



Private Event Venue

193 Henry Street, New York, NY
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(212) 673 - 8184



Sample Menu

Served family style

First Course

Farmer's Market Green Salad
w/Pears, Candied Walnuts, Pickled Red Onions and Blue Cheese

Baked St. Mark's Cheese
w/Crudite (Radishes, Carrots, Peppers, etc.) and Crostini

Olives, Herbed Butter, Whipped Ricotta, Extra Virgin Olive Oil

Second Course

Hanger Steak
w/Roasted Mushroom Pan Sauce and Crispy Fried Shallots

New York State Steelhead Trout
w/Sauce Verte

Slow Cooked Chicken
w/Olives, Tomatoes and Rosemary

Roasted Honeynut Squash
w/Parmigiano and Garlic Cream

Garlic Sautéed Hearty Greens (Tat Soi, Mustard, Kale, Spinach)
w/Toasted Seeds

Rigatoni all Amatriciana

Third Course

AppleTart Tatin
Homemade Ice Cream
Flourless Chocolate Cake
Bread Pudding

Dinner \$65 Lunch \$45

Add-Ons

Hors d'Oeuvre Hour

3 selected hors d'oeuvre
+\$10/person

Cheese & Charcuterie Boards

We source our cheese and charcuterie locally from Murray's Cheese.
+\$10/person

Raw Bar

Seafood towers with a selection of oysters, clams and shrimp.+\$20/person
for an additional supplement we provide lobster, crab claws, caviar.



Cocktail Parties

Six custom assorted passed and stationary hors d'oeuvre
that will fit your party needs.

\$50 per person

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Breakfast / Brunch

Continental Breakfast

Balthazar Pastries, Butter and Jam
Assorted Bagels, Cream Cheese, Smoked Salmon, Onion, Capers
Fresh Fruit
Yogurt and Granola
Coffee, Tea, Juice

\$35 per person

Hot Breakfast/Brunch Menu

Challah French Toast
wi/ Maple Syrup
Eggs Benedict (Ham, Smoked Salmon and Wilted Spinach),
Mushroom and Gruyere Crepes
Smoked Bacon
Duck Fat Home Fries
Garlic Sautéed Hearty Greens (Tat Soi, Mustard, Kale, Spinach)
w/ Toasted Seeds, Fresh Fruit
Coffee, Tea, Juice

\$45 per person

Bellinis are included in the bar packages.

All dietary restrictions can be accommodated with advanced notice.



CAPACITY

Abigail's Kitchen can host dinner for up to 24 people and cocktail parties for 35. For larger events up to 60 people seated, and cocktails for 100 people, we can book your group at our sister restaurant, Betty, in the same location at 193 Henry Street in the Lower East Side of Manhattan.

Beverage Packages

On Consumption

You pay for what you drink.
We will work with you to pre-select options for your party and to stay within your budget.

Standard Package

Wine and beer only.
We serve a selection of our wines-by-the-glass, bottled beer and soft drinks.

\$45 per person for three hours

Premium Package

As above plus house liquor and two house signature cocktails.

\$65 per person for three hours
+\$20 per person for premium liquors