



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
STUFFED MUSHROOMS vegetable	50	125
crab	75	180
CAPRESE SKEWERS cherry tomatoes, mozzarella, herbs	50	125
SEASONAL VEGETABLE CRUDITÉ	50	125
ARTISANAL CHEESE ASSORTMENT breads, crisps, spreads	60	150
<i>add: imported cured meats</i>	85	190
CHICKEN TENDERS plain or buffalo, blue cheese dressing	60	150
JOE'S PRIME BURGER SLIDERS	65	160
BACON-WRAPPED SCALLOPS	80	200
SIRLOIN CROSTINI	85	180
SHRIMP COCKTAIL	90	225
CHEF'S SEASONAL DESSERTS	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 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

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 nuneske'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 nueske'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 BOUILLABAISSÉ 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

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 +8

**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.

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

READY TO BOOK?

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

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