

CATERING PACKAGES

Choose from our custom-created selections featuring your favorite Abe & Louie's dishes.

Small SERVES 10 | *Medium* SERVES 25 | *Large* SERVES 50

LOUIE'S LUNCH

Caesar Salad

Chicken Caprese Sandwich

Filet Mignon Sliders

Choice of Hand Cut French Fries or Whipped Potatoes

500 | 1300 | 2500

BOYLSTON STREET

Chopped Salad

Nova Scotia Salmon

Pan Roasted Chicken

Whipped Potatoes & Brussels Sprouts

Chef's Choice of Assorted Mini Pastries

1200 | 3000 | 6000

NEWBURY STREET

House Salad

Abe's Lobster Mac & Cheese

Filet Mignon Sliders

Pan Roasted Chicken

Chef's Choice Assorted Mini Pastries

1100 | 2800 | 5500

FULL SERVICE

Allow us to do the heavy lifting.

Inquire about adding on full service to any catering package.

PLACE YOUR ORDER TODAY

(617) 425-5206

BostonEvents@TavistockRestaurants.com



Abe & Louie's

793 Boylston Street, Boston, MA 02116

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www.abeandlouies.com

  @abeandlouies

Abe & Louie's

Abe & Louie's sets the standard for the classic American steakhouse, offering unparalleled flavor combinations and undeniably superior service with an air of timeless sophistication

  @abeandlouies

EVENT PLATTERS

serves 10

| | |
|---|-----|
| Caprese Skewers..... | 65 |
| <i>fresh basil</i> | |
| Bacon-Wrapped Scallops..... | 120 |
| Thick-Cut Nueske's Bacon..... | 85 |
| Mushroom Arancini..... | 65 |
| <i>tomato</i> | |
| Charcuterie & Cheese Board..... | 90 |
| <i>assortment of cured meats, artisan cheeses, fig jam, grilled bread</i> | |

| | |
|---|----|
| Cheese Board..... | 75 |
| <i>artisan cheeses, herbed honey, grilled bread</i> | |

| | |
|--|----|
| Vegetable Crudit ..... | 75 |
| <i>seasonal vegetables, remoulade, garlic hummus</i> | |

| | |
|---------------------|----|
| Chicken Satay..... | 50 |
| <i>peanut sauce</i> | |

| | |
|---------------------------------|-----|
| Shrimp Cocktail*..... | 130 |
| <i>housemade cocktail sauce</i> | |

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|--|----|
| Filet Mignon Sliders*..... | 80 |
| <i>caramelized onions, brioche bun</i> | |

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|---|-----|
| Crab Cakes*..... | 120 |
| <i>celery root remoulade, hen egg vinaigrette</i> | |

| | |
|----------------------------------|-----|
| Crispy Hash Brown & Caviar*..... | 120 |
| <i>cr me fraiche</i> | |

HALF PANS

serves 8-10

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|---------------------------------|-----|
| Forest Mushroom Risotto..... | 75 |
| Potatoes Au Gratin..... | 70 |
| Jumbo Asparagus..... | 70 |
| Broccoli..... | 70 |
| Whipped Potatoes..... | 70 |
| French Fries..... | 70 |
| Mac & Cheese..... | 80 |
| Brussels Sprouts..... | 70 |
| Abe's Lobster Mac & Cheese..... | 100 |
| Pasta & Marinara Sauce..... | 50 |

SALADS

priced   la carte

| | |
|---|----|
| Caesar*..... | 17 |
| <i>romaine, parmesan croutons</i> | |
| Iceberg..... | 17 |
| <i>bacon lardons, red onion, tomato, blue cheese</i> | |
| Chopped Green Goddess*..... | 16 |
| <i>iceberg, avocado, chickpeas, egg, tomato, cucumber</i> | |
| House..... | 14 |
| <i>tomatoes, cucumbers</i> | |

SOUP

| | |
|-------------------------------|--------------------|
| New England Clam Chowder..... | per half gallon 75 |
| | per gallon 130 |

ENTR ES

priced   la carte

| | |
|---|----|
| Filet Mignon* 16 oz..... | 59 |
| NY Strip* 16 oz..... | 69 |
| Pan-Roasted Half Chicken 8 oz..... | 36 |
| Atlantic Swordfish 8 oz..... | 38 |
| Chef's Choice Vegetarian of Vegan Dish..... | 36 |
| Nova Scotia Salmon* 8 oz..... | 36 |
| Broiled Maine Lobster 2 lbs..... | 85 |
| <i>price subject to market change</i> | |
| Kurobuta Pork Chop..... | 37 |
| Boneless Ribeye* 16 oz..... | 64 |

SANDWICHES

priced   la carte

| | |
|---|----|
| Filet Mignon BLT*..... | 25 |
| <i>Abe's steak sauce, brioche, hand-cut fries</i> | |
| Maine Lobster Club*..... | 32 |
| <i>bacon, lettuce, tomato, baby greens salad</i> | |
| Chicken Caprese..... | 17 |
| <i>mozzarella, tomato, avocado, pesto aioli, hand-cut fries</i> | |
| Prime Cheeseburger*..... | 19 |
| <i>9 oz, cheddar cheese, hand-cut fries</i> | |

SIDES

serves 1-2

| | |
|--|------------------|
| Au Gratin Potatoes..... | 14 |
| Whipped Potatoes..... | 11 |
| Crispy Hash Brown..... | 14 |
| Hand-Cut French Fries..... | 11 |
| Jumbo Asparagus..... | 13 |
| Green Beans..... | 13 |
| Creamed Corn..... | 14 |
| Maitake Mushrooms..... | 15 |
| Brown Butter Creamed Spinach..... | 15 |
| Broccoli..... | 13 |
| <i>oil & garlic</i> | |
| Brussels Sprouts..... | 15 |
| <i>truffle aioli</i> | |
| Baked Potato..... | 13 |
| <i>bacon, sour cream, aged cheddar, chives</i> | |
| Macaroni & Cheese..... | 15 |
| | add lobster + 13 |

DESSERTS

priced   la carte

| | |
|---|----|
| Mascarpone Cheesecake..... | 12 |
| <i>berry compote</i> | |
| Seven-Layer Chocolate Cake..... | 15 |
| <i>chocolate ganache, vanilla ice cream</i> | |
| Butterscotch Bread Pudding..... | 12 |
| <i>caramel sauce</i> | |

DESSERT TRAYS

serves 10-12

| | |
|-------------------------------------|----|
| Chef's Mini Signature Desserts..... | 60 |
| Chocolate Chip Cookies..... | 60 |

**These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.*