Joe's Waterfront is part of the Tavistock Restaurant Collection family. Learn more by visiting TavistockRestaurantCollection.com
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TAKE A VIRTUAL TOUR OF OUR FACILITIES TODAY

CONTACT OUR SALES TEAM
BostonEvents@TavistockRestaurants.com
(617) 425 - 5206
### EVENT PLATTERS

Joe's platters are perfect for pre-lunch and pre-dinner receptions or an alternative for your next special event at your home or office.

The pricing below reflects per menu item and group size.

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>10 guests</th>
<th>25 guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRESH FRUIT</td>
<td>50</td>
<td>125</td>
</tr>
<tr>
<td>seasonal selections</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VEGETABLE-STUFFED MUSHROOMS</td>
<td>50</td>
<td>125</td>
</tr>
<tr>
<td>CAPRESE SKEWERS</td>
<td>50</td>
<td>125</td>
</tr>
<tr>
<td>cherry tomatoes, mozzarella, herbs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VEGETABLE CRUDITÉ</td>
<td>50</td>
<td>125</td>
</tr>
<tr>
<td>a variety of today’s harvest</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ASSORTED CHEESES</td>
<td>60</td>
<td>150</td>
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<tr>
<td>breads, crisps, and spreads</td>
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<td></td>
</tr>
<tr>
<td>BUFFALO CHICKEN TENDERS</td>
<td>60</td>
<td>150</td>
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<td>blue cheese dressing</td>
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<td></td>
</tr>
<tr>
<td>BUFFALO CHICKEN SLIDERS</td>
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<td>130</td>
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<tr>
<td>SHRIMP COCKTAIL</td>
<td>90</td>
<td>225</td>
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<td>court bouillon poached</td>
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<tr>
<td>CRAB-STUFFED MUSHROOMS</td>
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<td>180</td>
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<td>STEAK TIP SKEWERS</td>
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<td>225</td>
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<tr>
<td>cherry peppers</td>
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<td></td>
</tr>
<tr>
<td>SIRLOIN CROSTINI</td>
<td>85</td>
<td>180</td>
</tr>
<tr>
<td>CHEF’S SEASONAL DESSERTS</td>
<td>55</td>
<td>115</td>
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</tbody>
</table>

### FOR PICK-UP

All items for pick-up will be at the proper holding temperatures and it is the client’s responsibility for continued holding at the proper temperature until consumed. All items will be presented in Joe’s signature-style, high-quality packaging.

Per-person prices do not include gratuity, tax, or administrative fees. Items subject to change seasonally.
BRUNCH

Brunch menu available Saturdays and Sundays 10 a.m. – 3 p.m.

STARTER served individually

SEASONAL FRESH FRUIT

NEW ENGLAND CLAM CHOWDER nueske’s bacon, celery, onion, potato

BREAD SERVICE muffins served with whipped butter

ENTRÉES host selection of four

CLASSIC BENEDICT
canadian bacon, poached eggs, english muffin, hollandaise, breakfast potatoes

SMOKED SALMON
everything bagel, scallion cream cheese, lettuce, tomato, pickled red onions, caper berries

AVOCADO BENEDICT
poached eggs, slow roasted tomato, everything seasoned hollandaise, 7-grain toast, breakfast potatoes

WILD BLUEBERRY PANCAKES
whipped cream cheese frosting

HOUSEMADE CORNED BEEF HASH
fried eggs, marbled rye, dijon sauce

CLASSIC BREAKFAST SKILLET
scrambled eggs, cheddar cheese, crispy bacon, breakfast potatoes

SIDES FOR THE TABLE host selection of two

BACON | HAM | SAUSAGE | MAPLE CHICKEN SAUSAGE | BREAKFAST POTATOES

BEVERAGE

COFFEE, ICED TEA & SOFT DRINKS

38 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

ENHANCEMENTS

Beverages

FRESHLY SQUEEZED ORANGE JUICE 5.50 per drink
PROSECCO Tavistock, Veneto, Italy 13 per drink
GRAND MIMOSA 13 per drink
CLASSIC BLOODY MARY 12 per drink

Bottled Water Service

S. PELLEGRINO* sparkling water
ACQUA PANNA still water
8 per bottle

Two-Hour Brunch Specialty Bar Package

MIMOSAS, BLOODY MARYS, FEATURED WINE, SOFT DRINKS & JUICE
32 per person, 10 per additional hour
SOUP  guest selection of
NEW ENGLAND CLAM CHOWDER  nuese’s bacon, celery, onion, potato
FRENCH ONION  caramelized onions, sour dough crouton, gruyère

BREAD SERVICE
Joe’s baked bread with whipped butter

ENTRÉES  host selection of four
JOE’S PRIME BURGER  aged cheddar, lettuce, tomato, onion, fries
ATLANTIC COD SANDWICH  grilled, blackened or fried, lettuce, tomato, red onion, caper-dill tartar sauce, asiago roll, fries
CHICKEN AVOCADO BLT  grilled chicken, bacon, lettuce, tomato, avocado, asiago roll, fries
MUSHROOM JUICY LUCY  smoked gouda-stuffed portabella, slow roasted tomato, arugula, caramelized onion aioli, fries
JOE’S COBB  romaine, grilled chicken, bacon, avocado, stilton blue cheese, tomato, egg, tarragon ranch
CRISPY CHICKEN  baby greens, sesame noodles, tomato, crisp wontons, honey-dijon dressing

BEVERAGE
COFFEE, ICED TEA & SOFT DRINKS

35 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

ENHANCEMENTS

Starter
host selection of three, served for the table
BRUSSELS SPROUTS, JOE’S NACHOS, SPINACH & ARTICHOKE DIP, BUFFALO CHICKEN TENDERS, ARTICHOKE FLATBREAD, CHEESEBURGER SPRING ROLLS
12 per person

Dessert
served individually
CHEF’S DESSERT TRIO  seasonal samplings of Joe’s famous desserts
9 per person

Bottled Water Service
S. PELLEGRINO® sparkling water
ACQUA PANNA® still water
8 per bottle
LUNCH 2

SOUP OR SALAD  *guest selection of*
- NEW ENGLAND CLAM CHOWDER  nueske’s bacon, celery, onion, potato
- CAESAR SALAD  romaine, shaved parmesan, focaccia croutons
- HOUSE SALAD  mixed greens, cucumber, tomato, lemon vinaigrette

BREAD SERVICE
Joe’s baked bread with whipped butter

ENTRÉES  *host selection of four*
- MAINE LOBSTER ROLL  lemon-chive mayo, brioche bun, fries
- STEAK TIPS  signature marinade, cherry pepper relish, fries
- PAN-ROASTED ATLANTIC SALMON  artichoke, fennel spinach, dijon sauce
- CHICKEN PICCATA & LINGUINE  roasted garlic, caper-white wine sauce, preserved lemon
- FISH & CHIPS  beer-battered atlantic cod, coleslaw, tartar sauce
- MUSHROOM JUICY LUCY  smoked gouda-stuffed portabella, slow roasted tomato, arugula, caramelized onion aioli, fries

BEVERAGE
- COFFEE, ICED TEA & SOFT DRINKS

40 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

ENHANCEMENTS

Starters
host selection of three, served for the table
- BRUSSELS SPROUTS, JOE’S NACHOS, SPINACH & ARTICHOKE DIP, BUFFALO CHICKEN TENDERS, ARTICHOKE FLATBREAD, CHEESEBURGER SPRING ROLLS

12 per person

Dessert
served individually
- CHEF’S DESSERT TRIO  seasonal samplings of Joe’s famous desserts

9 per person

Bottled Water Service
- S. PELLEGRINO®  sparkling water
- ACQUA PANNA  still water

8 per bottle
KIDS
Available for kids 10 years old and under.

STARTER
FRESH FRUIT OF THE SEASON
kid’s version of a fruit cup

BREAD SERVICE
Joe’s baked bread with whipped butter

ENTRÉES guest selection of
GRILLED CHEESE fries or broccoli
CHICKEN TENDERS fries or broccoli
PASTA tomato sauce or parmesan and butter
HAMBURGER OR CHEESEBURGER fries or broccoli
FISH & CHIPS fries or broccoli
POPCORN SHRIMP fries or broccoli

DESSERT served individually
ICE CREAM SUNDAE choice of vanilla or chocolate ice cream

BEVERAGE
SOFT DRINK, APPLE JUICE BOX & MILK

15 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.
DINNER 1

SOUP OR SALAD  guest selection of

HOUSE SALAD  mixed greens, cucumber, tomato, lemon vinaigrette

NEW ENGLAND CLAM CHOWDER  nueske’s bacon, celery, onion, potato

BREAD SERVICE
Joe’s baked bread with whipped butter

ENTRÉES  guest selection of

STEAK TIPS  signature marinade, cherry pepper relish, fries

CHICKEN PICCATA & LINGUINE  roasted garlic, caper-white wine sauce, preserved lemon

FISH & CHIPS  beer-battered atlantic cod, coleslaw, tartar sauce

JOE’S MAC & 5-CHEESE  gruyère, jack, cheddar, parmesan, blue cheese

JOE’S PRIME BURGER  aged cheddar, lettuce, tomato, onion, fries

DESSERT  served individually

CHEF’S DESSERT TRIO  seasonal samplings of Joe’s famous desserts

BEVERAGE

COFFEE, ICED TEA & SOFT DRINKS

50 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees.
Items subject to change seasonally.

ENHANCEMENTS

Welcome Drink
served butler style, host selection of
WELCOME TOAST OR SPECIALTY COCKTAIL
charged based on consumption

Pre-Dinner Reception
three selections of
PASSED HORS D’ŒUVRES FROM COCKTAIL RECEPTION MENU  served prior to dinner for
30 minutes 20 per person

Shellfish Platter
LOCAL OYSTERS, SHRIMP, JUMBO LUMP CRAB
served with housemade cocktail sauce,
remoulade, mignonette, lemon
44 per tower, + lobster cocktail 20

Starter
host selection of three, served for the table
BRUSSELS SPROUTS, JOE’S NACHOS,
SPINACH & ARTICHOKE DIP,
BUFFALO CHICKEN TENDERS,
ARTICHOKE FLATBREAD,
CHEESEBURGER SPRING ROLLS
12 per person

Bottled Water Service
S. PELLEGRINO® sparkling water
ACQUA PANNA  still water
8 per bottle
DINNER 2

SOUP OR SALAD  host selection of two
HOUSE SALAD  mixed greens, cucumber, tomato, lemon vinaigrette
CAESAR SALAD  crisp romaine hearts, shaved parmesan, focaccia croutons
NEW ENGLAND CLAM CHOWDER  nueske’s bacon, celery, onion, potato
FRENCH ONION  caramelized onions, sourdough crouton, gruyère cheese

BREAD SERVICE
Joe’s baked bread with whipped butter

ENTRÉES  host selection of four
STEAK FRITES  11 oz new york strip, peppercorn sauce, fries
STEAK TIPS & GRILLED SHRIMP  signature marinade, cherry pepper relish, fries
PAN-ROASTED ATLANTIC SALMON  artichoke, fennel spinach, dijon sauce
CHICKEN PICCATA & Linguine  roasted garlic, caper-white wine sauce, preserved lemon
SHRIMP SCAMPI & Linguiine  white wine garlic sauce, sun-dried tomatoes

DESSERT  served individually
CHEF’S DESSERT TRIO  seasonal samplings of Joe’s famous desserts

BEVERAGE
COFFEE, ICED TEA & SOFT DRINKS

65 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

ENHANCEMENTS

Welcome Drink
served butler style, host selection of
WELCOME TOAST OR SPECIALTY COCKTAIL
charged based on consumption

Pre-Dinner Reception
three selections of
PASSED HORS D’ŒUVRES FROM COCKTAIL
RECEPTION MENU  served prior to dinner for 30 minutes 20 per person

Shellfish Platter
LOCAL OYSTERS, SHRIMP, JUMBO LUMP CRAB
served with housemade cocktail sauce, remoulade, mignonette, lemon
44 per tower, + lobster cocktail 20

Starter
host selection of three, served for the table
BRUSSELS SPROUTS, JOE’S NACHOS,
SPINACH & ARTICHOKE DIP,
BUFFALO CHICKEN TENDERS,
ARTICHOKE FLATBREAD,
CHEESEBURGER SPRING ROLLS
12 per person

Bottled Water Service
S. PELLEGRINO® sparkling water
ACQUA PANNA  still water
8 per bottle
DINNER 3

SOUP OR SALAD  host selection of three
HOUSE SALAD  mixed greens, cucumber, tomato, lemon vinaigrette
CAESAR SALAD  crisp romaine hearts, shaved parmesan, focaccia croutons
NEW ENGLAND CLAM CHOWDER  nueske’s bacon, celery, onion, potato
FRENCH ONION  caramelized onions, sourdough crouton, gruyère cheese

BREAD SERVICE
Joe’s baked bread with whipped butter

STARTER
served for the table, host selection of two
SHRIMP COCKTAIL  court-bouillon poached
CRISPY CALAMARI  charred tomato sauce, jalapeño remoulade
ARTICHOKE FLATBREAD  pesto, tomato, spinach, parmesan
SPINACH & ARTICHOKE DIP  gruyère, parmesan, crudité, tortilla chips

ENTRÉES  host selection of four
ROASTED PRIME RIB  french green beans, whipped potatoes, horseradish sauce, au jus
CRAB-CRUSTED HADDOCK  garlic spinach, blistered tomatoes, lobster basil sauce
WATERFRONT BOUILLABAISSE  lobster, shrimp, scallops, mussels, clams, cod, saffron rouille, tomato fennel broth
CHICKEN PICCATA & Linguine  roasted garlic, caper-white wine sauce, preserved lemon
1 ½ LB. MAINE LOBSTER  corn, fries, drawn butter
SURF & TURF  filet mignon topped with butter poached lobster meat, seasonal potatoes and vegetables (filet prepared medium)

DESSERT
served individually
CHEF’S DESSERT TRIO  seasonal samplings of Joe’s famous desserts

BEVERAGE
COFFEE, ICED TEA & SOFT DRINKS

85 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

Welcome Drink
served butler style, host selection of WELCOME TOAST OR SPECIALTY COCKTAIL charged based on consumption

Pre-Dinner Reception
three selections of PASSED HORS D’OEUVRES FROM COCKTAIL RECEPTION MENU served prior to dinner for 30 minutes 20 per person

Shellfish Platter
LOCAL OYSTERS, SHRIMP, JUMBO LUMP CRAB served with housemade cocktail sauce, remoulade, mignonette, lemon 44 per tower, + lobster cocktail 20

Bottled Water Service
S. PELLEGRINO® sparkling water ACQUA PANNA  still water 8 per bottle
COCKTAIL RECEPTION

Guest selection of the following items passed for a specific period of time.

**BUTLER-PASSED HORS D’ OEUVRES**  host selection of six

MARYLAND LUMP MINI CRAB CAKES
CAPRESE SKEWERS
JOE’S PRIME BURGER SLIDER
BUFFALO CHICKEN SLIDER
TUNA CANAPÉ
CHICKEN SATAY
CRAB STUFFED MUSHROOMS
SIRLOIN CROSTINI
SHRIMP COCKTAIL
FRIED SHRIMP
VEGETABLE STUFFED MUSHROOM
BACON-WRAPPED SCALLOPS

Thirty-minute reception
20 per person

**COLD DISPLAYS**

**ANTIPASTO & CHARCUTERIE**  cured meats, marinated mozzarella, roasted olives, peppers, cipollini, toast points, fig jam, mike’s hot honey
20 per person

**FRUIT & CHEESE**  seasonal vegetables and artisan cheeses served with assorted dips and crackers
15 per person

**WARM DISPLAYS**

**SPINACH DIP**  served with crudité, tortilla chips
10 per person

**BUFFALO CHICKEN**  celery, blue cheese
12 per person

**GOURMET SLIDER STATION**  filet mignon, lobster salad, chicken salad, caprese
20 per person

**DESSERT & COFFEE**  chef’s selection of Joe’s homemade desserts
13 per person

*Per-person prices do not include gratuity, tax, or administrative fees. Items subject to change seasonally.*
CHEF-ATTENDED STATIONS
The selected stations are based on a 1.5 hour serving time and pricing is based per person. Stations are prepared on the full guest guarantee. Chef attendant fee of $100 per station.

Carving Stations
ROASTED PORK LOIN  40 per person
PRIME RIB  45 per person
TENDERLOIN  50 per person
Each station is accompanied with the choice of two sides
SIDES
broccoli, whipped potatoes, seasonal vegetable, caesar salad, house salad

Raw Bar
LOCAL OYSTERS
JUMBO SHRIMP
LUMP CRAB MEAT
served with cocktail, mustard remoulade, and mignonette sauce
35 per person

Hot Seafood
BAKED MIDDLENECK CLAMS CASINO
BACON WRAPPED SCALLOPS
OSTERS ROCKEFELLER
MAINE MUSSELS
GRILLED SHRIMP
20 per person

Mac & 5-Cheese Station
served with choice of bacon, grilled chicken, buffalo chicken, or lobster
20 per person

*Per-person prices do not include gratuity, tax, or administrative fees. Items subject to change seasonally.
BEVERAGE SERVICE

WELCOME TOAST  5 oz pour
PROSECCO  Tavistock Reserve Collection, Veneto
            13 per glass

CHAMPAGNE  Veuve Clicquot, Brut, Yellow Label
            19 per glass

BAR PACKAGES
Open-bar service is a per-person priced bar with limited types of beverages offered. The per-person price will be determined based on the package and time selected. (Maximum of 4 hours of service and shot service is not included in any bar packages.)

TWO-HOUR NON-ALCOHOLIC  Soft Drinks & Juice
                          18 per person; 5 per additional hour

TWO-HOUR BRUNCH SPECIALTY  Mimosas, Bloody Marys, Featured Wine, Soft Drinks & Juice
                           32 per person; 10 per additional hour

TWO-HOUR BEER & WINE  Call Level Beers & Wines, Soft Drinks & Juice
                       39 per person; 13 per additional hour

TWO-HOUR CALL LEVEL LIQUOR, BEER & WINE  Call Level Liquors, Beers & Wines, Soft Drinks & Juice
                                         45 per person; 15 per additional hour

TWO-HOUR PREMIUM LEVEL LIQUOR, BEER & WINE  Premium Level Liquors, Beers & Wines, Soft Drinks & Juice
                                            55 per person; 19 per additional hour

CONSUMPTION BAR
Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill at the end of the event.

Continue to the next page for more beverage options.
BEVERAGE SERVICE continued

LIMITED-CONSUMPTION BAR
Host may limit drink offerings to brands, beer & wine only or maximum-dollar consumption. Each beverage ordered will be added to the host’s bill at the end of the event.

CASH BAR
Cash bar service requires that each of your guests pay for their own beverages when ordered. Private cash bar set-up fee is 100 and will be added to the host’s bill.

BOTTLED WINE SERVICE
We recommend that you pre-select bottled wine for your event.

CALL-LEVEL LIQUORS
WHEATLEY VODKA
CORAZÓN TEQUILA
SIPSMITH GIN
DEWAR’S SCOTCH
BACARDI RUM
MAKER’S MARK WHISKEY/BOURBON

PREMIUM-LEVEL LIQUORS
SELECTION TO BE DISCUSSED WITH EVENT SALES MANAGER

CALL-LEVEL WINES
TRC BACARRÉ (RED BLEND)
TRC PINOT NOIR
TRC CABERNET
TRC MALBEC
TRC CHARDONNAY
TRC PINOT GRIGIO
TRC SAUVIGNON BLANC
TRC ROSÉ

DOMESTIC & CRAFT BEERS
BOTTLES:
BUD LITE
BUDWEISER
COORS LITE
MICHELOB ULTRA

DRAFT:
ROTATING SELECTION

SOFT DRINKS

ASSORTED JUICES

*All beverages must be purchased from Joe’s Waterfront. Consumption bar, open-bar packages and wine service do not include gratuity, tax and administrative fee.
CONTACT

READY TO BOOK?

Contact the Boston Sales Team or take a Virtual Tour of our facilities today.

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(617) 425 - 5206

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JoesWaterfront.com

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