

CATERING

(OFF-PREMISE)



Thank you for choosing Abington Ale House Catering!

The Barrett Family would like to thank you for choosing our catering company for your upcoming event. We hope that after reviewing the following information and menus, you will call our Catering Sales Office and speak with one of our talented and knowledgeable event planners. We'll show you how our attentive planning can make your event! Be it a black tie dinner, wedding reception or backyard barbeque, our catering team will win your confidence and give you an event to remember. We are pleased to offer you exciting menu choices for all occasions and the following menus are just a sampling of what our chefs can do. We also offer customized menus for every taste, location and occasion.

Deposits and Contracts

When you are ready to reserve a date, there will be an initial non-refundable deposit of \$500.00 that will be deducted from your final bill. At this time, we will be asked for the approximate number of guest for your event.

Final Guarantee/Payment

A final guaranteed number of guests is due to Abington Ale House five business days prior to your event. It is on this number that we will base food orders and production. It may be possible to raise your guarantee beyond this point, but this is the minimum number of guests for which you will be billed. Payment in full is due at this time. Cash, certified check or credit cards are accepted for the balance.

All our menus are subject to a 6.25% MA tax, a 15% gratuity and 5% banquet incidental charge which includes the cost of providing china, silver and linens. We can arrange for specialty linens, table and chair rentals, dance floors, tents, champagne fountains or any other items you may request at an additional charge. Delivery and stewarding charges are determined per event.

Minimums

Due to fixed costs relative to catering events, we have a minimum expenditure of \$1000.00 of food per each full service event we do.

Prices are subject to change without notice.

Beverage Services

We would be pleased to guide you with your liquor and wine selections. We provide the following bar accompaniments at \$4.50 per guest:

Sodas and Juices	Ice	Bar Fruit
Stirrers	Napkins	Disposable Glassware

We can provide professional bartenders (T.I.P.S. trained) at \$28.00/hour.

Phone	Sales Office	Fax (781) 982-4942
(781) 871-6811	1235 Bedford Street	www.abingtonalehouse .com
	N. Abington, MA 02351	

Staffing

The staff provided to you will be determined by your choice in menu, style of service and number of guests. We always provide an on-site chef and/or catering manager.

Be Our Guest...

While considering your choice in caterers, please know we stand behind our reputation. We invite you to see our kitchens, meet our chefs and/or managers, speak with our past clients or sample a taste of our food... just ask.

Plated Entrée Choices

Salads

Please choose one

- Tossed salad
- Caesar salad
- Spinach salad with mushrooms
and chopped egg *Add \$1.95*
- Sliced beefsteak tomatoes with Buffalo
Mozzarella over mesclun greens *Add \$1.95*

Entrées

Baked Boston native scrod	\$26.95
Grilled swordfish	\$28.95
Baked stuffed shrimp with our famous seafood stuffing	\$32.95
Sautéed chicken picatta	\$23.95
Chicken Oscar with fresh lobster, asparagus and hollandaise sauce	\$29.95
Baked chicken supreme with Granny Smith apple stuffing	\$23.95
Sautéed chicken Marsala	\$23.95
Roast prime rib of beef au jus	\$32.95
Herb roasted sirloin of beef with bordelaise sauce	\$34.95
Hand carved roast tenderloin with shiitake mushrooms and a cognac demi-glaze	\$35.95
Filet mignon, shiitake mushrooms	\$35.95
Grilled veal chop	\$29.95
Herb roasted pork loin	\$26.95
Baked stuffed shrimp and prime rib of beef au jus	\$38.95

*Includes: salad, warm rolls and butter, fresh seasonal vegetable and potato,
coffee, tea and decaffeinated coffee.*

All prices are on a per guest basis.

Hors D'oeuvres

Stationary Displays

A selection of imported and domestic cheeses accompanied by assorted crackers with chilled fresh seasonal fruits.
\$1.95 per guest

A colorful array of seasonal vegetables, chilled raw and served with savory dips.
\$1.95 per guest

Antipasto display with imported provolone, smoked mozzarella, Genoa salami, prosciutto and capicola, garnished with olives, roasted red peppers, pepperoncini, olive oil and balsamic vinegar and assorted breads.
\$3.95 per guest

The raw bar served with chilled oysters, littleneck clams and jumbo shrimp accompanied by cocktail sauce, horseradish and lemon wedges.
A.Q.

Passed Hors D'oeuvres

(Priced per fifty pieces)

Cold Selections

Jumbo chilled shrimp cocktail	\$125.00
Melon wrapped in Prosciutto	\$ 75.00
Japanese chicken skewers	\$ 75.00
Cherry tomatoes stuffed with chicken salad and/or crabmeat	\$ 75.00

Hot Selections

Scallops wrapped in bacon	\$100.00
Seafood stuffed mushrooms	\$ 75.00
Spanakopita	\$ 75.00
Mushrooms filled with tomato, basil and mozzarella	\$ 75.00
Steak tips au poivre	\$145.00
Lollipop lamb chops	\$165.00
Sautéed Cajun shrimp	\$150.00

The Sauté Pan

(Priced per fifty pieces)

Sautéed medallions served in your choice of scampi, Cajun, buffalo, teriyaki, lemon pepper or margarita styles

Shrimp	\$150.00	Scallops	\$125.00
Chicken	\$ 90.00	Swordfish	\$125.00

Dinner Buffets

Minimum guest count fifty

Served with all appropriate china, linen and skirting

OPTION ONE

Caesar or house salad
Baked Boston scrod
Sliced roast beef, bordelaise sauce
Chicken, broccoli and penne pasta
Rice Pilaf
Sautéed summer vegetables
Roasted red potatoes
Freshly baked rolls
Coffee, tea and decaffeinated coffee

\$29.95

OPTION TWO

Caesar or house salad
Roast sirloin, cognac demi glaze
Lobster ravioli with a shrimp cream sauce
Lemon spinach chicken breast
Mixed vegetable medley
Twice baked potato
Rice Pilaf
Assorted breads and rolls
Coffee, tea and decaffeinated coffee

\$33.95

Lunch and Brunch Buffets

Served 10 am – 3 pm

Minimum guest count fifty

Served with all appropriate china, linens and skirting

LUNCHEON BUFFET

Caesar salad
Deli platter with ham, turkey and roast beef
Assorted breads, rolls and condiments
Lettuce, tomato and onion
Assorted cheeses
Chicken Marsala
Penne pasta marinara
Coffee and tea station

\$19.95

BRUNCH BUFFET

Fresh fruit tray
Farm fresh scrambled eggs
Crispy bacon
Breakfast sausage
Seasoned potato wedges
Lemon spinach chicken breast
Broccoli penne pasta
Coffee and tea station

\$26.95

Specialty Buffet

NEW ENGLAND CLAM BAKE

Minimum guest count fifty

Served on high quality disposable plating with linen napkins and silverware

New England clam chowder
1 ¼ pound steamed lobster
Boneless barbeque chicken breast
Corn on the cob
Pasta salad or potato salad
Caesar salad or house salad
Homemade corn bread
Fresh sliced watermelon

A.Q.

Add steamers – A.Q.

Catered
Backyard Barbeques

Minimum guest count fifty

Served on high quality disposable plating with linen napkins and silverware

OPTION ONE

Grilled Barbeque Statler Chicken Breast

Marinated Steak Tip Skewers

Homemade Chili

Caesar Salad

Potato Salad or Pasta Salad

Fresh Sliced Watermelon

Corn on the Cob

Homemade Corn Bread

\$25.95

OPTION TWO

Boneless Barbeque Chicken Breast

Grilled Burgers and Cheese Burgers

Hot Dogs

Boston Baked Beans

Caesar Salad

Potato Salad or Pasta Salad

Fresh Sliced Watermelon

\$18.95

OPTION THREE

Boneless Barbeque Chicken Breast

Marinated Steak Tip Skewers

Homemade Chili

Caesar Salad

Potato Salad or Pasta Salad

Fresh Sliced Watermelon

\$20.95

Pick-up Parties

Available seven days a week, 9:00 a.m. to 9:00 p.m.

Soups and Dips Priced per Gallon

Homemade Clam Chowder with Oyster Crackers	\$ 80.00
Homemade Chili with Tortilla Chips	\$ 80.00
Chef's Daily Soup Selection	As Quoted
Buffalo Chicken Dip with Tortilla Chips	\$ 65.00

Salads and Starters Serves Approximately 20 people

Tossed Garden Salad with Choice of Dressing	\$ 40.00
Caesar Salad	\$ 45.00
Chicken Caesar Salad	\$ 70.00
Traditional Pasta Salad	\$ 50.00
Homemade Potato Salad	\$ 50.00
Cheese and Cracker Tray	\$ 45.00
Fresh Fruit Tray	\$ 55.00
Vegetable and Dip Tray	\$ 45.00

Hors D'oeuvres Priced per 50 pieces

Jumbo Shrimp Cocktail	\$125.00
Scallops Wrapped in Bacon	\$100.00
Chicken Tenderloins (Plain, Buffalo, Sesame or Scampi)	\$ 75.00
Bone-In Chicken Wings (Plain, Buffalo or Barbecue)	\$ 55.00
Baked Stuffed Mushrooms	\$ 70.00
Finger Sandwiches (Ham, Roast Beef and Turkey)	\$ 85.00
Finger Sandwiches (Chicken and Tuna Salad)	\$ 85.00

Pastas and Entrees Serves Approximately 20 People

Penne with Marinara	\$ 45.00
Chicken, Broccoli and Penne	\$ 70.00
Baked Pasta Pie	\$ 80.00
Cheese Lasagna	\$ 70.00
Meat Lasagna	\$ 80.00
Grilled Steak Tips with Peppers and Onions	\$145.00
Lemon, Spinach and Chicken served with Sun-dried Tomatoes	\$ 95.00