

Abby Park

Abby Park Catering
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About Abby Park Catering

Abby Park is pleased to offer catering for in home parties, meetings, corporate offices and any other event venues.

Whether it's a fully staffed & catered wedding or a simple business luncheon, we are happy to work with each client to tailor a menu exactly to your liking!



BREAKFAST

10 person minimum

Continental Breakfast \$9/person

Bagels and cream cheese
Chef's choice baked goods
Juice & bottled water
Coffee & tea

Hot Breakfast Buffet \$20/person

French Toast
Scrambled Eggs
Bacon
Sausage
Home Fries
Juice & bottled water
Coffee & tea

A la Carte Additions

Fresh fruit \$2/person
Greek yogurt & fruit \$3/person
Oatmeal \$2/person
Croissants \$2/person
Quiche of the day \$4/person
Smoked salmon platter \$6/person
Fresh squeezed OJ \$2/person
Coffee \$2/person
Tea \$2/person

LUNCH

10 person minimum



SANDWICH PLATTERS

Come with Potato Chips
Your choice of 1 Side Salad
Soda & bottled water
Cookies

Classic Deli Sandwiches \$14/person

- Ham & Swiss
- Roast Beef & Cheddar
- Oven-roasted Turkey & Provolone
- Condiments served on the side

Gourmet Sandwiches \$16/person

- Grilled Chicken Breast with “Caesar” Aioli, Shaved Parmesan, and Romaine Hearts
- Imported Ham with Whole Grain Mustard, Apple Chutney and Brie.
- Roasted Turkey Gruyere with Cranberry Mayo.
- House-made Roast Beef with Shaved Red Onion and Bleu Cheese.
- Portobello Mushroom, Roma Tomato, Basil and Buffalo Mozzarella with Aged Balsamic Drizzle

Salad Lunch \$10/person

Choice of 4 salads
Soda & bottled water

Side Salads

To supplement your order with an additional side, add \$2 per person

Mixed Greens Salad

- Baby Spinach with goat cheese, seasonal fruit & nuts
- Classic Caesar
- New England Oil and Vinegar Slaw
- Asian Noodle & Vegetable Salad with spicy Peanut dressing
- Green Bean Salad with Almond-Dill Vinaigrette Dressing
- Traditional Cole Slaw
- Traditional Potato Salad
- Swedish Potato Salad—New Potatoes, Sour Cream, Red Onion, Dill, Celery, and Smoked Salmon
- Creamy Cucumber Salad
- Red Skin Potato Salad—Roasted Potato, Bacon, Cheddar, Scallions, Sour Cream Dressing
- Seasonal Fruit Salad
- Chef’s Choice Pasta Salad

Soups \$3/person

Clam Chowder
Tomato Soup
Butternut & Apple Bisque

DINNER BUFFETS

15 person minimum

Comes with Mixed Baby Greens Salad
& fresh baked rolls

Entrée Buffet \$35/person

Sides - choose 2

- Roasted fingerling potatoes
- Garlic Mashed Potatoes
- Sauteed Haricots verts
- Sauteed Asparagus
- Seasonal Vegetable medley
- Roasted Beets
- Baby Carrots

Entrée - choose 2

- Roast pork loin with maple glaze
- Grilled Flank steak
- Chicken breast stuffed with fontina and prosciutto
- Abby Park Meatloaf
- Seafood Stew

Dessert - choose 2

- Bread Pudding
- Chocolate cake
- Cookies & truffles
- Fruit tarts
- Occasion Cake

Pasta Buffet \$25/person - choose 2

- Chicken & Fontina cannelloni with roasted Portobello sauce
- Seafood cannelloni with lobster cream sauce & roasted red pepper puree
- Traditional meat cannelloni with béchamel
- Baked rigatoni with braised short ribs, Gorgonzola, caramelized onions, peas & cream
- Spinach & ricotta ravioli with sage & pine nut pesto cream
- Penne with chicken, spinach, tomato, garlic & feta
- Cavatelli with lobster, peas, leeks & saffron cream
- Penne Bolognese
- Baby shrimp scampi with asparagus, roasted red peppers & Cavatelli
- Penne with smoked salmon, peas, spinach & lemon mascarpone cream
- Pasta primavera with mixed vegetables in a light tomato sauce

Dessert - choose 2

- Bread Pudding
- Chocolate cake
- Cookies & truffles
- Fruit tarts
- Occasion Cake

Mix n' Match

Choose 1 entrée, 1 side, 1 pasta & 2 desserts

RECEPTIONS

15 person minimum

Staffing Required

Basic Reception \$30/person

Chef's choice of fruit & cheese

4 Passed hors d'oeuvres

Deluxe Reception \$40/person

Chef's choice of fruit & cheese

4 Passed hors d'oeuvres

2 Stationary displays

A la carte pricing available upon request

Stationary displays

Abby Park Board Platter

Lobster mousse with smoked salmon, prosciutto with apple chutney, imported feta with dry cured olives, dates stuffed with chevre & marcona almonds

Italian Antipasto Platter

A selection of cured meats, cheeses & marinated vegetables

Spanish Tapas Platter

A selection of traditional meat, seafood & vegetable tapas

Meze Platter

Babaghanoosh, hummus, tabbouleh, marinated lentils, olives & house made chips

Smoked Salmon Platter

Smoked salmon, capers, hard boiled eggs, red onion, pumpernickel & dill mustard mayo

Kobe Beef Carpaccio Platter

Thinly sliced Kobe beef with lemon-white truffle vinaigrette, arugula, shaved Parmigiano Reggiano, red onion & capers

Baked Brie

Whole wheel baked with sea salt roasted almonds with apple chutney, grainy mustard & assorted crackers

Wild Mushroom Pate

Wild mushroom pate with toasted walnuts, cornichons, red onion & crackers

Tuna Sashimi

Thinly sliced tuna with wasabi, balsamic-soy glaze, red pepper marmalade & Napa cabbage slaw

Duck Liver & Foie Gras Pate

Creamy pate served with red onion marmalade, grainy mustard & cornichons

Passed hors d'oeuvres

- Slow Roasted Pork Cigars
- Thai Sweet Chili Shrimp
- Eggplant Tocchetti with roasted garlic aioli
- Chevre & Marcona almond stuffed dates
- Eggplant, feta & roasted red pepper bruschetta
- Mini spring rolls
- Empanadas
- Lamb Lollipops
- Asparagus wrapped in Prosciutto
- Chicken croquettes
- Fillo cups filled with devilled jumbo lump crab
- Fillo cups filled with blue cheese & bacon
- Arancini
- Sesame chicken satay
- Beef teriyaki satay
- Tomato, basil & mozzarella crostini
- Scallops wrapped in bacon
- Mini crab cakes
- Veal & pork meatballs in Romesco sauce
- Wild mushroom strudels
- Spinach & feta pinwheels
- Lobster mousse tartlettes
- Cherry tomatoes stuffed with house made ricotta
- Portobello & cherry pepper flatbread
- Chef's choice passed sweets

*a la carte pricing available upon request

PLATED DINNER

10 person minimum

Staffing required

\$50/person

Appetizer – choose 1

- **Spinach Salad** with roasted walnuts, strawberries, Westfield Farms goat cheese & balsamic vinaigrette
- **Arugula** with Great hill bleu, dried cherries, roasted beets & aged wine vinaigrette
- **Thai Chili Shrimp** sweet chili & lime sauce, rice wine cucumbers & candied ginger
- **The “Park Board”** Parma prosciutto with date stuffed celery, Serrano with Arbequina olives, Speck with candied walnuts, Bresaola with golden raisin chutney
- **Scallops and Bacon** seared diver scallops and crispy pork belly with orange glaze
- **Carpaccio of Kobe Beef** aged parmesan, lemon truffle dressed arugula, capers & red onion

Entrée – choose 2

- **Statler Chicken** with crispy potato-artichoke cake, caramelized onions, escarole & thyme scented jus
- **Grilled Wild Scottish Salmon** citrus-pine nut relish, creamy cucumber Italian cous cous salad & grilled zucchini
- **Wolfe’s Neck Farms Flat Iron steak** with roasted garlic mashed potatoes & grilled asparagus
- **All Natural Pecan Crusted Pork Loin** golden raisin chutney, quinoa stuffed tomato & grilled fennel
- **Cavatelli** lobster, peas, leeks, saffron & cream
- **Diver Sea Scallops** beet risotto, lemon chive crème fraiche & sweet potato “chips”
- **Vegetarian** quinoa stuffed tomato, garlic spinach, roasted beets, grilled fennel & celery root puree

Dessert – choose 1

- **Chocolate flourless cake** with chocolate-honey glaze & raspberry sauce
- **Milk Chocolate Mousse Cake** with chocolate brownie, berry compote & whipped cream
- **Vanilla Bean Crème Brulee** with tuille and berries
- **Pistachio & Mango Tiramisu** with pistachio ladyfingers layered with mango mascarpone crema
- **Seasonal fruit sorbet**
- **Occasion Cake**



ADDITIONS & SUBSTITUTIONS

- Vegetarian entrée option available as a substitute for any entrée
- Gluten-free menu available
- Add an amuse bouche of 1 oyster or lobster cocktail for an additional \$2/person
- Add a cheese course for an additional \$4/person

Bar Policies

- Abby Park will provide experienced, TIPS certified bartenders and staff
- Client must provide all alcoholic beverages

Staffing Guidelines

Server \$25 per hour

Cook \$25 per hour

Chef \$30 per hour

Receptions

- One chef per 100 guests
- One bartender per 65 guests
- One waitstaff person per 30 guests

Buffets

- One waitstaff per 24 guests
- One chef per 100 guests

Plated Events

- One chef per 40 guests
- One cook per 40 guests
- One waitstaff per 12 guests

Delivery

Disposable cutlery, plates & napkins come with most orders. China, flatware and other needs are available for an additional charge

Drop off \$30 (up to 25 miles)

Drop off & set up \$45

Delivery, set up & breakdown \$75