ROCKAFELLAS

Holiday Party Packages

Located in the historic Daniel Low Building in the heart of downtown Salem, Rockafellas Restaurant is the perfect location to host your upcoming holiday function.

Our holiday packages include:

Semi-Private Dining Area • Holiday Decor • Dedicated Event Staff
Linens • China • Glassware & Silverware

Seated Dinner for Up to 40 Guests
Reception Style with Cocktail Seating for Up to 60 Guests

Cash and Open Bar Options Available

For information, please contact our Sales Team:

(978) 745-2411 | sales@colonialhallatrockafellas.com

Holiday Packages

-Three Ways to Celebrate-

From casual cocktail receptions to full dinner buffets, our holiday packages make it easy to host a memorable event in the heart of downtown Salem.

Jingle Bell Bites • $40 per person

- Select Six Hors d'Oeuvres
- Perfect for a cocktail-style reception
- Cash or open bar options available

Sleigh All Day • $60 per person

- Select Three Hors d'Oeuvres
- Select Two Food Stations
- Perfect for a festive reception
- Cash or open bar options available

A December to Remember • Starting at $60 per person

- $60 per person - includes Dinner Buffet & Choice of Dessert
- $80 per person- includes Three Hors d' Oeuvres , Dinner Buffet & choice of Dessert
- Cash or open bar options available

All food and beverage are subject to a 7% tax and suggested gratuity of 20%. Prices are subject to change. Before finalizing your booking, please inform your representative of any food allergies in your party.

Hors d'Oeuvres

From the Sea

Grilled Shrimp Skewers *with Garlic-Herb Butter Glaze*

Miniature Crab Cakes *with Chipotle Aioli*

From the Land

Certified Angus Bacon-Wrapped Meatballs *with Marinara Dipping Sauce*

Beef Teriyaki Skewers

Miniature Pulled Pork Brioche Sliders

Buffalo Chicken Wonton *with Blue Cheese Dipping Sauce*

Fried Buttermilk Chicken Skewers *with Assorted Dipping Sauces*

Vegetarian & Other Favorites

Fried Arancini *with Marinara Dipping Sauce*

Fig & Goat Cheese Tartlets

Miniature Macaroni & Cheese Bites

Miniature Bruschetta *with Tomato, Basil, and Fresh Mozzarella*

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Stations

Select Two Stations — Included in the Sleigh All Day Package

Assorted Domestic Cheese Display

Assorted Crackers, Grapes, and Fresh Berries

Snowman Crudité Station

Fresh Garden Vegetables served with House-Made Buttermilk Ranch, Chef's Spinach & Artichoke Dip, Flash-Fried Tortilla Chips, & Warm Pita Bread

Mediterranean Display

House-Made Roasted Red Pepper Hummus, Fresh & Roasted Vegetables, Tzatziki, Baba Ganoush, Mediterranean Olives, Feta Cheese, Warm Pita Bread

Assorted Flatbread Display

Fig & Prosciutto, Buffalo Chicken, Pulled Pork, & Margherita

Italian Charcuterie

Rustic Display of Assorted Meats & Cheeses, Including Prosciutto, Salami, Capicola, Pepperoni, Asiago, Provolone, & Gouda Cheese. Served with Crackers, Focaccia, Nuts, and Berries

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Dinner Buffet Options

Choose Three Entrées for your Dinner Buffet

From the Sea

Shrimp Scampi | Sautéed All Natural Shrimp tossed in a Garlic-Butter Wine Sauce. Served over Linguine

North Atlantic Salmon | Herb-Marinated, Pan-Roasted North Atlantic Salmon over Sundried Tomato Pesto Risotto

New England Baked Haddock | Gremolata Breadcrumbs, Blended with Parsley, Garlic, & Lemon Zest. Served with Sundried Tomato Pesto Risotto & Green Beans

From the Land

Marinated Steak Tips | Grilled Sirloin Steak Tips prepared in our House Marinade with Yukon Gold Garlic Mashed Potatoes, & Roasted Brussels Sprouts

Slow-Braised Boneless Short Ribs | Tender Braised Short Ribs over herbed soft Polenta, Roasted Brussels Sprouts, & Red Wine Beef Jus Reduction

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Dinner Buffet

From the Land

Chicken Madeira | Sautéed Medallions, Wild Mushroom & Spinach Madeira Sauce. Served with Roasted Fingerling Potatoes

Chicken, Broccoli, & Penne | Sautéed Chicken Breast & Broccoli. Served in Alfredo Sauce

Roasted Half Chicken Breast | Served with Yukon Gold Garlic Mashed Potatoes, House-Made Gravy, & Roasted Brussels Sprouts

Vegetarian

Roasted Portobello Mushroom & Eggplant Napoleon | Herb-Marinated Mushrooms and Eggplant, Layered with Goat Cheese. Topped with House-Made Marinara and Shaved Parmesan over Spaghetti Squash

Mediterranean Linguine | Sautéed Zucchini, Yellow Squash, Greek Olives, Italian Cherry Tomatoes, Fire-Roasted Red Peppers, Spinach, & Basil Tossed in Roasted Garlic Oil

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Dessert Selection

Finish the Night on a Sweet Note

Select one dessert to be included in your dinner buffet pacakage

Holiday Bread Pudding
Warm Dark Chocolate Brioche Bread Pudding

Miniature Holiday Dessert Buffet
Selection of Assorted Desserts.
Four pieces per person.

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