



OFFSITE CATERING



The Abington Ale House would like to thank you for considering our catering services 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

When you are ready to reserve a date, there will be an initial non-refundable deposit of \$1000.00 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 The Abington Ale House three 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 .75% local Abington tax, and a 5% banquet incidental charge. We suggest a gratuity of 15% to 20% for our servers. We can arrange for specialty linens, table and chair rentals, dance floors, tents or any other items you may request at an additional charge.

A long distance travel charge of \$250.00 will be incurred beyond 20 miles.

Minimums

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

Staffing

Necessary staff for your event will be provided for a maximum of 4 hours, which includes set-up, food service and breakdown. Any additional time will be billed at \$250.00 per hour. The staff provided to you will be determined by your choice in menu, style of service and number of guests. We will 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.

Sales Office

781.871.6811

1235 Bedford Street • Abington, MA 02351

Fax 781.982.4942

www.AbingtonAleHouse.com

*ALL MENU ITEMS ARE COOKED TO ORDER. CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD AND SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
IF SOMEONE IN YOUR PARTY HAS AN ALLERGY ... PLEASE LET US KNOW AT TIME OF ORDERING.

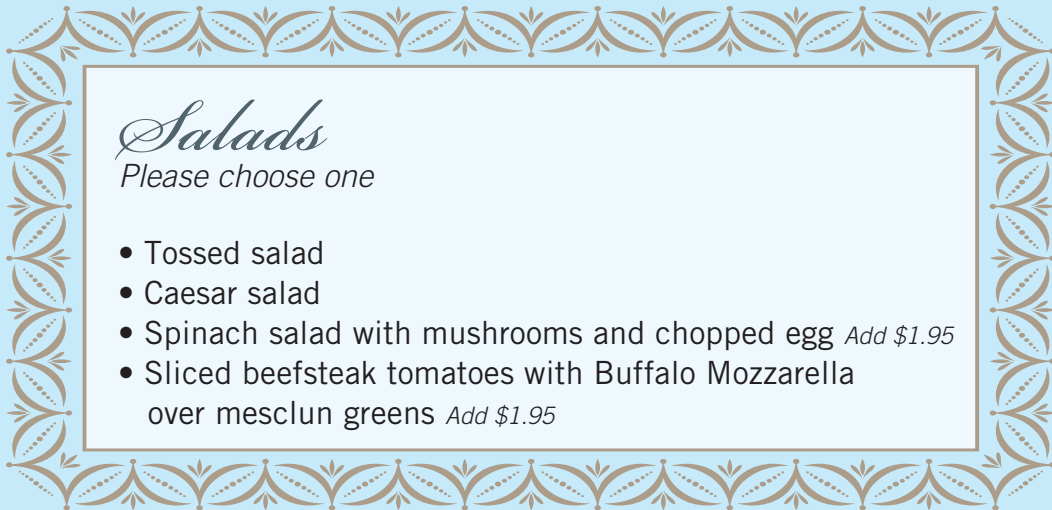
Plated Entrée Choices

Selection Limited to Two (2) Entrees & Must Be Pre-Ordered

Hors D'Oeuvres Option

(choice of three \$7.95 per guest)

Crudités and Dip • Assorted Cheese and Crackers • Scampi Style Chicken Medallions • Italian Sausage
Buffalo Style Chicken Medallions • Baked Stuffed Mushrooms • Scallops Wrapped in Bacon



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 Scrod	\$28.95
Grilled Swordfish	\$30.95
Baked Stuffed Shrimp With Seafood Stuffing	\$34.95
Lemon Spinach Chicken	\$25.95
Chicken Oscar with Fresh Lobster, Asparagus and Hollandaise Sauce.....	\$31.95
Baked Chicken Supreme with Granny Smith Apple Stuffing	\$25.95
Chicken Marsala	\$25.95
Roast Prime Rib Au Jus.....	\$35.95
Herb Roasted Sirloin with Bordelaise Sauce	\$36.95
Hand Carved Roast Tenderloin with Shiitake Mushrooms and a Cognac Demi-Glaze	\$37.95
Filet Mignon, Shiitake Mushrooms	\$37.95
Chicken Cordon Bleu	\$31.95
Herb Roasted Pork Loin	\$28.95
Baked Stuffed Shrimp and Prime Rib of Beef Au Jus	\$40.95

Includes:

Salad, warm rolls and butter, fresh seasonal vegetable and potato, coffee, tea and decaffeinated coffee.
All prices are on a per guest basis.

Dinner Buffet's

Minimum guest count fifty.

Hors D'Oeuvres Option

(choice of three \$7.95 per guest)

Crudités and Dip • Assorted Cheese and Crackers • Scampi Style Chicken Medallions • Italian Sausage
Buffalo Style Chicken Medallions • Baked Stuffed Mushrooms • Scallops Wrapped in Bacon

Option One:

Caesar or House Salad
Baked Boston Scrod
Sliced Roast Beef, Bordelaise Sauce
Chicken, Broccoli and Penne Pasta
Rice Pilaf
Mixed Vegetable Medley
Oven Roasted Potatoes
Freshly Baked Rolls
Coffee, tea and decaffeinated coffee
\$29.95 per guest

Option Two:

Caesar or House Salad
Roast Sirloin, Cognac Demi Glaze
Vegetable Alfredo Pasta
Lemon Spinach Chicken
Mixed Vegetable Medley
Baked Potato
Freshly Baked Rolls
Coffee, tea and decaffeinated coffee
\$33.95 per guest

Brunch & Lunch Buffet's

Served 10am-4pm
Minimum guest count fifty.

Lunch:

Caesar Salad
Deli Platter with Ham, Turkey and Roast Beef
Assorted Breads, Rolls and Condiments
Lettuce, Tomato and Onion
Assorted Cheeses
Chicken Marsala
Penne Marinara
Coffee and Tea Station
\$21.95 per guest

Brunch:

Fresh Fruit Tray
Farm Fresh Scrambled Eggs
Crispy Bacon
Mixed Vegetable Medley
Oven Roasted Potatoes
Lemon Spinach Chicken
Boston Baked Scrod
Coffee and Tea Station
\$28.95 per guest

Family Style Reception

Minimum guest count fifty.

Hors D'Oeuvres Option

(choice of three \$7.95 per guest)

Crudités and Dip • Assorted Cheese and Crackers • Scampi Style Chicken Medallions • Italian Sausage
Buffalo Style Chicken Medallions • Baked Stuffed Mushrooms • Scallops Wrapped in Bacon

Option One:

SALADS

CHOICE OF ONE

Caesar Salad

Tossed Garden Salad with Italian Dressing

ENTREES

Penne Marinara

Sliced Roast Beef with Mushroom Gravy

Stuffed Chicken Supreme

VEGETABLES

CHOICE OF ONE

Fresh Medley of Vegetables

Glazed Carrots

Green Beans

Butternut Squash

STARCH

CHOICE OF ONE

Rice Pilaf

Oven Roasted Potatoes

Parmesan Mashed Potatoes

\$29.95 per guest

Option Two:

SALADS

CHOICE OF ONE

Caesar Salad

Tossed Garden Salad with Italian Dressing

ENTREES

Chicken – Broccoli & Ziti

Roast Sirloin with Bordelaise Sauce

Chicken Cordon Bleu

VEGETABLES

CHOICE OF ONE

Fresh Medley of Vegetables

Glazed Carrots

Green Beans

Butternut Squash

STARCH

CHOICE OF ONE

Rice Pilaf

Oven Roasted Potatoes

Parmesan Mashed Potatoes

\$33.95 per guest

Family style dinners are served with fresh baked rolls and butter, coffee, tea and decaffeinated coffee.

New England Clam Bake

Minimum guest count fifty.
Served with high quality disposable plates, napkins and silverware

Option One:

New England Clam Chowder
1 ¼ Pound Steamed Lobster
Statler Barbeque Chicken Breast
Corn on the Cob
Pasta Salad or Potato Salad
Caesar Salad or House Salad
Homemade Corn Bread
Fresh Sliced Watermelon
\$39.95 per guest
Add Steamers – **\$8.95 per guest**

Option Two:

1 ¼ Pound Steamed Lobster
Pasta Salad or Potato Salad
Corn on the Cob
Italian Sausage
Steamed Hot Dogs
Buttery Red Bliss Potatoes
Steamed Clams
Fresh Sliced Watermelon
\$44.95 per guest

Option Three:

New England Clam Chowder or Tossed Salad
1 ¼ Pound Steamed Lobster
8 oz New York Sirloin (Cooked Medium)
Pasta Salad or Potato Salad
Corn on the Cob
Fresh Sliced Watermelon
\$49.95 per guest
Add Steamers – **\$8.95 per guest**

Backyard Barbeques

Minimum guest count fifty.

Served with high quality disposable plates, napkins and silverware

Option One:

Grilled Barbeque Statler Chicken Breast
Marinated Steak Tip Skewers (Cooked Medium)
Homemade Chili
Caesar Salad
Potato Salad or Pasta Salad
Fresh Sliced Watermelon
Corn on the Cob
Homemade Corn Bread
\$29.95 per guest

Option Four:

Boneless Barbeque Chicken Breast
Grilled Burgers and Cheese Burgers
Tossed Salad
Potato Salad or Pasta Salad
Fresh Sliced Watermelon
Corn on the Cob
\$24.95 per guest

Option Two:

Grilled Burgers and Cheese Burgers
Hot Dogs
Corn on the Cob
Caesar Salad
Potato Salad or Pasta Salad
Fresh Sliced Watermelon
\$22.95 per guest

Option Five:

Smoked Baby Back Ribs
Marinated Steak Tip Skewers (Cooked Medium)
Corn on the Cob
Texas Chili or Baked Beans
Salsa and Tortilla Chips
Coleslaw
Fresh Sliced Watermelon
\$32.95 per guest

Option Three:

Boneless Barbeque Chicken Breast
Marinated Steak Tip Skewers (Cooked Medium)
Homemade Chili
Caesar Salad
Potato Salad or Pasta Salad
Fresh Sliced Watermelon
\$26.95 per guest



Hors D'oeuvres



Stationary Displays

CHEESE DISPLAY

A selection of imported and domestic cheeses accompanied by assorted crackers.

\$2.95 per guest

CRUDITE

A colorful array of chilled seasonal vegetables, served with a savory dip.

\$2.50 per guest

FRUIT DISPLAY

A seasonal selection of assorted fresh fruits

\$3.50 per guest

ANTIPASTO

Asparagus, button mushrooms, artichokes, cherry tomatoes, buffalo mozzarella, genoa salami, imported provolone, roasted red peppers, prosciutto

\$6.50 per guest

RAW BAR

Chilled oysters, littleneck clams and jumbo shrimp accompanied by cocktail sauce, horseradish and lemon wedges.

Market Price

Passed Hors D'oeuvres

Priced Per Fifty Pieces

Cold Selections

Oysters on the half shell	\$100.00
Jumbo chilled shrimp cocktail	\$125.00
Melon wrapped in prosciutto	\$75.00
Lobster salad bruschetta	\$95.00

Hot Selections

Scallops wrapped in bacon	\$100.00
Vegetable stuffed mushrooms	\$75.00
Japanese chicken skewers	\$75.00
Steak tips au poivre	\$145.00
Lollipop lamb chops	\$185.00
Mini crabcake crostini	\$80.00
Sauteed chicken medallions (Buffalo, Teriyaki or Scampi)	\$75.00
Lobster bisque shooter	\$65.00



BUFFET ADD ONS



MUST BE IN ADDTION TO A FULL MEAL

Carving Stations

Priced per guest

Roast Sirloin	\$8.99
Roast Turkey	\$6.99
Pork Loin	\$7.99
Prime Rib	\$11.99

Pasta Stations

Priced per guest

Penne Pasta	\$4.50
choice of marinara, carbonara or alfredo	
Chicken Broccoli Ziti	\$6.50
Seafood fra Diavolo	\$9.00
Vegetable Alfredo	\$5.50

Mashed Potato Bar

Priced per guest

Starts with homemade parmesan mashed potatoes

Sides include:

Cheddar cheese, chives, bacon bits, gravy, butter, and sour cream for only \$6.50

Desserts

Brownie Tray	48 ct.	\$75.00
Cookie Tray	48 ct.	\$75.00
Chocolate Cupcake w/buttercream	48 ct.	\$100.00
Mini Italian Pastries	1 doz.	\$22.00

Complete Coffee, Decaf & Tea set up	\$1.95pp
Assorted Juice Station	\$2.95pp
(Orange, Cranberry, Grapefruit)	



à la carte



Hot & Cold Hors D'oeuvres

Priced Per 50 pieces

Melon Wrapped in Prosciutto	\$65.00
Stuffed Mushrooms w/ Vegetable Stuffing	\$80.00
Stuffed Mushrooms w/ Seafood Stuffing	\$95.00
Scallops Wrapped in Bacon	\$105.00
Japanese Chicken Skewers	\$75.00
Bone In Wings	\$80.00
<i>(Plain, Scampi, Buffalo, BBQ)</i>	
Chicken Tenders	\$75.00
<i>(Plain, Scampi, Buffalo, BBQ)</i>	
Shrimp Cocktail	\$125.00
Lollipop Lamb Chops	\$165.00

Appetizers:

Approximately 20 servings

Fresh Fruit Platter	\$60.00
Cheese & Cracker Platter	\$55.00
Crudit� & Dip Platter	\$50.00
Corn Bread w/honey butter	\$2.00 each
Clam Chowder w/ crackers (per gallon)	\$60.00
Chili w/chips (per gallon)	\$65.00
Buffalo Chicken Dip w/chips (per gallon)	\$65.00

Salads

Approximately 20 servings

Caesar Salad	\$45.00
Tossed Salad	\$45.00
Plum Tomatoes, Cucumbers, Basil & Mozzarella Salad	\$60.00
Chicken Caesar Salad	\$70.00
Pasta Salad	\$55.00
Potato Salad	\$50.00

Parmesan Peppercorn, Lite Italian, Ranch, Balsamic Vinaigrette

Entrees

Approximately 20 servings

Baked Pasta Pie	\$85.00
Baked Stuffed Chicken	\$90.00
Cheese Lasagna	\$65.00
Meat Lasagna	\$80.00
Chicken Broccoli Ziti	\$70.00
Lemon Spinach Chicken	\$95.00
Chicken Parmesan	\$85.00
Penne w/ Marinara	\$40.00
Macaroni and Cheese	\$65.00
Chicken Breast	\$85.00
<i>(BBQ, Teriyaki, Plain)</i>	
BBQ Baby Back Ribs	\$105.00
Grilled Sirloin Tips	\$135.00
<i>Add peppers & onions for \$10</i>	

Finger Rolls

Minimum order 25 – Mix and Match

Roast Beef, Turkey, Ham, Chicken Salad, Tuna Salad
\$1.75 each

Roll Up Sandwiches

Minimum order 25 – Mix and Match

Roast Beef, Turkey, Italian, Chicken Caesar,
Vegetable, Greek
\$2.50 each

Tents and more

Listed is only a sampling, please ask if there is anything we can help with.



Bar Service

We provide the following bar accompaniments at

\$6.95 per guest:

Sodas and Juices • Ice • Bar Fruit
Stirrers • Napkins • Disposable Glassware

We can provide professional bartenders (T.I.P.S. Certified) at \$32.00/hour.

Accessories

XL Cooler filled with ice	\$50.00
6' Rolling Cambro Bar	\$125.00
Chaffing Dish w/ Sterno	\$16.00
Disposable Plate, with knife, fork, napkin	\$1.00
6" Disposable Plate (25 ct.)	\$5.00
10.5" Disposable Plate (25 ct.)	\$10.00
Plastic Chowder Bowl/Spoon (25 ct.)	\$6.00

Linens

54x120 Banquet (white)	\$7.00
85x85 Round (white)	\$7.00
Linen Napkins (choice of color)	\$1.00
Table Skirt & Clips (white)	\$20.00

Special Orders Available

Tent 20x30' (seats 65-80)	\$500.00
Tent Lighting	\$100.00
8'x8' Pop-Up Tent	\$35.00
White Folding Chairs	\$3.00
60" Round Table	\$18.00
24" Square High Top Table	\$15.00
36" Round High Top Table	\$18.00
4' or 6' Banquet Table	\$12.00
8' Banquet Table	\$15.00

Glassware

All glassware is \$1.50 per piece:

16oz Pint Glass
6oz Wine Glass
Champagne Flute
16oz Snifter
10oz Water Glass
12oz Martini Glass

Testimonials

"...The Ale House catered my husband's 50th birthday and I couldn't have been more pleased with their helpfulness, professionalism and amazing food!!! It surely will be a day to remember."

Marie Wallace, Bridgewater MA

"...What an incredible job the Abington Ale House did for our company outing! With over 200 guests attending, our employees haven't stopped raving about the food and service you supplied. Well Done!!"

Susan Cook, Norwell MA

"...Thank you so much for making my daughters wedding in Dennisport, MA an incredible success. From the initial planning stages to the impeccable execution of the food, we couldn't be more pleased with our special day. You should be very proud of a

job well done!

Susan Clark, Weymouth MA

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SEE YOU SOON!

★ ★ ★ ★ ★



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