



OFFSITE CATERING

ABINGTONALEHOUSE.COM

ABINGTON ALE HOUSE & GRILLE

1235 Bedford Street Abington, MA 02351

781-871-6811

The Abington Ale House would like to thank you for considering our catering services for your upcoming event. We hope that after reviewing the following information and menus, you will call our Catering Sales Office and speak with one of our talented and knowledgeable event planners. We'll show you how our attentive planning can make your event! Be it a black-tie dinner, wedding reception or backyard barbeque, our catering team will win your confidence and give you an event to remember. We are pleased to offer you exciting menu choices for all occasions and the following menus are just a sampling of what our chefs can do. We also offer customized menus for every taste, location and occasion.

Deposits

*When you are ready to reserve a date, there will be an initial **non-refundable** deposit of **\$1000.00** that will be deducted from your final bill. At this time, you will be asked for the approximate number of guests for your event.*

Final Guarantee/Payment

*A final guaranteed number of guests is due to The Abington Ale House **three business days prior to your event**. It is on this number that we will base food orders and production. It may be possible to raise your guarantee beyond this point, but this is the minimum number of guests for which you will be billed.*

Payment in full is due 3 days before your event. Cash, certified check or credit cards are accepted for the balance.
All our menus are subject to a 6.25% MA tax, a .75% local Abington tax, and a 5% banquet incidental charge. A 20% gratuity charge will be added to your final invoice for our staff. We can arrange for specialty linens, table and chair rentals, dance floors, tents or any other items you may request at an additional charge.

A long-distance travel charge of \$250.00 will be incurred for any event beyond 20 miles.

Minimums

*Due to fixed costs relative to catering events, we have a **minimum food expenditure of \$1500.00** for each full-service event we do.*

Staffing

Necessary staff for your event will be provided for a maximum of 4 hours, which includes set-up, food service and breakdown.

Any additional time will be billed at \$250.00 per hour.

The staff provided to you will be determined by your choice in menu, style of service and number of guests. We will always provide an on-site chef and/or catering manager.

Be Our Guest...

While considering your choice in caterers, please know we stand behind our reputation. We invite you to see our kitchens, meet our chefs and/or managers, speak with our past clients or sample a taste of our food... just ask.

Sales Office
781.871.6811
www.AbingtonAleHouse.com

Dinner Buffets

Minimum guest count fifty.

Hors D'Oeuvres Option

*Crudités and Dip • Assorted Cheese and Crackers • Scampi Style Chicken Medallions • Italian Sausage
Buffalo Style Chicken Medallions • Baked Stuffed Mushrooms • Scallops Wrapped in Bacon
(Choice of three \$12.95 per guest)*

Option One

*Caesar or House Salad
Boston Baked Scrod
Sliced Roast Beef with Bordelaise Sauce
Chicken, Broccoli and Penne Pasta
Rice Pilaf
Mixed Vegetable Medley
Oven Roasted Potatoes
Freshly Baked Rolls and Butter
Coffee, tea and decaffeinated coffee
\$38.00 per guest*

Option Two

*Caesar or House Salad
Roast Sirloin with Cognac Demi Glaze
Vegetable Alfredo Pasta
Lemon Spinach Chicken
Mixed Vegetable Medley
Baked Potato
Freshly Baked Rolls and Butter
Coffee, tea and decaffeinated coffee
\$42.00 per guest*

Brunch & Lunch Buffets

Served 10 am- 4 pm

Minimum guest count fifty.

Lunch

*Caesar Salad
Deli Platter with Ham, Turkey and Roast Beef
Assorted Breads, Rolls and Condiments
Lettuce, Tomato and Onion
Assorted Cheeses
Chicken Marsala
Penne Marinara
Coffee and Tea Station
\$28.00 per guest*

Brunch

*Fresh Fruit Tray
Farm Fresh Scrambled Eggs
Crispy Bacon
Mixed Vegetable Medley
Oven Roasted Potatoes
Lemon Spinach Chicken
Boston Baked Scrod
Coffee and Tea Station
\$36.00 per guest*

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PLATED ENTRÉE CHOICES

Selection Limited to Two (2) Entrees & Must be pre-Ordered

Hors D'Oeuvres Option

Crudités and Dip • Assorted Cheese and Crackers • Scampi Style Chicken Medallions • Italian Sausage • Buffalo Style Chicken Medallions • Baked Stuffed Mushrooms • Scallops Wrapped in Bacon

(Choice of three \$12.95 per guest)

Salads

Choose one (1)

*Tossed salad
Caesar salad*

Entrees

<i>Baked Boston Scrod</i>	<i>\$35.00</i>
<i>Grilled Swordfish</i>	<i>\$38.00</i>
<i>Baked Stuffed Shrimp with Seafood Stuffing</i>	<i>\$42.00</i>
<i>Lemon Spinach Chicken</i>	<i>\$32.00</i>
<i>Chicken Oscar with Fresh Lobster, Asparagus and Hollandaise Sauce</i>	<i>\$49.00</i>
<i>Baked Chicken Supreme with Granny Smith Apple Stuffing</i>	<i>\$31.00</i>
<i>Chicken Marsala</i>	<i>\$32.00</i>
<i>Roast Prime Rib Au Jus</i>	<i>\$44.00</i>
<i>Herb Roasted Sirloin with Bordelaise Sauce</i>	<i>\$55.00</i>
<i>Hand Carved Roast Tenderloin with Shiitake Mushrooms and a cognac Demi-Glaze</i>	<i>\$46.00</i>
<i>Filet Mignon, Shiitake Mushrooms</i>	<i>\$57.00</i>
<i>Chicken Cordon Bleu</i>	<i>\$39.00</i>
<i>Herb Roasted Pork Loin</i>	<i>\$36.00</i>
<i>Baked Stuffed Shrimp and Prime Rib of Beef Au Jus</i>	<i>\$59.00</i>

Includes:

*Salad, warm rolls and butter, fresh seasonal vegetable and potato, coffee, tea and decaffeinated coffee.
All prices are on a per quest basis.*

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FAMILY STYLE RECEPTION

Minimum guest count fifty

Hors D'Oeuvres Option

*Crudités and Dip • Assorted Cheese and Crackers • Scampi Style Chicken Medallions • Italian Sausage
Buffalo Style Chicken Medallions • Baked Stuffed Mushrooms • Scallops Wrapped in Bacon
(Choice of three \$12.95 per guest)*

Salads

Choose one (1)

*Tossed Salad with Italian Dressing
Caesar Salad*

Entrees

*Penne Pasta
Sliced Roast Beef with Mushroom Gravy
Stuffed Chicken Supreme*

\$42.00 per guest

Entrees

*Chicken, Broccoli & Ziti
Roast Sirloin with Bordelaise Sauce
Chicken Cordon Bleu*

\$47.00 per guest

Each Entrée comes with a choice of one (1) vegetable and a choice of one (1) starch

Vegetables

*Fresh Medley of Vegetables
Glazed Carrots
Green Beans
Butternut Squash*

Starch

*Rice Pilaf
Oven Roasted Potatoes
Parmesan Mashed Potatoes*

Family Style dinners are served with fresh baked rolls and butter, coffee, tea and decaffeinated coffee

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and a gratuity of 20% for our servers.*

NEW ENGLAND CLAM BAKE

Minimum guest count fifty

Served with high quality disposable plates, napkins and silverware

Option One

New England Clam Chowder

1 ¼ Pound Steamed Lobster

Statler Barbeque Chicken Breast

Corn on the Cob

Pasta Salad or Potato Salad

Caesar Salad or House Salad

Homemade Corn Bread

Fresh Sliced Watermelon

Market per guest

Add steamers – Market per guest

Option Two

1 ¼ Pound Steamed Lobster

Pasta Salad or Potato Salad

Corn on the Cob

Italian Sausages

Steamed Hot Dogs

Buttery Red Bliss Potatoes

Steamed Clams

Fresh Sliced Watermelon

Market per guest

Option Three

*New England Clam Chowder
or Tossed Salad*

1 ¼ Pound Steamed Lobster

8 oz. New York Sirloin (cooked medium)

Pasta Salad or Potato Salad

Corn on the Cob

Fresh Sliced Watermelon

Market per guest

Add steamers – Market per guest



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BACKYARD BARBEQUES

Minimum guest count fifty

Served with high quality disposable plates, napkins and silverware

Option One

*Grilled Barbeque Statler Chicken Breast
Marinated Steak Tip Skewers (cooked medium)
Homemade Chili
Caesar Salad
Pasta Salad or Potato Salad
Corn on the Cob
Fresh Sliced Water Melon
Homemade Corn Bread
\$39.00 per guest*

Option Two

*Grilled Burgers and Cheese Burgers
Hot Dogs
Caesar Salad
Pasta Salad or Potato Salad
Fresh Sliced Water Melon
\$31.00 per guest*

Option Three

*Boneless Barbeque Chicken Breast
Marinated Steak Tip Skewers (cooked medium)
Homemade Chili
Caesar Salad
Pasta Salad or Potato Salad
Fresh Sliced Water Melon
\$37.00 per guest*

Option Four

*Boneless Barbeque Chicken Breast
Grilled Burgers and Cheese Burgers
Tossed Salad
Pasta Salad or Potato Salad
Corn on the Cob
Fresh Sliced Water Melon
\$36.00 per guest*

Option Five

*Smoked Baby Back Ribs
Marinated Steak Tip Skewers (cooked medium)
Corn on the Cob
Texas Chile or Baked Beans
Salsa and Tortilla Chips
Coleslaw
Fresh Sliced Water Melon
\$46.00 per guest*



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HORS D'OEUVRES

Stationary Displays

Cheese Display

A selection of imported and domestic cheeses accompanied by assorted crackers.

\$4.50 per guest

Crudité

A colorful array of chilled seasonal vegetables, served with a savory dip.

\$4.00 per guest

Fruit Display

A seasonal selection of assorted fresh fruits

\$5.00 per guest

Antipasto

Asparagus, button mushrooms, artichokes, cherry tomatoes, buffalo mozzarella, genoa salami, imported provolone, roasted red peppers and prosciutto

\$9.50 per guest

Raw Bar

Chilled oysters, littleneck clams and jumbo shrimp accompanied by cocktail sauce, horseradish and lemon wedges

Market Price

Passed Hors D'Oeuvres

Priced per 50 pieces

Cold Selections

<i>Oysters on the half Shell</i>	<i>\$140.00</i>
<i>Jumbo Chilled shrimp cocktail</i>	<i>\$170.00</i>
<i>Melon wrapped in prosciutto</i>	<i>\$90.00</i>
<i>Lobster salad bruschetta</i>	<i>\$200.00</i>

Hot Selections

<i>Scallops wrapped in bacon</i>	<i>\$155.00</i>
<i>Vegetable stuffed mushrooms</i>	<i>\$95.00</i>
<i>Japanese chicken skewers</i>	<i>\$100.00</i>
<i>Steak tips au poivre</i>	<i>\$210.00</i>
<i>Lollipop lamb chops</i>	<i>\$220.00</i>
<i>Mini Crabcake crostini</i>	<i>\$95.00</i>
<i>Sauteed chicken medallions (Buffalo, Teriyaki or Scampi)</i>	<i>\$90.00</i>
<i>Lobster bisque shooter</i>	<i>\$115.00</i>



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BUFFET ADD ONS

Must be in addition to a full meal

Carving Stations

Priced per guest

Roast Sirloin	\$17.00
Roast Turkey	\$12.00
Pork Loin	\$13.00
Prime Rib	\$19.00



Pasta Stations

Priced per guest

Penne Pasta	\$9.00
<i>Choice of marinara, carbonara or alfredo</i>	
Chicken, Broccoli & Ziti	\$13.00
Sea Food fra Diavolo	\$17.00
Vegetable Alfredo	\$10.00

Mashed Potato Bar

Priced per guest

Starts with homemade parmesan mashed potatoes

Sides include:

Cheddar cheese, chives, bacon bits, gravy, butter and sour cream

\$9.00



Desserts

Brownie Tray	48 ct.	\$90.00
Cookie Tray	48 ct.	\$90.00
Chocolate Cupcake w/buttercream	48ct.	\$150.00
Mini Italian Pastries	1 doz.	\$29.00



Complete Coffee, Decaf and Tea Set up **\$3.50 pp**

Assorted Juice Station (orange, cranberry
And Grapefruit **\$5.00 pp**

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A LA CARTE

Hot and Cold Hors D'Oeuvres

Priced Per 50 pieces

Melon Wrapped in Prosciutto	\$80.00
Stuffed Mushrooms w/Vegetable Stuffing	\$90.00
Stuffed Mushrooms w/Seafood Stuffing	\$105.00
Scallops Wrapped in Bacon	\$145.00
Japanese Chicken Skewers	\$95.00
Bone in Wings (plain, scampi, Buffalo, BBQ)	\$100.00
Chicken Tenders (plain, scampi, Buffalo, BBQ)	\$95.00
Shrimp Cocktail	\$165.00
Lollipop Lamb Chops	\$210.00

Appetizers

Approximately 20 servings

Fresh Fruit Platter	\$80.00
Cheese & Cracker Platter	\$75.00
Crudit� & Dip Platter	\$65.00
Corn Bread w/honey butter each	\$3.25
Clam Chowder w/crackers (per gallon)	\$75.00
Chili w/chips (per gallon)	\$80.00
Buffalo Chicken Dip w/chips (per gallon)	\$80.00

Salads

Approximately 20 servings

Caesar Salad	\$60.00
Tossed Salad	\$60.00
Plum Tomatoes, Cucumbers, Basil and Mozzarella Salad	\$80.00
Chicken Caesar Salad	\$90.00
Pasta Salad	\$65.00
Potato Salad	\$60.00

Parmesan Peppercorn, Lite Italian, Ranch, Balsamic Vinaigrette

Entrees

Approximately 20 servings

Baked Pasta Pie	\$95.00
Baked Stuffed Chicken	\$135.00
Cheese Lasagna	\$120.00
Meat Lasagna	\$135.00
Chicken, Broccoli and Ziti	\$95.00
Lemon Spinach Chicken	\$130.00
Chicken Parmesan	\$115.00
Penne with Marinara	\$55.00
Macaroni and Cheese	\$70.00
Chicken Breast (BBQ, Teriyaki, Plain)	\$115.00
BBQ Baby Back Ribs	\$175.00
Grilled Sirloin Tips	\$205.00
Add peppers & onions	\$20.00

Finger Rolls

Minimum order 25 – Mix and Match
Roast Beef, Turkey, Ham, Chicken
Salad, Tuna Salad
\$2.50 each

Roll Up Sandwiches

Minimum order 25 – Mix and Match
Roast Beef, Turkey, Italian, Chicken
Caesar, Vegetable, Greek
\$3.75 each

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TENTS and MORE

Listed is only a sampling, please ask if there is anything we can help with.

Bar Service

*We provide the following bar accompaniments at \$9.00 per guest:
Soda and Juices * Ice * Bar Fruit
Stirrers * Napkins * Disposable Glassware
We can provide professional bartenders (T.I.P.S. Certified) at \$35.00 an hour with a 6-hour minimum.*

Accessories

<i>XL Cooler filled with ice</i>	<i>\$50.00</i>
<i>6' Rolling Cambro Bar</i>	<i>\$150.00</i>
<i>Chaffing dish with Sterno</i>	<i>\$16.00</i>
<i>Disposable Plate, knife, fork, napkin</i>	<i>\$1.50</i>
<i>6" Disposable Plate 25 ct.</i>	<i>\$7.00</i>
<i>10.5" Disposable Plate 25 ct.</i>	<i>\$11.00</i>
<i>Chowder Bowl/Spoon 25 ct.</i>	<i>\$8.00</i>

Linens

<i>54 x 120 Banquet (white)</i>	<i>\$8.00</i>
<i>85 x 85 Round (white)</i>	<i>\$8.00</i>
<i>Linen Napkins (choice of color)</i>	<i>\$1.00</i>
<i>Table Skirt and Clips (white)</i>	<i>\$25.00</i>

Special Orders Available

<i>Tents 20 x 30' (seats 65-80)</i>	<i>\$500.00</i>
<i>Tent Lighting</i>	<i>\$100.00</i>
<i>8' x 8' Pop-up Tent</i>	<i>\$50.00</i>
<i>White Folding Chairs</i>	<i>\$3.50</i>
<i>60" Round Table</i>	<i>\$25.00</i>
<i>36" Round High-Top Table</i>	<i>\$20.00</i>
<i>4' or 6' Banquet Table</i>	<i>\$13.00</i>
<i>8' Banquet Table</i>	<i>\$16.00</i>

Testimonials

"...The Ale House catered my husband's 50th birthday and I couldn't have been more pleased with their helpfulness, professionalism and amazing food!!! It surely will be a day to remember."

Marie Wallace, Bridgewater MA

"...What an incredible job the Abington Ale House did for our company outing! With over 200 guests attending, our employees haven't stopped raving about the food and service you supplied. Well Done!!"

Susan Cook, Norwell MA

"...Thank you so much for making my daughter's wedding in Dennisport, MA an incredible success, from the initial planning stages to the impeccable execution of the food, we couldn't be more pleased with our special day. You should be very proud of a job well done!"

Susan Clark, Weymouth MA

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