



Group Dining



Prime Steaks, Fresh Seafood & Much More

Our chefs have created menus featuring their signature items that will provide a true Abe & Louie's dining experience

793 Boylston Street Boston, MA 02116

Sales Office 617-425-5206

*AbeAndLouies.com | 617-425-5206 | BostonEvents@TavistockRestaurants.com
793 Boylston Street Boston, MA 02116*



Group Dining

Our Group Event Sales Office is ready to assist you at any time, whether you are planning a business luncheon or dinner, company meeting, birthday party, wedding reception, employee or client recognition, pharmaceutical sales meeting or any sort of social gathering

Kasey Andersen, Sales Manager

BostonEvents@TavistockRestaurants.com

Phone & Fax: 617-425-5206

Direct: 617-784-4055

Office address: 581 Boylston St. #403 Boston, MA 02116

Group Dining Locations

Louie Louie Room

Private seated events up to 100 guests

Private reception style events up to 125 guests

Louie Wine Alcove

Semi private group dining area for events up to 30 guests

Louie Window Alcove

Semi private group dining area for events up to 30 guests

Louie Mirror Alcove

Semi private group dining area for events up to 40 guests

Louie Group Dining Area

Non-private group dining areas for 10 to 25 guests in our restaurant

Board Room

Private seated events for up to 30 guests

Private reception style events up to 30 guests



Pre-Brunch, Lunch or Dinner Platters

Platters are perfect for pre-brunch, lunch and dinner receptions at Abe & Louie's or a great alternative for your next special event at your home or office.

Platters

<u>Healthy</u>	10 GUESTS	25 GUESTS
Seasonal Fruit	40	100
Vegetable Crudite	40	100
Caprese Canapes	45	110
Vegetable Stuffed Mushrooms	40	100
Cheese Selection	40	100
Boursin Cheese Stuffed Peppadew Pepper	40	100
Fig Baked Brie, toasted baguette	50	125
<u>Savory</u>		
Crusted Sirloin Canapes	60	150
Steak Tartare Canapes	40	100
Lamb Chop Lollipops	85	210
Thai Chili Chicken Bites	40	100
Filet Mignon Sliders	80	200
Grilled Chicken Skewers	40	100
<u>Seafood</u>		
Peppered Ahi Tuna Canapes	40	100
Mini Crab Cakes	90	225
Shrimp Cocktail	90	225
Crab Stuffed Mushrooms	60	150
Scallops Wrapped in Bacon	70	160
Clams Casino	50	125
Oysters Rockefeller	50	125
Fresh Iced Oysters	60	150
Fresh Iced Clams	60	150
<u>Sweets</u>		
Abe & Louie's Desserts	50	125
Variety of mini signature selections		

NOTE: for pick up ...Items for pick up will be at the proper holding temperatures and it is the client's responsibility for the continued holding at the proper temperature until consumed.
(not all items are available for pick up)

All items will be presented in high quality Abe & Louie's signature style packaging.

Prices do not include gratuity, tax and admin fee



Louie's Brunch Menu

(Available Saturdays and Sundays 11:30am till 4pm)

Starter Course

Fresh Fruit Bowl

Chef's Seasonal Selection

Bread Service

Assorted Artisan Breads served with European Style Butter

Entrée Course

Please select four

Eggs Benedict

Topped with truffle hollandaise and served with brunch potatoes

Crab Cake Benedict

Lump crab meat, hollandaise and served with brunch potatoes

Abe & Louie's French Toast

With butter, pecan and maple banana topping

Blueberry Pancakes

Served with fresh blueberries and warm maple syrup

Newbury Omelette

Ham, feta cheese, onions, pepperoncini, olives and served with brunch potatoes

Potato and Bacon Omelette

Onions, Gruyere, sour cream, chives and served with brunch potatoes

Dessert Course

Served Individually

Chef's Dessert Trio

A sampling trio of Abe & Louie's signature desserts

Beverage Service

Coffee, Tea and Iced Tea

\$37.00 per person

Price does not include gratuity, tax and admin fee

Optional Add-ons:

- S.Pellegrino® Sparkling Water \$7.50 per bottle
- Acqua Panna® Still Water \$7.50 per bottle
- Abe's Lobster Macaroni & Cheese \$9.00 per person
- Yukon Gold Smashed Potatoes \$4.00 per person
- Sausage \$4.00 per person
- Bacon \$4.00 per person

Prices do not include gratuity, tax and admin fee



Louie's Lunch Menu

(Available daily 11:30am till 4pm)

Starter Course

Guests' selection of
Creamy New England Clam Chowder Cup
Our award-winning recipe
Soup du Jour cup
Made fresh daily

Bread Service

Assorted Artisan Breads served with European Style Butter

Entrée Course

Guests' selection of
Chicken Caesar Salad
Wood Grilled Chicken Breast over Romaine with Parmesan Crisps.
Tossed in our Sensational Dressing.
Steak & Tomato Salad
With Blue Cheese, Vidalia Onions, Romaine Lettuce and Balsamic Dressing
Abe's Cheeseburger
with Caramelized Onions and Cheddar Cheese aged 9-12 months.
Served with Hand-Cut French Fries.
Herb-Marinated Statler Chicken Breast
Oven-roasted, Natural Pan Jus, Whipped Potatoes
Sesame Ahi Tuna Burger
Served on a Soft Challah Roll with Wasabi Aioli, Asian Slaw and Sweet Potato Fries

Dessert Course

Served Individually
Chef's Dessert Trio
A sampling trio of Abe & Louie's signature desserts

Beverage Service

Coffee, Tea and Iced Tea

\$40.00 per person

Price does not include gratuity, tax and admin fee

Optional Add-ons:

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acqua Panna® Still Water \$7.50 per bottle

-Abe's Lobster Macaroni & Cheese \$9.00 per person

Prices do not include gratuity, tax and admin fee

*AbeAndLouies.com | 617-425-5206 | BostonEvents@TavistockRestaurants.com
793 Boylston Street Boston, MA 02116*



Boston Lunch Menu

(Available daily 11:30am till 4pm)

Starter Course

Guests' selection of

Creamy New England Clam Chowder Cup

Our award-winning recipe

French Onion Soup au Gratin Cup

Abe & Louie's recipe

Bread Service

Assorted Artisan Breads served with European Style Butter

Entrée Course

Guests' selection of

Filet Club

Swordfish Steak

Prime Pork Chop

Herb-Marinated Statler Chicken Breast

Salmon Fillet

Family Style Sides

Please select two sides

Mashed Potatoes with Blue Cheese

Hand-Cut French Fried Potatoes

Sweet Potato Fries

Creamed Spinach

Grilled Asparagus with Olive Oil

Fresh Broccoli with Hollandaise

Dessert Course

Served Individually

Chef's Dessert Trio

A sampling trio of Abe & Louie's signature desserts

Beverage Service

Coffee, Tea and Iced Tea

\$50.00 per person

Price does not include gratuity, tax and admin fee

Optional Add-ons:

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acqua Panna® Still Water \$7.50 per bottle

-Abe's Lobster Macaroni & Cheese \$9.00 per person

Prices do not include gratuity, tax and admin fee

*AbeAndLouies.com | 617-425-5206 | BostonEvents@TavistockRestaurants.com
793 Boylston Street Boston, MA 02116*



The Abe & Louie Signature Lunch Menu

(Available daily 11:30am till 4pm)

Starter Course

Guests' selection of

Creamy New England Clam Chowder Cup

Our award-winning recipe

French Onion Soup au Gratin Cup

Abe & Louie's recipe

Bread Service

Assorted Artisan Breads served with European Style Butter

Entrée Course

Guests' selection of

Filet Mignon

New York Strip Steak

Grilled Salmon Fillet

Prime Pork Chop

Herb-Marinated Statler Chicken Breast

Pan Seared Center Cut Cauliflower Steak

Family Style Sides

Please select two sides

Mashed Potatoes with Blue Cheese

Hand-Cut French Fried Potatoes

Yukon Gold Smashed Potatoes

Sautéed Spinach with Garlic & Mushrooms

Grilled Asparagus with Olive Oil

Fresh Asparagus with Hollandaise

Creamed Spinach

Dessert Course

Served Individually

Chef's Dessert Trio

A sampling trio of Abe & Louie's signature desserts

Beverage Service

Coffee, Tea and Iced Tea

\$60.00 per person

Price does not include gratuity, tax and admin fee

Optional Add-ons:

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acqua Panna® Still Water \$7.50 per bottle

-Abe's Lobster Macaroni & Cheese \$9.00 per person

Prices do not include gratuity, tax and admin fee

*AbeAndLouies.com | 617-425-5206 | BostonEvents@TavistockRestaurants.com
793 Boylston Street Boston, MA 02116*



The Boylston Dinner Menu

Salad Course

Please select two salads

Caesar Salad, Traditional Wedge Salad, Beefsteak Tomato Salad
Abe & Louie's Salad, House Salad

Bread Service

Assorted Artisan Breads served with European Style Butter

Entrée Course

Please select four entrees

Fresh Tuna Steak
New York Sirloin
Filet Mignon
Prime Pork Chop
Fresh Salmon Fillet

Bone-In Ribeye
Delmonico
Herb-Marinated Statler Chicken Breast
Pan Seared Center Cut Cauliflower Steak

Family Style Sides

Please select three sides

Sautéed Spinach with Garlic & Mushrooms
Grilled Asparagus with Olive Oil
Fresh Asparagus with Hollandaise
Mashed Potatoes with Blue Cheese

Fresh Creamed Corn
Hand-Cut French Fried Potatoes
Potatoes au Gratin

Dessert Course

Served Individually

Chef's Dessert Trio

A sampling trio of Abe & Louie's signature desserts

Beverage Service

Coffee, Tea and Iced Tea

\$90.00 per person

Price does not include gratuity, tax and admin fee

Optional Add-Ons:

-Abe & Louie Signature Appetizer Course -

Our Towering Assortment of Shellfish:

Oysters, clams, shrimp, lobster, clams casino, oysters Rockefeller and crab-stuffed mushrooms

\$25.00 per person

-Duo each Entrée – optional per person on-site add on...

Three Grilled Shrimp \$14.00 per person

Crab Cake \$20.00 per person

1 lb Lobster \$27.00 person

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acqua Panna® Still Water \$7.50 per bottle

-Abe's Lobster Macaroni & Cheese \$9.00 per person

Prices do not include gratuity, tax and admin fee



The Newbury Dinner Menu

Appetizer Course

Served sharing style, please select two appetizers

**Ahi Tuna Canapés, Crusted Sirloin Crostini
Crabmeat Stuffed Mushrooms, Scallops Wrapped in Bacon**

Salad Course

Please select two salads

**Caesar Salad, Traditional Wedge Salad, Abe & Louie's Salad,
House Salad, Beefsteak Tomato Salad**

Bread Service

Assorted Artisan Breads served with European Style Butter

Entrée Course

Please select four entrees

**Fresh Tuna Steak New York Sirloin Filet Mignon
Prime Pork Chop Fresh Salmon Fillet Bone-In Ribeye
Herb-Marinated Statler Chicken Breast
Pan Seared Center Cut Cauliflower Steak
Delmonico**

Family Style Sides

Please select three sides

**Sautéed Spinach with Garlic & Mushrooms Mashed Potatoes with Bleu Cheese
Grilled Asparagus with Olive Oil Hand-Cut French Fried Potatoes
Fresh Asparagus with Hollandaise Potatoes au Gratin
Fresh Creamed Corn**

Dessert Course

Served Individually

Chef's Dessert Trio

A sampling trio of Abe & Louie's signature desserts

Beverage Service

Coffee, Tea and Iced Tea

\$100.00 per person

Price does not include gratuity, tax and admin fee

Optional Add-Ons:

-Abe & Louie Signature Appetizer Course -

Our Towering Assortment of Shellfish:

Oysters, clams, shrimp, lobster, clams casino, oysters Rockefeller and crab-stuffed mushrooms
\$25.00 per person

-Duo each Entrée – optional per person on-site add on...

Three Grilled Shrimp \$14.00 per person

Crab Cake \$20.00 per person

1 lb Lobster \$27.00 person

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acqua Panna® Still Water \$7.50 per bottle

-Abe's Lobster Macaroni & Cheese \$9.00 per person

Prices do not include gratuity, tax and admin fee

AbeAndLouies.com | 617-425-5206 | BostonEvents@TavistockRestaurants.com

793 Boylston Street Boston, MA 02116



The Back Bay Dinner Menu

Appetizer Course

Please select two appetizers

**Lobster Cocktail, Clams Casino, Steak Tartare,
Pepper Seared Ahi Tuna**

Salad Course

Please select two salads

**Caesar Salad, Traditional Wedge Salad, Abe & Louie's Salad, House Salad,
Beefsteak Tomato Salad**

Bread Service

Assorted Artisan Breads served with European Style Butter

Entrée Course

Guests' selection of

Bone-In Filet Mignon Bone-In Aged Prime Ribeye Steak Fresh Tuna Steak
Filet Mignon and Lobster Swordfish Steak
Herb-Marinated Statler Chicken Breast Pan Seared Center Cut Cauliflower Steak

Family Style Sides

Please select three sides

Sautéed Spinach with Garlic & Mushrooms Potatoes au Gratin
Mashed Potatoes with Blue Cheese Grilled Asparagus with Olive Oil
Hand-Cut French Fried Potatoes Fresh Asparagus with Hollandaise
Fresh Creamed Corn

Dessert Course

Served Individually

Chef's Dessert Trio

A sampling trio of Abe & Louie's signature desserts

Beverage Service

Coffee, Tea and Iced Tea

\$110.00 per person

Price does not include gratuity, tax and admin fee

Optional Add-Ons:

-Abe & Louie Signature Appetizer Course -

Our Towering Assortment of Shellfish:

Oysters, clams, shrimp, lobster, clams casino, oysters Rockefeller and crab-stuffed mushrooms
\$25.00 per person

-Duo each Entrée – optional per person on-site add on...

Three Grilled Shrimp \$14.00 per person

Crab Cake \$20.00 per person

1 lb Lobster \$27.00 person

-S.Pellegrino® Sparkling Water \$7.50 per bottle

-Acqua Panna® Still Water \$7.50 per bottle

-Abe's Lobster Macaroni & Cheese \$9.00 per person

Prices do not include gratuity, tax and admin fee

*AbeAndLouies.com | 617-425-5206 | BostonEvents@TavistockRestaurants.com
793 Boylston Street Boston, MA 02116*



Abe & Louie Reception Menu

Abe & Louie's presents the following reception menu that offers your guests a tour of the cuisine that has made Abe & Louie's famous.

Butler Passed Hors d' Oeuvres

(please select ten)

Ahi Canapés	Carpaccio Grissini, herbed aioli
Crusted Sirloin Crostini	Crispy Coconut Chicken Skewer
Grilled Chicken Skewers	Bacon Wrapped Dates, elderflower honey
Crab Cake Crostini	Dried Cherry Goat Cheese Tart, candied pecans
Filet Mignon Sliders	Prosciutto Wrapped Dried Fig, balsamic glaze
Clams Casino	Bacon Grilled Cheese & Tomato, pesto aioli
Oysters Rockefeller	Old Bay Panko Crusted Mini Crab Cake, mustard dip
Crab Stuffed Mushrooms	Seared Tuna on Cucumber Chip, soy ginger glaze
Scallops Wrapped in Bacon	Curried Deviled Eggs
Caprese Skewers	Charred New England Scallops, citrus beurre blanc

Chef's Seafood Station – Stationary or Roaming

Clams on the Half Shell

Oysters on the Half Shell

Jumbo Shrimp

Lobster Cocktail

Complete with appropriate sauces and dressings

Charcuterie & Artisan Cheese Display

Presented with assorted breads, crisps and spreads

Vegetable Display

Presented with the assorted dips

Dessert & Coffee Display

An Assortment of tasting size "Abe & Louie Desserts"

\$135.00 per person – 2 hour reception

Price does not include gratuity, tax and admin fee

Optional Add-Ons:

Abe & Louie Reception Carving Station -

Prime Rib, Oven Roasted Turkey or Feather Blade Steak

\$20.00 per person.

Gourmet Slider Station -

Filet Mignon, Maple Cajun BLT, Crab Cake, Vegetarian

\$20.00 per person.

S'More Station-

Fluffy Marshmallows, Homemade Graham Crackers, Hershey's Chocolate

\$15.00 per person.

Prices do not include gratuity, tax and admin fee

Consumption Bar is added to your reception package

AbeAndLouies.com | 617-425-5206 | BostonEvents@TavistockRestaurants.com

793 Boylston Street Boston, MA 02116



Beverage Service

Consumption Bar

Consumption Bar Service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event.

Abe & Louie's is proud to offer a premium pour bar to include the following

Vodka

Ketel One, Belvedere, Tito's, Grey Goose

Rum

Bacardi, Mount Gay, Gosling's

Gin

Hendrick's, Bombay Sapphire, Tanqueray 10

Scotch

J.W. Black, Glenlivet, Chivas

Bourbon

Woodford Reserve, Bulleit, Buffalo Trace

Tequila

Milagro, Don Julio, Patron Silver, Sauza Tres Generaciones

Beers

Budweiser, Bud Light, Corona, Heineken, Amstel Light, Allagash White, Shipyard IPA, Sam Adams

Wines

We offer an extensive "wines by the glass" selection

Soft Drinks

Coca Cola Products

Bottled Wine Service

You may pre-select bottled wine for your event or we will pre-arrange to have our manager present the wine list to the host of your event for selection that evening

Cordial Service

Available Upon Consumption

All beverages must be purchased from Abe & Louie's

Prices do not include gratuity, tax and admin fee