



Abby Park is a restaurant in Milton, MA that serves innovative, modern American cuisine. We are pleased to offer worry-free, fabulous meals for any event beyond the walls of our restaurant.

Whether a simple business luncheon or a black tie wedding, we are happy to work with each client to tailor a menu exactly to your liking!

Contact our Events & Catering Manager, Ann-Marie (ann-marie@abbypark.com/ 617.696.8700) to start planning today!

~Hot Lunch Package~

Choose 1 Famous Hot Lunch

Specialty Lunches available for an additional charge

Includes chilled beverages, choice of side (garden salad, fruit bowl or potato chips), bite-sized desserts and paper goods

- 6 – 10 guests: \$16.50 per person
- 11 – 20 guests: \$15.50 per person
- 21 + guests: \$14.50 per person

Famous Hot Lunches

- Feta Chicken
with walnuts, asparagus and creamy Greek sauce garnished with roasted red peppers served over rice pilaf
- Teriyaki Chicken
chicken and julienne vegetables in sweet and spicy teriyaki sauce over jasmine rice
- Lasagna Bolognese
traditional meat and ricotta lasagna with homemade marinara
- Lasagna Vegetale
vegetarian lasagna with ricotta and homemade marinara
- Chicken Marsala
tender chicken sautéed with mushrooms in sweet marsala wine sauce tossed with penne pasta
- Chicken Picatta
chicken breast in lemon beurre blanc with capers over penne pasta
- Pasta Primavera (available with shrimp for an additional charge)
seasonal vegetables with pasta in your choice of alfredo sauce or roasted garlic and oil
- Parmigiana and Penne Pasta
chicken, eggplant, or a combination served over penne pasta with homemade marinara

Specialty Lunches

- Lobster Mac and Cheese
with peas, bacon and crunchy panko breadcrumbs
- Gorgonzola Steak Tips
over lemon basil orzo
- Ginger Shrimp
sautéed with scallions and peapods over sesame noodles
- Miso Marinated Salmon
with sushi rice and wok vegetables
- Mint and Lemon Marinated Turkey Tips
over toasted couscous with curry yogurt sauce
- Sesame Beef
tender slices of beef sautéed in sesame oil with garlic and mushrooms over jasmine rice
- Peppered Pork Tenderloin
with cherry-peach salsa and toasted couscous

Ask about a la carte pricing for any lunch item!

~ The Abby Park Brunch ~ \$14 per person

- Fresh Fruit Platter • Bagels and Cream Cheese • Assorted Quiche •
- Smoked Salmon Platter • Coffee, Juice and Water • All Paper Goods •

*prices do not include 7% state and local meals taxes
\$35 delivery charge within a 10 mile radius
please give 24 hours notice on all luncheon and brunch orders*

~Sandwich Packages~

Choose any 3 sandwiches

Includes chilled beverages, choice of side (garden salad, pasta salad, fruit platter or potato chips), bite-sized desserts and paper goods

6 – 10 guests: \$16 per person

11 – 20 guests: \$15 per person

21 + guests: \$14 per person

Sandwiches (also available as wraps)

- Tuna Salad
homemade with lettuce and tomatoes on a brioche roll
- Roast Beef and Boursin
caramelized onions, lettuce and tomatoes on a brioche roll
- Herb Roasted Chicken Salad
house roasted chicken, lettuce, and tomatoes on multigrain bread
- Roast Turkey BLT
with Dijon aioli on a baguette
- Pesto Chicken
provolone, roasted red peppers, pesto mayo on focaccia bread

Specialty Sandwiches

- Cubano
bacon, spiced pork, dill pickle relish and mango mayo on a baguette
- Greek Salad Wrap
black olives, roasted red peppers, feta, cucumbers, red onions, lettuce and tomatoes with Greek dressing in a wrap
- Lobster Salad (additional charge)
diced celery, red onions, lemon mayo, and shredded lettuce on a brioche roll
- Caprese Panini
buffalo mozzarella, tomatoes, basil pesto and balsamic glaze on focaccia bread
- Chicken Caesar Wrap
grilled marinated chicken, parmesan cheese, romaine and homemade Caesar dressing in wrap
- Baby Portabello Burger
grilled portabello mushroom, lettuce, tomato and basil mayo on a brioche roll

~Wrap Platters~

miniature wraps of any 3 sandwiches

Small platter (18 pieces): \$40.00

Large Platter (33 pieces): \$75.00

Jumbo Platter (45 pieces): \$102.00

Extras

- Vegetable Cudit  Platter \$3.00 per person
raw vegetables served with hummus and bleu cheese dressing
- Artisan Cheese and Fruit Platter \$4.00 per person
domestic and imported cheeses with seasonal fruit, crackers and flatbread
- Meze Platter \$5.00 per person
babaghanoush, hummus, muhamarra, marinated lentils, feta and grilled flatbread
- Italian Antipasto Platter \$6.00 per person
White anchovies, roasted red pepper pesto, manchego cheese, prosciutto, and balsamic marinated vegetables
- Fresh Fruit Bowl \$3.00 per person
- Chef's Choice Bite Sized Desserts \$3.50 per person

~Snack Pack~

Choose 2 Extras

Includes chilled beverages and paper goods

\$14 per person

Salads

- Garden Salad \$3.00 per person
mixed greens, cucumbers, red onions and tomatoes with two dressings
- Pasta Salad \$2.50 per person
chilled pasta, julienne vegetables, fresh herbs with your choice of creamy dressing or vinaigrette
- Spinach Salad \$3.50 per person
baby spinach, walnuts, dried cranberries & gorgonzola cheese with balsamic vinaigrette
- Greek Salad \$3.50 per person
our garden salad with feta, olives and roasted red peppers with creamy Greek dressing
- Spring Salad \$4.00 per person
green beans, English peas, shredded carrots and scallions in our Dijon vinaigrette