

# Abbott's Grill

## Private Dining Menu

### Services



Business Meetings  
Group Functions  
Family Events  
Birthday Parties  
Anniversary Parties  
Rehearsal Dinners  
Wedding Receptions  
Full AV Hookups  
Rentals  
Coordination Services



ABBOTT'S  
GRILL

To Book an Event Call Chrissy Sarro (302) 519-1519

249 NE Front Street, Milford, DE

[abbottsgrillde.com](http://abbottsgrillde.com)

# Special Services

Abbott's Grill has gone a little bit further to make your event special!  
These services can be added to any of your events!



## BAR SERVICES

Will you want a private bar and bartender for your event?  
Sometimes this makes all of the difference!  
Prices available for cash and open bars upon request.



## Wine Pairings

Make it extra special with a custom Wine Pairing!  
Our knowledgeable staff can help you in any way.  
Not familiar with wines? No problem. Let us take care of it!



## Wedding Services

We can handle all of your Wedding needs!  
You can trust us to make your Rehearsal Dinner, Bachelor or  
Bachelorette Party and the Wedding Reception perfect!  
Ask about Wedding Cakes and Rentals!



## Outdoor Dining & Events

Please feel free to use our beautiful patio for your event.  
There is nothing like an outdoor event!  
The patio can be tented if you are not sure about the weather.



## Fully Integrated A / V System

Our Private Dining room is equipped with two Widescreen  
HD monitors. You can play Family Videos, DVD's, Music,  
Broadcast TV, Pay-Per-View Events or that important Power-  
point Presentation using our wireless microphones.

# All great parties start with Hors d' Oeuvres!

Which ones do you want to start with?

## C O L D B U T L E R E D

*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

## H O T B U T L E R E D

*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

\$13.95 per person.

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

Minimum of 20 Guests

## 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

### Red Tomato Salad

with Fresh Basil and Olive Oil

### 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)

\$17.00 per person. This includes an Iced Tea Station.

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)

\$15.00 per person. This includes an Iced Tea Station.

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

\$17.00 per person. Minimum of 20 people.

Add \$3.50 per person for a plated Mixed Green Salad

Add \$4.00 per person for Dessert

## 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

# Farm Table Dinner

Enjoy a Family-Style Dinner with all of your favorite foods!

Everything will be served on heaping platters to be passed and enjoyed.

Below are some suggestions, but you can create a dinner from your list of favorites!

Prices begin at \$23 per person. Minimum of 20 people.

## SALAD

*Choose a salad for your guests.*

Iceberg Lettuce Salad

Mixed Green Salad

Caesar Salad

## ENTREES

*Pick two entrees for your guests to choose from.*

Roast Chicken

Fried Chicken

Baked Ham

Pot Roast

Whole Roasted Fish

## SIDES

*Pick two sides for your guests to choose from.*

Mashed Potatoes

Roasted Potatoes

Scalloped Potatoes

French Fries

Potato Salad

Cole Slaw

Green Beans

Buttered Corn (on-the-cob when in season)

Mac n Cheese

Pasta Salad

## DESSERT

*Choose a dessert for your guests.*

Homemade Pies

Bread Pudding

Homemade Cookies

# Office Meeting Sit-Down

\$23.00 per person. Minimum of 20 people.

Add \$3.50 per person for a plated Mixed Green Salad

Add \$4.00 per person for Dessert

## 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

\$29.00 per person.

Add \$8 a person for a custom Family Style Appetizer Selection.

Add \$3.50 per person for a plated Mixed Green Salad / Seasonal Salad \$5.50 per person

Add \$6.00 per person for Dessert

## 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!

\$55 per person.

Add a Raw Bar for \$14 per person.

Start them off with a Caesar Salad Station for \$7 per person.

## 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