



*Abbott's
Wedding
Catering Menu*

ag

ABBOTT'S
GRILL

To the Newly Engaged Couple...

Congratulations on this very exciting chapter of your lives! Our goal at Abbott's is to make the catering portion of your wedding planning as simple & easy as possible. Thus, the following packet is a basic guide to what we can offer for your event. However, please keep in mind if there is something that you would love to offer to your guests that is not listed on our menu, just let us know. We are willing to fully customize packages to your specific needs.

We also offer wedding cakes & various delicious desserts as we have our own experienced in-house pastry chef.

I look forward to meeting with you to discuss your upcoming wedding!



Let's Get Started Planning Your Special Day!

Kim Shipe
Event Coordinator
Abbott's on Broad Creek
events@abbottsgill.com
(302) 280-6172- Office

*Prices Based on Options Selected;
All Menus are Customizable to Fit Most Budgets*

Cocktail Hour Hors d'Oeuvres

Goat Cheese Stuffed Mushrooms

Waldorf Chicken Salad in a
Phyllo Cup

Beef and Vegetable Pinwheel
w/ Horseradish Cream

Mini Grilled Cheese & Serrano
Ham

Brie and Apricot Tartlets

Margherita Flatbread Pizzas

Vegetable Spring Rolls w/ a
Ginger Glaze

Chicken Satays w/ Thai Peanut
Sauce

Smoked Trout Crostini

Tomato & Mozzarella Caprese
Skewer

Mustard & Herb Crusted Lollipop
Lambchops

Beef Tenderloin Crostini w/ Boursin
Cheese & Microgreens

Coconut Shrimp w/ Mango
Sauce

Duck Confit Tartlets w/ Sun-dried
Cherries, Spinach & Walnut

Apple Smoked Bacon Wrapped
Scallop w/ Tangy Mustard

Mini Burger Sliders

Prosciutto Wrapped Asparagus

Shrimp Avocado & Grapefruit
Crostini

Mini Crab Cakes

Wild Mushroom Strudel w/

Lingonberry Jam

Duck Pate w/ Sweet Onion
Marmalade

Smoked Salmon Gougere

Lobster Corn Dogs w/ Truffled
Mustard

Hors d'Oeuvres Stations

Our Signature Abbott's Bounty

Assorted Cheeses
Fresh Fruits
Vegetable Crudités
Vegetable Antipasto
Hummus
Assorted Nuts
Assorted Dipping Sauces
Pita Chips
Crackers

*Make it
Memorable*

Bounty Additions:

Crab & Spinach Boule

Warm Spinach Dip

Baked Brie en Croute

Fresh Salsa &
Housemade Guacamole

Raw Bar Market Price priced per person



Oysters

Crab Claws

Cocktail Shrimp

Tuna Poke

Ceviche

Seaweed Salad

Dinner Buffet Options

Choice of Three Entrees & Two Sides
w/ all Buffet Packages
Along with a Plated Caesar or Seasonal Salad

Vegetarian & Gluten Free Options Available at Request

Tarragon Roasted Pork
Loin

Chicken Picatta
w/Lemon & Capers

Chicken Marsala

Beef Bourguignon
w/Buttered Noodles

Eggplant Parmesan

Vegetable Lasagna
w/Béchamel

Flounder Florentine

BBQ Brisket

Pot Roast

Herb Roasted Salmon
Chimichurri

Braised Boneless Short
Rib

Chicken Oscar
w/Crab Asparagus
Hollandaise

Chicken Francaise

Pork Osso Bucco

Romano Crusted Cod

Shrimp with Sunchoke
& Lemon Herb
Risotto

Flounder Florentine

Sliced Roast Beef
w/Au Jus

Chincoteague Crab
Cakes

Petite Filet

Salmon Oscar
w/Crab, Asparagus &
Hollandaise

Pork Osso Bucco

Chicken Oscar
w/Crab Asparagus
Hollandaise

Potato Crusted Halibut
w/Truffled Potato
Cream

Veal Saltimbocca

Prime Rib

Seafood Paella

Southern Braised Greens
Green Beans Almondine
Ratatouille
Roasted Garlic Mashed
Potatoes
Curry Roasted Cauliflower
Roasted Fingerlings
Blue Cheese Scalloped Potatoes
Mac-N-Cheese

Sides

Rice Pilaf
Sweet & Spicy Brussels Sprouts
Broccoli au gratin
Broccoli Rabe
Polenta
Sweet Potato Anna
Peas & Carrots
Truffled Butternut Squash

Seasonal Options Available

Food Stations

Carving Station

Choice of Two:

Tarragon Crusted Pork Loin

Baked Honey Glazed Ham

Roast Turkey Breast

Steamship Round

Beef Brisket

Beef Tenderloin

Carved Prime Rib

Pasta Station

Includes:

Alfredo

Marinara

Pesto

Chicken/Shrimp

Italian Sausage

Assorted Vegetables

Guests Create Their Own!

Ask us about our Paella Station!

A mouth-watering combination of boneless chicken & fresh seafood elegantly prepared with rice and vegetables

Mashed Potato Bar



Toppings:

Bacon

Chives

Sour Cream

Shredded Cheddar

Truffle Oil

Peas

Corn Salsa

Love is Sweet!



*Wedding Cakes
by
Award Winning
Pastry Chef
Andrew Hooven*

Assorted Flavors

Filling Options

Fondant

Buttercream

Be Untraditional!

We also offer Cupcakes, Assorted Pies, Mini Desserts, Cookies & Much More! Have an idea? Let us know!

*Chocolate
Fountain*



Served with:

Pretzels

Graham Crackers

Fresh Fruit

Angel Food Cake

Oreos

Open Bar Options

Packages are Per Person, Per Hour (Minimum Three Hours)

Each Package Includes:

**Domestic Beer, Imported Beer, House Wine,
Soft Drinks, Juices & Selected Liquor**

Package A

House Liquor

Vodka, Gin, Rum,
Whiskey, Scotch & Tequila

Package B

Call Liquor

Absolut, Tanqueray, Bacardi, Malibu, Jack Daniels,
Dewar's, Captain Morgan & Jose Cuervo

Package C

Premium Liquor

Grey Goose, Bombay, Captain Morgan, Patron,
Knox Bourbon, Malibu & Johnny Walker Black

*Champagne Toast
Option Available*



Rentals

For your convenience, Abbott's Grill can facilitate all of your rental needs.

We work closely with local rental companies to make your wedding day as simple & stress-free as possible. Relax, enjoy & let us do the work!



Potential Rentals

- Glassware
- China
- Utensils
- Beverage Fountain
- Cake Stands
- Table Decor
- Chocolate Fountain
- Linens & Napkins
- Tents
- Arches
- Chivari Chairs
- Chair Covers & Sashes