



EVENT MENU

1120 OSGOOD STREET, NORTH ANDOVER MA 01845
phone 978-685-3663 • online at JOEFISH.NET and on 

LET US HELP YOU PLAN YOUR EVENT

Joe Fish in North Andover offers accessible function facilities that can accommodate groups of up to 65 guests.

Perfect for:

- Baby Showers
- Bereavement Gatherings
- Birthday Parties
- Bridal Showers
- Rehearsal Dinners
- Retirement Parties
- Sales Meeting Lunches / Dinners
- Training Seminars
- Wine Events

Throw us a line at 978-685-3663

DINNER BUFFETS (25 PEOPLE MINIMUM)

TRADITIONAL BUFFET - \$25 PER PERSON

Our Buffets offers a variety of choices. Choose three items item from the tier you would like.

- Chicken Parmesan
- Roasted Seasoned Chicken Breast
- Baked Haddock
- Chicken, Broccoli and Ziti in a garlic and wine sauce
- Spicy Thai Peanut Noodles with baby Shrimp
- Roasted Italian Sausage with Peppers and Onions
- Italian Meatballs Marinara with Ziti

Includes House or Caesar Salad, rice pilaf or mashed potatoes and fresh seasonal vegetable, rolls and butter.

SELECT BUFFET - \$40 PER PERSON

- Grilled Sirloin Tips with peppers and onions
- Baked Haddock with Lobster Cream sauce
- Spicy Thai Peanut Noodles with baby Shrimp and scallops
- Chicken Picatta
- Roasted Pork Loin with a red wine and Portabella Mushroom sauce
- Sautéed Salmon Maria

Includes House or Caesar Salad, choice of Oven roasted Bliss potatoes, Lyonnaise Potato, Rice Pilaf, Chef's vegetable, Quinoa or Mashed Potatoes, and seasonal vegetable, rolls, butter and a choice of the Chef's house made dessert. Coffee, tea and soft drinks included.

PREMIERE BUFFET - \$55 PER PERSON

- Choice of Clam Chowder or Lobster Bisque
- Crabmeat Stuffed Haddock
- Breast of Chicken Oscar
- Baked Seafood Trio
- Roasted Prime Rib of Beef (carved at the buffet)
- Baked Shrimp and Lobster Pie

Includes Asian Crunch salad or Beet salad, Cole slaw, Choice of: Oven Roasted Bliss Potatoes, Lyonnaise Potatoes, Rice Pilaf Chef's vegetable, Quinoa, or Mashed Potatoes, and seasonal vegetable, rolls, butter and a choice of the Chef's house made dessert. Coffee, tea and soft drinks are included.

TRADITIONAL NEW ENGLAND CLAMBAKE - MARKET PRICE

All the traditional fixings! Cup of Clam Chowder, Steamed Lobster, Steamed clams, corn on the cob, Andouille Sausage, Red Skin Potatoes, Cole slaw, rolls and butter.



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APPETIZERS

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| Jumbo Shrimp Cocktail | 25 pcs. | \$75 |
| Scallops wrapped in Bacon | 25 pcs. | \$75 |
| Malay Beef Skewers | 20 pcs. | \$45 |
| Malay Chicken Skewers | 20 pcs. | \$35 |
| Mini Crab Cakes | 25 pcs. | \$75 |
| Seared Ahi Appetizer | 25 pcs. | \$75 |
| Chilled Oysters or Clams | 25 pcs. | \$59 |
| Cheese, Cracker | | \$45 |
| Popcorn Shrimp | | \$45 |
| Spicy Spinach and Cheese Dip | | \$45 |
| Fried Calamari | | \$45 |
| Vegetable Crudités | | \$45 |
| Popcorn Chicken (plain, Buffalo or Malay) | | \$45 |
| Clam Chowder or Lobster Bisque (1 gallon) | | \$75 |
| Fresh Guacamole and Corn Chips | | \$25 |
| Add Lobster | | \$45 |

A LA CARTE BUFFET ITEMS

MARKET PRICE

- Baked Trio
- Shrimp Scampi
- Lobster Pie
- Crab Stuffed Haddock
- Lobster Mac and Cheese
- Semi boneless Bell & Evans All Natural Half Chicken
- Carving Station:
 - Prime Rib
 - Roast Tenderloin of Beef
 - Turkey Breast
 - Roast Sirloin Strip
 - Roast Pork Loin

SERVED DINNERS

TRADITIONAL SERVED DINNER: \$25 PER PERSON

Choose from: Baked Haddock, Grilled Chicken Breast, Roasted Italian Sausage with peppers and onions. Each item is served with a garden or Caesar salad, rolls and butter, rice pilaf and fresh seasonal vegetable.

SELECT SERVED DINNER: \$40 PER PERSON

Choose from: Sautéed Chicken Maria, Grilled North Atlantic Salmon Fillet, Grilled marinated Steak Tips, Baked Haddock Florentine. Each dish is served with a choice of rice pilaf or baked potato, choice of a garden or Caesar salad and fresh seasonal vegetable, rolls, butter and a choice of our Chef's house made desserts. Coffee, tea and soft drinks are included.

PREMIERE SERVED DINNER: \$55 PER PERSON

Choose three entrees: Crab Stuffed Haddock, Baked Seafood Casserole, Lobster Pie, Grilled New York Sirloin Steak, Roasted Prime Rib of Beef, Grilled Sirloin Steak and Shrimp, Katsu Tuna. Dinner includes a cup of Clam Chowder or Lobster Bisque, a choice of Asian Crunch salad or Beet salad. Choose one: rice pilaf, baked potato, Lyonnaise Potato, Thai Peanut noodles, fresh seasonal vegetable rolls butter and a choice of our Chef's house made desserts. Coffee, tea and soft drinks are included.

CUSTOMIZE YOUR EVENT

Joe Fish can custom build a menu to accommodate almost any palate or budget. Most items are available for takeout or drop off.

Please ask the manager on duty for further details and make an appointment to meet with one of our chefs to discuss more delicious offerings or contact Executive Chef Simon Lampert.

Simon Lampert
Executive Chef - Joe Fish Seafood Restaurant and Bar
simonl@northernrg.com

THINKING OF A CAKE FOR YOUR EVENT?

Look no further. We have a talented member of our staff that can help create a custom cake for you.

Contact Suzanne Porter 978-376-5847 email: suziescakes26@gmail.com for details and sample ideas of her artistic mastery using the finest ingredients.