

FUNCTION MENU







ABINGTON ALE HOUSE & GRILLE 1235 Bedford Street Abington, MA 02351 781-871-6811

Thank you

For your interest in The Abington Ale House & Grille for your next function. We pride ourselves on award winning food and impeccable service. After reviewing this menu, please contact our management team to answer any questions you may have. Our knowledgeable and talented staff will ensure that your event will be one to remember.

Once you have selected The Abington Ale House & Grille as your function facility, we will require a **non-refundable \$250.00** deposit. The outstanding balance will be payable the day of your function.

Menus choices are due ten (10) days prior to your function. Final guest count is due (3) days prior to your function.

All Function prices are subject to a 6.25% Massachusetts Meals Tax, .75% Local Sales Tax and a 5% banquet charge will also be added.

There is no charge for linens, china, glass, tables or chairs.

There is no additional room charge for your function.

Monday through Thursday there is a minimum food expenditure of \$750.00. Friday through Sunday there is a minimum food expenditure is \$1000.00.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BREAKFAST OPTIONS

8 AM Till 11 AM Only – 35 Guest Minimum

Option 1

Fresh Fruit Platter Assorted Mini Muffins & Danish Coffee, Tea & Juice Station

Option 2

Fresh Fruit Platter
Assorted Mini Muffins & Danish
Fresh Scrambled Eggs
Sausage Links or Crispy Bacon
Potato Home Fries
Assorted Bagels w/Cream Cheese
French Toast w/Syrup
Coffee, Tea & Orange Juice

\$11.95 per person

\$24.95 per person

BRUNCH OPTIONS

11 AM Till 3 PM Only – 35 Guest Minimum

Option 1

Fresh Fruit Platter
Assorted Mini Muffins & Danish
Fresh Scrambled Eggs
Sausage Links
Oven Roasted Potatoes
Vegetable Medley
Chicken Marsala
Penne Marinara
Coffee, Tea & Decaf

\$27.95 per person

Option 2

Fresh Fruit Platter
Assorted Mini Muffins & Danish
Fresh Scrambled Eggs
French Toast w/Syrup
Crispy Bacon
Oven Roasted Potatoes
Lemon Spinach Chicken
Pasta Primavera
Coffee, Tea & Decaf

\$30.95 per person

PLATED LUNCHEON OPTIONS

Served 11 AM till 3 PM Only – 35 Guests Minimum Monday – Friday (ONLY)

Selection Limited to Two (2) Entrees and Must be Pre-Ordered

All lunches are served with fresh baked rolls and butter, coffee, tea and decaffeinated coffee.

STARTERS (Choice of one)

Caesar Salad or Tossed Salad

VEGETABLE (Choice of 1)

Fresh Vegetable Medley, Green Beans, Glazed Carrots or Butternut Squash

STARCH (Choice of 1)

Oven Roasted Potatoes, Parmesan Mashed Potatoes or Rice Pilaf

ENTREES

Baked Boston Scrod	\$24.95
Chicken Piccata	\$23.95
Baked Stuffed Chicken	\$23.95
Sliced Roast Sirloin	\$28.95
Lemon Spinach Chicken	\$23.95
Roast Pork Loin	\$26.95

BUSINESS MEETING SPECIAL

Served any time of day

Assorted Cheese & Cracker Tray
Bottled water
Soft drinks
Cookie and Brownie Tray

\$12.95 per person

Complete Coffee, decaf & tea station \$3.50 per person

Assorted juice station
Orange, cranberry, grapefruit and
Apple juices
\$6.00 per person

All prices are subject to a 6.25% MA Meals Tax, .75& Local Meals Tax, 5% Banquet Charge and a Gratuity of 20% for our servers

FAMILY STYLE RECEPTION

HORS D'OEUVRES OPTION

(Choice of three \$10.95 per person)

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

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

SALADS

(CHOICE OF ONE)

Caesar Salad Tossed Garden Salad with Italian Dressing

ENTREES

ENTREES

Chicken, Broccoli & Ziti

Penne with Marinara Sliced Roast Beef with Mushroom Gravy Stuffed Chicken Supreme

Roast Sirloin with Bordelaise Sauce Chicken Cordon Bleu

\$29.95 per person

\$34.95 per person

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

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PLATED DINNER RECEPTION

Selection Limited to Two (2) Entrees and Must be Pre-Ordered

HORS D'OEUVRES OPTION

(Choice of three \$10.95 per person)

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

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

SALADS

(CHOICE OF ONE)

Caesar Salad or Tossed Salad

ENTREES

Lemon Spinach Chicken	\$29.95
Baked Stuffed Chicken with Supreme Sauce	\$28.95
Chicken Cordon Bleu with Mushroom Sauce	\$29.95
Homestyle Roast Turkey Diner	\$27.95
Boston Baked Scrod	\$28.95
Roast Prime Rib Au Jus	\$35.95
Roast Sirloin with Bordelaise Sauce	\$34.95

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

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BUFFET OPTIONS

SERVED ANYTIME - 35 GUEST MINIMUM

OPTION 1

Freshly Baked Rolls & Butter
Caesar Salad
Sliced Roast Beef with Mushroom Gravy
Chicken Marsala
Bistro Cod
Fresh Medley of Vegetables
Oven Roasted Potatoes
Coffee, Tea & Decaf

OPTION 2

Freshly Baked Rolls & Butter
Tossed Garden Salad
Lemon Spinach Chicken
Boston Baked Scrod
Roast Pork Loin with Demi Glaze
Fresh Medley of Vegetables
Rice Pilaf
Coffee, Tea & Decaf

\$31.95 per person

\$34.95 per person

OPTION 3

Freshly Baked Rolls & Butter
Caesar Salad
Boston Baked Scrod
Sliced Roast Beef with Mushroom Gravy
Chicken, Broccoli & Ziti
Fresh Medley of Vegetables
Oven Roasted Potatoes
Coffee, Tea & Decaf

\$32.95 per person

ITALIAN

Freshly Baked Rolls & Butter
Antipasto Salad
Homemade Baked Cheese Lasagna
Cavatappi Pasta w/ Marinara or Alfredo Sauce
Chicken Parmesan
Sausage Pomodoro w/Peppers & Onions
Coffee, Tea & Decaf

\$30.95 per person

TEXAS BBQ

Homemade Country Cornbread Tortilla Chips w/Salsa BBQ Statler Chicken Breasts BBQ Sliced Pork Loin Country Baked Beans Potato or Pasta Salad Homemade Coleslaw Coffee, Tea & Decaf

\$32.95 per person

BUFFET ADD ONS

Must be in addition to a full meal, priced per person

CARVING STATIONS

(Minimum 35 Guests)

Roast Sirloin \$18.99 Roast Turkey \$13.99 Pork Loin \$13.99 Prime Rib \$19.99

PASTA STATIONS

(Minimum 35 Guests)

Penne Pasta Choice of marina, carbonara or alfredo	\$9.00
Chicken, Broccoli and Ziti	\$12.95
Seafood fra Diavolo	\$16.95

MASHED POTATO BAR

Starts with Homemade Parmesan Mashed potatoes

Sides include
Cheddar cheese, chives, bacon bits, butter, sour cream,
corn niblets and gravy
\$8.50

OTHER OPTIONS

Cheese and Crackers	\$4.25
Vegetables and Dip	\$3.75
Fresh Fruit	\$4.75

BEREAVMENT OPTIONS

SERVED BUFFET STYLE

11 AM UNTIL 3 PM ONLY SUNDAY THROUGH SATURDAY

OPTION 1

Imported Cheese and Cracker Tray or Vegetable and Dip Platter
Caesar or Tossed Salad
Baked Boston Scrod
Lemon Spinach Chicken
Rice Pilaf
Fresh Medley of Vegetables
Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee and Soda
\$36.95 per person

OPTION 2

Imported Cheese and Cracker Tray or Vegetable and Dip Platter
Caesar or Tossed Salad
Assorted Finger Sandwiches
(Turkey, Tuna Fish and Roast Beef)
Lemon Spinach Chicken or Chicken Marsala
Penne with Marinara
Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee and Soda
\$37.95 per person

OPTION 3

Imported Cheese and Cracker Tray or Vegetable and Dip Platter
Caesar or Tossed Salad
Chicken, Broccoli and Ziti
Sliced Roast Beef with Mushroom Gravy
Fresh Medley of Vegetables
Oven Roasted Potatoes
Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee and Soda
\$39.95 per person

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HOT & COLD HORS D'OEUVRES

SOUPS AND DIPS

PRICED PER GALLON

Homemade Clam Chowder with Oyster Crackers	\$70.00
Homemade Chile with Tortilla Chips	\$75.00
Chef's Daily Soup Selection	MP
Buffalo Chicken Dip with Tortilla Chips	\$80.00

SALADS

SERVES APPROXIMATELY 20 GUESTS

Tossed Garden Salad with Choice of Dressing	\$65.00
Antipasto Salad	\$95.00
Caesar Salad	\$65.00
Chicken Caesar Salad	\$90.00
Traditional Pasta Salad	\$70.00
Homemade Potato Salad	\$70.00



PRICED PER 50 PIECES

Jumbo Shrimp Cocktail	\$150.00
Scallops Wrapped in Bacon	\$140.00
Lollipop Lamb Chops	\$210.00
Chicken Tenderloins (Plain, Buffalo, Sesame or Scampi)	\$ 90.00
Bone-in Chicken Wings (Plain, Buffalo, or Barbecue)	\$120.00
Japanese Chicken Skewers	\$ 90.00
Baked Stuffed Mushrooms	\$ 90.00
Bruschetta	\$ 70.00
Melon Wrapped Prosciutto	\$ 70.00
Finger Sandwiches (Ham, Roast Beef and Turkey)	\$160.00
Finger Sandwiches (Chicken and Tuna Salad)	\$155.00

ENTREES

PRICED PER PAN

Penne with Marinara	\$ 55.00
Chicken, Broccoli and Penne	\$100.00
Meat Lasagna	\$130.00
Cheese Lasagna	\$115.00
Grilled Steak Tips with Peppers and Onions	\$250.00
Lemon Spinach Chicken with Sun-dried Tomatoes	\$130.00
Meatballs & Marinara	\$110.00







OFF SITE CATERING

WEDDINGS
BIRTHDAYS
BACKYARD BARBEQUES
GRADUATION PARTIES
FAMILY REUNIONS
& MORE

TABLES, TENTS, CHAIRS, LINEN, FULL CHINA AND FLATWARE, WE CAN DO IT ALL!

ASK FOR DETAILS

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 daughter's 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