

new england clam bake

banquet-style buffet service (full service available)

first course

choice of one salad + two dressings

COBB romaine, smoked bacon, grapes, egg, blue cheese, tomatoes, avocado

15 WALNUT ^V greens, cranberries, walnuts, goat cheese, fried shallots

THE HALE STREET ^V mesclun, apples, blue cheese, avocado, sun-dried tomatoes, walnuts

LITTLE GEM CAESAR sourdough croutons, shaved parmigiano

MAGGIE'S GARDEN ^V mixed greens, carrots, cucumber, cherry tomatoes, croutons

BLUEBERRY & FETA ^V mixed greens, cucumber, blueberries, raisins, red onion, feta

italian, ranch, caesar, blue cheese, balsamic, poppy seed, blueberry dressing, honey shallot

clam bake

GF

STEAMED LOBSTER | LITTLENECK CLAMS | MUSSELS RED BLISS POTATOES | CORN ON THE COB

mains

choice of one additional main

ST. LOUIS RIBS GF

GRILLED PETITIE FILLET MIGNON GF

CHERRY-SMOKED HALF CHICKEN GF

STUFFED PEPPERS GF ^V

on the side

choice of two

GRILLED SUMMER VEGETABLES GF ^V

BAKED MACARONI & CHEESE ^V

COLE SLAW GF ^V

GARLIC GREEN BEANS GF ^V

ROASTED YUKON POTATOES GF ^V

CORN BREAD ^V

sweet endings

choice of two

COOKIES & BROWNIES

STRAWBERRY SHORTCAKE

PEACH COBBLER

APPLE CRISP

FRESH SLICED WATERMELON GF

north shore grill

banquet-style buffet service (full service available)

first course

choice of one salad + two dressings

MIXED GREEN ^{GF V} romaine, carrots, cabbage, tomatoes, cucumber

LITTLE GEM CAESAR sourdough croutons, shaved parmigiano

ARUGULA ^{GF V} onions, olives, shaved parmigiano

MAGGIE'S GARDEN ^V mixed greens, carrots, cucumber, cherry tomatoes, croutons

italian, ranch, caesar, blue cheese, balsamic, poppy seed, blueberry dressing, honey shallot

mains

choice of two

SIGNATURE STEAK TIPS ^{GF}

GRILLED SALMON ^{GF}

GARLIC-HERB CHICKEN BREAST ^{GF}

PORK LION ^{GF} with mango salsa

GRILLED STUFFED MUSHROOMS ^{GF V}

BAKED HADDOCK

on the side

choice of two

GRILLED VEGETABLES ^{GF V}

CREAMY POLENTA ^{GF V}

POTATO SALAD ^{GF}

MASHED POTATOES ^{GF V}

sweet endings

choice of two

COOKIES & BROWNIES

FRESH FRUIT SALAD ^{GF}

FRESH SLICED WATERMELON ^{GF}

backyard bbq

banquet-style buffet service (full service available)

first course

choice of one salad + two dressings

MIXED GREEN GF V romaine, carrots, cabbage, tomatoes, cucumber

LITTLE GEM CAESAR sourdough croutons, shaved parmigiano

SUMMER SALAD GF V carrots, bell pepper, cabbage, arugula, mango

ARUGULA GF V onions, olives, shaved parmigiano

MAGGIE'S GARDEN V mixed greens, carrots, cucumber, cherry tomatoes, croutons

italian, ranch, caesar, blue cheese, balsamic, poppy seed, blueberry dressing, honey shallot

mains

choice of three + two bbq sauces

BEEF BRISKET GF

ST. LOUIS RIBS GF

CEDAR-PLANK SALMON GF

SMOKED HALF CHICKEN GF

BBQ-GLAZED PINEAPPLE PORK GF

mild bbq, apple bbq, blueberry bbq, white alabama bbq, mango-habanero bbq

on the side

choice of two

CORN ON THE COB GF V

BOSTON BAKED BEANS GF V

COLESLAW GF V

BACON MAPLE BRUSSELS SPROUTS GF

CORN BREAD V

MACARONI & CHEESE V

sweet endings

choice of two

FRESH SLICED WATERMELON GF

COOKIES & BROWNIES

APPLE PIE TARTLETTES

PEACH COBBLER TARTLETTES

KEY LIME TARTLETTES

tavern favorites

banquet-style buffet service (full service available)

first course

choice of one salad + two dressings

COBB romaine, smoked bacon, grapes, egg, blue cheese, tomatoes, avocado

15 WALNUT ^V greens, cranberries, walnuts, goat cheese, fried shallots

THE HALE STREET ^V mesclun, apples, blue cheese, avocado, sun-dried tomatoes, walnuts

LITTLE GEM CAESAR sourdough croutons, shaved parmigiano

MAGGIE'S GARDEN ^V mixed greens, carrots, cucumber, cherry tomatoes, croutons

BLUEBERRY & FETA ^V mixed greens, cucumber, blueberries, raisins, red onion, feta

italian, ranch, caesar, blue cheese, balsamic, poppy seed, blueberry dressing, honey shallot

mains

choice of three

CASEY J'S STEAK TIPS

MISO-GLAZED FAROE ISLAND SALMON

BAKED HADDOCK beurre blanc sauce

CEDAR-PLANK SALMON ^{GF}

CHERRY-SMOKED HALF CHICKEN ^{GF}

MAGGIE'S BACON-WRAPPED MEATLOAF

SHEPARD'S PIE

BLUEBERRY BBQ GLAZED PORK

EGGPLANT LASAGNA ^V

JAMBALAYA ^{GF}

on the side

choice of two

QUINOA TABBOULEH ^{GF V}

CREAMY CHEDDAR POLENTA ^{GF V}

DOUBLE COOKED YUKON POTATO ^{GF V}

BUTTERNUT SQUASH & SPINACH ^{GF V}

MAPLE-BOURON BRUSSELS SPROUTS ^{GF V}

GARLIC GREEN BEANS ^{GF V}

sweet endings

choice of two

FRESH SLICED WATERMELON ^{GF}

COOKIES & BROWNIES

APPLE PIE TARTLETES

PEACH COBBLER TARTLETES

KEY LIME TARTLETES

land & sea

banquet-style buffet service (full service available)

first course

choice of one salad + two dressings

COBB romaine, smoked bacon, grapes, egg, blue cheese, tomatoes, avocado

15 WALNUT ^V greens, cranberries, walnuts, goat cheese, fried shallots

THE HALE STREET ^V mesclun, apples, blue cheese, avocado, sun-dried tomatoes, walnuts

LITTLE GEM CAESAR sourdough croutons, shaved parmigiano

MAGGIE'S GARDEN ^V mixed greens, carrots, cucumber, cherry tomatoes, croutons

BLUEBERRY & FETA ^V mixed greens, cucumber, blueberries, raisins, red onion, feta

italian, ranch, caesar, blue cheese, balsamic, poppy seed, blueberry dressing, honey shallot

surf mains

choice of two

BUTTER-POACHED LOBSTER TAIL ^{GF}

GRILLED MARINATED SHRIMP ^{GF}

BAKED LOCAL HADDOCK

CEDAR FAROE ISLAND SALMON ^{GF}

PAN-SEARED SCALLOPS ^{GF}

turf mains

choice of two

BLUEBERRY BBQ GLAZED PORK ^{GF}

CHERRY-SMOKED HALF CHICKEN ^{GF}

BRAISED SHORT RIB ^{GF}

PETITE FILET MIGNON ^{GF}

STUFFED PEPPERS ^{GF V}

on the side

choice of two

QUINOA TABBOULEH ^{GF V}

CREAMY CHEDDAR POLENTA ^{GF V}

DOUBLE COOKED YUKON POTATO ^{GF V}

BUTTERNUT SQUASH & SPINACH ^{GF V}

MAPLE-BOURON BRUSSELS SPROUTS ^{GF V}

GARLIC GREEN BEANS ^{GF V}

sweet endings

choice of two

CHOCOLATE COVERED STRAWBERRIES ^{GF}

ASSORTED MINI CHEESECAKES

TIRAMISU

APPLE CRISP TARTELETTES

CHOCOLATE MOUSSE TARTELETTES

PEACH COBBLER TARTELETTES

serenitee carnival

full service carnival-style stations

first course choice of one

PRETZEL ^V

POPCORN ^{GF V}

WALKING TACO

mains choice of two

AMERICAN CHEESEBURGER

NORTH-SHORE SAUSAGE

GLOUCESTER DOG

VEGETARIAN BURGER ^V

TURKEY LEG ^{GF}

on the side choice of two

POTATO CHIPS ^{GF V}

STREET CORN ^{GF V}

FRIED PICKLES ^V

FRIED CHEESE CURDS ^V

sweet endings choice of two

FRESH SLICED WATERMELON ^{GF}

COTTON CANDY ^{GF}

CARAMEL APPLE

sunday brunch

banquet-style buffet

first course choice of two

FRUIT SALAD GF V

CINNAMON-SPICED BUTTERNUT SQUASH BISQUE V

YOGURT PARFAIT V

ASSORTED BREADS

mains choice of two (chef-attended omelette station available)

FRENCH TOAST V

SPINACH FRITTATA GF V

EGG SALAD V

PANCAKE V

OMELETTE V

SCRAMBLED EGGS V

CHICKEN & WAFFLES

on the side choice of two

HOME FRIED POTATOES GF V

SMOKED BACON & MAPLE SAUSAGE GF

BUTTERMILK BISCUITS V

BRISKET HASH GF

CRISPY DOUBLE COOKED POTATOES V

sweet endings choice of two

ASSORTED DANISHES

ASSORTED PASTRIES

APPLE CIDER DONUTS

SCONES

COOKIES

kids' menu

served as a boxed meal, 12 and under
can be added to any menu

mains

HAMBURGER OR CHEESEBURGER

GRILLED CHEESE SANDWICH ^{GF} ^V

CHICKEN TENDERS

JUMBO HOT DOG

PEANUT BUTTER & JELLY ^V

sides choice of two

POTATO CHIPS ^{GF} ^V

FRESH FRUIT SALAD ^{GF} ^V

PASTA SALAD ^V

MACARNOI & CHEESE ^V

GARDEN SALAD ^{GF} ^V

FRENCH FRIES ^V

dessert

CHOCOLATE CHIP COOKIE

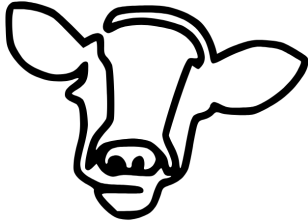
drinks choice of one

APPLE JUICE BOX

BOTTLED WATER

stationary or passed hors d'oeuvres

priced per piece, 24 piece minimum per item



STICKY ASIAN PORK RIBS
hoisin sauce, peanuts, lime, scallion

BOSTON FRANKS
puff pastry, spicy ketchup

**CRISPY LEMONGRASS
CHICKEN DUMPLINGS**
honey ponzu sauce

NEW YORK SIRLOIN ^{GF}
belgian endive, mango salsa,
jalapeño, avocado mousse

EMPANADAS
smoked brisket, chiles, cheddar jack,
grilled scallion, chipotle aioli

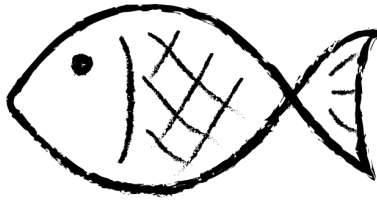
BAO BUNS
bulgogi-style beef, japanese bbq,
daikon, carrots + cucumber salad,
pickled onion, scallions

BEEF TARTARE
capers, horseradish crema, brioche,
mustard seed, egg

MEATBALLS
marinara, parmesan, basil

CHICKEN SALAD BOAT ^{GF}
endive, basil oil, baby corn, grapes,
togarashi

TAMARI GYOZA
pork, napa cabbage dumpling,
ginger, tamari



**BANG BANG SHIMP
OR CAULIFLOWER**
pickled pineapple + serrano pepper,
spicy sauce

MARYLAND-STYLE CRAB CAKE
corn, radish, tartar sauce, basil oil

BACON-WRAPPED SCALLOP
panko crust, spicy ketchup

**GRILLED SHRIMP
& WATERMELON** ^{GF}
basil oil, balsamic reduction, feta

LOBSTER GUACAMOLE CHALUPA
pico de gallo

SHRIMP COCKTAIL ^{GF}
jumbo shrimp, cocktail sauce,
lemon zest, citrus aioli

LOBSTER TOAST
lemon aioli, celery, brioche

CHILI-LIME TUNA
seared tuna, corn, fried plantains,
mango salsa

SHRIMP TEMPURA
smoke garlic aioli

BAJA SHRIMP
mango salsa, lime-avocado crema,
corn tortilla

TUNA TARTARE
tempura bits, garlic chipotle aioli,
tamari, avocado, corn tortilla



HEIRLOOM CAPRESE ^{GF V}
ciliegine, basil oil, basil, balsamic
reduction

VEGGIE SPRING ROLL ^V
spring vegetables, cabbage,
sweet chili

**TOMATO MOZZARELLA
BRUSCHETTA** ^V
baguette, basil, balsamic

ARANCINI ^V
tomato, mozzarella, balsamic, basil

GUACAMOLE CUP ^{GF V}
guacamole, pico de gallo

WATERMELON ^{GF V}
feta, mint, olive tapenade, balsamic

FALAFEL BITE ^{GF V}
chickpea, cumin crème fraîche,
fresh oregano

BRIE TRISCUIT ^V
torched brie, guava paste

AVOCADO CRISP ^{GF V}
sushi rice, nori komi furikake, tamari

WHITE BEAN TOAST ^V
artichoke, sun-dried tomatoes,
basil oil, baguette

HUMMUS ^{GF V}
cucumber, red pepper hummus,
mint, feta

PRETZEL BITES ^{GF V}
beer-whipped pub cheese

sushi | nigiri | sashimi

priced per roll, each roll is eight pieces

HARBORSIDE ROLL

shrimp tempura, avocado, spicy tuna, topped with tuna sashimi, mango, pineapple-sweet chili sauce

THE FORT

shrimp tempura, spicy crab, cream cheese, topped with avocado, eel sauce, spicy mayo, tempura flakes

BAB'S ROLL

salmon, avocado, topped with seared tuna, eel sauce, spicy mayo, tempura crunch

THE FARM ROLL

shrimp tempura, crab, topped with tuna, spicy mayo, tempura flakes, scallions, eel sauce

THE SILO

fresh crabmeat, cream cheese, cucumber, topped with yellowfin tuna, pineapple salsa, teriyaki

BEVERLY FARMS ROLL

spicy tuna, avocado, cucumber, topped with tuna sashimi, wasabi aioli, tempura flakes, scallion, pineapple salsa

GLOSTA ROLL

spicy mayo, tuna, tempura flakes, avocado, topped with spicy crab, eel sauce, scallion, tobiko

CALI ROLL

seasoned crab meat, avocado, cucumber, cream cheese

BOOHOO BRONCO MAKI

tuna, cucumber, avocado, shibazuke topped with tuna, avocado, thai chili sauce, togarashi, scallion

SUPREME VEGGIE ROLL GF V

cucumber, mango, shibazuke, takuan, frisee lettuce, topped with avocado, thai chili sauce, scallions

KING KANI ROLL

shrimp tempura, cream cheese, kanikama, topped with crab, miso aioli, teriyaki sauce, scallion, chili crisp, smoked salt

THE SPOT

shrimp tempura, cucumber, avocado, topped with tuna, salmon, avocado, spicy aioli, teriyaki

AVOCADO ROLL GF V

avocado, cucumber

sashimi

eight piece minimum per type

YELLOW TAIL

FRESH WATER EEL

SALMON

TUNA

HAMACHI

nigiri

eight piece minimum per type

YELLOW TAIL

FRESH WATER EEL

SALMON

TUNA

HAMACHI

SHRIMP

* Before placing your order, please inform your server of any food allergies. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

stationary platters

serves up to fifty people

cold displays

VEGETABLE CRUDITÉ ^V

fresh seasonal vegetables, served with savory ranch

CHEESE BOARD ^V

local & regional artisanal cheeses, bread crisps & crackers

CHARCUTERIE BOARD

cured meats, aged cheese, fruit jams & bread crisps

MEDITERRANEAN MEZZE PLATTER ^V

sliced cucumbers, marinated vegetables, roasted peppers, olives, feta cheese, hummus, naan & fresh pita chips

GUACAMOLE BAR ^{GF V}

corn tortilla chips, jalapeños & pico de gallo

RAW BAR ^{GF}

fresh oysters, clams, shrimp, lobster tail, jonah crab or alaska king crab legs (market availability), served with house mignonette, tabasco sauce, horseradish, pickled onions, cocktail sauce & lemon

SUSHI PLATTER

choice of twelve different flavors from our sushi menu

hot displays

SLIDER BAR

pulled pork, beef, bbq chicken & veggie sliders

CHICKEN WING BAR

crispy chicken wings served with buffalo & house bbq sauce, served with ranch

STREET CORN DIP ^{GF V}

corn, queso fresco, poblano peppers, jalapeño, cilantro & lime juice, served with tortilla chips

WARM PRETZELS ^V

served with cheese dipping sauce

BUFFALO CHICKEN DIP

cheese, pepperoni, bbq chicken, wild mushroom, served with tortilla chips

HOT DOG CART

served with traditional fixings

SAUSAGE CART

served with peppers & onions

NACHO BAR ^{GF V}

served with fresh chips, homemade salsas, pico de gallo, warm queso fundito

beverage menu

Make your event even more memorable with our customized beer & wine service; all packages include personalized beverage menu, cups, ice, and beverage napkins.

service options

beer & wine table

Our table service offers an elevated experience with a flexible set up and relaxed flow, perfect for any event

beer truck

Take your celebration up a notch when we will roll up with your choice of up to four beers and four wines. Our beer truck is perfect for larger outdoor events, including company outings, birthday parties and weddings

wines by the bottle

pinot grigio

CASALINI

ZENATO

SANTA MARGHERITA

sauvignon blanc

JACQUES DUMONT

MATUA

KONO

ROMBAUER VINEYARDS

chardonnay

CHATEAU ST. MICHELLE

NOBLE VINES

LA CREMA

GRICH HILLS ESTATE

sparkling

PRIMA PERLA PROSECCO

CHOLE PROSECCO

DOMAINE CARNEROS BRUT

mimosas available at no extra charge

rosé

GALAFURIA ROSE

TORMARESCA CALAFURIA

BBQ ROSE

merlot

BROADSIDE

FRANCIS FORD COPPOLA

RUTHERFORD HILL

pinot noir

CARMEL ROAD

LA CREMA

ENROUTE

cabernet sauvignon

AVALON

CATAclysm

LIBERTY SCHOOL RESERVE

SILVERADO

italian reds

BARBERA

BARBARESCO

BRUNELLO

BAROLO

HOMEMADE SANGRIA

autumn sangria or white peach 35 servings

beer & wine service is for up to five hours; bartender + 20% service charge

CONTACT: Allison Moulton | 978.948.7900 | allison.moulton@serenitee.com | SereniteeRestaurants.com/Catering

beers by the keg or case

on tap available as $\frac{1}{6}$ keg or full keg

Bud

Bud Light

Coors Lite

Modelo

Stella Artois

True North Haze

Sam Adams

Sam Seasonal

Notch Session Pils

Downeast Cider

Harpoon IPA

Fiddlehead IPA

Nightshift Pumpkinhead

$\frac{1}{6}$ keg = 55 beers, full keg = 165 beers

by the case 24 beers

Bud

Bud Light

Corona

Corona Light

Michelob Ultra

Miller Lite

Angry Orchard

Assorted Canned Truly or High Noon Seltzer

Down East Cider

non-alcoholic by the case 24 beers

Atheltic IPA ^{NA}

Athletic Hazy IPA ^{NA}

Athletic Golden ^{NA}

Athletic Light ^{NA}

Atheltic Cerveza ^{NA}

Guinness ^{NA}

Heineken ^{NA}

mocktails

BUILD YOUR OWN LEMONADE OR ICED TEA

choice of raspberry, blueberry, peach, blood orange, blackberry, mango, pomegranate, strawberry

SEASONAL MULE

apple cider mule, cranberry cinnamon, pomegranate, blood orange

SIGNATURE STRAWBERRY-BASIL LEMONADE

additional beverage options

priced per person

ASSORTED CANNED SODAS

BOTTLED WATERS

ASSORTED SODAS & BOTTLED WATERS

BOXED COFFEE

regular or decaf

TEA STATION

desserts

ASSORTED DANISHES

APPLE CIDER DONUTS HOLES

ASSORTED SCONES

ASSORTED MINI DESSERTS

EGGNOG CHEESECAKE

LEMON MERINGUE

PEACH COBBLER

APPLE PIE

PUMPKIN PIE

BERRY PIE

PECAN PIE

KEY LIME PIE

APPLE CRISP

ASSORTED BROWNIES

HOMEMADE COOKIES

SLICED WATERMELON

FLOURLESS CHOCOLATE TORTE

GINGERBREAD COOKIES

MINI TARTLETS fruit, chocolate mousse, german chocolate, lemon cream

MINI CUPCAKES chocolate, vanilla or funfetti with vanilla or chocolate buttercream

FULL SIZED CUPCAKES chocolate, vanilla or funfetti, with vanilla or chocolate buttercream

SPECIALTY CUPCAKES (full size)

cannoli, pumpkin cream cheese, lemon raspberry, lemon, toasted coconut, german chocolate, smores, carrot, chocolate peanut butter, boston creme pie, margarita

service levels

1 pick-up

All Catering Orders may be picked up at our catering hub at Casey J's Tavern in Rowley.

Please allow 48 hours' notice when placing your order. *We will do our best to accommodate orders on shorter notice.*

Warming pans with sterno are recommended. We can provide them with your order for \$16 each.

Flatware, plates, napkins & serving utensils are not automatically included, but we do have some available - please let us know what you need.

A La Carte orders Items are packaged in sturdy boxes for safe travel.

A Service Charge of 5% will be added to all pick up catering orders to cover planning, coordinating & operational costs. This fee is not gratuity.

2 delivery & setup

Our Professional Staff will deliver 30-60 minutes before your scheduled serve time to set-up your buffet with plates, flatware, and serving utensils.

Warming pans with sterno are recommended. We can provide them with your order for \$16 each.

Please plan to provide 2 x 8 ft tables with coverings (inside or outside) on a level surface for the buffet.

Delivery & set-up is free to Rowley & surrounding communities. Delivery fees outside of this radius start at \$50.

A Service Charge of 20% will be added to all catered events to cover planning, coordinating & operational costs. This fee is not gratuity.

3 full service

The Buffet Attendant(s) deliver everything 60 minutes before your scheduled serving time and set-up your buffet with warming pans, menu signs, serving utensils, decorations, plates, napkins, and flatware.

Your Server will keep your food freshly stocked and pipin' hot, while describing the different menu items to your guests. They will package any leftovers, and clean everything up. Total buffet service time is 1 -1½ hours. Additional rates apply, if you'd like us to arrive early or stay longer.

Please plan to provide 2 x 8 ft tables with coverings (inside or outside) on a level surface.

Buffet Attendant are \$250 each. Weddings may have higher charges.

Travel Charge starts at \$50 for distances 10 min from our restaurant.

A Service Charge of 20% will be added to all catered events to cover planning, coordinating & operational costs. This fee is not gratuity.

add ons

TABLE LINENS in your choice of ivory or white. The cost per table is \$20, and will incur an increased service charge as we will need to arrive early to set up and stay a little later break down. *Please note: we offer plastic coverings for buffet tables if you are in need at no charge.*

LINEN NAPKINS available in a wide range of colors (provided upon request) for your guests tables; \$4 per person.

UPGRADED PLACE SETTINGS while standard place settings are complimentary with every package we offer, we do offer upgraded place settings, that required three weeks notice, for \$2.50 per person.

COMPLETE CHINA PACKAGE includes china plates, stainless steel place settings, stainless steel chaffing dishes with covers, water service, glassware, linen napkins and table linens (for guest tables, buffet tables, and sweetheart table). Priced starting at \$11 per person and will incur an increased service charge as we will need to arrive early to set up and stay a little later break down. Plated meals are available to be added on with this service level.

BUFFET TABLES for \$15 per table, so there's just one less thing you have to worry about.