



# 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
<b>FRESH FRUIT</b> seasonal selections	50	125
<b>STUFFED MUSHROOMS</b> vegetable	50	125
crab	75	180
<b>CAPRESE SKEWERS</b> cherry tomatoes, mozzarella, herbs	50	125
<b>SEASONAL VEGETABLE CRUDITÉ</b>	50	125
<b>ARTISANAL CHEESE ASSORTMENT</b> breads, crisps, spreads	60	150
<i>add: imported cured meats</i>	85	109
<b>CHICKEN TENDERS</b> plain or buffalo, blue cheese dressing	60	150
<b>JOE'S PRIME BURGER SLIDERS</b>	65	160
<b>BACON-WRAPPED SCALLOPS</b>	80	200
<b>SIRLOIN CROSTINI</b>	85	180
<b>SHRIMP COCKTAIL</b>	90	225
<b>CHEF'S SEASONAL DESSERTS</b>	55	115

## 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 choice 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

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

**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

## BEVERAGE

### COFFEE, ICED TEA & SOFT DRINKS

## 36 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** 14 per drink

**CLASSIC BLOODY MARY** 14 per drink

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

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

32 per person, 10 per additional hour

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

**BACON | HAM | SAUSAGE**

**MAPLE CHICKEN SAUSAGE | BREAKFAST POTATOES**  
8 per person

# LUNCH 1

## STARTERS *host selection of two*

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

**ROASTED TOMATO SOUP** cheese croutons

**FRENCH ONION SOUP** caramelized onions, sour dough crouton, gruyère

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

## ENTRÉES *host selection of four*

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


**ATLANTIC COD SANDWICH** fried, 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

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

**QUINOA BOWL** broccoli, red peppers, carrots, peas, bok choy, ginger, mushrooms, sesame vinaigrette 

## 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

### *Served For The Table*

host selection of three

**BRUSSELS SPROUTS, JOE'S NACHOS, SPINACH & ARTICHOKE DIP, BUFFALO CHICKEN TENDERS, CHEESEBURGER SPRING ROLLS**

*14 per person*

### *Dessert*

*served individually*

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

*9 per person*

# 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

**ROASTED TOMATO SOUP** cheese croutons

**FRENCH ONION SOUP** caramelized onions, sour dough 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

**QUINOA BOWL** broccoli, red peppers, carrots, peas, bok choy, ginger, mushrooms, sesame vinaigrette (GF)

## BEVERAGE

**COFFEE, ICED TEA & SOFT DRINKS**

## 42 PER PERSON

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

## ENHANCEMENTS

### *Served For The Table*

host selection of three

**BRUSSELS SPROUTS, JOE'S NACHOS, SPINACH & ARTICHOKE DIP, BUFFALO CHICKEN TENDERS, CHEESEBURGER SPRING ROLLS**

14 per person

### *Dessert*

served individually

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

9 per person

# 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

**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**

## 12 PER PERSON

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

# DINNER 1

## STARTERS *host selection of two*

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

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

**ROASTED TOMATO SOUP** cheese 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

**QUINOA BOWL** broccoli, red peppers, carrots, peas, bok choy, ginger, mushrooms, sesame vinaigrette (GF)

**CHICKEN BROCCOLI ZITI** roasted red peppers, garlic parmesan sauce

## 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  
*52 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,  
CHEESEBURGER SPRING ROLLS**  
*14 per person*



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

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

## ENTRÉES *host selection of four*

**STEAK FRITES** 11 oz new york strip, peppercorn sauce, fries

**CHICKEN BROCCOLI ZITI** roasted red peppers, garlic parmesan sauce

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

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

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

**QUINOA BOWL** broccoli, red peppers, carrots, peas, bok choy, ginger, mushrooms, sesame vinaigrette (GF)

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

**CRISPY 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**

## 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  
*52 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,  
CHEESEBURGER SPRING ROLLS**  
*14 per person*

# DINNER 3

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

**SHRIMP COCKTAIL** court-bouillon poached

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

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

**CAPRESE SALAD** fresh mozzarella, beefsteak tomato, pickled red onion, basil

**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** nueske'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

**WATERFRONT BOUILLABaisse** lobster, shrimp, scallops, mussels, clams, cod, saffron rouille, tomato fennel broth

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

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

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

**QUINOA BOWL** broccoli, red peppers, carrots, peas, bok choy, ginger, mushrooms, sesame vinaigrette (GF)

**CHICKEN BROCCOLI ZITI** roasted red peppers, garlic parmesan 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**

## 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  
*52 per tower, + lobster cocktail 20*

# 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**

**BEEF SPRING ROLLS**

**BACON-WRAPPED SCALLOPS**

**TOMATO BRUSCHETTA**

Thirty-minute reception  
*20 per person*

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## **DISPLAYS**

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

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

**VEGETABLE CRUDITÉ** served with assorted dips  
*15 per person*

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

**BUFFALO CHICKEN DIP** carrots, celery, tortilla chips  
*12 per person*

**GOURMET SLIDER STATION** joe's prime burger sliders, chicken salad, caprese  
*20 per person, add lobster salad +4*

**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*

## *Raw Bar*

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

served with cocktail, mustard remoulade, and mignonette sauce  
*35 per person*

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

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

*20 per person*

## **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, roasted potatoes, seasonal vegetable, caesar salad, house salad

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

served with choice of bacon, grilled chicken, buffalo chicken  
*22 per person, add lobster +2*

*\*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  
*145 per bottle*

## **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.

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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

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

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### PHONE

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### WEBSITE

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