

Abbott's on Broad Creek

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
ON BROAD CREEK

abbottsgrill.com
(302) 280-6172

CATERING. CUSTOMIZED.

Whatever your vision is, Abbott's can work within most budgets to create a menu tailored to your event & particular tastes. 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 & specialize in fully custom catering.

Catering in our Spacious Banquet Room with a Private Entrance for up to 90 guests

Large Waterfront Deck

Private Bar Service

A/V Equipment Available

Buffet or Plated Options

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 on Broad Creek take care of all the details!

Let's get started planning your special event!

Kim Shipe
Event Coordinator
Abbott's on Broad Creek
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(302) 280-6172 Office

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

HORS D'OEUVRES STATIONS

Stations 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.

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

Lunch Buffet

Minimum of 20 people; \$22 per person.

ENTREES

Pick two entrees for your guests to choose from.

Lasagna with Meat Sauce

Vegetable Lasagna with a Béchamel Sauce

Seafood Lasagna with Spicy Marinara

Eggplant Parmesan

Herb Crusted Salmon

Flounder Florentine

BBQ Chicken with a Sweet & Smoky BBQ Sauce

Lemon Rosemary Chicken

Chicken Piccata with Lemon & Capers

Chicken Marsala

Chicken Francaise

Chicken Parmesan

Moussaka

Cajun Meatloaf with Down-Home Gravy

BBQ Brisket

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

Herb Crusted Pork Loin with Southern Braised Greens

SIDES

Pick two sides for your guests to choose from.

Garlic Mashed Potatoes

Mac & Cheese

Sautéed Broccoli Rabe

Herb Roasted Potatoes

Rice Pilaf

Cauliflower au Gratin

Southern Braised Greens

Green Bean Almondine

Seasonal Vegetables

DESSERTS

Pick one dessert option.

Apple Crisp

Warm Bread Pudding

Assorted Mini Desserts

Dinner Buffet

Minimum of 20 people; \$35 per person. Includes Bread, Butter & Plated Salad.

ENTREES

Pick three entrees for your guests to choose from.

Lasagna with Meat Sauce

Vegetable Lasagna with a Béchamel Sauce

Seafood Lasagna with Spicy Marinara

Eggplant Parmesan

Herb Crusted Salmon

Flounder Florentine

BBQ Chicken with a Sweet & Smoky BBQ Sauce

Lemon Rosemary Chicken

Chicken Piccata with Lemon & Capers

Chicken Marsala

Chicken Francaise

Chicken Parmesan

Moussaka

Cajun Meatloaf with Down-Home Gravy

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Mac & Cheese

Sautéed Broccoli Rabe

Herb Roasted Potatoes

Rice Pilaf

Cauliflower au Gratin

Southern Braised Greens

Green Bean Almondine

Seasonal Vegetables

DESSERTS

Pick one dessert option.

Apple Crisp

Warm Bread Pudding

Assorted Mini Desserts

Not Eating Here?

Pick-Up/Delivery Service Available

Tableware Available

Delivery and Tableware at an additional cost.