Abe & Louie's®

BOSTON

TRC TAVISTOCK RESTAURANT COLLECTION®

Abe & Louie's is part of the Tavistock Restaurant Collection family.
Learn more by visiting TavistockRestaurantCollection.com.

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CONTACT OUR SALES TEAM

BostonEvents@TavistockRestaurants.com

(617) 425-5206

Take a Virtual Tour of our facilities today.

Abe & Louie's

APPETIZERS *host selection of two*

BEIGNETS warm caramelized apple chutney

CAESAR SALAD romaine hearts, parmesan, croutons

CREPES strawberries, nutella, chantilly cream

ENTRÉES *host selection of four*

CLASSIC BENEDICT smoked canadian bacon, hollandaise, breakfast potatoes

ROASTED MUSHROOM OMELETTE caramelized onion, truffle goat cheese, breakfast potatoes

SHAVED BEEF HASH crispy potatoes, caramelized onion, poached egg

CRAB CAKE BENEDICT old bay hollandaise

BEVERAGES

COFFEE | TEA | ICED TEA

ENHANCEMENTS

STEAK

BONELESS RIBEYE 16oz

NEW YORK STRIP 12oz

FILET MIGNON 8oz

BEVERAGE

POPPIN' BOTTLES cava, orange juice

SONNY SIDE OF MARY tito's vodka, spiced tomato juice

ESPRESSO MARTINI aspen vodka, giffard vanilla, kahlúa, baileys

APPETIZERS *host selection of three*

BEIGNETS warm caramelized apple chutney

ABE'S HOUSE SALAD baby romaine, cucumber, tomato, olives, red onion, feta, dijon vinaigrette

CAESAR SALAD romaine hearts, parmesan, croutons

NEW ENGLAND CLAM CHOWDER fresh clams, bacon, potatoes, thyme

ENTRÉES *host selection of four*

BELGIAN WAFFLES berries, chantilly cream, vermont maple syrup

CHICKEN & WAFFLES pickle-brined crispy chicken, vermont maple syrup

SHAVED BEEF HASH* crispy potatoes, caramelized onion, poached egg

BRUNCH BURGER 9 oz prime beef patty, nueske's bacon, fried egg, cheddar, hand-cut french fries

CRAB CAKE BENEDICT old bay hollandaise, breakfast potatoes

ROASTED MUSHROOM OMELETTE caramelized onion, truffle goat cheese, breakfast potatoes

MACARONI & CHEESE 3-cheese béchamel cream sauce

BEVERAGES

COFFEE | TEA | ICED TEA

ENHANCEMENTS

STEAK

BONELESS RIBEYE 16oz

NEW YORK STRIP 12oz

FILET MIGNON 8oz

BEVERAGE

POPPIN' BOTTLES cava, orange juice

SONNY SIDE OF MARY tito's vodka, spiced tomato juice

ESPRESSO MARTINI aspen vodka, giffard vanilla, kahlúa, baileys

WELCOME PASTRY BASKET

APPETIZERS

CAESAR SALAD romaine hearts, parmesan, croutons

NEW ENGLAND CLAM CHOWDER fresh clams, bacon, potatoes, thyme

POTATO LEEK SOUP crème fraîche, crispy leek

ENTRÉES *host selection of four*

CHICKEN & WAFFLES pickle-brined crispy chicken, vermont maple syrup

SHAVED BEEF HASH• crispy potatoes, caramelized onion, poached egg

CLASSIC BENEDICT smoked canadian bacon, hollandaise, breakfast potatoes

LOBSTER BENEDICT truffle béarnaise, breakfast potatoes

ROASTED MUSHROOM OMELETTE caramelized onion, truffle goat cheese, breakfast potatoes

ABE'S OMELETTE roasted filet mignon, caramelized onions, gruyère, breakfast potatoes

BRUNCH BURGER• 9 oz prime beef patty, nueske's bacon, fried egg, cheddar, hand-cut french fries

MACARONI & CHEESE 3-cheese béchamel cream sauce

BEVERAGES COFFEE | TEA | ICED TEA

ENHANCEMENTS

STEAK

BONELESS RIBEYE 16oz

NEW YORK STRIP 12oz

FILET MIGNON 8oz

BEVERAGE

POPPIN' BOTTLES cava, orange juice

SONNY SIDE OF MARY tito's vodka, spiced tomato juice

ESPRESSO MARTINI aspen vodka, giffard vanilla, kahlúa, baileys

APPETIZERS *host selection of two*

CAESAR SALAD romaine hearts, parmesan, croutons

ICEBERG WEDGE SALAD smoked bacon, red onion, tomato, blue cheese

ABE'S HOUSE SALAD baby romaine, cucumber, tomato, olives, red onion, feta, dijon vinaigrette

NEW ENGLAND CLAM CHOWDER fresh clams, bacon, potatoes, thyme

POTATO LEEK SOUP crème fraîche, crispy leek

ENTRÉES *host selection of four*

TURKEY CLUB lettuce, tomato, bacon, mayonnaise, multigrain bread

SEARED TUNA NICOISE SALAD baby greens, potatoes, egg, artichoke, tomato, olives, green beans, dijon vinaigrette

PRIME CHEESEBURGER 9 oz, cheddar cheese, lettuce, tomato, onion, hand-cut french fries

CHEF'S SEASONAL RISOTTO

ORA KING SALMON green beans, mustard glaze

BEEFSTEAK TOMATO SALAD arugula, basil-balsamic, topped with steak

STEAK FRITES truffle french fries

MACARONI & CHEESE 3-cheese béchamel cream sauce

BEVERAGES

COFFEE | TEA | ICED TEA

ENHANCEMENTS

STEAK

BONELESS RIBEYE 16oz

NEW YORK STRIP 12oz

FILET MIGNON 8oz

SEAFOOD

ABE'S SEAFOOD TOWER lobster, shrimp, jumbo lump crabmeat, little neck clams, oysters two ways - on the half shell & rockefeller

OSSETRA CAVIAR
served per ounce with accoutrements

SIDES FOR THE TABLE

CREAMED SPINACH

ASPARAGUS

ROASTED MUSHROOMS

BRUSSELS SPROUTS

WHIPPED POTATOES

AU GRATIN POTATOES

HAND-CUT FRENCH FRIES

MACARONI & CHEESE

add lobster

SWEETS

SEASONAL CHEF'S SELECTION

APPETIZERS *host selection of three*

SHRIMP COCKTAIL

CAESAR SALAD romaine hearts, parmesan croutons

ICEBERG WEDGE SALAD smoked bacon, red onion, tomato, blue cheese

ABE'S HOUSE SALAD baby romaine, cucumber, tomato, olives, red onion, feta, dijon vinaigrette

NEW ENGLAND CLAM CHOWDER fresh clams, bacon, potatoes, thyme

POTATO LEEK SOUP crème fraîche, crispy leek

CRAB CAKE

LOBSTER DUMPLINGS saffron-fennel sauce

ENTRÉES *host selection of four*

PAN ROASTED CHICKEN crispy potatoes, green beans, lemon, jus

GRILLED ATLANTIC SWORDFISH lemon-caper butter, parsley

ORA KING SALMON green beans, mustard glaze

STEAK AU POIVRE 12 oz, prime sirloin, green peppercorn sauce, hand-cut french fries

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

CHEF'S SEASONAL RISOTTO

LOBSTER ROLL warm butter, lemon, dill

MACARONI & CHEESE 3-cheese béchamel cream sauce

BEVERAGES

COFFEE | TEA | ICED TEA

ENHANCEMENTS

STEAK

BONELESS RIBEYE 16oz

NEW YORK STRIP 12oz

FILET MIGNON 8oz

SEAFOOD

ABE'S SEAFOOD TOWER lobster, shrimp, jumbo lump crabmeat, little neck clams, oysters two ways - on the half shell & rockefeller

OSSETRA CAVIAR *served per ounce with accoutrements*

SIDES FOR THE TABLE

CREAMED SPINACH

ASPARAGUS

ROASTED MUSHROOMS

BRUSSELS SPROUTS

WHIPPED POTATOES

AU GRATIN POTATOES

HAND-CUT FRENCH FRIES

MACARONI & CHEESE

add lobster

SWEETS

SEASONAL CHEF'S SELECTION

BREAD SERVICE
assorted artisan breads with local cultured butter

APPETIZERS *host selection of three*

ABE'S HOUSE SALAD baby romaine, cucumber, tomato, olives, red onion, feta, dijon vinaigrette

CAESAR SALAD romaine hearts, parmesan, croutons

ICEBERG WEDGE SALAD smoked bacon, red onion, tomato, blue cheese

NEW ENGLAND CLAM CHOWDER fresh clams, bacon, potatoes, thyme

POTATO LEEK SOUP crème fraîche, crispy leek

ENTRÉES *host selection of four*

GRILLED ATLANTIC SWORDFISH lemon-caper butter, parsley

ORA KING SALMON* mustard glaze

FILET MIGNON 8 oz

HERITAGE PORK CHOP FLORENTINA spinach, mascarpone, roasted garlic, lemon

PAN-ROASTED ALL-NATURAL CHICKEN natural jus

CHEF'S SEASONAL RISOTTO

SIDES FOR THE TABLE *host selection of two*

CREAMED SPINACH

ASPARAGUS

ROASTED MUSHROOMS

BRUSSELS SPROUTS

WHIPPED POTATOES

AU GRATIN POTATOES

HAND-CUT FRENCH FRIES

MACARONI & CHEESE
add lobster

DESSERT *served individually*

SEASONAL CHEF'S SELECTION

BEVERAGES COFFEE | TEA | ICED TEA

ENHANCEMENTS

BEFORE DINNER

COCKTAIL RECEPTION four selections of passed hors d'oeuvres from our reception menu served prior to dinner for thirty minutes

SEAFOOD

ABE'S SEAFOOD TOWER lobster, shrimp, jumbo lump crabmeat, little neck clams, oysters two ways - on the half shell & rockefeller

OSSETRA CAVIAR *served per ounce with accoutrements*

Enhance Your Dinner with a Wine Pairing. Refer to page *15*

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BREAD SERVICE
assorted artisan breads with local cultured butter

APPETIZERS *host selection of three*
CAESAR SALAD romaine hearts, parmesan, croutons
ICEBERG WEDGE SALAD smoked bacon, red onion, tomato, blue cheese
CRAB CAKE
WAGYU BEEF CARPACCIO black garlic aioli, shaved button mushroom, parmesan reggiano
THICK-CUT SMOKED BACON blue cheese, bell pepper relish
LOBSTER DUMPLINGS saffron-fennel sauce
NEW ENGLAND CLAM CHOWDER fresh clams, bacon, potatoes, thyme
POTATO LEEK SOUP crème fraîche, crispy leek

ENTRÉES *host selection of four*
GRILLED ATLANTIC SWORDFISH lemon-caper butter, parsley
ORA KING SALMON mustard glaze
PAN-ROASTED ALL-NATURAL CHICKEN natural jus
FILET MIGNON 8 oz
BONELESS RIBEYE 16 oz
NEW YORK STRIP 12 oz
CHEF'S SEASONAL RISOTTO

SIDES FOR THE TABLE *host selection of two*
CREAMED SPINACH
ASPARAGUS
ROASTED MUSHROOMS
BRUSSELS SPROUTS
WHIPPED POTATOES
AU GRATIN POTATOES
HAND-CUT FRENCH FRIES
MACARONI & CHEESE
add lobster

DESSERT *served individually*
SEASONAL CHEF'S SELECTION

BEVERAGES
COFFEE | TEA | ICED TEA

ENHANCEMENTS

BEFORE DINNER
COCKTAIL RECEPTION four selections of passed hors d'oeuvres from our reception menu served prior to dinner for thirty minutes

SEAFOOD
ABE'S SEAFOOD TOWER lobster, shrimp, jumbo lump crabmeat, little neck clams, oysters two ways - on the half shell & rockefeller
OSSETRA CAVIAR *served per ounce with accoutrements*

Enhance Your Dinner with a Wine Pairing. Refer to page *15*

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BREAD SERVICE
assorted artisan breads with local cultured butter

APPETIZERS *host selection of two*

LOBSTER DUMPLINGS saffron-fennel sauce
WAGYU BEEF CARPACCIO black garlic aioli, shaved button mushroom, parmesan reggiano
THICK-CUT SMOKED BACON blue cheese, bell pepper relish
CRAB CAKE
POTATO LEEK crème fraîche, crispy leek
NEW ENGLAND CLAM CHOWDER fresh clams, bacon, potatoes, thyme

SALADS *host selection of two*

ICEBERG WEDGE smoked bacon, red onion, tomato, blue cheese
ABE'S HOUSE baby romaine, cucumber, tomato, olives, red onion, feta, dijon vinaigrette
BEEFSTEAK TOMATO blue cheese, arugula, basil-balsamic
CAESAR romaine hearts, parmesan, croutons

ENTRÉES *host selection of four*

FILET MIGNON 8 oz
BONELESS RIBEYE 16 oz
NEW YORK STRIP 12 oz
PAN-ROASTED ALL-NATURAL CHICKEN natural jus
CRAB STUFFED COD scampi butter
ORA KING SALMON* mustard glaze
GRILLED ATLANTIC SWORDFISH lemon-caper butter, parsley
CHEF'S SEASONAL RISOTTO

SIDES FOR THE TABLE *host selection of two*

CREAMED SPINACH
ASPARAGUS
ROASTED MUSHROOMS
BRUSSELS SPROUTS
WHIPPED POTATOES
AU GRATIN POTATOES
HAND-CUT FRENCH FRIES
MACARONI & CHEESE
add lobster

DESSERT *served individually*

SEASONAL CHEF'S SELECTION

BEVERAGES

COFFEE | TEA | ICED TEA

ENHANCEMENTS

BEFORE DINNER

COCKTAIL RECEPTION four selections of passed hors d'oeuvres from our reception menu served prior to dinner for thirty minutes

SEAFOOD

ABE'S SEAFOOD TOWER lobster, shrimp, jumbo lump crabmeat, little neck clams, oysters two ways - on the half shell & rockefeller

OSSETRA CAVIAR *served per ounce with accoutrements*

Enhance Your Dinner with a Wine Pairing. Refer to page *15*

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EVENT DISPLAYS

Abe & Louie's displays are perfect for your upcoming reception or party.

	10 guests	*25 guests*
LAMB CHOPS garlic-rosemary		
THICK-CUT SMOKED BACON		
MUSHROOM ARANCINI		
OYSTER ROCKEFELLER		
CHARCUTERIE & CHEESE BOARD assortment of cured meats, artisan cheeses, fig jam, grilled bread		
CHEESE BOARD artisan cheeses, herbed honey, grilled bread		
VEGETABLE CRUDITE seasonal vegetables, remoulade, roasted garlic hummus		
SHRIMP COCKTAIL housemade cocktail sauce		
FILET MIGNON SLIDERS caramelized onions, brioche bun		
OYSTERS east & west coast		
CRAB CAKES celery root remoulade, egg vinaigrette		

BUTLER-PASSED HORS D' OEUVRES

CRAB & AVOCADO TOAST

CLAMS CASINO

BACON-WRAPPED SCALLOPS

SMOKED SALMON ON POTATO

ROASTED PEPPER AND HUMMUS CANAPE

SHRIMP COCKTAIL

LAMB CHOPS

FIG & BURRATA CROSTINI

LOBSTER DUMPLING

TUNA TARTARE CANAPES*

MINI CRAB CAKE

THICK-CUT NUESKE'S BACON

CHICKEN & BELL PEPPER SKEWER

SIRLOIN CROSTINI

VEGETABLE STUFFED MUSHROOM

30 MINUTES PASSED

Host selection of three
Host selection of five
Host selection of six

60 MINUTES PASSED

Host selection of three
Host selection of five
Host selection of six

Additional 30 minutes

Abe & Louie's presents the following reception menu offered for groups of 30 or more. The offerings are prepared on the full guest guarantee.

PASSED HORS D' OEUVRES

host selection of three from cocktail reception menu passed for 30 minutes

STATION ONE *host selection of two*

ICEBERG WEDGE SALAD nueske's bacon, red onion, tomato, blue cheese

BEEFSTEAK TOMATO SALAD blue cheese, arugula, basil-balsamic

HOUSE SALAD baby romaine, cucumber, tomato, olives, red onion, feta, dijon vinaigrette

CAESAR SALAD split romaine hearts, parmesan, croutons

STATION TWO *host selection of one*

FILET MIGNON

BONELESS RIBEYE

NEW YORK STRIP

HERITAGE PORK CHOP FLORENTINA

PAN-ROASTED ALL-NATURAL CHICKEN

STATION THREE *host selection of one*

GRILLED ATLANTIC SWORDFISH lemon-caper butter, parsley

ORA KING SALMON mustard glaze

ABE'S SEAFOOD TOWER* lobster, shrimp, jumbo lump crabmeat, little neck clams, oysters two ways - on the half shell & rockefeller

STATION FOUR *host selection of one*

CRISPY HASH BROWN

BAKED POTATO

HAND-CUT FRENCH FRIES

assorted toppings, butters, cheeses

STATION FIVE *host selection of one*

CREAMED SPINACH

CRISPY HASH BROWN

ASPARAGUS

ROASTED MUSHROOMS

BRUSSELS SPROUTS

WHIPPED POTATOES

AU GRATIN POTATOES

HAND-CUT FRENCH FRIES

MACARONI & CHEESE

**Add additional sides for 10 per person*

STATION SIX

SEASONAL CHEF'S DESSERT SELECTION

BEVERAGES COFFEE | TEA | ICED TEA

AWARD-WINNING WINE

Explore a range of expertly selected wine packages or create a custom curation that best suits your event. Our team is here to make pairing wine with your occasion effortless and memorable.

SILVER

Soave Pieropan

Sauvignon Blanc Mohua, Marlborough, New Zealand

Chablis Camille & Laurent, Schaller

Pinot Noir Au Bon Climat, Santa Barbara

Cabernet Sauvignon Austin Hope, Paso Robles

Ste-Croix-du-Mont Château La Rame

GOLD

Grüner Veltliner Bernhard Ott, Am Berg

Sancerre Domaine Thomas et Fils

Chablis Camille & Laurent, Schaller

Santenay Louis Latour, Burgundy

Barolo G. D. Vajra, Albe

Cabernet Sauvignon Caymus, Napa Valley

Dolce by Far Niente, Napa Valley

ONE-HOUR OPEN BAR COCKTAIL RECEPTION

Includes wine by the glass, draft and 12 oz. bottle beer, premium spirits*, and Abe & Louie's crafted cocktails.
42 per person

CONSUMPTION BAR

Abe & Louie's is proud to offer a premium 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.

BOTTLED WINE SERVICE

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

** Excludes top shelf spirits. All beverages must be purchased from Abe & Louie's. Pricing does not include gratuity, tax, and administrative fees. Items subject to change seasonally.*

READY TO BOOK?

Contact the Boston Sales Team or take a **Virtual Tour** of our facilities today.

EMAIL
BostonEvents@TavistockRestaurants.com

PHONE
(617) 425-5206

WEBSITE
abeandlouies.com

ADDRESS
793 Boylston Street, Boston, MA 02116

VALET PARKING AVAILABLE

INQUIRE NOW

OUR SISTER RESTAURANTS

BOSTON

Atlantic Fish Co. · Abe & Louie's · Coach Grill · Joe's