

Albe & Louie's

BOCA RATON

BRUNCH

3

ABE'S LUNCH

4

LOUIE'S LUNCH

5

SIGNATURE LUNCH

6

ADDISON DINNER

7

BOCA DINNER

8

MIZNER DINNER

9

RECEPTION PLATTERS

10

CONTACT

11

CONTACT OUR SALES TEAM

Boca@AbeandLouies.com | P: 561-447-0024 | Direct: 561-571-7619

Brunch available Saturdays and Sundays from 11:00 a.m. until 3 p.m.

BREAD SERVICE

assortment of warm breads and crisps

STARTER* *guest selection of*

NEW ENGLAND CLAM CHOWDER fresh clams, potatoes, thyme

CAESAR SALAD parmesan croutons

ENTRÉE* *host selection of four*

EGGS BENEDICT hollandaise, brunch potatoes

CRAB CAKE BENEDICT lump crab meat, hollandaise, brunch potatoes

CARAMELIZED BANANA FRENCH TOAST maple & pecans

CRISPY CHICKEN & WAFFLES cinnamon honey butter

HAM & GRUYÈRE OMELETTE smoked ham, breakfast potatoes

SPINACH & MUSHROOM OMELETTE swiss, tomatoes

ABE'S CHEESEBURGER caramelized onion, cheddar, hand-cut french fries

BEVERAGE

COFFEE, TEA, or ICED TEA

ENHANCEMENT

ABE'S LOBSTER MACARONI & CHEESE

serves 2-3 guests

DESSERTS *served individually*

HOUSEMADE CHEESECAKE graham cracker crust, seasonal berries

SEVEN LAYER CHOCOLATE CAKE imported chocolate ganache

KEY LIME PIE whipped cream

BEVERAGE ENHANCEMENT:

BOTTOMLESS MIMOSAS, BELLINIS & PROSECCO*

BOTTLED WATER

S. Pellegrino® sparkling water or Acqua Panna® still water

**Bottomless mimosa, bellini and prosecco option only available if all members of the party 21 years of age or older have purchased this option. 2 hour maximum.*

Lunch available daily from 11:30 a.m. until 4 p.m.

BREAD SERVICE

assortment of warm breads and crisps

ENTRÉE* *guest selection of*

STEAK & TOMATO SALAD arugula, crumbled blue cheese, basil-balsamic dressing

MEDITERRANEAN SALAD WITH GRILLED CHICKEN romaine, cucumber, roasted tomatoes, feta, olives, red onion, greek vinaigrette

ABE & LOUIE'S SALAD WITH SALMON bibb lettuce, apples, pistachios, crumbled blue cheese, dijon vinaigrette

ABE'S CHEESEBURGER caramelized onion, cheddar, hand-cut french fries

BARBECUE CHICKEN SANDWICH bacon, caramelized onion, melted cheddar cheese, hand-cut french fries

ROASTED TURKEY CLUB toasted multi-grain bread, hand-cut french fries

BEVERAGE

COFFEE, TEA, or ICED TEA

ENHANCEMENT

STARTER COURSE *served individually; guest selection of*
New England Clam Chowder, Wedge Salad, or Caesar Salad

ABE'S LOBSTER MACARONI & CHEESE

serves 2-3 guests

BOTTLED WATER

S. Pellegrino® sparkling water or Acqua Panna® still water

DESSERT *served individually*

HOUSEMADE CHEESECAKE graham cracker crust, seasonal berries

SEVEN LAYER CHOCOLATE CAKE imported chocolate ganache

KEY LIME PIE whipped cream

BREAD SERVICE

assortment of warm breads and crisps

STARTER *guest selection of*

NEW ENGLAND CLAM CHOWDER fresh clams, potatoes, thyme

MEDITERRANEAN SALAD romaine, cucumber, roasted tomatoes, feta, olives, red onion, greek vinaigrette

CAESAR SALAD parmesan, croutons

ENTRÉE* *guest selection of*

STEAK & TOMATO SALAD arugula, crumbled blue cheese, basil-balsamic dressing

ABE & LOUIE'S SALAD WITH SALMON bibb lettuce, apples, pistachios, crumbled blue cheese, dijon vinaigrette

ROASTED BEET & GOAT CHEESE SALAD pistachio, dill, aged balsamic

FILET MIGNON BLT Abe's steak sauce, brioche bread, hand-cut french fries

BARBECUE CHICKEN SANDWICH bacon, caramelized onions, melted cheddar cheese, hand-cut french fries

ROASTED TURKEY CLUB toasted multigrain bread, hand-cut fries

ABE'S CHEESEBURGER caramelized onion, cheddar, hand-cut french fries

BEVERAGE

COFFEE, TEA, or ICED TEA

ENHANCEMENT

ABE'S LOBSTER MACARONI & CHEESE

serves 2-3 guests

BOTTLED WATER

S. Pellegrino® sparkling water or Acqua Panna® still water

DESSERTS *served individually*

HOUSEMADE CHEESECAKE graham cracker crust, seasonal berries

SEVEN LAYER CHOCOLATE CAKE imported chocolate ganache

KEY LIME PIE whipped cream

BREAD SERVICE

assortment of warm breads and crisps

ENTRÉE* *guest selection of*

FILET MIGNON 8 oz

BONELESS RIBEYE 16 oz

DOUBLE-CUT PORK CHOP bone-in, roasted apple & onion

GRILLED SALMON asparagus, saffron hollandaise

PAPPARDELLE PASTA roasted heirloom tomato ragu

LEMON-ROASTED CHICKEN garlic & herb roasted potatoes, natural jus

SIDES FOR THE TABLE *host selection of two*

HASH BROWN POTATOES

ASPARAGUS

CREAMED CORN

BROCCOLI

SAUTÉED SPINACH

CREAMED SPINACH

DESSERT *guest selection of*

HOUSEMADE CHEESECAKE graham cracker crust, seasonal berries

SEVEN LAYER CHOCOLATE CAKE imported chocolate ganache

KEY LIME PIE whipped cream

BEVERAGE

COFFEE, TEA, or ICED TEA

ENHANCEMENT

STARTER COURSE *served individually; guest selection of*
Caesar, Wedge Salad or Cup of New England Clam Chowder

ABE'S LOBSTER MACARONI & CHEESE

serves 2–3 guests

BOTTLED WATER

S. Pellegrino® sparkling water or Acqua Panna® still water

BREAD SERVICE

assortment of warm breads and crisps

SALAD *host selection of two; served individually for guest selection*

CAESAR* parmesan croutons

ICEBERG WEDGE lardons, tomato, red onion, blue cheese

ABE & LOUIE'S bibb lettuce, apple, pistachio, blue cheese, dijon vinaigrette

BEEFSTEAK TOMATO arugula, basil-balsamic

ENTRÉE* *host selection of four; served individually for guest selection*

FILET MIGNON 8 oz

BONELESS RIBEYE 16 oz

DOUBLE-CUT PORK CHOP bone-in, roasted apple & onion

GRILLED SALMON asparagus, saffron hollandaise

LEMON-ROASTED CHICKEN garlic & herb roasted potatoes, natural jus

PAPPARDELLE PASTA roasted heirloom tomato ragu

SIDE *host selection of three*

HASH BROWN POTATOES

SAUTÉED SPINACH

CREAMED CORN

BROCCOLI

CREAMED SPINACH

ASPARAGUS

DESSERT *guest selection of*

HOUSEMADE CHEESECAKE graham cracker crust, seasonal berries

SEVEN LAYER CHOCOLATE CAKE imported chocolate ganache

KEY LIME PIE whipped cream

BEVERAGE

COFFEE, TEA, OR ICED TEA *ADD A WELCOME DRINK FOR SEAMLESS SERVICE*

ENHANCEMENT

ABE'S LOBSTER MACARONI & CHEESE

serves 2-3 guests

ABE'S SHELLFISH TOWER* serves 7-8 guests

oysters, shrimp, lobster, oysters rockefeller, crab stuffed mushrooms

BOTTLED WATER

S. Pellegrino® sparkling water or Acqua Panna® still water

BREAD SERVICE

assortment of warm breads and crisps

APPETIZER *host selection of two; served for the table*

HOT SMOKED SALMON CROSTINI	SEARED TENDERLOIN CROSTINI
SPANAKOPITA	BACON WRAPPED SCALLOPS

SALAD *host selection of two; served individually for guest selection*

CAESAR*	ABE & LOUIE'S
ICEBERG WEDGE	BEEFSTEAK TOMATO

ENTRÉE* *host selection of four; served individually*

FILET MIGNON 8 oz
 BONELESS RIBEYE 16 oz
 DOUBLE-CUT PORK CHOP bone-in, roasted apple & onion
 GRILLED SALMON asparagus, saffron hollandaise
 LEMON-ROASTED CHICKEN garlic & herb roasted potatoes, natural jus
 PAPPARDELLE PASTA roasted heirloom tomato ragu

SIDE *host selection of three; served for the table*

SAUTÉED SPINACH	HASH BROWN POTATOES
BROCCOLI	CREAMED CORN
ASPARAGUS	CREAMED SPINACH

DESSERT *guest selection of*

HOUSEMADE CHEESECAKE graham cracker crust, seasonal berries
 SEVEN LAYER CHOCOLATE CAKE imported chocolate ganache
 KEY LIME PIE whipped cream

BEVERAGE

COFFEE, TEA , or ICED TEA ***ADD A WELCOME DRINK FOR SEAMLESS SERVICE***

ENHANCEMENT

ABE'S LOBSTER MACARONI & CHEESE

serves 2-3 guests

ABE'S SHELLFISH TOWER* *serves 7-8 guests*
 oysters, shrimp, lobster, oysters rockefeller,
 crab stuffed mushrooms

BOTTLED WATER

S. Pellegrino® sparkling water or Acqua Panna® still water

BREAD SERVICE

assortment of warm breads and crisps

APPETIZER* *served individually; guest selection of*

SHRIMP COCKTAIL

JUMBO LUMP CRAB MEAT COCKTAIL

OYSTERS ROCKEFELLER spinach, hollandaise, breadcrumbs

HAND-CUT SMOKED BACON blue cheese fondue, red pepper jam

TUNA TARTARE wasabi tobiko, toasted soy vinaigrette, taro chips

SALAD *host selection of two; served individually for guest selection*

CAESAR*

ABE & LOUIE'S

ICEBERG WEDGE

BEEFSTEAK TOMATO

ENTRÉE* *guest selection of*

FILET MIGNON 12 oz

BONE-IN RIBEYE 24 oz

GRILLED SALMON asparagus, saffron hollandaise

STEAMED LOBSTER 2 lb

CRAB STUFFED LOCAL SNAPPER whipped potatoes, spinach, tomato lobster sauce

DOUBLE-CUT PORK CHOP bone-in, roasted apple & onion

PAPPARDELLE PASTA roasted heirloom tomato ragu

SIDE *host selection of three; served for the table*

HASH BROWN POTATOES

SAUTÉED SPINACH

CREAMED CORN

BROCCOLI

CREAMED SPINACH

ASPARAGUS

DESSERT *guest selection of*

HOUSEMADE CHEESECAKE graham cracker crust, seasonal berries

SEVEN LAYER CHOCOLATE CAKE imported chocolate ganache

KEY LIME PIE whipped cream

BEVERAGE

COFFEE, TEA, or ICED TEA **ADD A WELCOME DRINK FOR SEAMLESS SERVICE**

ENHANCEMENT

ABE'S LOBSTER MACARONI & CHEESE

serves 2-3 guests

ABE'S SHELLFISH TOWER* *serves 7-8 guests*

oysters, shrimp, lobster, oysters rockefeller,
crab stuffed mushrooms

BOTTLED WATER

S. Pellegrino® sparkling water or Acqua Panna® still water

Abe & Louie's Reception Platters are the perfect enhancement for your event or cocktail party in our elegant event spaces. These platters also make an excellent choice for your special gatherings at home or in the office.

The pricing below is based on group size and per item

MENU ITEM

15 pieces

VEGETABLE CRUDITÉ

VEGETABLE STUFFED MUSHROOMS

TUNA TARTARE

TOMATO BRUSCHETTA

SEARED TENDERLOIN CROSTINI

LAMB CHOP LOLLIPOPS

THAI CHILI CHICKEN BITES

PRIME STEAK SANDWICHES

NUESKE'S BACON

MINI CRAB CAKES

SHRIMP COCKTAIL

CRAB STUFFED MUSHROOMS

BACON WRAPPED SCALLOPS

SPANAKOPITA

HOT SMOKED SALMON CROSTINI

ABE'S MACARONI & CHEESE BITES

ABE & LOUIE'S DESSERTS

*mini cheesecakes, bite sized chocolate chip cookies,
key lime tarts, brownie bites*

FOR PICK UP

Items for pick up or delivery will be at the proper holding temperatures and it is the client's responsibility for the continued holding at the proper temperature until consumed. All items will be presented in high-quality Abe & Louie's signature style packaging.

Not all items are available for pick up. Pricing does not include gratuity, tax, or administrative fees.

**These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of food-borne 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.

READY TO BOOK?

Contact Abe & Louie's Boca Raton Sales Team

EMAIL

Boca@AbeandLouies.com

DIRECT PHONE

(561) 571-7619

WEBSITE

abeandlouies.com
