Group Dinning Summary

Located in the historic Daniel Low Building, in the heart of downtown Salem, Rockafellas Restaurant is the perfect location to host both large and small groups, including Rehearsal Dinners, Birthday Parties, Corporate Functions, and Holiday Parties.

Our Victorian, Neo-Gothic style building, crystal chandeliers and white Doric pillars punctuate the dinning room, creating a semi-private area for our guests.

The menu is Hand Crafted American Cuisine.

- Semi-Private Area of the Restaurant
- Pricing is for parties of 20 or more
- Capacity: Up to 40
- Room Rental $250
- Deposit of 25% to hold the date
- Cake Cutting fee of $1
- $20.00 per person food minimum

- Plated or Buffet Style Service
- Dedicated Servers & Bartender
- Linen, China, Glassware, Silverware
- Live Music on Friday and Saturday evenings.

For information, please contact our Sales Team: Call: 978-745-5415 or Email: Sales@colonialhallatrockafellas.com
Appetizer Menu

$28 per person

Please select Four (4) Items:

Lemon & Rosemary Chicken Wings
Rocks Certified Angus Meatballs
Buffalo Chicken Skewer with Blue Cheese Dip
Mini Bruschetta with Tomato, Basil & Fresh Mozzarella
Crispy Chicken Skewer with Honey Mustard
Golden Fried Arancini Marinara
Mini Bacon Mac & Cheese Bites
Crab Cake with Chipotle Aioli
Grilled Shrimp Skewers with Garlic Herb Butter Glaze
Mini Herbed Polenta Cakes Topped with Tomato Relish
Beef Teriyaki Skewers
Golden Fried Buttermilk Chicken Skewers
Mini Pulled Pork Brioche Sliders
Golden Fried Arancini with Marinara
Fig & Goat Cheese Tartlets

** Please notify us of any food allergies **
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
All Food and Beverage Prices are subject to a 7% Tax and suggested gratuity of 18%
Appetizer Displays
20 Person Minimum

Imported & Domestic Cheese Display - $7.00 per person
Served with Assorted Crackers, Grapes and Seasonal Fruit

Crudité with Ranch Dip - $5.00 per person
Garden Fresh Vegetables served with House-made Buttermilk Ranch Dip

Warm Spinach & Artichoke Dip - $5.00 per person
Served in a Bread Boule, Flash Fried Tortilla & Pita Chips with Carrots and Celery

Mediterranean Display - $6.50 per person
House-made Roasted Red Pepper Hummus, Mediterranean Olives and Garden Fresh Vegetables

Assorted Flatbread Display - $6.00 per person
Fig & Prosciutto, Buffalo Chicken, Pulled Pork and Tomato & Mozzarella

Italian Charcuterie - $10.00 per person
A Rustic Display of Assorted Meats and Cheeses and Accompaniments served with Crackers & Focaccia

Flash Fried Tortilla Chips and Hand Crafted Pico de Gallo - $4.00 per person

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Entree
$42 per person
Choose Three (3)

All Entrées are served with a choice of House or Caesar Salad, Mashed Potatoes or Rice and Seasonal Vegetable Medley. Soft Drinks, Coffee and Tea are included.

Chicken Francese
Herb, Parmesan & Egg Batter Chicken Medallions topped with a Lemon Butter Sauce

Chicken, Broccoli, & Penne
Sautéed Chicken Breast and Broccoli served in an Alfredo Sauce

Seasonal Ravioli
Fresh Seasonal Ravioli topped with a Perfectly Paired Sauce (Ask for details)

Baked North Atlantic Wild Haddock
Topped with Gremolata Crumb Topping, blended with Parsley, Garlic and Lemon Zest

Fresh Fish & Chips
Wild Atlantic Haddock, Deep Fried in our Buttermilk Batter and Cooked until Golden Brown served with French Fries and House-made Tartar Sauce

Roasted Statler Chicken Breast
Thick, Plump and Juicy Chicken Breast topped with Rosemary Cream

Marinated Steak Tips
Grilled Sirloin Tips prepared in our House Marinade

Roasted Portobello Mushroom & Eggplant Napoleon
Herb Marinated Mushrooms and Eggplant, layered with Goat Cheese and topped with Hand Crafted Marinara and Shaved Parmesan

Shrimp Scampi
Sautéed All Natural Shrimp tossed in a Buttery Garlic Wine Sauce served over Linguine

North Atlantic Salmon
Herb Roasted North Atlantic Salmon topped with a Blood Orange Beurre Blanc

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ROCKAFELLAS OF SALEM
Home Made Desserts
$8 per person

Molten Chocolate Cake
Warm House-made Molten Chocolate Cake, served with Raspberry Sauce and Whipped Cream

Seasonal Bread Pudding
Hand-Crafted Seasonal Bread Pudding, with Caramel Sauce and Chantilly Cream

Caramel Crème Brûlée
Rich Custard with an Essence of Caramel, finished off with Caramelized Sugar

Homemade Apple Crisp
Grannysmith apples cooked in Butter, Cinnamon and brown sugar topped with an old fashioned Struesell served with Whipped Cream

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Brunch
$30 per person

Seasonal Fruit Display
Golden Pineapple, Cantaloupe and Honeydew Melon garnished with Red Grapes and Seasonal Berries

Roasted Pear and Spiced Walnut Salad
Arcadian Greens, Roasted Pear, Dried Cranberries, Spiced Walnuts served with a Sherry Vinaigrette

Vegetable Frittata
Farm Fresh Eggs, Garden Vegetables and Farmhouse Cheddar Cheese

Roasted Potatoes
Herb Roasted Red Bliss Home Fries garnished with Sautéed Bell Peppers and Onions

Brioche French Toast with Maple Syrup
Applewood Smoked Bacon & Breakfast Sausage
Chicken Francese or Chicken Piccata
Served with Coffee, Assorted Teas & Juice

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