



Joe's[®]

ON NEWBURY

 **TAVISTOCK**
RESTAURANT COLLECTION.

Joe's on Newbury is part of the Tavistock Restaurant Collection family.
Learn more by visiting TavistockRestaurantCollection.com

Event Platters

Brunch

Boston Common Lunch

Quincy Market Lunch

Kids

Newbury Street Dinner

Charles River Dinner

Boston Harbor Dinner

New England Clambake

Cocktail Reception

Beverage Service

Contact

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.

Fresh Fruit

seasonal selections

Vegetable-Stuffed Mushrooms**Caprese Skewers**

cherry tomatoes, mozzarella, herbs

Vegetable Crudit 

a variety of today's harvest

Assorted Cheeses

breads, crisps, and spreads

Buffalo Chicken Tenders

blue cheese dressing

Buffalo Chicken Sliders**Meatloaf Sliders****Shrimp Cocktail**

cocktail sauce

Crab-Stuffed Mushrooms**Steak Tip Skewers**

cherry peppers

Sirloin Crostini**Chef's Seasonal Desserts****FOR PICK UP**

All items for pick-up will be at the proper holding temperatures and it is the client's responsibility for the continued holding at the proper temperature until consumed. All items will be presented in high quality Joe's signature style packaging. Pricing does not include gratuity, tax or administrative fees.

Brunch

Available Saturdays and Sundays 9 a.m. – 3 p.m.

STARTER *served individually*

Fresh Fruit an assortment of seasonal fruits

BREAD SERVICE

housemade muffins served with whipped butter

ENTRÉES *host selection of four*

Classic Benedict canadian bacon, english muffin, hollandaise, potatoes

Crab Cake Benedict Joe's signature crab cakes, old bay hollandaise, potatoes

Roasted Vegetable Omelette caramelized onions, broccoli, bell pepper, mushroom, goat cheese

Wild Blueberry Pancakes whipped cream cheese frosting

Buffalo Chicken & Waffles stilton blue cheese, scallion butter, maple syrup

Classic Breakfast Skillet scrambled eggs, cheddar cheese, bacon, potatoes

SIDES FOR THE TABLE *host selection of two*

Sausage | Maple Chicken Sausage | Bacon | Potatoes | Ham

BEVERAGE

Coffee, Iced Tea & Soft Drinks

ENHANCEMENTS

BEVERAGES

Freshly Squeezed Orange Juice

Prosecco, Tavistock, Veneto, Italy

Classic Bloody Mary

Grand Mimosa

TWO-HOUR BRUNCH SPECIALTY BAR PACKAGE

Mimosas, Bloody Marys, Featured Wine, Soft Drinks & Juice

BOTTLED WATER SERVICE

S. Pellegrino® sparkling water

Acqua Panna still water

Boston Common Lunch

SOUP *guest selection of*

New England Clam Chowder Nueske's bacon lardons, celery, onions, potatoes

French Onion caramelized onions, sourdough croutons, gruyère cheese

BREAD SERVICE

Joe's baked bread with whipped butter

ENTRÉES *host selection of four*

Joe's Prime Burger aged cheddar, lettuce, tomato, onion, fries

Joe's Cobb Salad romaine, grilled chicken, bacon, avocado, stilton blue cheese, tomato, egg, tarragon ranch

Atlantic Cod Sandwich grilled, blackened or fried, lettuce, tomato, red onion, caper-dill tartar sauce, fries

Honey Chicken Salad baby greens, sesame noodles, tomatoes, crisp wontons, honey-dijon dressing

Spicy Beef & Noodle Salad napa cabbage, mango, avocado, almonds, tomatoes, sesame, chili-lime vinaigrette

Chicken Avocado BLT bacon, lettuce, tomato, avocado, fries

BEVERAGE

Coffee, Iced Tea & Soft Drinks

ENHANCEMENTS

STARTER *host selection of three; served for the table*

Crispy Brussels Sprouts, Buffalo Chicken Tenders, Spinach & Artichoke Dip, Joe's Hot Chicken Wings, Crispy Calamari

DESSERT *served individually*

Chef's Dessert Duo seasonal samplings of Joe's famous desserts

BOTTLED WATER SERVICE

S. Pellegrino® sparkling water

Acqua Panna still water

Quincy Market Lunch

SOUP *guest selection of*

New England Clam Chowder nueske's bacon, celery, onions, potatoes

French Onion caramelized onions, sourdough croutons, gruyère cheese

BREAD SERVICE

Joe's baked bread with whipped butter

ENTRÉES *host selection of four*

Maine Lobster Roll lemon-chive mayo, fries

Joe's Mac & 5-Cheese gruyère, jack, cheddar, parmesan, blue cheese

10-Hour Baby Back Ribs Joe's BBQ sauce, coleslaw, fries

Steak Tips signature marinade, cherry pepper relish, fries

Pan-Roasted Atlantic Salmon artichoke, fennel, spinach, dijon sauce

Chicken Piccata & Linguini roasted garlic, caper-white wine sauce, lemon

Rotisserie Chicken Pot Pie peas & carrots, puff pastry

BEVERAGE

Coffee, Iced Tea & Soft Drinks

ENHANCEMENTS

STARTER *host selection of three; served for the table*

Crispy Brussels Sprouts, Buffalo Chicken Tenders, Spinach & Artichoke Dip, Joe's Hot Chicken Wings, Crispy Calamari

DESSERT *served individually*

Chef's Dessert Duo seasonal samplings of Joe's famous desserts

BOTTLED WATER SERVICE

S. Pellegrino® sparkling water

Acqua Panna still water

Kids

Available for kids 10 years old and under.

STARTER

Fresh Fruit Cup
seasonal offerings

BREAD SERVICE

Joe's baked bread with whipped butter

ENTRÉES

guest selection of

Grilled Cheese
with french fries or apples

Chicken Tenders
with french fries or apples

Pasta
with tomato sauce or parmesan and butter

Cheese Quesadilla

Hamburger or Cheeseburger
with french fries or apples

Fish & Chips
with french fries or apples

DESSERT

Ice Cream Sundae
choice of vanilla or chocolate ice cream

BEVERAGES

Soft Drink

Apple Juice Box

Milk

Newbury Street Dinner

SALAD

House Salad mixed greens, cucumber, tomato, herb dijon vinaigrette

BREAD SERVICE

Joe's baked bread with whipped butter

ENTRÉES *guest selection of*

Braised Short Rib Meatloaf whipped potatoes, spinach, bacon-mushroom gravy

Fish & Chips crispy beer-battered atlantic cod, coleslaw, tartar sauce

Joe's Mac & 5-Cheese gruyère, jack, cheddar, parmesan, blue cheese

Chicken Piccata & Linguini roasted garlic, caper-white wine sauce, lemon

Rotisserie Chicken Pot Pie peas & carrots, puff pastry

DESSERT *served individually*

Chef's Dessert Duo 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 our reception
menu served prior to dinner for 30 minutes

Starter *host selection of three; served for the table*
**Crispy Brussels Sprouts, Spinach & Artichoke Dip, Buffalo Chicken Tenders,
Joe's Hot Chicken Wings, Crispy Calamari**

BOTTLED WATER SERVICE

S. Pellegrino® sparkling water
Acqua Panna still water

Charles River Dinner

SOUP OR SALAD *host selection of two*

House Salad mixed greens, cucumber, tomato, herb dijon vinaigrette

Caesar Salad romaine, shaved parmesan, focaccia croutons

New England Clam Chowder nuneske's bacon, celery, onions, potatoes

French Onion caramelized onion, sourdough croutons, gruyère cheese

BREAD SERVICE

Joe's baked bread with whipped butter

ENTRÉES *host selection of four*

Roasted Prime Rib 14 oz, french green beans, whipped potatoes, horseradish sauce, au jus

Pan-Seared Atlantic Salmon artichoke, fennel, spinach, dijon sauce

Chicken Piccata & Linguine roasted garlic, caper-white wine sauce, preserved lemon

Shrimp Scampi & Linguine sun-dried tomatoes, white wine-garlic sauce

Steak Tips signature marinade, cherry pepper relish, fries

DESSERT *served individually*

Chef's Dessert Duo 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 our reception
menu served prior to dinner for 30 minutes

Starter *host selection of three; served for the table*
**Crispy Brussels Sprouts, Spinach & Artichoke Dip, Buffalo Chicken Tenders,
Joe's Hot Chicken Wings, Crispy Calamari**

BOTTLED WATER SERVICE

S. Pellegrino® sparkling water

Acqua Panna still water

Boston Harbor Dinner

SOUP OR SALAD *host selection of three*

House Salad

mixed greens, cucumber, tomato, herb dijon vinaigrette

Caesar Salad

romaine, shaved parmesan, focaccia croutons

New England Clam Chowder

nueske's bacon, celery, onions, potatoes

Soup of the Day

seasonal offerings

French Onion

caramelized onion, sourdough croutons, gruyère cheese

BREAD SERVICE

Joe's baked bread with whipped butter

STARTERS *host selection of two; served for the table*

Crispy Calamari

charred tomato sauce, jalapeño remoulade

Crispy Brussels Sprouts

caramel white miso, togarashi spice

Joe's Nachos

queso, pico de gallo, roasted jalapeños, cilantro, smashed avocado

Spinach & Artichoke Dip

gruyère, parmesan, house-baked Joe's bread

Joe's Hot Chicken Wings

pickles, herb ranch

ENHANCEMENTS

Welcome Drink

served butler style;
host selection of welcome toast
or specialty cocktail
charged based on consumption

BOTTLED WATER SERVICE

S. Pellegrino® sparkling water

Acqua Panna still water

ENTRÉES *host selection of four*

Rotisserie Chicken

baby carrots, new potatoes, chicken demi-glace

Roasted Prime Rib

14 oz, french green beans, whipped potatoes, horseradish sauce, au jus

Chef's Daily Catch

served with seasonal vegetables & potatoes

Maine Lobster

1 ½ lbs, corn, fries, drawn butter

Steak Tips & Grilled Shrimp

signature marinade, cherry pepper relish, fries

Shrimp Scampi & Linguine

white wine-lemon sauce, sundried tomatoes

Pan-Roasted Salmon

jasmine rice, asparagus, lemon-butter sauce

DESSERT *served individually*

Chef's Dessert Duo

seasonal samplings of Joe's famous desserts

BEVERAGE

Coffee, Iced Tea & Soft Drinks

Pre-Dinner Reception

three selections of passed hors
d'oeuvres from our reception menu
served prior to dinner for 30 minutes

New England Clambake

All courses are served for the table except the starter course

STARTER *served individually*

New England Clam Chowder
nueske's bacon, celery, onions, potatoes

FROM THE FARM

House Salad
mixed greens, cucumber, tomato, herb dijon vinaigrette

Caesar
romaine, shaved parmesan, focaccia croutons

MAIN DISHES

Maine Lobster
steamed and served with drawn butter

Steamed Clams
drawn butter

Shrimp & Pineapple Kabobs
coated with a honey BBQ sauce and grilled

Steamed Mussels
maine mussels, chorizo, beer broth

Steak Tips
signature marinade, cherry pepper relish

BBQ Rotisserie Chicken
Joe's BBQ sauce

ENHANCEMENTS

Welcome Drink served butler style; host selection of welcome toast or specialty cocktail, *charged based on consumption*

BOTTLED WATER SERVICE

S. Pellegrino® sparkling water
Acqua Panna still water

SIDES FOR THE TABLE

Crushed New Potatoes
garlic & herb butter

Coleslaw
creamy vinaigrette dressing

Corn on the Cob
steamed and dipped in butter

DESSERTS

Chef's Seasonal Selection

BEVERAGE

Coffee, Iced Tea & Soft Drinks

Pre-Dinner Reception three selections of passed hors d'oeuvres from our reception menu served prior to dinner for 30 minutes

Cocktail Reception

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

HORS D' OEUVRES

Maryland Lump Mini Crab Cakes
Caprese Skewers
Baby Back Ribs
Tuna Tartare
Meatloaf Sliders
Chicken Satay
Crab-Stuffed Mushrooms
Sirloin Crostini
Fried Mac & Cheese
Fried Shrimp
Vegetable Stuffed Mushroom

one-hour reception, host selection of six

two-hour reception, host selection of six

three-hour reception, host selection of eight

DISPLAYS

COLD

Antipasto & Charcuterie

cured meats, marinated mozzarella, roasted olives, peppers, cipollini, toast points, fig jam, mike's hot honey

Fruit & Cheese

seasonal fruits and artisan cheeses served with assorted dips and crackers

WARM

Spinach Dip

served with tortilla chips, carrots, and celery

Taco Bar

crispy haddock and 48-hour marinated steak served with chipotle slaw, pico de gallo, sriracha aioli, flour tortilla

Dessert & Coffee

chef's selection of Joe's homemade dessert samplings

**Per-person pricing does not include gratuity, tax or administrative fees.*

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.

CARVING STATION

Prime Rib

accompanied with choice of two sides

Tenderloin

accompanied with choice of two sides

Roasted Pork Loin

accompanied with choice of two sides

SIDES

Broccoli, Whipped Potatoes, Seasonal Vegetable, Caesar Salad, House Salad

GOURMET SLIDER STATION

Filet Mignon, Lobster Salad, Chicken Salad, Caprese

RAW BAR

Local Oyster, Jumbo Shrimp, Lump Crab Meat

served with cocktail, mustard remoulade, and mignonette sauce

MAC & 5-CHEESE STATION

served with choice of **Bacon, Grilled Chicken, Buffalo Chicken, or Lobster**

**Per-person pricing does not include gratuity, tax or administrative fees.*

Beverage Service

WELCOME TOAST 5 oz pour

Prosecco Tavistock Reserve Collection, Veneto

Champagne Moët & Chandon *Brut Impérial*, Epernay

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.

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

Continue to the next page for more beverage options.

Beverage Service *continued*

OPEN BAR

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)

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**

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 on Newbury. Consumption bar, open bar packages, and wine service do not include gratuity, tax and administrative fee. Per-person pricing does 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

BostonEvents@TavistockRestaurants.com

Phone & Fax

(617) 425 - 5206

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