



# Joe's

## WATERFRONT

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TAKE A **VIRTUAL TOUR** OF OUR FACILITIES TODAY

## CONTACT OUR SALES TEAM

BostonEvents@TavistockRestaurants.com  
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# 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.

## **FRESH FRUIT**

seasonal selections

## **STUFFED MUSHROOMS**

vegetable  
crab

## **CAPRESE SKEWERS**

cherry tomatoes, mozzarella, herbs

## **SEASONAL VEGETABLE CRUDITÉ**

## **ARTISANAL CHEESE ASSORTMENT**

bread, crisps, spreads  
*add: imported cured meats*

## **CHICKEN TENDERS**

plain or buffalo, blue cheese dressing

## **JOE'S PRIME BURGER SLIDERS**

## **BACON-WRAPPED SCALLOPS**

## **SIRLOIN CROSTINI**

## **SHRIMP COCKTAIL**

## **CHEF'S SEASONAL DESSERTS**

## CATERING

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 *host selection of two*

### SEASONAL FRESH FRUIT

### GRANOLA & YOGURT

**NEW ENGLAND CLAM CHOWDER** Nueske's bacon, celery, onion, potato

## ENTRÉES *host selection of four*

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

**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

**THE CURE BURGER\*** 8 oz patty, boneless baby back ribs, bacon, cheddar, onion jam, arugula, crispy onions, over-easy egg, chipotle aioli, fries

## BEVERAGE

COFFEE, ICED TEA & SOFT DRINKS

## ENHANCEMENTS

### *Beverages*

**FRESHLY SQUEEZED ORANGE JUICE**

**PROSECCO** Tavistock, Veneto, Italy

**GRAND MIMOSA**

**CLASSIC BLOODY MARY**

## SIDES FOR THE TABLE *host selection of two*

**BACON | HAM | SAUSAGE**

**MAPLE CHICKEN SAUSAGE | BREAKFAST POTATOES**

### *Two-Hour Brunch Specialty Bar Package*

**MIMOSAS, BLOODY MARYS, FEATURED WINE,  
SOFT DRINKS & JUICE**

# LUNCH 1

## STARTERS *host selection of two*

**NEW ENGLAND CLAM CHOWDER** nueske's bacon, celery, onion, potato

**FRENCH ONION SOUP** caramelized onions, sourdough crouton, gruyère

**HOUSE SALAD** mixed greens, cucumber, tomato, lemon vinaigrette

**CAESAR SALAD** romaine, shaved parmesan, focaccia croutons

## ENTRÉES *host selection of four*

**JOE'S PRIME BURGER** 8 oz, aged cheddar, lettuce, tomato, onion, fries

**CRISPY ATLANTIC COD SANDWICH** lettuce, tomato, red onion, caper-dill tartar sauce, asiago roll, fries

**CHICKEN AVOCADO BLT** bacon, lettuce, tomato, avocado, asiago roll, fries

**MUSHROOM JUICY LUCY** smoked gouda-stuffed fried portabella, slow-roasted tomato, arugula, caramelized onion aioli, fries

**JOE'S COBB SALAD** romaine, grilled chicken, bacon, avocado, apple, blue cheese, tomato, egg, tarragon ranch

**HONEY CHICKEN SALAD** baby greens, sesame noodles, tomato, crisp wontons, honey-dijon dressing

## BEVERAGE

**COFFEE, ICED TEA & SOFT DRINKS**

## ENHANCEMENTS

### *Served For The Table*

host selection of three

**BRUSSELS SPROUTS, JOE'S NACHOS, SPINACH & ARTICHOKE DIP,  
BUFFALO CHICKEN TENDERS, BBQ PULLED PORK FLATBREAD**

### *Dessert*

*served individually*

**CHEF'S DESSERT TRIO** seasonal samplings of Joe's famous desserts

# LUNCH 2

## STARTERS *host selection of three*

**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

**FRENCH ONION SOUP** caramelized onions, sourdough crouton, gruyère

## 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** whipped potatoes, 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**

## ENHANCEMENTS

### *Served For The Table*

host selection of three

**BRUSSELS SPROUTS, JOE'S NACHOS, SPINACH & ARTICHOKE DIP,  
BUFFALO CHICKEN TENDERS, BBQ PULLED PORK FLATBREAD**

### *Dessert*

*served individually*

**CHEF'S DESSERT TRIO** seasonal samplings of Joe's famous desserts

# KIDS

Available for kids 10 years old and under.

## STARTER

### FRESH FRUIT OF THE SEASON

kid's version of a fruit cup

## 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

## DESSERT

served individually

### ICE CREAM SUNDAE

choice of vanilla or chocolate ice cream

## BEVERAGE

**SOFT DRINK, APPLE JUICE BOX & MILK**

# DINNER 1

## STARTERS *host selection of two*

**HOUSE SALAD** mixed greens, cucumber, tomato, lemon vinaigrette

**NEW ENGLAND CLAM CHOWDER** nueske's bacon, celery, onion, potato

**CAESAR SALAD** romaine, shaved parmesan, focaccia croutons

## ENTRÉES *host selection of four*

**STEAK TIPS** signature marinade, cherry pepper relish, fries

**JOE'S PRIME BURGER** aged cheddar, lettuce, tomato, onion, fries

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

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

**CHICKEN PICCATA** whipped potatoes, roasted garlic, caper-white wine sauce, preserved lemon

**CRAB-CRUSTED HADDOCK** garlic spinach, blistered tomato, lobster-basil sauce

## DESSERT *served individually*

**CHEF'S DESSERT TRIO** seasonal samplings of Joe's famous desserts

## BEVERAGE

**COFFEE, ICED TEA & SOFT DRINKS**

## 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

### *Shellfish Platter*

**LOCAL OYSTERS, SHRIMP, JUMBO LUMP CRAB**  
served with housemade cocktail sauce,  
remoulade, mignonette, lemon

### *Starter*

host selection of three, served for the table  
**BRUSSELS SPROUTS, JOE'S NACHOS,  
SPINACH & ARTICHOKE DIP,  
BUFFALO CHICKEN TENDERS,  
BBQ PULLED PORK FLATBREAD**

# DINNER 2

## STARTERS *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 SOUP** caramelized onions, sourdough crouton, gruyère cheese

## ENTRÉES *host selection of four*

**SESAME-SEARED AHI TUNA** napa cabbage, arugula, avocado, seaweed salad, radish, cucumber, sriracha aioli, sesame vinaigrette

**PAN-ROASTED ATLANTIC SALMON** artichoke, fennel spinach, dijon sauce

**10-HOUR BABY BACK RIBS** half-rack, joe's bbq sauce, coleslaw, fries

**CHICKEN PICCATA** whipped potatoes, roasted garlic, caper-white wine sauce, preserved lemon

**SHRIMP SCAMPI & LINGUINE** white wine garlic sauce, sun-dried tomatoes

**STEAK TIPS & GRILLED SHRIMP** signature marinade, cherry pepper relish, fries

**HONEY CHICKEN SALAD** baby greens, sesame noodles, tomato, crisp wontons, honey-dijon dressing

## DESSERT *served individually*

**CHEF'S DESSERT TRIO** seasonal samplings of Joe's famous desserts

## BEVERAGE

**COFFEE, ICED TEA & SOFT DRINKS**

## 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

### *Shellfish Platter*

**LOCAL OYSTERS, SHRIMP, JUMBO LUMP CRAB**  
served with housemade cocktail sauce,  
remoulade, mignonette, lemon

### *Starter*

host selection of three, served for the table  
**BRUSSELS SPROUTS, JOE'S NACHOS,**  
**SPINACH & ARTICHOKE DIP,**  
**BUFFALO CHICKEN TENDERS,**

# DINNER 3

**FAMILY STYLE** *served for the table, host selection of two*

**SHRIMP COCKTAIL** cocktail sauce

**CRISPY CALAMARI** charred tomato sauce, jalapeño remoulade

**SPINACH & ARTICHOKE DIP** gruyère, parmesan, crudité, tortilla chips

**BBQ PULLED PORK FLATBREAD** cheddar, red onion, scallions, herb ranch

**CRISPY BRUSSELS SPROUTS** white miso caramel, togarashi spice

**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** nuneske's bacon, celery, onion, potato

**FRENCH ONION SOUP** caramelized onions, sourdough crouton, gruyère cheese

**ENTRÉES** *host selection of four*

**CRAB-CRUSTED HADDOCK** garlic spinach, blistered tomatoes, lobster basil sauce

**MAINE LOBSTER ROLL** lemon-chive mayo, brioche bun, fries

**CHICKEN PICCATA** whipped potatoes, roasted garlic, caper-white wine sauce, preserved lemon

**1 ½ LB. MAINE LOBSTER** steamed corn, fries, drawn butter

**SURF & TURF** ribeye, topped with butter poached lobster meat, mashed potatoes, seasonal vegetables (prepared medium)

**PAN-ROASTED SALMON** jasmine rice, asparagus, lemon-butter sauce

**RIBEYE STEAK** 14 oz, french green beans, whipped potato (GF)

**DESSERT** *served individually*

**CHEF'S DESSERT TRIO** seasonal samplings of Joe's famous desserts

## BEVERAGE

**COFFEE, ICED TEA & SOFT DRINKS**

## 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

### *Shellfish Platter*

**LOCAL OYSTERS, SHRIMP, JUMBO LUMP CRAB**  
served with housemade cocktail sauce, remoulade, mignonette, lemon

# COCKTAIL RECEPTION

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

## **PASSED HORS D' OEUUVRES** *host selection of five*

**MARYLAND LUMP MINI CRAB CAKES**

**CAPRESE SKEWERS**

**JOE'S PRIME BURGER SLIDER**

**BUFFALO CHICKEN WINGS**

**TUNA CANAPÉ**

**CHICKEN SATAY**

**STUFFED MUSHROOMS**

*vegetable  
crab*

**SIRLOIN CROSTINI**

**SHRIMP COCKTAIL**

**BACON-WRAPPED SCALLOPS**

**TOMATO BRUSCHETTA**

Thirty-minute reception

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## **DISPLAYS**

**CHARCUTERIE** cured meats, marinated mozzarella, assortment of marinated vegetables, toast points, crackers, fig jam, local honey

**FRUIT & CHEESE** seasonal fruit and artisan cheeses served with crackers

**VEGETABLE CRUDITÉ** served with assorted dips

**SPINACH DIP** served with crudité, tortilla chips

**BUFFALO CHICKEN DIP** carrots, celery, tortilla chips

**GOURMET SLIDER STATION** joe's prime burger sliders, chicken salad, caprese

**DESSERT & COFFEE** chef's selection of Joe's homemade desserts

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

# COCKTAIL RECEPTION *continued*

## *Raw Bar*

**LOCAL OYSTERS**  
**JUMBO SHRIMP COCKTAIL**  
**LUMP CRAB MEAT**

served with cocktail, mustard remoulade, and mignonette sauce

## *Hot Seafood* *host selection of three*

**BAKED LITTLENECK CLAMS CASINO**  
**BACON WRAPPED SCALLOPS**  
**OYSTERS ROCKEFELLER**  
**GRILLED SHRIMP**

## **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.

### *Carving Stations*

**ROASTED PORK LOIN**  
**PRIME RIB**  
**TENDERLOIN**

Each station is accompanied with the choice of two sides

#### **SIDES**

broccoli, roasted potatoes, seasonal vegetable, caesar salad, house salad

### *Joe's Mac & 5-Cheese Station*

served with choice of bacon, grilled chicken, buffalo chicken

# BEVERAGE SERVICE

**WELCOME TOAST** 5 oz pour  
**PROSECCO** Tavistock Reserve Collection, Veneto

**CHAMPAGNE** Veuve Clicquot, Brut, Yellow Label

## 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

**TWO-HOUR BRUNCH SPECIALTY** Mimosas, Bloody Marys, Featured Wine, Soft Drinks & Juice

**TWO-HOUR BEER & WINE** Call Level Beers & Wines, Soft Drinks & Juice

**TWO-HOUR CALL LEVEL LIQUOR, BEER & WINE** Call Level Liquors, Beers & Wines, Soft Drinks & Juice

**TWO-HOUR PREMIUM LEVEL LIQUOR, BEER & WINE** Premium Level Liquors, Beers & Wines, Soft Drinks & Juice

## 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.

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## CALL-LEVEL LIQUORS

WHEATLEY VODKA  
HORNITOS PLATA TEQUILA  
SIPSMITH GIN  
DEWAR'S SCOTCH  
BACARDI RUM  
ELIJAH CRAIG BOURBON

## PREMIUM-LEVEL LIQUORS & WINES

SELECTION TO BE DISCUSSED WITH EVENT SALES MANAGER

## CALL-LEVEL WINES

TAVISTOCK RESTAURANT COLLECTION BACARRÉ (RED BLEND)  
TAVISTOCK RESTAURANT COLLECTION PINOT NOIR  
TAVISTOCK RESTAURANT COLLECTION CABERNET  
TAVISTOCK RESTAURANT COLLECTION MALBEC  
TAVISTOCK RESTAURANT COLLECTION CHARDONNAY  
TAVISTOCK RESTAURANT COLLECTION PINOT GRIGIO  
TAVISTOCK RESTAURANT COLLECTION SAUVIGNON BLANC  
TAVISTOCK RESTAURANT COLLECTION 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

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## READY TO BOOK?

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

### EMAIL

BostonEvents@TavistockRestaurants.com

### PHONE

(617) 425 - 5206

### WEBSITE

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