



**TRC**

TAVISTOCK  
RESTAURANT  
COLLECTION®

Abe & Louie's is part of the Tavistock Restaurant Collection family.  
Learn more by visiting [TavistockRestaurantCollection.com](http://TavistockRestaurantCollection.com).

**BRUNCH** | Saturday and Sunday 11am - 3pm

**<sup>3</sup> BACK BAY BRUNCH**

**<sup>4</sup> ABE & LOUIE'S BRUNCH**

**<sup>5</sup> BOSTON BRUNCH**

**LUNCH** | Monday - Friday 11:30am - 4pm

**<sup>6</sup> LOUIE'S LUNCH**

**<sup>7</sup> ABE'S SIGNATURE LUNCH**

**DINNER** | available Monday - Thursday 4pm - close & Saturday - Sunday 3pm - close

**<sup>8</sup> NEWBURY DINNER**

**<sup>9</sup> BOYLSTON DINNER**

**<sup>10</sup> COPLEY SQUARE DINNER**

**<sup>11</sup> EVENT DISPLAYS**

**<sup>12</sup> COCKTAIL RECEPTION**

**<sup>14</sup> AWARD-WINNING WINE**

**<sup>15</sup> BEVERAGE SERVICE**

**<sup>16</sup> CONTACT**

**CONTACT OUR SALES TEAM**

BostonEvents@TavistockRestaurants.com

(617) 425-5206

Take a [Virtual Tour](#) of our facilities today.



## 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 +\$8 per order  
**NEW YORK STRIP** 12oz +\$64 per order  
**FILET MIGNON** 8oz +\$72 per order

### BEVERAGE

- POPPIN' BOTTLES** cava, orange juice \$14 per drink  
**SONNY SIDE OF MARY** tito's vodka, spiced tomato juice \$14 per drink  
**ESPRESSO MARTINI** aspen vodka, giffard vanilla, kahlúa, baileys \$18 per drink

## 50 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

## 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 +\$8 per order

**NEW YORK STRIP** 12oz +\$6 per order

**FILET MIGNON** 8oz +\$7 per order

### BEVERAGE

**POPPIN' BOTTLES** cava, orange juice \$14 per drink

**SONNY SIDE OF MARY** tito's vodka, spiced tomato juice \$14 per drink

**ESPRESSO MARTINI** aspen vodka, giffard vanilla, kahlúa, baileys \$18 per drink

## 58 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees.

Items subject to change seasonally.

## 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 +45 per order

BONELESS RIBEYE 16oz +78 per order

NEW YORK STRIP 12oz +64 per order

FILET MIGNON 8oz +72 per order

### BEVERAGE

POPPIN' BOTTLES cava, orange juice 14 per drink

SONNY SIDE OF MARY tito's vodka, spiced tomato juice 14 per drink

ESPRESSO MARTINI aspen vodka, giffard vanilla, kahlúa, baileys 18 per drink

## 62 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

**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 &amp; CHEESE 3-cheese béchamel cream sauce

**BEVERAGES**

COFFEE | TEA | ICED TEA

**ENHANCEMENTS****STEAK**

BONELESS RIBEYE 16oz +78 per order

NEW YORK STRIP 12oz +64 per order

FILET MIGNON 8oz +72 per order

**SEAFOOD**ABE'S SEAFOOD TOWER lobster, shrimp, jumbo lump crabmeat, little neck clams, oysters two ways - on the half shell & rockefeller *half 95 | full 190***OSSETRA CAVIAR***served per ounce with accoutrements 125***SIDES FOR THE TABLE** +10 per person, per item

CREAMED SPINACH

AU GRATIN POTATOES

ASPARAGUS

HAND-CUT FRENCH FRIES

ROASTED MUSHROOMS

MACARONI &amp; CHEESE

BRUSSELS SPROUTS

*add lobster +12 per person*

WHIPPED POTATOES

**SWEETS**

SEASONAL CHEF'S SELECTION +10

**70 PER PERSON**

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

**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 +\$8 per order**NEW YORK STRIP** 12oz +\$64 per order**FILET MIGNON** 8oz +\$72 per order**SEAFOOD****ABE'S SEAFOOD TOWER** lobster, shrimp, jumbo lump crabmeat, little neck clams, oysters two ways - on the half shell & rockefeller half \$95 | full \$190**OSSETRA CAVIAR** served per ounce with accoutrements \$125**SIDES FOR THE TABLE** +\$10 per person, per item**CREAMED SPINACH****AU GRATIN POTATOES****ASPARAGUS****HAND-CUT FRENCH FRIES****ROASTED MUSHROOMS****MACARONI & CHEESE****BRUSSELS SPROUTS***add lobster +\$12 per person***WHIPPED POTATOES****SWEETS****SEASONAL CHEF'S SELECTION** +\$10**85 PER PERSON**

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

**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   | AU GRATIN POTATOES                |
| ASPARAGUS         | HAND-CUT FRENCH FRIES             |
| ROASTED MUSHROOMS | MACARONI & CHEESE                 |
| BRUSSELS SPROUTS  | <i>add lobster +12 per person</i> |
| WHIPPED POTATOES  |                                   |

**DESSERT** *served individually*

SEASONAL CHEF'S SELECTION

**BEVERAGES** COFFEE | TEA | ICED TEA**125 PER PERSON**

Per-person prices do not include  
 gratuity, tax or administrative fees.  
 Items subject to change seasonally.

**ENHANCEMENTS****BEFORE DINNER**

COCKTAIL RECEPTION four selections of passed hors d'oeuvres from our reception menu  
 served prior to dinner for thirty minutes *46 per person*

**SEAFOOD**

ABE'S SEAFOOD TOWER lobster, shrimp, jumbo lump crabmeat, little neck clams,  
 oysters two ways - on the half shell & rockefeller *95 half | 190 full*

OSSETRA CAVIAR *served per ounce with accoutrements 125*

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

## 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 +\$12 per person*

## DESSERT *served individually*

**SEASONAL CHEF'S SELECTION**

## BEVERAGES

**COFFEE | TEA | ICED TEA**

**145 PER PERSON**

Per-person prices do not include  
gratuity, tax or administrative fees.  
Items subject to change seasonally.

## ENHANCEMENTS

### BEFORE DINNER

**COCKTAIL RECEPTION** four selections of passed hors d'oeuvres from our reception menu  
served prior to dinner for thirty minutes **46 per person**

### SEAFOOD

**ABE'S SEAFOOD TOWER** lobster, shrimp, jumbo lump crabmeat, little neck clams,  
oysters two ways - on the half shell & rockefeller **95 half | 190 full**

**OSSETRA CAVIAR** served per ounce with accoutrements **125**

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

**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****AU GRATIN POTATOES****ASPARAGUS****HAND-CUT FRENCH FRIES****ROASTED MUSHROOMS****MACARONI & CHEESE****BRUSSELS SPROUTS***add lobster +\$12 per person***WHIPPED POTATOES****DESSERT** *served individually***SEASONAL CHEF'S SELECTION****160 PER PERSON**

Per-person prices do not include gratuity, tax or administrative fees.

Items subject to change seasonally.

**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 **46 per person****SEAFOOD****ABE'S SEAFOOD TOWER** lobster, shrimp, jumbo lump crabmeat, little neck clams, oysters two ways - on the half shell & rockefeller **95 half | 190 full****OSSETRA CAVIAR** served per ounce with accoutrements **125**

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

&lt; BACK TO INDEX

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

	<i>10 guests</i>	<i>25 guests</i>
<b>LAMB CHOPS</b> garlic-rosemary	110	275
<b>THICK-CUT SMOKED BACON</b>	75	190
<b>MUSHROOM ARANCINI</b>	50	125
<b>OYSTER ROCKEFELLER</b>	85	215
<b>CHARCUTERIE &amp; CHEESE BOARD</b> assortment of cured meats, artisan cheeses, fig jam, grilled bread	120	300
<b>CHEESE BOARD</b> artisan cheeses, herbed honey, grilled bread	75	190
<b>VEGETABLE CRUDITE</b> seasonal vegetables, remoulade, roasted garlic hummus	75	190
<b>SHRIMP COCKTAIL</b> housemade cocktail sauce	130	325
<b>FILET MIGNON SLIDERS</b> caramelized onions, brioche bun	80	200
<b>OYSTERS</b> east & west coast	70	175
<b>CRAB CAKES</b> celery root remoulade, egg vinaigrette	120	300

## 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 *35 per person*

Host selection of five *58 per person*

Host selection of six *80 per person*

### 60 MINUTES PASSED

Host selection of three *46 per person*

Host selection of five *70 per person*

Host selection of six *92 per person*

*Additional 30 minutes for 12 per person*

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

WHIPPED POTATOES

CRISPY HASH BROWN

AU GRATIN POTATOES

ASPARAGUS

HAND-CUT FRENCH FRIES

ROASTED MUSHROOMS

MACARONI & CHEESE

BRUSSELS SPROUTS

\*Add additional sides for 10 per person

### STATION SIX

SEASONAL CHEF'S DESSERT SELECTION

BEVERAGES COFFEE | TEA | ICED TEA

## 185 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

## 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 \$55 per person

Soave Pieropan

Pinot Noir Au Bon Climat, Santa Barbara

Sauvignon Blanc Mohua, Marlborough,  
New Zealand

Cabernet Sauvignon Austin Hope, Paso Robles

Chablis Camille & Laurent, Schaller

Ste-Croix-du-Mont Château La Rame

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### GOLD \$99 per person

Grüner Veltliner Bernhard Ott, Am Berg

Barolo G. D. Vajra, Albe

Sancerre Domaine Thomas et Fils

Cabernet Sauvignon Caymus, Napa Valley

Chablis Camille & Laurent, Schaller

Dolce by Far Niente, Napa Valley

Santenay Louis Latour, Burgundy

## 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

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### OUR SISTER RESTAURANTS



Coach Grill

