



TRADE HOUSE

**Thank you for considering hosting
your event with us!**

Our space has long been a part of Salem's story and we honor that legacy by creating a space that feels familiar but fresh, where the energy of the past meets the flavors of today.

We love celebrating special occasions and have several options for event set ups:

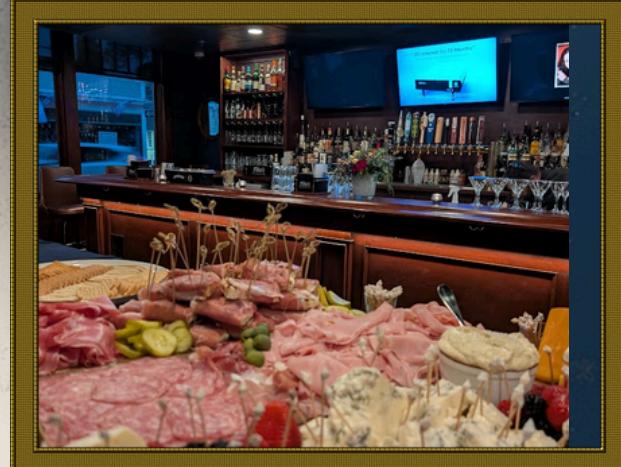
FULL PRIVATE RESTAURANT

Make Trade House your temporary home for a fully private event. You will have access to the full restaurant space, including bar seating and dining room seating. There are many ways we can arrange our space for a fully private event to create the space you envision. We can accommodate up to 90 guests for a cocktail style party, with mostly standing room and some seating. For seated events, we can accommodate 65 guests at tables. We can accommodate parties larger than 65 as cocktail style.



DINING ROOM (semi-private)

The dining room of our restaurant boasts beautiful floor to ceiling windows and a cozy fireplace with a brick mantel. The dining room of the restaurant can accommodate 50 guests for a seated or standing room event.



BACK ROOM (semi-private)

In the back of the restaurant, our comfortable seating provides the opportunity for guests to gather at one long table. In our back room we can accommodate up to twelve (12) guests for a seated event.



COSTS

Private and semi private events are subject to food & beverage minimums, an administration fee, 20% gratuity, and 7% MA State tax.

SAMPLE COCKTAIL-STYLE EVENT MENU

Menu customization and consultation with
Chef included in event rentals

PASSED APPETIZERS

4 options \$25 per person
5 options \$30 per person

Bacon Wrapped Scallops

Day boat scallops, North Country Bacon,
balsamic reduction

Mini Crab Cakes

New Orleans trinity, remoulade sauce

Bruschetta Bites

Heirloom tomato, mozzarella, basil, balsamic
glaze

Falafel

Fried chickpea fritter, cucumber tzatziki

Arancini

Fried rice balls, Pomodoro sauce

Stuffed Mushrooms

Mirepoix, parmigiana Reggiano, garlic crumbs

Steamed Buns

Korean BBQ Beef, kimchi, cilantro, miso aioli

Chicken Wings

BBQ, Jamaican jerk, Chinatown glaze

Trade House Burger Sliders

Cheddar, house sauce, lettuce, tomato, onion,
pickles

Southern Fried Sliders

Buttermilk chicken, lettuce, tomato, onion,
pimento, pickles

Tofu Bahn Mi Sliders

Seared tofu, miso aioli, jalapeno, cucumber,
arugula, carrot, radish, cilantro

Shawarma Wrap Slider

Greens, hummus, asparagus, cucumber,
tomato, feta, spiced yogurt



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STATIONARY DISPLAYS



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Dip Trio

Chilled caramelized onion dip, cheesy pimento spread, whipped eggplant, pickled peppadew peppers, grilled pita, Kennebec potato chips

Mezze Grazing Board

Falafel, hummus, marinated feta, stuffed peppadew peppers, olives, pita, artichokes, eggplant, tzatziki

Small serves 20-25 guests: \$175
Large serves 30-40 guests: \$275

Assorted Charcuterie Board

Local cheeses, meats, chef's accoutrements, crackers, toasted breads

Small serves 20-25 guests: \$200
Large serves 30-40 guests: \$300



FAMILY-STYLE SALADS

\$5 per person

Trade House Salad

Mixed greens, snap peas, radish, almond, carrot, cucumber, raspberry vinaigrette

Chopped Caesar

Romaine, creamy house made Caesar dressing, parmesan, croutons (Boiled egg and anchovies available +\$2pp)

Wedge Salad

Iceberg, ranch, bleu cheese crumbles, bacon, tomato, crispy onions, balsamic



PASTRIES AND DESSERT

\$12 per person

Apple Crisp
Brownie Sundae
Jameson Bread Pudding



Optional Add On +\$3pp

Family style house rolls and garlic butter

SAMPLE DINNER EVENT MENU

Three-course pre fixe for \$60 per person

FIRST COURSE (choice of two)

Creamy tomato bisque

served with grilled cheese crostini

Trade House Salad

Mixed greens, snap peas, radish, almond, carrot, cucumber, raspberry vinaigrette

Chopped Caesar

Romaine, creamy house made Caesar dressing, parmesan, croutons

Maine Mussels

Marshall Cove Maine Mussels, coconut red curry, cilantro, lime, crostini

Brussel Sprouts

Roasted sweet potato, candied pecans, honey mustard dressing

Crab Cake

Griddled crab, New Orleans remoulade, vegetables, petit greens

SECOND COURSE (choice of three)

Brew Steak or Chicken

8oz Sirloin or grilled chicken, garlic roasted vegetables, toasted baguette, red wine jus

Short Rib

Braised boneless short rib, port wine red cabbage, garlic whipped potatoes, fried onion

Baked Haddock

Breadcrumbs, sweet potato bisque, roasted potato, grilled chorizo, chives

Salmon

Udon noodles, bok choy, edamame, brocolli, peppers, mushrooms, aioli, furikaki

Veggie Korma

Eggplant and cauliflower curry, golden raisins, coconut basmati rice, naan, tamarind chutney

Filet Frites (+\$9 pp)

8oz filet, compound butter, rosemary french fries, petite greens salad, red wine jus

Tagliatelle

Roasted vegetable bolognese, mushrooms, eggplant, parmesan, basil



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