



ABBOTT'S GRILL WEDDING CATERING MENU



www.abbottsgrill.com



HORS D'OEUVRES

prices 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

Vegetable Spring Rolls
w/ ginger glaze

Chicken 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

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



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!



DINNER BUFFET

choice of three entrees & two sides; includes plated caesar or seasonal salad

**Tarragon Roasted
Pork Loin**

Chicken Picatta
w/lemon capers

Beef Bourguignon
w/buttered noodles

Eggplant Parmesan

Vegetable Lasagna
w/bechamel

Chicken Marsala

Flounder Florentine

BBQ Brisket

**Herb Roasted Salmon
Chimichurri**

Chicken Oscar
w/ crab asparagus hollandaise

Sliced Roast Beef
w/ au jus

**Braised Boneless Short
Rib**

Chicken Francaise

Shrimp
w/sunchoke & lemon herb
risotto

Pork Osso Bucco

Flounder Florentine

Chincoteague Crab Cakes
Salmon Oscar
w/crab, asparagus & hollandaise

Potato Crusted Halibut
w/truffled potato cream

Petite Filet

Veal Saltimbocca

Pot Roast

Prime Rib

Seafood Paella

Romano Crusted Cod

SIDES

Southern Braised Greens, Green Beans Almondine, Ratatouille, Roasted Garlic Mashed Potatoes, Curry Roasted Cauliflower, Roasted Fingerlings, Bleu Cheese Scalloped Potatoes, Mac & Cheese, Rice Pilaf, Sweet & Spicy Brussels, Broccoli au Gratin, Broccoli Rabe, Polenta, Sweet Potato Anna, Peas & Carrots, Truffled Butternut Squash



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 Soup or Salad
- Entree (Choice of One): Fish, Beef or Chicken Option with Chef Accoutrements
- Dessert
- Non-Alcoholic Beverage Package

\$70 per person -OR- \$100 per person (includes alcohol)

Premium Option

Starter (Choice of One):

01

Field Green Salad w/ apples & balsamic, Caesar Salad, Iceberg Wedge or Cup of Soup

Main (Choice of One):

02

14 Ounce New York Strip & Jumbo Lump Crab Cake, Pasta Carbonara, Broiled Twin Lobster Tails, Mediterranean Chicken Risotto or Custom Vegetarian Option

Dessert (Choice of One):

03

Key Lime Pie, NY Style Cheesecake, Chocolate Raspberry Mousse
Non-Alcoholic Beverage package included

\$85 per person



offered by our in-house award winning pastry chef, Andrew Hoozen

Wedding Cakes

options offered: assorted flavors, filling options, fondant or buttercream

Cupcakes

Assorted Pies

Mini Desserts

Cookies

Specialty Pastries

DESSERTS



BAR OPTIONS

priced per person, per hour (three hour minimum)

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



Package A

house liquor

Vodka, Gin, Rum, Whiksey, 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 Package Available!





RENTALS

offering rental guidance & facilitation. potential rentals include:

Glassware

Chocolate Fountain

China

Chaffers

Utensils

Linens

Beverage Fountain

Tents

Cake Stands

Arches

Table Decor

Chivari Chairs

Napkins

Chair Covers & Sashes



CONTACT US



Let's Plan!



Abbott's at Paynter's Mill:
16388 Samuel Paynter Blvd.
Milton, DE 19968
302-549-4074

Abbott's on Broad Creek:
111 Delaware Avenue
Laurel, DE 19956
302-280-6172

events@abbottsgrill.com
www.abbottsgrill.com
