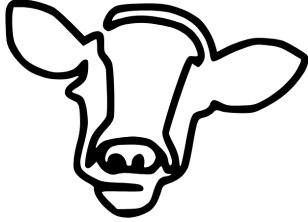


stationary or passed hors d'oeuvres

priced per piece, 24 piece minimum per item



STICKY ASIAN PORK RIBS 4
hoisin sauce, peanuts, lime, scallion

BOSTON FRANKS 3
puff pastry, spicy ketchup

**CRISPY LEMONGRASS
CHICKEN DUMPLINGS** 3
honey ponzu sauce

NEW YORK SIRLOIN GF 5
belgian endive, mango salsa,
jalapeño, avocado mousse

EMPANADAS 4
smoked brisket, chiles, cheddar jack,
grilled scallion, chipotle aioli

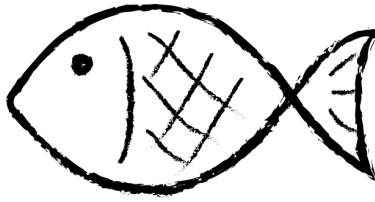
BAO BUNS 5
bulgogi-style beef, japanese bbq,
daikon, carrots + cucumber salad,
pickled onion, scallions

BEEF TARTARE 6
capers, horseradish crema, brioche,
mustard seed, egg

MEATBALLS 4
marinara, parmesan, basil

CHICKEN SALAD BOAT GF 4
endive, basil oil, baby corn, grapes,
togarashi

TAMARI GYOZA 4
pork, napa cabbage dumpling,
ginger, tamari



**BANG BANG SHIMP
OR CAULIFLOWER** 3²⁵
pickled pineapple + serrano pepper,
spicy sauce

MARYLAND-STYLE CRAB CAKE 4
corn, radish, tartar sauce, basil oil

BACON-WRAPPED SCALLOP 4
panko crust, spicy ketchup

**GRILLED SHRIMP
& WATERMELON** GF 4
basil oil, balsamic reduction, feta

LOBSTER GUACAMOLE CHALUPA 7
pico de gallo

SHRIMP COCKTAIL GF 3²⁵
jumbo shrimp, cocktail sauce,
lemon zest, citrus aioli

LOBSTER TOAST 6
lemon aioli, celery, brioche

CHILI-LIME TUNA 5
seared tuna, corn, fried plantains,
mango salsa

SHRIMP TEMPURA 3
smoke garlic aioli

BAJA SHRIMP 4
mango salsa, lime-avocado crema,
corn tortilla

TUNA TARTARE 5
tempura bits, garlic chipotle aioli,
tamari, avocado, corn tortilla



HEIRLOOM CAPRESE GF V 3
ciliegine, basil oil, basil, balsamic
reduction

VEGGIE SPRING ROLL V 3
spring vegetables, cabbage,
sweet chili

**TOMATO MOZZARELLA
BRUSCHETTA** V 3
baguette, basil, balsamic

ARANCINI V 4
tomato, mozzarella, balsamic, basil

GUACAMOLE CUP GF V 4
guacamole, pico de gallo

WATERMELON GF V 3
feta, mint, olive tapenade, balsamic

FALAFEL BITE GF V 3
chickpea, cumin crème fraîche,
fresh oregano

BRIE TRISCUIT V 4
torched brie, guava paste

AVOCADO CRISP GF V 5
sushi rice, nori komi furikake, tamari

WHITE BEAN TOAST V 5²⁵
artichoke, sun-dried tomatoes,
basil oil, baguette

HUMMUS GF V 4⁷⁵
cucumber, red pepper hummus,
mint, feta

PRETZEL BITES GF V 2⁷⁵
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 24

THE FORT

shrimp tempura, spicy crab, cream cheese, topped with avocado, eel sauce, spicy mayo, tempura flakes 21

BAB'S ROLL

salmon, avocado, topped with seared tuna, eel sauce, spicy mayo, tempura crunch 22

THE FARM ROLL

shrimp tempura, crab, topped with tuna, spicy mayo, tempura flakes, scallions, eel sauce 21

THE SILO

fresh crabmeat, cream cheese, cucumber, topped with yellowfin tuna, pineapple salsa, teriyaki 23

BEVERLY FARMS ROLL

spicy tuna, avocado, cucumber, topped with tuna sashimi, wasabi aioli, tempura flakes, scallion, pineapple salsa 21

GLOSTA ROLL

spicy mayo, tuna, tempura flakes, avocado, topped with spicy crab, eel sauce, scallion, tobiko 22

CALI ROLL

seasoned crab meat, avocado, cucumber, cream cheese 18

BOOHOO BRONCO MAKI

tuna, cucumber, avocado, shibazuke topped with tuna, avocado, thai chili sauce, togarashi, scallion 24

SUPREME VEGGIE ROLL GF V

cucumber, mango, shibazuke, takuan, frisee lettuce, topped with avocado, thai chili sauce, scallions 21

KING KANI ROLL

shrimp tempura, cream cheese, kanikama, topped with crab, miso aioli, teriyaki sauce, scallion, chili crisp, smoked salt 22

THE SPOT

shrimp tempura, cucumber, avocado, topped with tuna, salmon, avocado, spicy aioli, teriyaki 22

AVOCADO ROLL GF V

avocado, cucumber 18

sashimi

3 per piece, eight piece minimum per type

YELLOW TAIL

FRESH WATER EEL

SALMON

TUNA

HAMACHI

nigiri

4 per piece, 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 200

CHEESE BOARD ^V

local & regional artisanal cheeses, bread crisps & crackers 275

CHARCUTERIE BOARD

cured meats, aged cheese, fruit jams & bread crisps 300

MEDITERRANEAN MEZZE PLATTER ^V

sliced cucumbers, marinated vegetables, roasted peppers, olives, feta cheese, hummus, naan & fresh pita chips 275

GUACAMOLE BAR ^{GF V}

corn tortilla chips, jalapeños & pico de gallo 325

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 2200

SUSHI PLATTER

choice of twelve different flavors from our sushi menu 500

hot displays

SLIDER BAR

pulled pork, beef, bbq chicken & veggie sliders 350

CHICKEN WING BAR

crispy chicken wings served with buffalo & house bbq sauce, served with ranch 300

STREET CORN DIP ^{GF V}

corn, queso fresco, poblano peppers, jalapeño, cilantro & lime juice, served with tortilla chips 300

WARM PRETZELS ^V

served with cheese dipping sauce 275

BUFFALO CHICKEN DIP

cheese, pepperoni & smoked chicken, served with corn tortilla chips 300

ASSORTED MINI PASTRIES 250

ASSORTED MINI BREADS 250

homestyle holiday buffet

banquet-style buffet service (full service available)
45 per guest

first course choice of a soup and salad + two dressings

NEW ENGLAND CLAM CHOWDER

BUTTERNUT SQUASH BISQUE ✓

LOBSTER BISQUE

CORN CHOWDER

LITTLE GEM CAESAR SALAD

HARVEST APPLE & WALNUT SALAD ✓

ROASTED ROOTS & GOAT CHEESE SALAD ✓

BUTTERNUT & POMEGRANATE SALAD ✓

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

mains choice of two (carving station optional)

HERB-SMOKED TURKEY BREAST GF

MAPLE-GLAZED HAM GF

YANKEE SMOKED POT ROAST GF

CEDAR SALMON GF

STUFFED ACORN SQUASH GF ✓

STUFFED PEPPERS GF ✓

on the side choice of two

TRADITIONAL HERB STUFFING ✓

GREEN BEANS ✓

MAPLE ROASTED BRUSSELS SPROUTS GF ✓

MAPLE CARROTS GF ✓

RICE GF ✓

MASHED SWEET POTATOES GF ✓

ROASTED BUTTERNUT SQUASH GF ✓

MASHED POTATOES GF ✓

sweet endings choice of two

APPLE PIE

PUMPKIN PIE

OLD-FASHIONED GINGERBREAD

PEACH COBBLER

BERRY PIE

LEMON MERINGUE

KEY LIME PIE

PECAN PIE

grand new england

premium buffet service (chef attendants & stations available)
65 per guest

first course

choice of a soup and salad + two dressings

NEW ENGLAND CLAM CHOWDER

BUTTERNUT SQUASH BISQUE ^V

LOBSTER BISQUE

CORN CHOWDER

LITTLE GEM CAESAR SALAD

HARVEST APPLE & WALNUT SALAD ^V

ROASTED ROOTS & GOAT CHEESE SALAD ^V

BUTTERNUT & POMEGRANATE SALAD ^V

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

mains

choice of two (chef-attended carving station optional)

SMOKED PRIME RIB ^{GF}

CHATEAUBRIAND ^{GF}

WHOLE TURKEY ^{GF}

SPATCHCOCK TURKEY ^{GF} (MOST POPULAR)

SMOKED TURKEY BREAST ^{GF}

VEGETABLE LASAGNA ^V

STUFFED ACORN SQUASH ^{GF V}

STUFFED PEPPERS ^{GF V}

on the side

choice of two

TRUFFLE MASHED POTATOES ^{GF V}

ROOT MIXED VEGETABLE ^V

GRILLED ASPARAGUS ^{GF V}

HONEY-GLAZED CARROTS ^{GF V}

TRADITIONAL HERB STUFFING ^V

MASHED POTATOES ^{GF V}

GREEN BEANS ^V

MAPLE ROASTED BRUSSELS SPROUTS ^{GF V}

MAPLE CARROTS ^{GF V}

RICE ^{GF V}

MASHED SWEET POTATOES ^{GF V}

ROASTED BUTTERNUT SQUASH ^{GF V}

sweet endings

choice of two

CHEF'S ASSORTED MINI DESSERTS

FLOURLESS CHOCOLATE TORTE ^{GF}

EGGNOG CHEESECAKE

OLD-FASHIONED GINGERBREAD

PEACH COBBLER

APPLE PIE

PUMPKIN PIE

BERRY PIE

PECAN PIE

sunday brunch

banquet-style buffet
40 per guest

first course choice of two

WINTER 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

GINGERBREAD COOKIES

a la carte

soups

	small [6 people]	medium [12 people]	large [25 people]
NEW ENGLAND CLAM CHOWDER	30	55	95
BUTTERNUT SQUASH BISQUE ✓	25	45	80
LOBSTER BISQUE	30	55	95
CORN CHOWDER	20	36	66
BEEF BARLEY	28	52	90
TOMATO BASIL ✓	20	36	66

salads

	small [20 people]	large [45 people]
LITTLE GEM CAESAR	55	80
HARVEST APPLE & WALNUT ✓	60	90
ROASTED ROOTS & GOAT CHEESE ✓	60	90
BUTTERNUT & POMEGRANATE ✓	60	90

sides

	small [6 people]	medium [18-20 people]	large [35-40 people]
TRUFFLE MASHED POTATOES GF ✓	19	70	130
MIXED ROOT VEGETABLES ✓	17	60	115
GRILLED ASPARAGUS GF ✓	22	80	150
HONEY-GLAZED CARROTS GF ✓	15	55	100
TRADITIONAL HERB STUFFING ✓	14	50	90
MASHED POTATOES GF ✓	15	55	100
GREEN BEAN GF ✓	17	60	115
MAPLE-ROASTED BRUSSELS SPROUTS GF ✓	20	75	135
MAPLE CARROTS GF ✓	15	55	100
RICE GF ✓	17	60	115
MASHED SWEET POTATOES GF ✓	16	56	115
ROASTED BUTTERNUT SQUASH GF ✓	20	75	135
DINNER ROLLS ✓	8 [per dozen]		

mains

	half [20-25 people]	full [35-40 people]
SMOKED PRIME RIB GF	365	650
BRISKET	180	340
WHOLE TURKEY GF		150
SPATCHCOCK TURKEY GF (MOST POPULAR)		150
SMOKED TURKEY BREAST GF	150	250
VEGETABLE LASAGNA ✓	85 [12 people]	150 [24 people]
STUFFED PEPPERS GF ✓	65 [12 people]	115 [25 people]

saucers

	small [6-8 people]	medium [12-15 people]	large [35-40 people]
TURKEY GRAVY	22	40	70
RED WINE DEMI GLAZE	25	45	80
BBQ SAUCES GF ✓	20	35	60
CRANBERRY SAUCE GF ✓	20	35	60

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 300

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 400

wines by the bottle

pinot grigio

CASALINI	36
ZENATO	42
SANTA MARGHERITA	52

sauvignon blanc

JACQUES DUMONT	37
MATUA	40
KONO	40
ROMBAUER VINEYARDS	54

chardonnay

CHATEAU ST. MICHELLE	37
NOBLE VINES	37
LA CREMA	55
GRICH HILLS ESTATE	70

sparkling

PRIMA PERLA PROSECCO	37
CHOLE PROSECCO	48
DOMAINE CARNEROS BRUT	60

mimosas available at no extra charge

rosé

GALAFURIA ROSE	43
TORMARESCA CALAFURIA	45
BBQ ROSE	52

merlot

BROADSIDE	43
FRANCIS FORD COPPOLA	45
RUTHERFORD HILL	98

pinot noir

CARMEL ROAD	43
LA CREMA	48
ENROUTE	60

cabernet sauvignon

AVALON	40
CATAclysm	45
LIBERTY SCHOOL RESERVE	48
SILVERADO	85

italian reds

BARBERA	90
BARBARESCO	185
BRUNELLO	215
BAROLO	300

HOMEMADE SANGRIA

autumn sangria or white peach 125 per gallon | ~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

	1/6 KEG	FULL KEG
Bud, Bud Light, Coors Lite, Modelo, Stella Artois	250	375
True North Haze, Sam Adams, Sam Seasonal, Notch Session Pils, Downeast Cider, Harpoon IPA	300	475
Fiddlehead IPA		475
Nightshift Pumpkinhead		600

by the case

	PER CASE [24 beers]	
Bud, Bud Light, Corona, Corona Light, Michelob Ultra, Miller Lite, Angry Orchard	132	
Assorted Canned Truly or High Noon Seltzer	115	
Down East Cider	150	
Non-Alcoholic Beers: Atheltic IPA, Athletic Hazy IPA, Athletic Golden, Athletic Light, Atheltic Cerveza, Guinness, Heineken	115	1/6 keg = 55 beers, full keg = 165 beers

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

	QUART 8 x 4oz servings	1/2 GALLON 16 x 4oz servings	GALLON 32 x 4oz servings
BUILD YOUR OWN LEMONADE OR ICED TEA			
choice of raspberry, blueberry, peach, blood orange, blackberry, mango, pomegranate, strawberry	14	26	48
SEASONAL MULE			
apple cider mule, cranberry cinnamon, pomegranate, blood orange	14	26	48
SIGNATURE STRAWBERRY-BASIL LEMONADE	18	32	56

additional beverage options

priced per person

ASSORTED CANNED SODAS 2⁵⁰

BOTTLED WATERS 2⁵⁰

ASSORTED SODAS & BOTTLED WATERS 5

BOXED COFFEE
regular or decaf 3

TEA STATION 3

desserts

		whole dessert
ASSORTED DANISHES	65 [per dozen]	
APPLE CIDER DONUTS HOLES	12 [per two dozen]	
ASSORTED SCONES	45 [per dozen]	
ASSORTED MINI DESSERTS	45 [per dozen]	
EGGNOG CHEESECAKE		50
LEMON MERINGUE		28
PEACH COBBLER		28
APPLE PIE		28
PUMPKIN PIE		28
BERRY PIE		28
PECAN PIE		28
KEY LIME PIE		28
APPLE CRISP	5 [per person]	60
ASSORTED BROWNIES	3 [per person]	
HOMEMADE COOKIES	3 [per person]	
SLICED WATERMELON	3 [per person]	
FLOURLESS CHOCOLATE TORTE		60
GINGERBREAD COOKIES	40 [per dozen]	
MINI TARTLETS fruit, chocolate mousse, german chocolate, lemon cream	40 [per dozen]	
MINI CUPCAKES chocolate, vanilla or funfetti with vanilla or chocolate buttercream	35 [per dozen]	
FULL SIZED CUPCAKES chocolate, vanilla or funfetti, with vanilla or chocolate buttercream	45 [per dozen]	
SPECIALTY CUPCAKES (full size) cannoli, pumpkin cream cheese, lemon raspberry, lemon, toasted coconut, german chocolate, smores, carrot, chocolate peanut butter, boston creme pie, margarita	55 [per dozen]	

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.