

Rockafellas for Special Events

Reserve today for any occasion. Rockafellas is the perfect location for small Birthday Parties, Retirement Parties, Rehearsal Dinners, Bachelor and Bachelorette Parties, and Bereavement Luncheons.

For lunch or dinner several areas in our dining room and patio are available for groups of 40 and under who do not require full privacy.

Bring Rockafella's menu to your home or special event. Take out portions and pricing available upon request.



Pricing Details:

This menu is for parties of 15 or more. Minimum of \$22 per person required for reservation. Menu prices do not reflect 7% meal tax, 13% gratuity & 8% administration fee. Guest who join your party after 10 pm will have to pay a cover. Cake cutting fee \$1 / person - max \$25.00

Hours of Operation

Mon - Tues: 11:30 am - 12:00 pm
Wed - Fri: 11:30 am - 1:00 am
Saturday: 11:30 am - 1:00 am
Sunday: 11:30 am - 12:00 pm



History

Rockafellas and Colonial Hall are housed in the historic Daniel Low Building. A Victorian, neo Gothic style building with much of its original grandeur meticulously preserved.

Built in 1826 the occupants were diverse. Among the tenants were a church, a crockery, glass and china shop, a dry goods store, and The National Exchange Bank. In 1867, Daniel Low opened his jewelry business in a corner room, but soon took over the entire building. In 2003 Rockafellas opened their restaurant doors. In 2011 the owners expanded to the second floor and Colonial Hall was unveiled.

The atmosphere in Rockafellas is casual chic. Hanging from the ceiling are five crystal chandeliers and six white doric pillars punctuating the dining room. The menu is creative American cuisine, comfort food that everyone loves.



A distinctive space for an elegant event. With our palatial ballroom, spacious balconies and two small private function rooms we are able to create an event as unique as you are.



for more information call 978-745-5415

ROCKAFELLAS

RESTAURANT

special events menu



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All Packages Include:

Linen, china, glassware, silverware, votive candles, host, & bar staff.

Live entertainment Wed - Sat

Luncheons

Exclusively for tours, corporate functions, bereavements.

\$19.00 per person

Luncheons Entrée Choices

Entrées are served with house salad, rice pilaf or garlic mashed potatoes, vegetable, & dessert. Coffee, tea and soda included.

Sirloin Tips

Grilled sirloin tips prepared in our house marinade

Baked Haddock

Fresh Haddock with a gremolata crumb topping blended with parsley, garlic & lemon zest.

Crispy Stuffed Chicken Breast

Apple and sage stuffed chicken breast coated with panko crumbs and drizzled with a maple cream sauce.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order please inform your server if a person in your party has a food allergy.

Appetizer Stations

\$22.00 per person / choice of four

Mini Crab Cakes
with chili aioli

Grilled Shrimp Skewers
with garlic herb butter glaze

Bruschetta

Chicken or Pulled Pork
& Cheese Quesadilla
with blue cheese dip

Beef Teriyaki Skewers

Buffalo Chicken Tenders
with blue cheese dip

Crispy Chicken Tenders
with honey mustard

Pulled Pork Flatbread Wedges

Mini Assorted Pizza Wedges

Coconut Shrimp
with Thai chili glaze

Buttermilk Fried Chicken Skewers

Peking Raviolis
(vegetable or pork filled)

Chicken Satay
with peanut sauce

Mini Sweet Potato Biscuits
with pulled pork

Cheese Display *\$3.00 per person*

Tri Color Nachos & Salsa *\$2.00 per person*

Bread & Pesto *\$3.00 per person*

Crudités with Ranch Dip *\$3.00 per person*

Bar Options *\$5.00 per person*

*Champagne or wine toast
(see coordinator for more options)*

We are also happy to create a custom menu for your special event.

Entrée Stations

\$28.00 per person / choice of three

All entrees are served with our house or caesar salad & choice of Yukon mashed potatoes or house rice & vegetable medley, soda, coffee, and tea.

Crispy Stuffed Chicken Breast

Apple and sage stuffed chicken breast coated with panko crumbs and drizzled with a maple cream sauce.

Chicken Francese

Egg battered chicken breasts served with a lemon butter sauce served over penne pasta.

Baked Haddock

Fresh Haddock with a gremolata crumb topping blended with parsley, garlic & lemon zest.

Chicken, Broccoli, & Ziti

Sauteed sliced chicken breast & fresh broccoli served in an alfredo sauce.

Chicken Marsala

Chicken breasts in a rich marsala wine sauce with mushrooms & pancetta over penne pasta.

Chicken Sausilito

Penne pasta tossed in a basil pesto cream sauce with grilled chicken and spinach topped with a tomato-caper relish.

Sweet Potato Encrusted Salmon

North Atlantic salmon pan encrusted in sweet potato topped with a white wine and shallot cream sauce.

Marinated Sirloin Tips

Grilled sirloin tips prepared in our house marinade.

Shrimp Scampi

Tender shrimp tossed in a buttery garlic wine sauce served over penne pasta.

Prime Rib

Slow roasted aged Black Angus beef served with au jus and a horseradish sauce.

Seasonal Ravioli

Fresh house made seasonal raviolis topped with the seasonal sauce (see chef for details).

Stuffed Pork Loin

Tender pork loin stuffed with apples and sage and then drizzled with a maple cream sauce.