

Abbott's Grill

Catering, Private Parties & Events

Business Meetings
Group Functions
Family Events
Birthday Parties
Anniversary Parties
Bridal Showers
Rehearsal Dinners
Wedding Receptions

In our Private Room
At Your Place



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ABBOTT'S
GRILL

abbottsgrill.com
(302) 491-6736

Thank You for thinking of Abbott's Grill for your next special event!

Our experienced staff can handle any event, from small private dinner parties to lavish affairs for hundreds of guests. We offer a wide range of services to fit your needs:

On-Site Catering in our Private Dining Room for up to 100 guests

Private Bar Service

A/V equipped with HD TV Monitors, Sound System and Wireless Microphones

On-Site Private Garden Patio for up to 80 guests

Off-Site Catering Services

Business Lunches

In-Home Parties

Birthdays & Anniversaries

Wedding Rehearsals & Receptions

Be a guest at your own party, and let Abbott's Grill take care of all the details!

Let's get started planning your special event!

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(302) 491-6736

All great parties start with Hors d'Oeuvres!

Which ones do you want to start with?

COLD BUTLERED

Priced per piece and passed by our friendly servers

Sweet Baby Peppers filled with Whipped Herb Boursin Cheese

Smoked Trout Salad Crostini

Beef & Vegetable Pinwheel with Horseradish Cream

Duck Paté with Sweet Onion Marmalade

Waldorf Chicken Salad in Phyllo Cup

Seasonal Vegetable Ragout Tartlets

Tomato & Mozzarella Skewer

Prosciutto Wrapped Asparagus

Crab Stuffed Cherry Tomatoes

Beef Tenderloin & Boursin Cheese Crostini with Micro Greens

Duo of Savory Puffs Your choice of: Smoked Salmon, Crab Salad, Smoked Trout Salad, Tuna Salad, Pulled Pork with Asian Slaw

Bruschetta Trio Tomato & Basil, Wild Mushroom, White Bean & Broccoli Rabe

HOT BUTLERED

Priced per piece and passed by our friendly servers

Brie & Apricot Tartlets

Goat Cheese Stuffed Mushrooms

Coconut Shrimp with Mango Sauce

Duck Confit Tartlets with Sun-dried Cherries, Spinach, and Walnut

Apple Smoked Bacon Wrapped Scallop with Tangy Mustard Sauce

Wild Mushroom Strudel with Lingonberry

Shrimp Satays

Chicken or Beef Satays

Mini Burger Sliders

Grilled Cheese & Prosciutto Ham

Margherita Flatbread Pizzas

Vegetable Spring Roll with Ginger Glaze

Mini Crab Cakes

Lollipop Lamb Chops

Warm Soup Shooters

All great parties start with Hors d'Oeuvres!

An Hors d'Oeuvres Table works equally well with Passed Hors d'Oeuvres or on it's own. If you decide against passed Hors d'Oeuvres, we suggest getting 2 or 3 tables.

HORS D'OEUVRES STATIONS

These tables are built for the number of guests at your event and are priced per person.

Flaky Tortilla Chips

with Fresh Salsa

Add **Guacamole** to make it extra special!

Mediterranean Dipping Station

Hummus & Olive Tapenade with Pita & Dolmas

Brie En Croute

Served with Fresh Fruit and Crackers

Vegetable Crudités

Asparagus, Haricot Verts, Red Peppers, Kalamata Olives, Zucchini, Yellow Squash, Carrots and Vegetable Dip

Crab & Spinach Dip

with Pita Chips

Chilled Chesapeake Cocktail Shrimp

with Cocktail Sauce

Assorted Cheese & Fruit Platter

with Dried Fruits, Nuts and Crackers

Abbott's Bounty

Assorted Cheeses, Fresh Fruits, Vegetable Crudités, Vegetable Antipasto, Nuts, Assorted Dipping Sauces, Pita & Crackers

For Something Heavier Add One of the Following Platters!

Chilled Roasted Beef Tenderloin

with a Tarragon Aioli and Fresh Rolls

Tarragon & Mustard Roasted Pork Loin

with Fresh Rolls

Herb Crusted Seared Salmon

with Chimichurri and Cool Cucumber Salad

Seared Ahi Tuna

with Wasabi Aioli, Soy Glaze and Crispy Wontons

Roasted Turkey Breast

with Cranberry Mayo, Stuffing and a Bread Basket

Our Signature Lunch

Includes 2 Sandwich Choices, 1 Side and a Tray of Mini Brownies

GOURMET SANDWICHES

Roast Beef

with Horseradish Cream, Portabello and Tomato

Curried Chicken Salad

on Multi-Grain Ciabatta

Vegetable Panini

with Goat Cheese

Eggplant Parmesan

on a French Baguette

Warm Roast Beef

with Melted Swiss and au Jus

Smoked Chicken Cobb Wrap

Avocado, Bacon, Egg, Gorgonzola Cheese

Pulled BBQ Pork

on a Soft Roll

Cajun Meatloaf

on a Soft Roll with Tomato Jam

Grilled Chicken Caesar Wrap

Shrimp Salad Wrap

Tuna Salad Wrap

Lobster Roll *(additional charge)*

SIDES & SALADS

Tarragon Potato Salad

Housemade Coleslaw

Traditional Caesar Salad

Apple, Jicama & Mango Salad

Pasta Salad

with Broccoli Rabe, Roasted Peppers, Tomato, Parmesan Cheese & Light Vinaigrette

Cucumber-Feta Salad

with Tomato and Red Onion

Abbott's Salad

with Mixed Greens, Almonds, Dried Cranberries and a Champagne Vinaigrette

****Shrimp, Tuna, Lobster and Chicken Salads are available for an added charge*

Not Eating Here?

Pick-Up and
Delivery Service Available

Tableware Available

Please Inquire!

Delivery and Tableware at an additional cost.

Light Ladies Buffet Lunch (Served in our Private Dining Room)

Minimum of 25 Guests

A nominal room fee applies.

TRIO OF SANDWICHES

Shrimp Salad Sandwiches

Tuna Salad Sandwiches

Waldorf Chicken Salad Sandwiches

SALADS

Caesar Salad Bowl

Fresh Fruit Bowl

Pasta Salad Bowl

DESSERT

Homemade Brownies

Business Sit-Down Lunch (Served in our Private Dining Room)

Minimum of 25 Guests

A nominal room fee applies.

CHOICE OF ONE

Abbott's Burger

with Fries, Lettuce, Tomato and Onion

Soup and Sandwich of the Day

with Fries or Pasta Salad

Grilled Chicken

on a Caesar Salad

DESSERT

Chef's Choice

Comfort Food Buffet

Minimum of 20 people.

ENTREES

Pick two entrees for your guests to choose from.

Lasagna

with Meat Sauce

Vegetable Lasagna

with a Béchamel Sauce

Cajun Meatloaf

with Down-Home Gravy

BBQ Chicken

with a Sweet & Smoky BBQ Sauce

Broiled Sea Bass

with Lemon Butter

Sliced Beef Top Round

with au Jus and Horseradish

Chicken & Sausage Pasta

with Broccoli Rabe and Sweet Peppers

Beef Bourguignon

with Peas, Mushrooms and Pearl Onions

Pasta Primavera

Pasta with Fresh Vegetables

Tarragon & Mustard Crusted Pork Loin

with Apples and Caraway

SIDES

Pick two sides for your guests to choose from.

Mashed Potatoes

Braised Red Cabbage

Buttered Noodles

Herb Roasted Potatoes

Rice Pilaf

Gemelli Pasta with Olive Oil & Herbs

Glazed Carrots

Southern Braised Greens

Green Bean Almondine

Seasonal Vegetables

Ratatouille

Office Meeting Sit-Down

ENTREES

Pick two entrees for your guests to choose from.

Herb Crusted Salmon

with Chimichurri

Braised Short Ribs

with Lemon-Fennel Jam

Beef Bourguignon

with Peas, Mushrooms and Pearl Onions

Roasted Chicken Breast

with a Madeira Mushroom Sauce

Shrimp & Lemon Risotto

with Jerusalem Artichokes and Pumpkin Seeds

Seared Sirloin Steak au Poivre

with a Red Wine Reduction

Slow Roasted Pork Loin

with Braised Fennel and Apple

Seafood Lasagna

with a Spicy Marinara

SIDES

Pick two sides for your guests to choose from.

Mashed Potatoes

Braised Red Cabbage

Buttered Noodles

Herb Roasted Potatoes

Rice Pilaf

Gemelli Pasta with Olive Oil & Herbs

Glazed Carrots

Southern Braised Greens

Green Bean Almondine

Seasonal Vegetables

Ratatouille

Up-Market Sit Down Dinner

ENTREES

Pick two entrees for your guests to choose from.

Petite Filet Mignon Medallions

with a Madeira Mushroom Sauce

Braised Short Ribs

with Lemon-Fennel Jam

Herb Crusted Salmon

with Chimichurri

Soft Shell Crabs (Seasonal)

Corn Salad, Tomatillo Vinaigrette

Braised Lamb Shank

with a Natural Jus

Coconut Crusted Mahi Mahi

Seasonal Berry Sauce

Jumbo Lump Crab Cakes

with Tomato Jam

Lobster & Shrimp Pot Pie

with a Flaky Crust

Sliced Lamb Shoulder

with a Mint Jus

Veal Medallions

with a Lemon-Caper Brown Butter

SIDES

Pick two sides for your guests to choose from.

Mashed Potatoes

Braised Red Cabbage

Buttered Noodles

Herb Roasted Potatoes

Rice Pilaf

Gemelli Pasta with Olive Oil & Herbs

Glazed Carrots

Southern Braised Greens

Green Bean Almondine

Seasonal Vegetables

Ratatouille

Demonstration Dinner

Let our Chefs prepare your dinner right before your eyes!
Add a Raw Bar and start them off with a Caesar Salad Station.

FOOD STATIONS

Package includes 2 stations. Add another Station for \$25 per person

Paella Station

Let our chefs prepare a very special Paella while your guests watch. Our Paella is full of Shrimp, Scallops, Chicken, Chorizo Sausage, Pork, Mussels and Clams over Saffron Rice with a Lobster Broth.

Carved Beef Tenderloin Station

Your guests will love having our slow roasted Beef Tenderloin carved to order by our chefs. We serve it with a Tarragon Aioli and a Homemade au Jus.

Leg of Lamb Station

The best way to cook leg of Lamb is to roast it whole. Let our chefs carve a juicy leg of lamb for your guests. We serve it with our special Mint Pesto.

Crab Ravioli Station

Let us pamper your guests by preparing a delicious Crab Ravioli dinner before their eyes. We serve the raviolis with a light Crab Cream Sauce full of Fresh Herbs.

SIDES

Pick two sides for your guests to choose from.

Whipped Potatoes

Grilled Seasonal Vegetables

Roasted Corn & Black Beans

Sautéed Broccoli Rabe & Tomatoes

Marinated Mushrooms

Basmati Rice Pilaf

Herb Roasted Potatoes

Haricot Verts, Roasted Beets, Basil & Balsamic Vinaigrette

Roasted Asparagus & Sherry-Walnut Vinaigrette

Abbott's Risotto

DESSERT TABLE

Panna Cotta with Fresh Berries

Crème Brulee

Chocolate Trio