



Joe's

®

WATERFRONT

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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.

	10 guests	25 guests
FRESH FRUIT seasonal selections	50	125
VEGETABLE-STUFFED MUSHROOMS	50	125
CAPRESE SKEWERS cherry tomatoes, mozzarella, herbs	50	125
VEGETABLE CRUDITÉ a variety of today's harvest	50	125
ASSORTED CHEESES breads, crisps, and spreads	60	150
BUFFALO CHICKEN TENDERS blue cheese dressing	60	150
BUFFALO CHICKEN SLIDERS	55	130
SHRIMP COCKTAIL court bouillon poached	90	225
CRAB-STUFFED MUSHROOMS	75	180
STEAK TIP SKEWERS cherry peppers	75	225
SIRLOIN CROSTINI	85	180
CHEF'S SEASONAL DESSERTS	55	115

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

LUNCH 1

SOUP *guest selection of*

NEW ENGLAND CLAM CHOWDER Nueske'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

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

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 nuneske'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'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

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 & LINGUINE 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'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

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 BOUILLABAISSÉ 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.*

COCKTAIL RECEPTION *continued*

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

OYSTERS 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.

EMAIL

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JoesWaterfront.com

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