambuie,  
Frangelico, Grand Marnier, Kahlúa, Sambuca Romana*

Open bar prices are subject to an 18% administrative charge.

All invoices are subject to a 7% Massachusetts Meal Tax.

A fee of \$75.00 will be charged per bartender. Estimate one bartender per 75 guests.

The client will be billed for the full cost of any specially ordered wines, liquors or liqueurs.

Legal Sea Foods, Inc. reserves the right to decline service to intoxicated individuals.

Individuals without proper Massachusetts photo identification to prove age will be declined service.

Legal Sea Foods, Inc. is a responsible dispenser of alcoholic beverages and discourages open bars over four hours in length.



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## Wine Suggestions

These wines are recommended by Sandy Block MW for your event

### Champagne

Moët & Chandon "Imperial"	\$52
Veuve Clicquot "Yellow Label"	\$65
Dom Perignon	\$159

### White Wine

Chardonnay, J. Lohr "Riverstone," <i>Monterey</i>	\$29
Chardonnay, Sonoma Cutrer "Russian River Ranches," <i>Sonoma Coast</i>	\$39
Chardonnay, Stag's Leap Wine Cellars "Karia," <i>Napa Valley</i>	\$47
Meursault, "Vieille Vignes" Paul Garaudet, <i>Burgundy</i>	\$59
Chardonnay, Far Niente, <i>Napa Valley</i>	\$62
Pouilly Fuisse, Chateau Vitallis, <i>Burgundy</i>	\$39
Pinot Grigio, Santa Margherita, <i>Valdadige, Italy</i>	\$39
Pinot Gris, Trimbach "Reserve," <i>Alsace</i>	\$35
Sauvignon de Touraine, Domaine du Haut Morlu, <i>Loire Valley</i>	\$25
Sauvignon Blanc, Tohu, <i>Marlborough, New Zealand</i>	\$31
Sauvignon Blanc, Cakebread, <i>Napa Valley</i>	\$42
Sancerre, Chateau de Sancerre, <i>Loire Valley</i>	\$39
Riesling, Gunderloch "Jean Baptiste," Kabinett, <i>Rheinhessen</i>	\$35
Conundrum, <i>California</i>	\$39

### Red Wine

Gamay de Touraine, Coteaux d'Anceis, <i>Loire Valley</i>	\$21
Pinot Noir, Belle Glos "Meiomi," <i>Sonoma Coast</i>	\$39
Pinot Noir, Pegasus Bay, <i>Waipara Valley, New Zealand</i>	\$49
Gevrey-Chambertin, Louis Jadot, <i>Burgundy</i>	\$52
Merlot, Wild Horse, <i>Paso Robles</i>	\$38
Merlot, Duckhorn, <i>Napa Valley</i>	\$55
Malbec, Luigi Bosca "Reserva," <i>Mendoza, Argentina</i>	\$38
Zinfandel, Renwood "Old Vine," <i>Amador</i>	\$35
Shiraz, Peter Lehmann, <i>Barossa Valley, Australia</i>	\$35
Cabernet Sauvignon, Marques de Casa Concha, <i>Maipo Valley</i>	\$31
Cabernet Sauvignon, Hess "Allomi Vineyards," <i>Napa Valley</i>	\$42
Cabernet Sauvignon, Robert Craig "Affinity," <i>Napa Valley</i>	\$49
Cabernet Sauvignon, Caymus, <i>Napa Valley</i>	\$85
Cabernet Sauvignon, Silver Oak, <i>Alexander Valley</i>	\$85

Additional wine selections available~ All wines subject to availability. Prices subject to change



All prices subject to an 18% administrative charge and 7% Massachusetts meal tax