



*Abbott's Grill  
Wedding  
Catering Menu*

ag

ABBOTT'S  
GRILL

## *To the Newly Engaged Couple...*

*Congratulations on this very exciting chapter of your lives! Our goal at Abbott's Grill is to make the catering portion of your wedding planning as simple & easy as possible. Thus, the following packet is a basic guide to what we can offer for your event. However, please keep in mind if there is something that you would love to offer to your guests that is not listed on our menu, just let us know. We are willing to fully customize packages to your specific needs.*

*We also offer wedding cakes & various delicious desserts as we have our own experienced in-house pastry chef.*

*I look forward to meeting with you to discuss your upcoming wedding!*



*Let's Get Started Planning Your Special Day!*

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*Prices Based on Options Selected;  
All Menus are Customizable to Fit Most Budgets*

## *Cocktail Hour Hors d'Oeuvres*

Goat Cheese Stuffed Mushrooms

Waldorf Chicken Salad in a  
Phyllo Cup

Beef and Vegetable Pinwheel  
w/ Horseradish Cream

Mini Grilled Cheese & Serrano  
Ham

Brie and Apricot Tartlets

Margherita Flatbread Pizzas

Vegetable Spring Rolls w/ a  
Ginger Glaze

Chicken Satays w/ Thai Peanut  
Sauce

Smoked Trout Crostini

Tomato & Mozzarella Caprese  
Skewer

Mustard & Herb Crusted Lollipop  
Lambchops

Beef Tenderloin Crostini w/ Boursin  
Cheese & Microgreens

Coconut Shrimp w/ Mango  
Sauce

Duck Confit Tartlets w/ Sun-dried  
Cherries, Spinach & Walnut

Apple Smoked Bacon Wrapped  
Scallop w/ Tangy Mustard

Mini Burger Sliders

Prosciutto Wrapped Asparagus

Shrimp Avocado & Grapefruit  
Crostini

Mini Crab Cakes

Wild Mushroom Strudel w/

Lingonberry Jam

Duck Pate w/ Sweet Onion  
Marmalade

Smoked Salmon Gougere

Lobster Corn Dogs w/ Truffled  
Mustard

# *Hors d'Oeuvres Stations*

## *Our Signature Abbott's Bounty*

Assorted Cheeses  
Fresh Fruits  
Vegetable Crudités  
Vegetable Antipasto  
Hummus  
Assorted Nuts  
Assorted Dipping Sauces  
Pita Chips  
Crackers

*Make it  
Memorable*

## *Bounty Additions:*

Crab & Spinach Boule  
  
Warm Spinach Dip  
  
Baked Brie en Croute  
  
Fresh Salsa &  
Housemade Guacamole

## *Raw Bar Market Price priced per person*



Oysters  
  
Crab Claws  
  
Cocktail Shrimp  
  
Tuna Poke  
  
Ceviche  
  
Seaweed Salad

# Dinner Buffet Options

Choice of Three Entrees & Two Sides  
w/ all Buffet Packages  
Along with a Plated Caesar or Seasonal Salad

*\*Vegetarian & Gluten Free Options Available at Request\**

Tarragon Roasted Pork  
Loin

Chicken Picatta  
w/Lemon & Capers

Chicken Marsala

Beef Bourguignon  
w/Buttered Noodles

Eggplant Parmesan

Vegetable Lasagna  
w/Béchamel

Flounder Florentine

BBQ Brisket

Pot Roast

Herb Roasted Salmon  
Chimichurri

Braised Boneless Short  
Rib

Chicken Oscar  
w/Crab Asparagus  
Hollandaise

Chicken Francaise

Pork Osso Bucco

Romano Crusted Cod

Shrimp with Sunchoke  
& Lemon Herb  
Risotto

Flounder Florentine

Sliced Roast Beef  
w/Au Jus

Chincoteague Crab  
Cakes

Petite Filet

Salmon Oscar  
w/Crab, Asparagus &  
Hollandaise

Pork Osso Bucco

Chicken Oscar  
w/Crab Asparagus  
Hollandaise

Potato Crusted Halibut  
w/Truffled Potato  
Cream

Veal Saltimbocca

Prime Rib

Seafood Paella

Southern Braised Greens  
Green Beans Almondine  
Ratatouille  
Roasted Garlic Mashed  
Potatoes  
Curry Roasted Cauliflower  
Roasted Fingerlings  
Blue Cheese Scalloped Potatoes  
Mac-N-Cheese

*Sides*

Rice Pilaf  
Sweet & Spicy Brussels Sprouts  
Broccoli au gratin  
Broccoli Rabe  
Polenta  
Sweet Potato Anna  
Peas & Carrots  
Truffled Butternut Squash

*\*Seasonal Options Available\**

# Food Stations

## Carving Station

### Choice of Two:

Tarragon Crusted Pork Loin

Baked Honey Glazed Ham

Roast Turkey Breast

Steamship Round

Beef Brisket

Beef Tenderloin

Carved Prime Rib

## Pasta Station

### Includes:

Alfredo

Marinara

Pesto

Chicken/Shrimp

Italian Sausage

Assorted Vegetables

*Guests Create Their Own!*

## *Ask us about our Paella Station!*

A mouth-watering combination of boneless chicken & fresh seafood elegantly prepared with rice and vegetables

## Mashed Potato Bar



### Toppings:

Bacon

Chives

Sour Cream

Shredded Cheddar

Truffle Oil

Peas

Corn Salsa



*Love is Sweet!*



*Wedding Cakes  
by  
Award Winning  
Pastry Chef  
Andrew Hooven*

Assorted Flavors

Filling Options

Fondant

Buttercream

*Be Untraditional!*

We also offer Cupcakes, Assorted Pies, Mini Desserts, Cookies & Much More! Have an idea? Let us know!

*Chocolate  
Fountain*



*Served with:*

Pretzels

Graham Crackers

Fresh Fruit

Angel Food Cake

Oreos

# *Open Bar Options*

Packages are Per Person, Per Hour (Minimum Three Hours)

**Each Package Includes:**

**Domestic Beer, Imported Beer, House Wine,  
Soft Drinks, Juices & Selected Liquor**

## *Package A*

**House Liquor**

Vodka, Gin, Rum,  
Whiskey, Scotch & Tequila

## *Package B*

**Call Liquor**

Absolut, Tanqueray, Bacardi, Malibu, Jack Daniels,  
Dewar's, Captain Morgan & Jose Cuervo

## *Package C*

**Premium Liquor**

Grey Goose, Bombay, Captain Morgan, Patron,  
Knox Bourbon, Malibu & Johnny Walker Black

*Champagne Toast  
Option Available*





# Rentals

*For your convenience, Abbott's Grill can facilitate all of your rental needs.*

*We work closely with local rental companies to make your wedding day as simple & stress-free as possible. Relax, enjoy & let us do the work!*



## Potential Rentals

- Glassware
- China
- Utensils
- Beverage Fountain
- Cake Stands
- Table Decor
- Chocolate Fountain
- Linens & Napkins
- Tents
- Arches
- Chivari Chairs
- Chair Covers & Sashes