



ABBOTT'S GRILL CATERING MENU



www.abbottsgrill.com



\$18 per person

served buffet style; select five of the following options:

Scrambled Eggs

Egg Strata

Home Fries

Creamed Chipped Beef w/ biscuits

Baked Oatmeal

Cheese Blintzs

Pancakes

Bacon & Sausage

Scrapple

Pastries

Flavored Yogurt & Housemade Granola

Assorted Fruit

BREAKFAST



HORS D'OEUVRES

priced per piece based on options selected; custom menus available

**Goat Cheese Stuffed
Mushrooms**

**Waldorf Chicken Salad
in a phyllo cup**

**Beef & Vegetable
Pinwheel**
w/horseradish cream

**Mni Grilled Cheese &
Serrano Ham**

Duck Pate
w/sweet onion marmalade

Brie & Apricot Tartlets

**Margherita Flatbread
Pizzas**

Lobster Corn Dogs
w/truffled mustard

**Crab Stuffed Cherry
Tomatoes**

Vegetable Spring Rolls
w/ ginger glaze

**Chicken, Beef or
Shrimp Satays**
w/ thai peanut sauce

Beef Tenderloin Crostini
w/ boursin cheese &
microgreens

**Tomato & Mozzarella
Caprese Skewer**

Smoked Trout Crostini

**Mustard & Herb Crusted
Lollipop Lambchops**

Mini Crab Cakes

Sweet Baby Peppers
w/ whipped herb Boursin

Duo of Savory Puffs

Bruschetta Trio

Coconut Shrimp
w/mango sauce

Duck Confit Tartlets
w/sun-dried cherries, spinach
& walnut

**Apple Smoked Bacon
Wrapped Scallop**
w/tangy mustard

**Smoked Salmon
Gougere**

**Prosciutto Wrapped
Asparagus**

Mini Burger Sliders

**Shrimp, Avocado &
Grapefruit Crostini**

Wild Mushroom Strudel
w/lingonberry jam

**Seasonal Vegetable
Ragout Tartlets**



market price; priced per person. includes the following:

Oysters

Crab Claws

Cocktail Shrimp

Tuna Poke

Ceviche

Seaweed Salad

RAW BAR



STATIONS



Signature Abbott's Bounty

a catering favorite!

Includes Assorted Cheeses, Fresh Fruits, Vegetable Crudites, Vegetable Antipasto, Hummus, Assorted Nuts, Assorted Dipping Sauces, Pita Chips & Crackers

Add Ons: Crab & Spinach Boule, Warm Spinach Dip, Baked Brie en Croute -or- Fresh Salsa & Housemade Guacamole

Paella Station

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



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

guests create their own!

Includes Pastas (Cavatappi, Orecchiette, Penne), Sauces (Alfredo, Marinara, Pesto) Assorted Vegetables & Proteins (Chicken, Shrimp, Italian Sausage)



Ask About Our Mashed Potato Bar!



SANDWICH BUFFET

\$22 per person

choice of three sandwiches & two sides; n/a beverages included (no juice)

Sandwiches

- Chicken Salad/Waldorf Salad Sandwich
- Tuna Salad Sandwich
- Vegetable Panini
- Ham & Brie Sandwich
- Southwestern Turkey Wrap
- Roast Beef Sandwich
- Smoked Chicken Cobb Wrap
- Cuban Press
- Roasted Pork Sandwich
- Caprese Sandwich

Sides

- Caesar Salad
- House Salad
- Abbott's Famous Chips & Salsa
- Potato Salad
- Pasta Salad
- Housemade Hummus & Chips

Add-On Desserts

+\$5 per person; choice of one

Assorted Cookies & Brownies, Apple Crisp, Warm Bread Pudding, Blueberry Cobbler



LUNCH BUFFET

\$24 per person

choice of two entrees & two sides; n/a beverages included (no juice)

Entrees

- Lasagna w/ Meat Sauce
- Vegetable or Seafood Lasagna
- Eggplant or Chicken Parmesan
- Herb Crusted Salmon or Pork Loin
- Flounder Florentine
- BBQ Chicken or Brisket
- Lemon Rosemary Chicken
- Chicken Piccata, Marsala or Francaise
- Cajun Meatloaf
- Sliced Beef Top Round
- Chicken & Sausage Pasta
- Beef Bourguignon
- Pasta Primavera
- Moussaka

Sides

Garlic Mashed Potatoes, Mac & Cheese, Sautéed Broccoli Rabe, Herb Roasted Potatoes, Rice Pilaf, Cauliflower au Gratin, Southern Braised Greens, Green Bean Almondine, Seasonal Vegetables

Add-On Desserts

+\$5 per person; choice of one

Assorted Cookies & Brownies, Apple Crisp, Warm Bread Pudding, Blueberry Cobbler



DINNER BUFFET

choice of three entrees & three sides; includes plated salad, bread & n/a beverages (excluding juice)

SILVER

\$40 p/p

Tarragon Roasted Pork Loin
Beef Bourguignon
Eggplant or Chicken Parmesan
Vegetable or Seafood Lasagna
Lasagna w/ Meat Sauce
Chicken Picatta or Marsala
Chicken & Sausage Pasta
Lemon Rosemary Chicken
BBQ Chicken
Cajun Meatloaf
Sliced Beef Top Round
Herb Crusted Salmon
Pasta Primavera

GOLD

\$55 p/p

Sliced Roast Beef
w/ au jus
Braised Boneless Short Rib
Chicken Francaise
Shrimp
w/sunchoke & lemon herb risotto
Flounder Florentine
Herb Roasted
Salmon Chimichurri
Romano Crusted Cod
BBQ Brisket
Pot Roast

PLATINUM

\$65 p/p

Salmon or Chicken Oscar
w/crab, asparagus & hollandaise
Potato Crusted Halibut
w/truffled potato cream
Petite Filet
Veal Saltimbocca
Pot Roast
Prime Rib
Seafood Paella
Chincoteague Crab Cakes
Pork Osso Bucco

Off-Site Catering:

*+\$5 per person
N/A Beverage Package
(excluding juice)*

Sides

*Southern Braised Greens, Green Beans Almondine, Roasted Garlic Mashed Potatoes, Herb Roasted Potatoes,
Mac & Cheese, Rice Pilaf, Cauliflower au Gratin, Broccoli Rabe, Seasonal Vegetables*

Add-On Desserts

+\$5 per person; choice of one

Assorted Cookies & Brownies, Apple Crisp, Warm Bread Pudding, Blueberry Cobbler



BUFFET ADD-ONS

Hors D'oeuvres (passed or stationed)



Tier One

\$13 per person; choice of four

Goat Cheese Stuffed Mushrooms, Waldorf Chicken Salad, Beef & Vegetable Pinwheel, Mini Grilled Cheese & Serrano Ham, Brie & Apricot Tartlets, Margherita Flatbread Pizzas, Vegetable Spring Rolls, Chicken or Beef Satays, Smoked Trout Crostini, Tomato & Mozzarella Caprese Skewer

Tier Two

\$15 per person; choice of four

Beef Tenderloin Crostini, Coconut Shrimp, Duck Confit Tartlets, Prosciutto Wrapped Asparagus, Shrimp, Avocado & Grapefruit Crostini, Wild Mushroom Strudel, Duck Pate, Smoked Salmon Gougere, Shrimp Dumplings, Shrimp Satays



Tier Three

\$18 per person; choice of four

Apple Smoked Bacon Wrapped Scallop, Mini Burger Slider, Mini Crab Cakes, Lollipop Lamb Chops, Lobster Corn Dogs

Customized Options Available!



PLATED DINNER

plated a la carte options available as well as gluten free & vegetarian offerings

Three Course Plated Dinner to include the following:

- Choice of House, Caesar or Panzanella Salad
- Choice of any three Entrees from any one buffet package
- Non-Alcoholic Beverage Package (excluding juice)

Entree Packages

priced per person

\$50

Silver Package

Tarragon Roasted Pork Loin, Chicken Picatta or Marsala, Eggplant or Chicken Parmesan, Chicken & Sausage Pasta, Lemon Rosemary Chicken, BBQ Chicken, Cajun Meatloaf, Sliced Beef Top Round, Beef Bouguignon, Herb Crusted Salmon, Pasta Primavera, Lasagna w/ Meat Sauce, Seafood or Vegetable Lasagna

\$60

Gold Package

Herb Roasted Salmon Chimichurri, Braised Boneless Short Rib, Chicken Francaise, Romano Crusted Cod, Shrimp w/ sunchoke & lemon herb risotto, Flounder Florentine, sliced roast beef w/ au jus, BBQ Brisket, Pot Roast

\$70

Platinum Package

Chincoteague Crab Cakes, Petite Filet, Salmon or Chicken Oscar w/ crab, asparagus & hollandaise, Pork Osso Bucco, Potato Crusted Halibut, Veal Saltimbocca, Prime Rib, Seafood Paella

Add-On Desserts

+\$8 per person; choice of one

Assorted Cookies & Brownies, Apple Crisp, Warm Bread Pudding, Blueberry Cobbler, Creme Brulee, Flourless Chocolate Torte, Lemon-Ricotta Cheesecake



BAR OPTIONS

priced per person, per hour (three hour minimum)

**packages include beer (domestic & imported),
house wine, soft drinks, juices & selected liquor**



Silver Package

\$12 per person, per hour
beer & house wine

Gold Package

\$9 per person, per hour
Rail Liquor, Beer & Wine



Platinum Package

\$11 per person, per hour
Premium Liquor, Beer & Wine

Champagne Toast Package Available!





CONTACT US



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Let's Chat!

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