



PRE-LUNCH OR PRE-DINNER PLATTER MENU

Joe's platters are perfect for pre-lunch & pre-dinner receptions or an alternative for your next special event at your home or office.

10 GUESTS 25 GUESTS

Fresh Fruit , seasonal selections	40	90
Vegetable Stuffed Mushrooms	40	90
Caprese Skewers , cherry tomatoes, mozzarella, herbs	40	90
Seasonal Vegetables , a variety of today's harvest	40	90
Assorted Cheeses , chef's selection of cheese, assorted crackers	50	125
Buffalo Chicken Tenders , crispy tenders, bleu cheese dressing	50	110
Buffalo Chicken Sliders	45	110
Meatloaf Sliders	55	120
Shrimp Cocktail , jumbo shrimp, cocktails sauce	75	180
Flatbread Assortment , chef's seasonal offerings	45	110
Crab Stuffed Mushrooms	60	150
Steak Tip Skewers , cherry peppers, seasonal veggies	75	180
Sirloin Crostini	75	180
Chef's Seasonal Mini Desserts , chef's seasonal samplings	40	90

Prices do not include gratuity, tax and admin fee

NOTE: for pick up orders

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.

Prices do not include gratuity, tax and admin fee



Joe's Breakfast / Brunch Menu

Available....

Joe's on Newbury Street - Monday thru Friday 7:30am to 11am, Saturdays and Sundays 8am to 3pm

Joe's on the Waterfront – Saturdays and Sundays 11am to 3pm

Starter Served individually

FRESH FRUIT an assortment of fresh seasonal fruits

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Entrées Guests' selection of

CRAB CAKE BENEDICT – lump crab meat, poached eggs, hollandaise sauce, home fries

BLUEBERRY PANCAKES – cream cheese frosting, wild blueberry reduction

FARMER'S OMELET – sausage, onions, green peppers, tomatoes, cheddar, herbed brunch potatoes

CORNED BEEF HASH – fried eggs, mustard cream sauce, English muffin

Sides Served sharing style

BREAKFAST SAUSAGE

CRISPY BACON

BRUNCH POTATOES

Beverage

COFFEE, ICED TEA & SOFT DRINKS

32 per person. Price does not include gratuity, tax and admin fee

Enhancements

FRESHLY SQUEEZED ORANGE JUICE 4

BRUT CHAMPAGNE 11

MIMOSA 12

SPICY BLOODY MARY 13

Bottled Water Service S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER 7.50 per bottle

Prices do not include gratuity, tax and admin fee



The Boston Common Lunch Menu

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Entrées Please select four

THE STANDARD BURGER – aged white cheddar, green leaf lettuce, vine ripe tomato, red onion, garlic dill pickle, potato wedges

GRILLED CHICKEN COBB – smoked bacon, avocado, green apple, blue cheese, scallion, tomato, hard-boiled egg, Dijon vinaigrette

ATLANTIC COD FISH SANDWICH – fried fish, green leaf lettuce, vine ripe tomato, red onion, caper-dill tartar sauce, toasted potato roll, garlic dill pickle, potato wedges

BIG STATE BURGER – aged white cheddar, crispy onion straws, sweet and tangy barbecue sauce, chipotle sauce, potato wedges

GRILLED CHICKEN COBB – smoked bacon, avocado, green apple, blue cheese, scallion, tomato, hard-boiled egg, Dijon vinaigrette

TUSCAN KALE & RED QUINOA – romaine, shaved parmesan, rum-soaked golden raisins, toasted almonds, white balsamic-shallot vinaigrette

ULTIMATE BLT – cajun maple-glazed bacon, vine ripe tomato, romaine, mayo, toasted challah bread, potato wedges

Beverage

COFFEE, ICED TEA AND SOFT DRINKS

26 per person **includes the above entrée selection plus one "add-on" listed below**

Price does not include gratuity, tax and admin fee

Enhancements

Soup Served individually, please select one 7 per person

JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER, ONION SOUP GRATINEE, CLASSIC CHILI

Starter Served sharing style 7 per person

JOE'S LUNCH STARTER

Fresh Mozzarella & Basil Flatbread, Buffalo Chicken Tenders, Spinach & Artichoke Dip

Salad Served individually 7 per person

HOUSE SALAD, mixed greens, cucumber, tomato, **herb Dijon vinaigrette**

Dessert Served individually 7 per person

CHEF'S DESSERT DUO – seasonal samplings of Joe's famous desserts

Bottled Water Service **S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER** 7.50 per bottle

Prices do not include gratuity, tax and admin fee



The Quincy Market Lunch Menu

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Entrées Please select four

THE CURE BURGER – boneless barbecue baby back ribs, aged white cheddar, caramelized onion-bacon jam, arugula, crispy onion straws, over-easy egg, chipotle aioli

SPICY BEEF & NOODLE SALAD – marinated beef tips, fresh herbs, mango, avocado, almonds, grape tomatoes, sesame lo mein noodles, chili vinaigrette

MAINE LOBSTER ROLL – lemon-chive mayo, buttery toasted split bun, potato wedges

PRIME RIB FRENCH DIP – horseradish sauce, beef au jus, toasted hoagie roll, garlic dill pickle, potato wedges

ATLANTIC COD FISH SANDWICH – blackened, green leaf lettuce, vine ripe tomato, red onion, caper-dill tartar sauce, toasted potato roll, garlic dill pickle, potato wedges

JOE'S MAC & FIVE CHEESE – gruyere, jack, cheddar, parmesan, blue cheese, buttered panko gratin, chives

HONEY CHICKEN SALAD – grilled chicken breast, romaine, mesclun greens, sesame noodles, diced tomato, toasted sesame seeds, wonton crisps, honey Dijon dressing

Beverages

COFFEE, ICED TEA AND SOFT DRINKS

30 per person includes the above entrée selection plus one "add-on" listed below

Price does not include gratuity, tax and admin fee

Enhancements

Soup Served individually, please select one 7 per person

JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER, ONION SOUP GRATINEE, CLASSIC CHILI

Starter Served sharing style 7 per person

JOE'S LUNCH STARTER

Fresh Mozzarella & Basil Flatbread, Buffalo Chicken Tenders, Spinach & Artichoke Dip

Salad Served individually 7 per person

HOUSE SALAD, mixed greens, cucumber, tomato, herb Dijon vinaigrette

Dessert Served individually 7 per person

CHEF'S DESSERT DUO – seasonal samplings of Joe's famous desserts

Bottled Water Service S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER 7.50 per bottle

Prices do not include gratuity, tax and admin fee



Joe's Happy Hour Package

“After Work, After Play, After Anything”

(Available for groups scheduled to end by 7pm)

Hors d'oeuvres

(Unlimited passed hors d'oeuvres for 1 hours)

FRESH MOZZARELLA & BASIL FLATBREAD

Roma tomatoes, parmesan, arugula, extra virgin olive oil

FRIED MAC & CHEESE

a fried version of a Joe's classic

BUFFALO CHICKEN TENDERS

traditional Buffalo sauce, celery sticks, blue cheese dressing

MEATLOAF SLIDERS

CAPRESE SKEWERS

FRIED SHRIMP

35.00 per person

Price does not include gratuity, tax and admin fee

(Unlimited hors d'oeuvres for 1 hours)

(Minimum group size of 10 guests)

Beverages

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 and charged at the end on the event

Prices do not include gratuity, tax and admin fee



Joe's Kids Menu

(Available for kids 10 years old and under)

Starter

FRESH FRUIT OF THE SEASON – kid's version of a fruit cup

JOE'S HOMEMADE BREAD WITH WHIPPED BUTTER

Entrées Please select four

GRILLED CHEESE SANDWICH – with French fries

CHICKEN TENDERS – with honey barbeque sauce and French fries

GRILLED CHICKEN BREAST- with broccoli

PASTA – with meatballs and tomato sauce

CHEESE QUESADILLA – with Joe's house salad

HAMBURGER SLIDERS – with French fries

FISH & CHIPS – with French fries

GRILLED CHICKEN SALAD – with Joe's house salad

Dessert

JOE'S FAMOUS SKILLET COOKIE – kid's version of our most popular dessert

Beverage

SOFT DRINKS AND MILK

12 per person Price does not include gratuity, tax and admin fee



Newbury Street Dinner Menu

Soups Please select one

JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER – award-winning, scratch made recipe

ONION SOUP GRATINEE – slow cooked caramelized onion, beef broth, sherry, parmesan crouton, Swiss and mozzarella melt

CLASSIC CHILI – seasoned ground beef, beans, jack and cheddar cheeses

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Salad

HOUSE SALAD – mixed greens, cucumber, tomato, herb Dijon vinaigrette

Entrées Please select four

SHORT RIB MEATLOAF – mushroom demi-glaze, spinach, sour cream-chive mashed potatoes

CHICKEN & BROCCOLI ZITI – grilled chicken breast, roasted red peppers, garlic parmesan cream

SESAME-SEARED AHI TUNA SALAD – Napa cabbage, arugula, seaweed salad, radish, cucumber, Sriracha aioli, sesame vinaigrette

FISH & CHIPS – crispy beer-battered Atlantic cod, creamy coleslaw, malt vinegar, caper-dill tartar sauce, potato wedges

JOE'S MAC & FIVE CHEESE – gruyere, jack cheddar, parmesan, blue cheese, buttered panko gratin, chives

QUINOA STIR FRY – chef's seasonal vegetables

Dessert

CHEF'S DESSERT DUO – seasonal samplings of Joe's famous desserts

Beverage

COFFEE, ICED TEA AND SOFT DRINKS

45 per person Price does not include gratuity, tax and admin fee

Enhancements

Welcome Drink Served butler style

SELECTION OF WINE, BEER OR SPECIALITY COCKTAIL

A traditional Joe's welcome as your guests arrive at our restaurant. Charges based on consumption

Pre-Reception Served butler style for 30 minutes

SELECT THREE PASSED HORS D'OEUVRES, (refer to the "Reception Menu") 15 per person

Starter

Served sharing style

JOE'S DINNER STARTER 10 per person

Please select three – Brussels Sprouts, Mozzarella & Basil Flatbread, Fried Mac & Cheese, Spinach & Artichoke Dip, Buffalo Chicken Tenders

NEW ENGLAND STYLE SEAFOOD DISPLAY 25 per person

Oysters & Clams on the Half Shell, Shrimp Cocktail, Lobster, Crab, Mini Crab Cakes

Bottled Water Service **S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER** 7.50 per bottle

Prices do not include gratuity, tax and admin fee



Charles River Dinner Menu

Soups Please select two

JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER – award-winning, scratch made recipe

ONION SOUP GRATINEE – slow cooked caramelized onion, beef broth, sherry, Parmesan crouton, Swiss and mozzarella melt

CLASSIC CHILI – seasoned ground beef, beans, jack and cheddar cheeses

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Salad

HOUSE SALAD – mixed greens, cucumber, tomato, herb Dijon vinaigrette

Entrées Please select four

ROASTED PRIME RIB – fresh horseradish sauce, au jus, seasonal fresh vegetable, sour cream-chive mashed potatoes

PAN SEARED ATLANTIC SALMON – artichoke hearts, shallots, spinach, Dijon, dill-Pernod sauce

CHICKEN PICCATA – roasted garlic, shallots, thyme, lemon confit, capellini, caper-white wine sauce

ROTISSERIE CHICKEN – half chicken in our French rotisserie, fresh herbs, seasonal vegetables, chicken demi-glace

STEAK TIPS – housemade 48-hour marinate steak tips, cherry peppers, potato wedges

QUINOA STIR FRY – chef's seasonal vegetables

Dessert

CHEF'S DESSERT DUO – seasonal samplings of Joe's famous desserts

Beverages

COFFEE, ICED TEA AND SOFT DRINKS

50 per person Price does not include gratuity, tax and admin fee

Enhancements

Welcome Drink Served butler style

SELECTION OF WINE, BEER OR SPECIALITY COCKTAIL

A traditional Joe's welcome as your guests arrive at our restaurant. Charges based on consumption

Pre-Dinner Reception Served butler style for 30 minutes

SELECT THREE PASSED HORS D'OEUVRES, (refer to the "Reception Menu") 15 per person

Starter

Served sharing style

JOE'S DINNER STARTER 10 per person

Please select three – Brussels Sprouts, Mozzarella & Basil Flatbread, Fried Mac & Cheese, Spinach & Artichoke Dip, Buffalo Chicken Tenders

NEW ENGLAND STYLE SEAFOOD DISPLAY 25 per person

Oysters & Clams on the Half Shell, Shrimp Cocktail, Lobster, Crab, Mini Crab Cakes

Bottled Water Service **S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER** 7.50 per bottle

Prices do not include gratuity, tax and admin fee



Boston Harbor Dinner Menu

Soups Please select two

JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER – award-winning, scratch made recipe

ONION SOUP GRATINEE – slow cooked caramelized onion, beef broth, sherry, Parmesan crouton, Swiss, mozzarella melt

CLASSIC CHILI – seasoned ground beef, beans, jack and cheddar cheeses

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Salads Guests' selection of

HOUSE SALAD – mixed greens, cucumber, tomato, herb Dijon vinaigrette

TUSCAN KALE & RED QUINOA – romaine, shaved Parmesan, rum-soaked golden raisins, toasted almonds, white balsamic-shallot vinaigrette

Entrées Please select four

CHICKEN PICCATA – roasted garlic, shallots, thyme, lemon confit, capellini, caper-white wine sauce

1 ¼ LB MAINE LOBSTER – baked, melted butter, lemon, chef's potato & vegetable

NEW YORK STRIP – served with chef's potato & vegetable (steak prepared medium)

SURF & TURF – filet mignon topped with warm lobster meat served with served with chef's potato & vegetable (filet prepared medium)

PAN SEARED ATLANTIC SALMON – artichoke hearts, shallots, spinach, Dijon, dill-Pernod sauce

SHRIMP SCAMPI – white wine-lemon sauce, sun-dried tomatoes, linguine

QUINOA STIR FRY – chef's seasonal vegetables

Dessert

CHEF'S DESSERT DUO – seasonal samplings of Joe's famous desserts

Beverages

COFFEE, ICED TEA AND SOFT DRINKS

60 per person Price does not include gratuity, tax and admin fee

Enhancements

Welcome Drink Served butler style

SELECTION OF WINE, BEER OR SPECIALITY COCKTAIL

A traditional Joe's welcome as your guests arrive at our restaurant. Charges based on consumption

Pre-Dinner Reception Served butler style for 30 minutes

SELECT THREE PASSED HORS D'OEUVRES, (refer to the "Reception Menu") 15 per person

Starter

Served sharing style

JOE'S DINNER STARTER 10 per person

Please select three – Brussels Sprouts, Mozzarella & Basil Flatbread, Fried Mac & Cheese, Spinach & Artichoke Dip, Buffalo Chicken Tenders

NEW ENGLAND STYLE SEAFOOD DISPLAY 25 per person

Oysters & Clams on the Half Shell, Shrimp Cocktail, Lobster, Crab, Mini Crab Cakes

Bottled Water Service **S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER** 7.50 per bottle

Prices do not include gratuity, tax and admin fee

Joe's American Bar and Grill 181 Newbury Street Boston, MA 02116 WaterfrontSales@JoesAmerican.com

Joe's American Bar and Grill 100 Atlantic Avenue Boston, MA 02110 NewburySales@JoesAmerican.com

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New England Clambake Menu

“It’s More than a Meal.....It’s an Experience”

All courses are served sharing style with bibs and wet towels

Traditional Starter

JOE’S NEW ENGLAND CLAM CHOWDER SHOOTER WITH A PRAWN TEASER

From the Farm

HOUSE SALAD – mixed greens, cucumber, tomato, herb Dijon vinaigrette

HERBED TOMATO SALAD - vine ripe tomatoes, red onions, cucumbers, green peppers and Joe’s vinaigrette

From the Sea

MAINE CAUGHT LOBSTER - steamed and served with drawn butter

STEAMED CLAMS - drawn butter

SHRIMP & PINEAPPLE KABOBS - coated with a honey BBQ sauce and grilled

STEAMED MUSSELS - steamed in wine, garlic and red peppers

From the Land

GRILLED SKIRT STEAK – skirt steak topped with thinly-sliced caramelized onion and chipotle aioli

BBQ CHICKEN – grilled chicken with Joe’s BBQ sauce

From the Garden

CHEF’S POTATO SALAD – prepared with seasonal ingredients

HOUSEMADE CREAMY COLESLAW - in our creamy vinaigrette dressing

CORN ON THE COB - fresh from the garden steamed and dipped in butter

Traditional Endings

MINI STRAWBERRY SHORTCAKE - sugar coated buttermilk biscuit topped with berries and whipped cream

MINI MAINE WHOOPEE PIES – fluffy traditional cream

Beverages

COFFEE, ICE TEA AND SOFT DRINKS

75 per person Price does not include gratuity, tax and admin fee

Minimum of 30 guests are required for our clambake menu

Enhancements

Welcome Drink Served butler style

SELECTION OF WINE, BEER OR SPECIALITY COCKTAIL

A traditional Joe’s welcome as your guests arrive at our restaurant. Charges based on consumption

Pre-Reception Served butler style for 30 minutes

SELECT THREE PASSED HORS D’OEUVRES, (refer to the “Reception Menu”) 15 per person

Bottled Water Service **S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER** 7.50 per bottle

Prices do not include gratuity, tax and admin fee



Joe's Reception Menu

Passed Hors d' oeuvres

Maryland Lump Mini Crab Cakes	Caprese Skewers
Baby Back Ribs	Tuna Tartar
Meatloaf Sliders	Chicken Skewers
Crab Stuffed Mushrooms	Sirloin Crostini
Fried Mac & Cheese	Vegetable Stuffed Mushrooms
Steak Tips Skewers	Fried Shrimp

Station Hors d' oeuvres

Spinach & Artichoke Dip	Vegetable Crudit�
Seasonal Fruit Skewers & Dips	Barbecue & Buffalo Chicken Tenders

Mac & Cheese Station with Bacon & Chicken Toppings

Joe's Famous Dessert Bar of our "Signature Desserts" & Coffee Service

Selection of any of the above Passed & Station Style Hors d' oeuvres

Please select 8 items for unlimited food service for a specific period of time

1   hours - 48 per person

2 hours - 55 per person

3 hours - 65 per person

Prices do not include gratuity, tax and admin fee

The above food menu may be packaged with a consumption or cash bar.

Minimum of 20 guests are required for a reception package



Beverage Service

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.

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)

NON-ALCOHOLIC BAR PACKAGE

Soft Drinks & Juice 18 per person/2 hours each additional hour 5 per person

BRUNCH SPECIALITY BAR PACKAGE

Mimosas, Bloody Marys, Wine, Soft Drinks & Juice 32 per person/2 hours each additional hour 10 per person

BEER & WINE BAR PACKAGE

Call Level Beers & Wines, Soft Drinks & Juice 32 per person/2 hours each additional hour 10 per person

CALL LEVEL LIQUOR, BEER & WINE BAR PACKAGE

Call Level Liquors, Beers & Wines, Soft Drinks & Juice 38 per person/2 hours each additional hour 13 per person

PREMIUM LEVEL LIQUOR, BEER & WINE BAR PACKAGE

Premium Level Liquors, Beers & Wines, Soft Drinks & Juice 40 per person/2 hours each additional hour 14 per person

Call Level Brands

Tito's Vodka
Flor de Cana Rum
New Amsterdam Dry Gin
Dewar's Scotch
Jim Beam Bourbon
Sauza Blue Reposado Tequila
Call Level Wines
Domestic & Craft Beers
Soft Drinks
Assorted Juices

Premium Level Brands

Grey Goose Vodka
Bacardi Rum
Bombay Sapphire Gin
Johnnie Walker Red
Maker's Mark Bourbon
Milagro Silver Tequila
Premium Level Wines
Domestic & Craft Beers
Soft Drinks
Assorted Juices

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 100.00 and will be added to the host's bill

Bottled Wine Service

We recommend that you pre-select bottled wine for your event

All beverages must be purchased from Joe's American Bar and Grill
Consumption bar, open bar and wine service do not include gratuity, tax and admin fee

Cash bar service is plus local sales tax