

# Abigael's In House Party Menu

1407 Broadway ~ at 39<sup>th</sup> Street  
Tel: 212-575-1407 Web: www.abigaels.com

15 person minimum

<b>Open Bar</b> \$ 22.00 per person (Premium Brands) \$ 26.00 per person (Top Shelf) <b>Wine, Beer &amp; Soda Bar</b> \$ 13.50 per person	<b>Soda Bar</b> \$ 4.00 per person <b>Bartender or Extra Server</b> \$ 175.00 each
---	---

<b>Soup Course</b> \$ 9.00 per person <i>Yellow Split Pea, Chicken &amp; Vegetable, Minestrone, Moroccan Lentil, Southwestern Black Bean</i>
--

## Mixed Field Green Salad

*choice of:*

### Pasta Putanesca

plum tomato sauce, roasted vegetables,  
garlic and basil

### Skillet Roasted Chicken

in a cranberry & Dijon mustard sauce;  
served with garlic confit whipped potatoes

### Pan Roasted Salmon

slow roasted with fresh herbs,  
potatoes & seasonal vegetables

Coffee - Tea

Fresh Fruit

**\$ 55.00 per person**

## Pecan Salad

*choice of:*

### Skillet Roasted Chicken

in a cranberry & Dijon mustard sauce;  
served with garlic confit whipped potatoes

### Cajun Salmon

crisp herb & spice crust,  
potatoes and seasonal vegetables  
**Grilled Rib Eye Steak (+ \$ 10.00 each)**  
chargrilled over hickory & oak,  
potatoes and seasonal vegetables

Coffee - Tea

Specialty Dessert

**\$ 60.00 per person**

\*\*\*

## Roasted Vegetables & Mushrooms

with field green salad, garlic confit and herbed vinaigrette

*choice of:*

### Chicken Dijon

pan roasted half chicken

with a cranberry & Dijon mustard sauce

### Cedar Plank Salmon

with whipped potatoes, seasonal vegetables and maple honey drizzle

### Grilled Rib Eye Steak (+ \$ 10.00 each)

char-crusted and oven roasted, with potatoes & seasonal vegetables

Coffee - Tea

Specialty Plated Dessert

**\$ 65.00 per person**

**All prices are plus:**

**8.875 % NYS sales tax**

**15 % suggested gratuity, which goes directly to the employees who provided the service to the guests**

**5 % administrative fee, which is not a gratuity and will not be distributed to the staff**

**room charge, as applicable**

**In House Party Menu**  
**sampling of hors d'oeuvre selections**    minimum 20 people

**Premium Butlered Hors d' Oeuvres**  
**\$ 22.00 per person (choose 6) + applicable chef's fee**

**Chef's Suggestions**

seafood ceviche  
 Moroccan vegetable cigars, roast tomato aioli  
 blackened steak, Jack Daniels sauce  
 tuna tostada, mango drizzle  
 grilled kielbasa selection  
 Asian springrolls  
 beef empanadas, pico de gallo  
 assorted bruschetta  
 house-made vegetable dumplings  
 garlic crusted salmon  
 cucumber & caviar  
 assorted sushi rolls  
 popcorn chicken

**Skewers, Satays, Kebobs and Sticks**  
**vegetables, beef, chicken, tofu**

*choose your skewer, satay, kebob or stick  
 and choose your flavor*

**Italian** ~ savory with roasted garlic, herbs and extra virgin olive oil

**Moroccan** ~ exotic and flavorful with cinnamon, cumin, coriander and lemon

**Middle Eastern** ~ aromatic with za'atar, sesame, lemon and mint

**Asian** ~ sweet and pungent with soy, sesame and ginger

**Mexican** ~ flavorful with chiles, cilantro, garlic and lime

**Cajun** ~ blackened spiced, with Creole drizzle

\*\*\*\*\*

**Vegetable Crudite Display \$ 8.00 per person // House-made Chips with Salsa \$ 9.00**

**Stationary Hors d' Oeuvres & Salad Display    \$ 19.00 per person (choose 5)**  
*minimum 20 people*

vegetable crudite display *(included)*  
 house made chips and salsa *(included)*  
 assorted Israeli olives & pickles  
 roasted garlic hummus  
 eggplant matbucha  
 roasted mushrooms  
 grilled vegetable platter  
 babaganoush  
 pasta, sundried tomatoes, olives and herbs

**SALADS:**  
 green tea noodle  
 multi grain  
 Mediterranean bean  
 chopped Asian  
 Israeli heirloom tomato  
 Moroccan couscous  
 fresh fruit display

**Hot Chafing Dish Selections (choose 2)**

Sausage & Peppers  
 Meatballs Pomodoro  
 Steak Teriyaki (+ \$ 4.00 pp)

Vietnamese Chicken (+ \$ 4.00 pp)  
 Chef's Pasta Selection  
 Popcorn Chicken: Barbecue or Buffalo

**Chef's Selection Sushi**

**small @ 40 pcs. \$ 110.00    medium @ 80 pcs. \$ 220.00    large @108 pcs. \$ 295.00**

created in our own Green Tea Sushi Lounge, upstairs at Abigael's our chefs offer a sophisticated selection of sushi rolls and sashimi with pickled ginger, wasabi, soy sauce & chopsticks

**Ask about our full-service specialty stations...**

*carving, smoked fish, Mediterranean, pasta and more!*

## **In House Party Menu premium dessert selections**

+ \$ 9.00 per person for the \$ 55.00 menu  
+ \$ 7.00 per person for the \$ 60.00 menu  
one dessert selection is included with the \$ 65.00 menu (choose 1)

### **Molten Chocolate Cake**

Served warm, oozing with chocolate ganache;  
with raspberry coulis and fresh berry relish

### **Chocolate Box**

A rich chocolate cake filled with chocolate mousse, topped with  
a creamy chocolate ganache, served with fresh strawberries & berry coulis

### **Opera**

vanilla cake with layers of coffee mousse, praline  
and chocolate ganache

### **Tiramisu**

Espresso soaked lady fingers, cream, rum and cocoa;  
finished with caramel and chocolate sauces

### **Sorbet**

A duo of fruit sorbets, with berries and home baked cookie

### **Pecan Torte**

Lightly toasted pecans in a sweet molasses glaze atop a shortbread crust,  
with caramel sauce drizzle

### **Apple Cobbler**

Granny Smith apples and almond crumb topping,  
whipped cream and sauce caramel

### **Something Sweet Platters**

served family style at each table, in addition to any of the above

**Petit Fours \* Chocolate Truffles \* House Baked Cookies** + \$ 8.00 per person

**Fresh Fruit & Cookie Platters** + \$ 7.00 per person

**Fresh Fruit & Pastry Platters** + \$ 8.00 per person