



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. We'll deliver anywhere in Massachusetts!

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

Prices do not include 7% state and local meals tax. Please give 24 hour notice for all catering orders.

~Hot Lunch Package~

Choose 1 Famous Hot Lunch

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
- Miso Marinated Salmon (additional charge applies)
with sushi rice and wok vegetables
- 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
- Parmigiana and Penne Pasta
chicken, eggplant, or a combination served over penne pasta with homemade marinara
- Lobster Mac and Cheese (additional charge applies)
with peas, bacon and crunchy panko breadcrumbs
- Gorgonzola Steak Tips (additional charge applies)
over lemon basil orzo

****NEW****

- Risotto Prima Vera
creamy Arborio rice with seasonal vegetables and Parmigiano-Reggiano
- Fajita Chicken
chicken, peppers, tomatoes and onions with paprika and cumin over Spanish rice
- Shrimp Risotto
shrimp, corn, bacon, peas and cheddar tossed with Arborio rice
- Risotto Caprese
roasted tomatoes, chevre cheese, fresh basil, chicken, Arborio rice and aged balsamic

Ask about a la carte pricing for any lunch item!

~ The Abby Park Breakfasts ~ Cold Breakfast

- 6 – 10 guests: \$15 per person
- 11 – 20 guests: \$14 per person
- 21 + guests: \$13 per person

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

Hot Breakfast

- 6 – 10 guests: \$16 per person
- 11 – 20 guests: \$15 per person
- 21 + guests: \$14 per person

- Fresh Fruit Platter • Bagels and Cream Cheese • Breakfast Pastries • Scrambled Eggs • Bacon • Sausage • Home Fries • Coffee, Juice and Water • All Paper Goods •

~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

- Mediterranean Wrap
hummus, shredded carrots and cucumbers, mixed greens
- 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
homemade hummus, manchego cheese, marinated artichokes, olives, arugula, grilled flatbread
- Italian Antipasto Platter \$6.00 per person
White anchovies, roasted red pepper pesto, Parmigiano-Reggiano, 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 \$2.50 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 \$3.25 per person
baby spinach, walnuts, dried cranberries & gorgonzola cheese with balsamic vinaigrette
- Greek Salad \$3.25 per person
our garden salad with feta, olives and roasted red peppers with creamy Greek dressing
- Spring Salad \$3.75 per person
green beans, English peas, shredded carrots and scallions in our Dijon vinaigrette