



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.

LUNCH | BRUNCH

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

SIMPLE BRUNCH BUFFET

PLEASE SELECT TWO

EGGS BENEDICT

English Muffin, Citrus Hollandaise

FRITATTA

Fresh Mozzarella, Red Roasted Peppers, Baby Spinach, Parmesan Cheese, Balsamic Drizzle

TEXAS FRENCH TOAST & VERMONT MAPLE SYRUP

APPLEWOOD SMOKED BACON

HOME FRIES

CHILLED ORANGE JUICE & CRANBERRY JUICE

FRESH BREWED REGULAR & DECAF COFFEES

ASSORTED HERBAL TEAS

\$35 per guest | Minimum 30 people | Vegetarian option available for \$5 per person

ENHANCEMENTS

(priced per guest)

LOCAL YOGURT WITH GRANOLA | \$3

SAUSAGE & GRAVY BISCUIT | \$6.5

FRESH MUFFINS | \$4

CHOCOLATE COVERED STRAWBERRIES | \$4

FRESH ORGANIC GREENS SALAD | \$4

FRESH SEASONAL FRUIT | \$4

CAESAR SALAD | \$6

SMOKED OR PAN ROASTED SALMON* | \$12

CHICKEN MAC N' CHEESE | \$8

LOBSTER MAC N' CHEESE | \$MP

BUBBLES BAR

PROSECCO

ASSORTED JUICES

CRANBERRY

POMEGRANATE

PEACH

\$25 FEE FOR EACH JUICE REFILL

BUBBLES BAR SETUP FEE \$150
PRICED PER BOTTLE OF PROSECCO

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.

LUNCHEON BUFFET

STARTERS

(choose one to be plated)

ORGANIC GREENS

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

CAESAR

Crisp Romaine, Pumpnickel Croutons, Parmigiano-Reggiano

FRENCH ONION SOUP

Caramelized Onions Flamed With Sherry, Gruyere Cheese, Garlic Crouton

CLAM CHOWDER

Clams, Chopped Potato, A Touch Of Bacon, A Splash Of Cream

ENTREES

(please select two)

STEAK TIPS* (+5)

Homemade Marinated Tips, Peppers & Onions

SALMON

Grilled, Lemon Glaze

HADDOCK

Ritz Cracker Crusted Fillet, Roasted Plum Tomato

MAC N' CHEESE & GRILLED CHICKEN

w/ shrimp \$12 per guest | w/ scallops \$16 per guest

BEEF CHILI

Slow & Low Braised Beef, Roasted Calabrese Pepper, Queso Blanco

SLICED SIRLOIN(+5)

Herb Rubbed, Mushroom Glaze

ENTREE SIDES

(please select two)

WARM MUSTARD &
APPLEWOOD BACON
POTATO SALAD

RICE PILAF

YUKON SMASHED POTATOES

HAND CUT STEAK FRIES

SEASONAL VEGETABLES

COCONUT JASMINE RICE

GARLIC GREEN BEANS

ENHANCEMENTS

(priced per guest)

CRAB CAKES \$8

JUMBO SHRIMP COCKTAIL \$8

CHICKEN SKEWERS \$6

BEEF SKEWERS \$8

SHRIMP SKEWERS \$12

GRANDE FINALE

(choose one to be plated)

CHOCOLATE ESPRESSO PETITE AU POT

BRIOCHE BREAD PUDDING

CREME CARAMEL

SEASONAL BERRIES & ZABAGLIONE

\$40 Per Person | Minimum of 30 guests

Vegetarian option available for \$2 per person

Price does not include - State Meals & Beverages Taxes, Administration Fees, Room Fee & Gratuity

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CLASSIC BRUNCH PLATED

SALADS STATION

(choose one to be plated)

ORGANIC GREENS

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

ARUGULA

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

CAESAR

Crisp Romaine, Pumpernickel Croutons, Parmigiano-Reggiano

ICEBERG

Fresh Tomatoes, Applewood Smoked Bacon, Cucumber, Black Olives, Creamy Blue Cheese Dressing

STARTERS STATION

(choose one to be plated)

FRESH SEASONAL FRUIT

SPINACH | MUSHROOM QUICHE

YOGURT WITH GRANOLA

SHORTRIB EMPANADA

GRAPEFRUIT CUP WITH COTTAGE CHEESE

ENTREES

(choose two to be plated)

CHICKEN FRANCESE

Roasted Red Bell Pepper, Lemon-Caper Butter Sauce

ROASTED HAM

Honey Glazed Ham with a Caramelized Apple Raisin Glaze

STEAK & EGG

2 Poached Eggs, Filet Mignon Medallions, English Muffins, Hollandaise Sauce

HADDOCK

Ritz Cracker Crusted Fillet, Roasted Plum Tomato

EGGS BENEDICT

2 Poached Eggs, Canadian Ham, English Muffin, Hollandaise Sauce

FRITTATA

Fresh Spinach, Tomatoes, Mushrooms, Mozzarella Cheese

ENHANCEMENTS

(priced per guest)

CRAB CAKES \$8

JUMBO SHRIMP COCKTAIL \$8

CHICKEN SKEWERS \$6

BEEF SKEWERS \$8

SHRIMP SKEWERS \$12

GRANDE FINALE

(choose one to be plated)

CHOCOLATE ESPRESSO PETITE AU POT

BRIOCHE BREAD PUDDING

CREME CARMEL

SEASONAL BERRIES & ZABAGLIONE

\$38 Per Person | Minimum of 30 guests

Vegetarian option available for \$2 per person

Price does not include - State Meals & Beverages Taxes, Administration Fees, Room Fee & Gratuity

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LUNCHEON PLATED

Priced by entree & includes salad and desserts

STARTERS

(choose one to be plated)

ORGANIC GREENS

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

CAESAR

Crisp Romaine, Pumppernickel Croutons, Parmigiano-Reggiano

ARUGULA

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

ENTREES

(choose one to be plated)

CHICKEN CACCIATORE - \$35

Holland Peppers, Onions, Mushrooms, Light Tomato Sauce

SALMON - \$38

Fresh Spinach, Roasted Red Pepper, Lemon-Caper Butter Sauce

PRIME RIB OF BEEF* - \$38

Pan Au Jus, Asparagus

SURF & TURF* - \$49

12 oz. Sirloin, 2 Grilled Shrimp, Béarnaise Sauce

BEEF CHILI - \$35

Slow & Low Braised Chili, Roasted Calabrese Pepper, Queso Blanco

STEAK TIPS* - \$42

Pepper, Onions, Housemade Steak Sauce

MAC N' CHEESE AU GRATIN - \$35

Applewood Smoked Bacon, Fresh Gemelli Pasta, Vermont Cheddar Cream, Buttery Panko
w/ Chicken \$2 per guest • w/ Shrimp \$4 per guest

GRILLED PETITE SIRLOIN* - \$45

Steak Fries, Mushroom Glaze

ENTREE SIDES

(choose two to be plated - If Mac N' Cheese is selected as an entree, please choose one)

RICE PILAF

GREEN BEANS

MASHED POTATOES

RED BLISS POTATOES

BAKED POTATOES

LINGUINE PASTA OR BUCATINI PASTA

GRANDE FINALE

(choose one to be plated)

CHOCOLATE ESPRESSO PETITE AU POT

BRIOCHE BREAD PUDDING

CREME CARAMEL

SEASONAL BERRIES & ZABAGLIONE

CHEESECAKE BITES

KEY LIME COCONUT SQUARES

Price does not include - State Meals & Beverages Taxes, Administration Fees, Room Fee & Gratuity

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