



at MISSION OAK GRILL

Located steps from Newburyport Harbor, Steeple Hall at Mission Oak Grill is a grand romantic space with cathedral ceilings and stained-glass floor-to-ceiling windows. Whether you're planning the wedding of your dreams, celebrating a milestone or hosting a corporate luncheon, we are the perfect choice.

SOCIAL PACKAGES

26 Green Street | Newburyport, MA
(978) 961-0926 | SteepleHall.com



PASSED HORS D'OEUVRES

(Per 50 pieces unless otherwise noted)

Smoked Salmon on Rye Crouton

with Dill Cream \$175

Clams Casino

with Applewood Smoked Bacon \$225

Scallops & Bacon

Vermont Maple-Mustard Sauce \$225

*Coconut Shrimp with Thai Chili Sauce \$210

Native Colossal Shrimp Cocktail \$220

*Ahi Tuna Tartar Crostini \$250

Crab Stuffed Mushroom Caps \$235

Fresh Lobster Meat and Tarragon Salad Crostini \$mp

Crab Cake Maryland Style

Pineapple-Cilantro Salsa,
Mango-Habañero Aioli \$250

Potato Latkes

Apple sauce & Sour cream \$125

Spanakopita

(Spinach, feta cheese pie) \$125

Fig and Goat Cheese Tarts \$165

Vegetarian Spring Roll \$175

Raspberry Brie Filo \$175

Caprese on Crostini \$155

Chicken Saté

with Peanut Sauce \$185

Chicken Spring Roll \$155

Chicken Empanada – Aji Amarillo Aioli \$195

*N.Y. Sirloin Beef Skewers Caramel Soy Glaze \$200

Short-Rib Empanada Aji Amarillo \$220

*Mini Beef Wellington \$300

*Steak & Frites \$200

Truffle Aioli & Yucca Fries

STATIONARY HORS D'OEUVRES

(Prices are per person based on a minimum 50 guests)

Imported & Domestic Cheeses \$11

Served with Assorted Crackers & Fruits

Beef Skewers \$10

Shoyu Glaze, Scallions, Fried Rice

Shrimp Skewers \$14

Shoyu Glaze, Scallions, Fried Rice

Chicken Skewers \$14

Shoyu Glaze, Scallions, Fried Rice

Fresh Local Crudités \$10

With Roquefort Cheese Dip

Mac 'N Cheese \$12

Asiago Cheese, Trotole Pasta

Antipasto \$17

Italian inspired Selection of Meats,
Cheese, Veggies, Olives

Raw Bar \$19

Raw & Smoked Seafood, Cocktail & Mignonette Sauce

Italian Meatballs \$9

Marinara Sauce



STEEPLE HALL

Not all ingredients are listed in the menu. Before placing your order, please inform your server if anyone in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.



STATIONARY SLIDERS

(Per person price based on a minimum 50 guests)

Ahi Tuna

Sesame Noodle, Wakame Salad \$9

Cheeseburger

Ground Sirloin, Cheddar Cheese \$8

Pulled Pork

Asian Slaw \$7

Meatballs

Sweet Chili Glaze \$7

Sesame Chicken

Black 'N White Sesame Seeds, Aji Amarillo \$7

Salmon

Lemon-Caper Aioli \$8

BBQ Brisket \$7

Jalapeño Cole Slaw

Grilled Chicken 'N Bacon

Cheddar Cheese, Mustard Aioli \$9

Portabello Mushroom

Grilled Portabello Mushroom, Bacon, Cheddar \$6

Chicken Salad

Honey-Mustard Aioli \$7

Lobster Salad

Lightly Mayo, Sea Salt 'N Pepper \$mp

Caprese

Focaccia, Beef Steak Tomato, Fresh Mozzarella \$6



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PLATED MENU

STARTING \$70 /PP

FIRST COURSE CHOOSE 1 TO BE PLATED

ORGANIC GREENS

Mesclun Greens, Julienne English Cucumber and Organic Carrots, Lavender Vinaigrette

CAESAR + 5 / PP

Crisp Romaine, Pumpernickel Croutonsw, Parmigiano-Reggiano Cheese

ARUGULA + 5 / PP

Fresh Baby Arugula, Asiago Cheese, Lemon-Thyme Olive Oil

SECOND COURSE CHOOSE 1 TO BE PLATED

+ 8 / PP

CLAM CHOWDER

Coastal Butter Clams, Chopped Potato, a touch of Bacon, A splash of Cream

SHORTRIB EMPANADA

Slow Braised Shortrib, Aji Amarillo

BEEF OR CHICKEN SKEWERS

Shoyu Glaze, Scallions

SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce, Lemon

MAIN COURSE CHOOSE 2 TO BE PLATED

*PRIME RIB

Slow Roasted, Au Jus

SHORT-RIB + 12

Slow Braised, Beef Au Jus

ROASTED CHICKEN

Range Fed, Statler Chicken, Pan Jus

LAMB SHANK + 7

Slow Braised, Burgundy-Tomato Brodo

*NATIVE HADDOCK

Buttered Crumbs, Herb Baked Tomato

SURF 'N TURF + 25

Petite Filet Mignon, Baked Stuffed Shrimp, Green Peppercorn, Shallots, Brandy-Cream Sauce

ATLANTIC SALMON

Grilled Salmon, Habanero Mango Salsa

FILET OSCAR + 25

Petite Filet Mignon, Crab Meat or Lobster Meat, Bernaise Sauce

*NEW YORK SIRLOIN

STEAK AU POIVRE + 10

Green Peppercorn, Shallots, Brandy-Cream Sauce

BAKED LOBSTER + 25

Maine Lobster, Ritz Crumbs, Butter, Lemon

SEARED SEA SCALLOP + 15

Citrus Vinaigrette

SIDES

CHOOSE 2 TO BE PLATED

Parmesan Risotto
Rice Pilaf
Silky Mash Potato
Fingerling Potato
Coconut Jasmine Rice
Grilled Asparagus
Steamed Broccoline
Green Beans
Seasonal Vegetables

DESSERTS + 8

CHOOSE 1 TO BE PLATED

Creme Brulee
Petite Au Pot Ala Chocolate
Berry Sabayon
Strawberry Shortcake
New York Cheesecake
Key Lime Pie Squares



STEEPLE HALL



BUFFET STARTING \$60 /PP

FIRST COURSE Select One

ORGANIC GREENS

Mesclun Greens, Julienne English Cucumber and Organic Carrots, Lavender Vinaigrette

CAESAR SALAD + 2 / PP

Crisp Romaine, Garlic Croutons, Parmigiano-Reggiano

ARUGULA + 5 / PP

Fresh Baby Arugula, Asiago Cheese, Lemon-Thyme Olive Oil

WEDGE + 5 / PP

Classic Steakhouse Salad, Bluecheese, Candied Walnuts

MAIN COURSE

Please select one or two. Prices per person

HARVEST TURKEY BREAST Pomegranate Glaze

VEGETARIAN PASTA OR RICE

BAKED STUFFED CHEESE SHELLS Truffle Cream

SMOKED HAM SLOW ROASTED Peach-Chipotle Glaze

NATIVE HADDOCK Ritz Crumb

CHICKEN BREAST SALTIMBOCCA Sage-Madeira Glaze

CHICKEN PARMIGIANA Chicken Cutlet, Marinara, Mozzarella

ATLANTIC SALMON Lemon-Dill Olive Oil

BEEF WELLINGTON Béarnaise Sauce +75

6 OZ FILET MIGNON Truffle Demi Glaze +45

BAKED STUFFED LOBSTERS Herbed Butter +75

LAMB SHANK Slow Braised Lamb Shank, Tomato Brodo +10

NEW YORK SIRLOIN Au Poivre +35

COLOSSAL SHRIMP SCAMPI Herbed Garlic Sauce +15

PRIME RIB OF BEEF Pan Au Jus +10

STEAK TIPS House Marinated, Sliced Cheery Peppers +15

ROASTED HERBED STATLER CHICKEN +10

Caramelized Onion-Tempranillo Jus

STUFFED CHICKEN BREAST Cordon Blue Style +5

BBQ PORK TENDERLOIN SLICED +8

BONELESS SHORT-RIB Slow Braised Short-Rib, Au Jus +10

GRILLED SHRIMP East Coast Jumbo Shrimp +15

CLAMBAKE New England Style +75

PLEASE NOTE, CHARGE APPLIES TO THE HIGHEST PER PERSON CHARGE (Third selection add \$25 p/p)

BUFFET ACCOMPANIMENTS

Please select two

Silky Mashed Potatoes

Roasted Red Bliss Potatoes

Wild Mushroom Risotto

Roasted Pancetta Brussels Sprouts

Baby Carrots Honey-Lemon Glaze

Parmesan Risotto

Roasted Fingerling Potatoes

Rice Pilaf

Roasted Asparagus

Garlic Green Beans

Roasted Seasonal Vegetables

DESSERT OPTIONS

Please select one

Chocolate Espresso Petit Au Pot

Brioche Bread Pudding

New York Style Cheesecake

Assorted Baked Cookies & Brownies

Chocolate Mousse

Vanilla Bean Zabaglione

with Berries, Whipped Cream

Strawberry-Chocolate Mousse

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BAR PACKAGES

OPEN BAR

Choose between two Open Bar levels:

STANDARD OPEN BAR

Wine Options:

“Ardeche ” Chardonnay
Abigail Rose
Sauvignon Blanc
Salvali
Pinot Grigio
Columbia Crest Merlot
Chasing Lions Cabernet
Pascual Toso Malbec

Full Bar Selections:

Amsterdam Vodka
Don Q Rum
Amsterdam Gin
Dewars Scotch
Canadian Club
Camarena Tequila
Evan Williams Bourbon

PREMIUM OPEN BAR

Wine Options:

Salvali Pinot Grigio
L’aumonier Sauvignon
Blanc
Drumheller Chardonnay
Firestone Pinot Noir
Zinfandel Blend Tranzind
Storypoint Cabernet
Terrazas Malbec

Full Bar Selections:

Grey Goose Vodka
Captain Morgan Rum
Beefeater Gin
Bombay Sapphire Gin
JW Red Scotch
Crown Royal
Jack Daniel’s

Beer Selections:

Bud, Bud Light, Corona, Amstel Light,
Sam Adams, Downeast Cider, Ipswich 101 Ipa, St. Pauli Girl(NA)

1 Hour Rate \$39 p.p.
Additional Hours (each) \$10 p.p.
4.5 hour youth rate \$12 p.p.

1 Hour Rate \$55 p.p.
Additional Hours (each) \$15 p.p.
4.5 hour youth rate \$15 p.p.

OPEN BAR BY CONSUMPTION

You tell us what you’d like to spend on the bar. We will keep a tally of the drink costs. When the tally reaches the amount you indicate, your guests can enjoy a cash bar for the duration of your event.

CASH BAR

Mixed Drinks	\$9+
Specialty Drinks	\$11+
Domestic Bottled Beer	\$5+
Imported and Craft Bottled Beer	\$6+
Wine by the Glass	\$10+
Soft Drinks and Juice	\$2.95
Champagne or Wine Toast	\$8 p.p.



STEEPLE HALL

PLEASE NOTE

- If you wish to forgo the dessert, please deduct \$5.00 per person.
- If you'd like to bring in your own dessert, please add \$2.50 per person
- Menu Items and price are subject to change.
- Before finalizing your order, please inform the Steeple Hall if a person in your party has a food allergy
- *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- Steeple Hall at Mission Oak Grill holds the liquor license and requires that all alcoholic beverages be purchased from Steeple Hall. User will be charged cash bar prices for any and all alcohol to be found on the premises that is not provided by Steeple Hall.
- A deposit of \$1000 and an executed Steeple Hall contract is needed in order to guarantee your date
- 100% of event total must be paid 14 days prior to event date.
- Guest Guarantee Policy: A guaranteed guest count for all events is required 14 days prior to the event date. If no guarantee is received and agreed upon, the number of guests expected will be considered the guaranteed number.
- Meals Taxes |Gratuity & Administrator Fees: Massachusetts state food and beverage taxes 7%, gratuity 20% and 4% Administrative fees will be added to final bill.
- Food & Beverage Fees: The User agrees to meet the Food and Beverage minimums for use of Steeple Hall. Food & Beverage minimums are calculated before 7% meals tax and gratuity. For day use, events must end by contracted end time of 4pm.
- Room Rental Fees: Please call to inquire.
- Rental Fees Include: Ivory Floor Length Linens, Napkin, Chiavari Chairs, Private Bridal Suite, Round or Farm Tables and chairs custom set up, Ballroom use for up to five hours.
- The room and building are both fully wheelchair accessible and there is 1 handicap parking space on premise if needed. Steeple Hall is equipped with an elevator for access to the second floor.

PLEASE SEE STEEPLE HALL at Mission Oak Grill's Frequently Asked Questions and Contract for a comprehensive policies and standards

FOOD MINIMUM

Season	Monday – Thursday	Friday	Saturday	Sunday
May – October	\$3,000	\$6,500	\$8,500	\$3,000
November – April	\$2,500	\$4,500	\$7,500	\$2,500
Overtime*	\$500 / hour	\$500 / hour	\$1,000 / hour	\$500 / hour