

GROUP DINING

DEDHAM, WOBURN



Your favorite bar & grill for great food, drinks and hospitality, we use only the freshest and highest quality ingredients available. From our great burgers with aged cheddar cheese, tender baby back ribs, hand selected aged beef and fresh seafood to our homemade soups and salad dressings, our signature dishes have been created for you by our talented chefs

Our Group Sales Office is ready to assist you at any time, whether you are planning a business luncheon or dinner, company meeting, birthday party, wedding reception, employee or client recognition, pharmaceutical sales meeting or any sort of social gathering.

Sales Manager
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Lady Liberty Brunch Menu

(Available Saturdays and Sundays 11am to 2pm)

Welcome Beverage Served individually, please select one
MIMOSA, CHAMPAGNE, BELLINI, BLOODY MARY

Starter Served individually
FRESH FRUIT an assortment of fresh seasonal fruits

Bread
JOE'S HOMEMADE BRUNCH MUFFINS

Entrées Please select four
EGGS BENEDICT – poached eggs, hollandaise sauce, home fries
BLUEBERRY PANCAKES – cream cheese frosting, wild blueberry reduction
FARMERS SKILLET OMELET – sausage, green peppers, onions, tomatoes, cheddar, brunch potatoes, served in a skillet
CORNED BEEF HASH – fried eggs, mustard cream sauce, English muffin
GRILLED CHICKEN SANDWICH – smoked bacon, green leaf lettuce, vine ripe tomato, basil mayo, toasted ciabatta roll
TUSCAN KALE & RED QUINOA – romaine, shaved Parmesan, rum-soaked golden raisins, toasted almonds, white balsamic-shallot vinaigrette
THE STANDARD BURGER – aged white cheddar, green leaf lettuce, vine ripe tomato, red onion, garlic pickle, potato wedges
GRILLED HONEY CHICKEN SALAD – grilled chicken breast, romaine, mesclun greens, sesame noodles, diced tomatoes, toasted sesame seeds, wonton crisps, honey-Dijon dressing
CLASSIC AMERICAN BREAKFAST – scrambled eggs, brunch potatoes, bacon, toast

Beverage
COFFEE, ICED TEA & FOUNTAIN SOFT DRINKS

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

“Add-ons”

Welcome Drink

SELECTION OF RED WINE, WHITE WINE AND BEER - served butler style
charges based on consumption

Dessert Served individually 3 per person

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

May we suggest

Water Service 6.75 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Golden Gate Lunch Menu

Starter Guests' selection of
JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER – award-winning, scratch made recipe
HOUSE SALAD – mixed greens, cucumber, tomato, signature dressing

Bread
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 SIGNATURE SANDWICH – smoked bacon, green leaf lettuce, vine ripe tomato, basil mayo, toasted ciabatta roll, potato wedges
FISH SANDWICH – grilled fish, green leaf lettuce, vine ripe tomato, red onion, caper-dill tartar sauce, toasted potato roll, garlic dill pickle, potato wedges
GRILLED CHICKEN CAESAR SALAD – crisp romaine hearts, shaved Parmesan, focaccia crouton
CHICKEN PARMESAN SANDWICH – breaded chicken breast, mozzarella, tomato sauce, ciabatta roll
TUSCAN KALE & RED QUINOA – romaine, 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 FOUNTAIN SOFT DRINKS

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

“Add-ons”

Welcome Drink

SELECTION OF RED WINE, WHITE WINE AND BEER - served butler style
charges based on consumption

Dessert Served individually 3 per person

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

May we suggest

Water Service 6.75 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Mount Rushmore Lunch Menu

Starter Guests' selection of
JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER – award-winning, scratch made recipe
HOUSE SALAD – mixed greens, cucumber, tomato, signature dressing

Bread
JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Entrées Please select five
SHRIMP SCAMPI – white wine sauce, sun-dried tomatoes and linguine
GRILLED CHICKEN COBB SALAD – smoked bacon, avocado, green apple, blue cheese, scallion, tomato, hard-boiled egg, Dijon 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
REUBEN SANDWICH – corned beef, sauerkraut, swiss cheese, Russian dressing, marble rye, potato wedges
FISH & CHIPS – crispy beer-battered Atlantic cod, creamy coleslaw, malt vinegar, caper-dill tartar sauce, potato wedges
HONEY CHICKEN SALAD – grilled chicken breast, romaine, Mesclun greens, sesame noodles, diced tomato, toasted sesame seeds, wonton crisps, honey Dijon dressing
CHICKEN BROCCOLI ZITI – grilled chicken breast, roasted red peppers, garlic Parmesan cream sauce

Beverages
COFFEE, ICED TEA AND FOUNTAIN SOFT DRINKS

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

"Add-ons"

Welcome Drink

SELECTION OF RED WINE, WHITE WINE AND BEER, served butler style
charges based on consumption

Dessert Served individually 3 per person

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

May we suggest

Water Service 6.75 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Joe's Family Style Lunch Menu

All courses are served sharing style

Salads Served sharing style

HOUSE SALAD – mixed greens, cucumber, tomato, signature dressing

CAESAR SALAD – crisp romaine hearts, shaved Parmesan, focaccia croutons

Bread

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Entrées Served sharing style, please select three

CHICKEN PARMESAN

MEATBALLS

HERB GRILLED CHICKEN

BAKED COD

JOE'S MAC & FIVE CHEESE

CHICKEN & BROCCOLI ZITI

SHORT RIB MEATLOAF

Sides Served sharing style, please select two

RICE

SWEET POTATOES FRIES

MASHED POTATOES

ROASTED RED POTATOES

SPINACH

BROCCOLI

CHEF'S VEGETABLES

PENNE with marinara sauce or Parmesan cream sauce

Beverage

COFFEE, ICED TEA AND FOUNTAIN SOFT DRINKS

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

"Add-ons"

Welcome Drink

SELECTION OF RED WINE, WHITE WINE AND BEER, served butler style
charges based on consumption

Dessert 3 per person

CHEF'S MINI DESSERTS – seasonal samplings of Joe's famous desserts

Water Service 6.75 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

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

Bread

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

CHEESEBURGER – with French fries

FISH & CHIPS – with French fries

HOT DOG – with French fries

Dessert

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

Beverage

FOUNTAIN SOFT DRINKS AND MILK

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



Hoover Dam Dinner Menu

Starter 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

Salad Please select one

HOUSE SALAD – mixed greens, cucumber, tomato, signature dressing

CAESAR SALAD – crisp romaine hearts, shaved Parmesan, focaccia croutons

Bread

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

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

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

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

Beverage

COFFEE, ICED TEA AND FOUNTAIN SOFT DRINKS

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

“Add-ons”

Welcome Drink

SELECTION OF RED WINE, WHITE WINE AND BEER, served butler style
charges based on consumption

Dessert 4 per person

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

Water Service 6.75 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Joe's Family Style Dinner Menu

All courses are served sharing style

Salads Served sharing style

HOUSE SALAD – mixed greens, cucumber, tomato, signature dressing

CAESAR SALAD – crisp romaine hearts, shaved Parmesan, focaccia croutons

Bread

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Entrées Served sharing style, please select three

SHORT RIB MEATLOAF

SPAGHETTI & MEATBALLS

SHRIMP SCAMPI

JOE'S MAC & FIVE CHEESE

BAKED COD

CHICKEN & BROCCOLI ZITI

HERB GRILLED CHICKEN

GRILLED SALMON

STEAK TIPS

Sides Served sharing style, please select two

RICE

SWEET POTATOES FRIES

MASHED POTATOES

ROASTED RED POTATOES

SPINACH

BROCCOLI

CHEF'S VEGETABLES

PENNE with marinara sauce or Parmesan cream sauce

Beverage

COFFEE, ICED TEA AND FOUNTAIN SOFT DRINKS

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

"Add-ons"

Welcome Drink

SELECTION OF RED WINE, WHITE WINE AND BEER, served butler style
charges based on consumption

Dessert 4 per person

CHEF'S MINI DESSERTS – seasonal samplings of Joe's famous desserts

Water Service 6.75 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Mayflower Dinner Menu

Starter 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

Bread

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Salads Please select one

HOUSE SALAD – mixed greens, cucumber, tomato, signature dressing

CAESAR SALAD – crisp romaine hearts, shaved Parmesan, focaccia croutons

Entrées Please select four

CHICKEN PARMESAN – breaded chicken, mozzarella, Pomodoro sauce, angel hair pasta

GRILLED SALMON – chef's rice and seasonal vegetables

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

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

BARBECUE BABY BACK RIBS – 10 hour slow roasted, sweet and tangy barbecue sauce, creamy coleslaw, potato wedges

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

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

SPAGHETTI & MEATBALLS – tomato basil sauce, Parmesan

Dessert

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

Beverages

COFFEE, ICED TEA AND FOUNTAIN SOFT DRINKS

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

"Add-ons"

Welcome Drink

SELECTION OF RED WINE, WHITE WINE AND BEER, served butler style
charges based on consumption

Water Service 6.75 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Washington Monument Dinner Menu

Starter 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

Bread

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Salads Please select one

HOUSE SALAD – mixed greens, cucumber, tomato, signature dressing

CAESAR SALAD – crisp romaine hearts, shaved Parmesan, focaccia croutons

Entrées Please select four

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

FILET MIGNON & LOBSTER TAIL – broiled & served with chef's potato & vegetable

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

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

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

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

LOBSTER MAC & CHEESE – steamed Maine lobster, gruyere, Jack, cheddar, Parmesan, blue cheese, buttered panko gratin, chives

MARYLAND CRAB CAKES – coleslaw and potato wedges

Dessert

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

Beverages

COFFEE, ICED TEA AND FOUNTAIN SOFT DRINKS

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

"Add-ons"

Welcome Drink

SELECTION OF RED WINE, WHITE WINE AND BEER, served butler style
charges based on consumption

Water Service 6.75 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Reception Menu

Passed Hors d' oeuvres

Maryland Lump Mini Crab Cakes

Baby Back Ribs

Cheeseburger Siders

Stuffed Mushrooms

Fried Mac & Cheese

Caprese Skewers

Tuna Tartar

Chicken Skewers

Sirloin Crostini

Joe's Flatbreads

Station Hors d' oeuvres

Spinach & Artichoke Dip

Seasonal Fruit Skewers & Dips

Vegetable Crudit 

BBQ & 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 - 33 per person

2 hours - 37 per person

3 hours - 45 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 Specialty Bar Package

Mimosas, Bloody Marys, Wine, Soft Drinks & Juice 29 per person/2 hours each additional hour 8 per person

Beer & Wine Bar Package

Call Level Beers & Wines, Soft Drinks & Juice 29 per person/2 hours each additional hour 8 per person

Call Level Liquor, Beer & Wine Bar Package

Call Level Liquors, Beers & Wines, Soft Drinks & Juice 35 per person/2 hours each additional hour 10 per person

Premium Level Liquor, Beer & Wine Bar Package

Premium Level Liquors, Beers & Wines, Soft Drinks & Juice 39 per person/2 hours each additional hour 10 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
Silver 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
Gold 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