



Abigail's
KITCHEN



Private Event Venue

85 MacDougal St, New York, NY
abby@abigailskitchennyc.com
(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 Sauteed 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
w/ 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.



Beverage Packages

Abigail's Kitchen serves NY State beer, wine and local liquor where possible.

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



CAPACITY

Abigail's Kitchen can host dinner of up to 27 people and cocktail parties of 35. For larger events of up to 60 people we can book your group at our sister Loft space on Prince Street in SoHo.

MINIMUMS

The following minimums apply for private parties.

Monday to Friday Daytime

\$500 + tax

Saturday and Sunday Daytime

\$2000 + tax

Monday Evening

\$1000 + tax

Tuesday to Thursday and Sunday

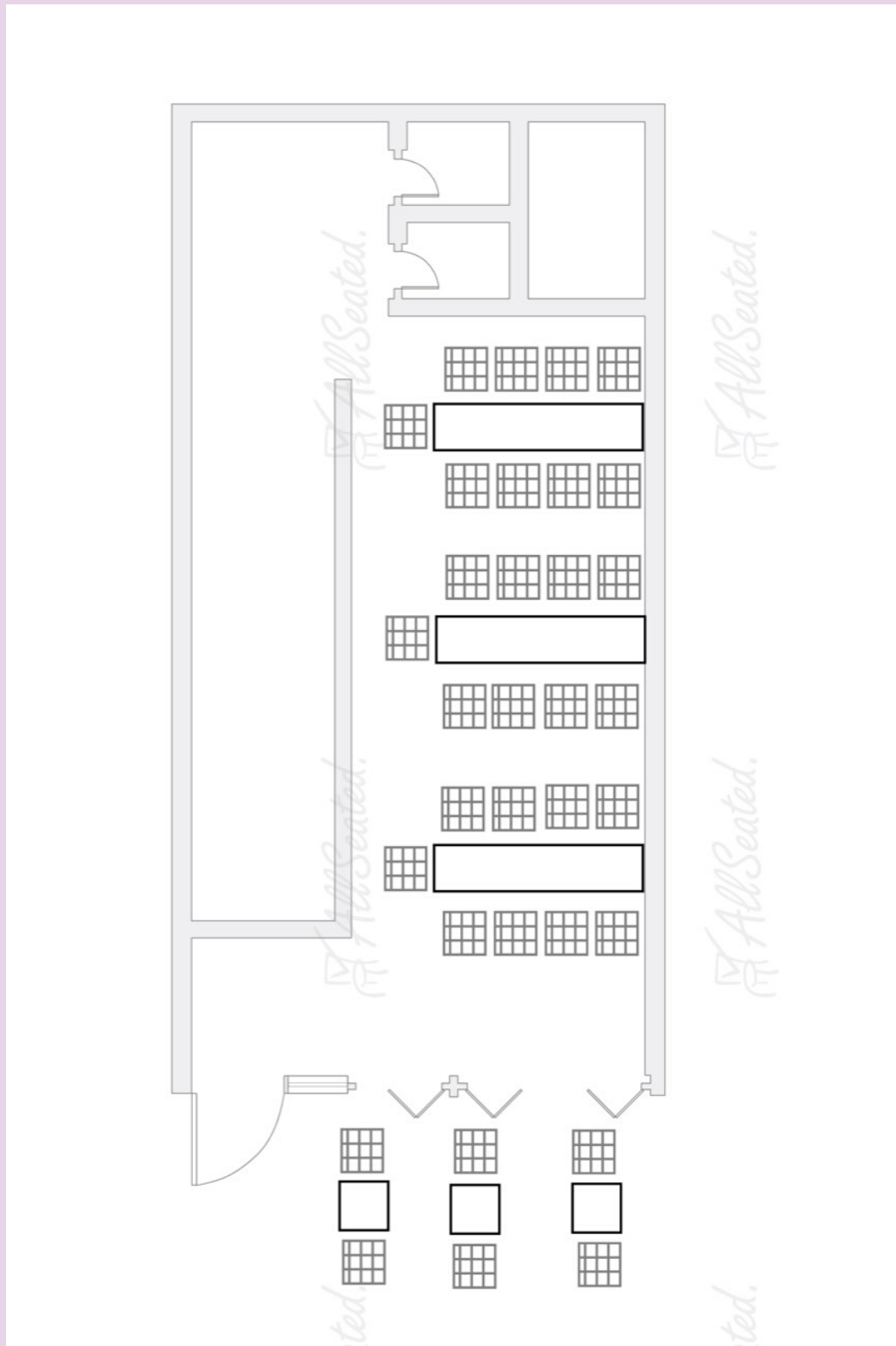
Evening

\$2000 + tax

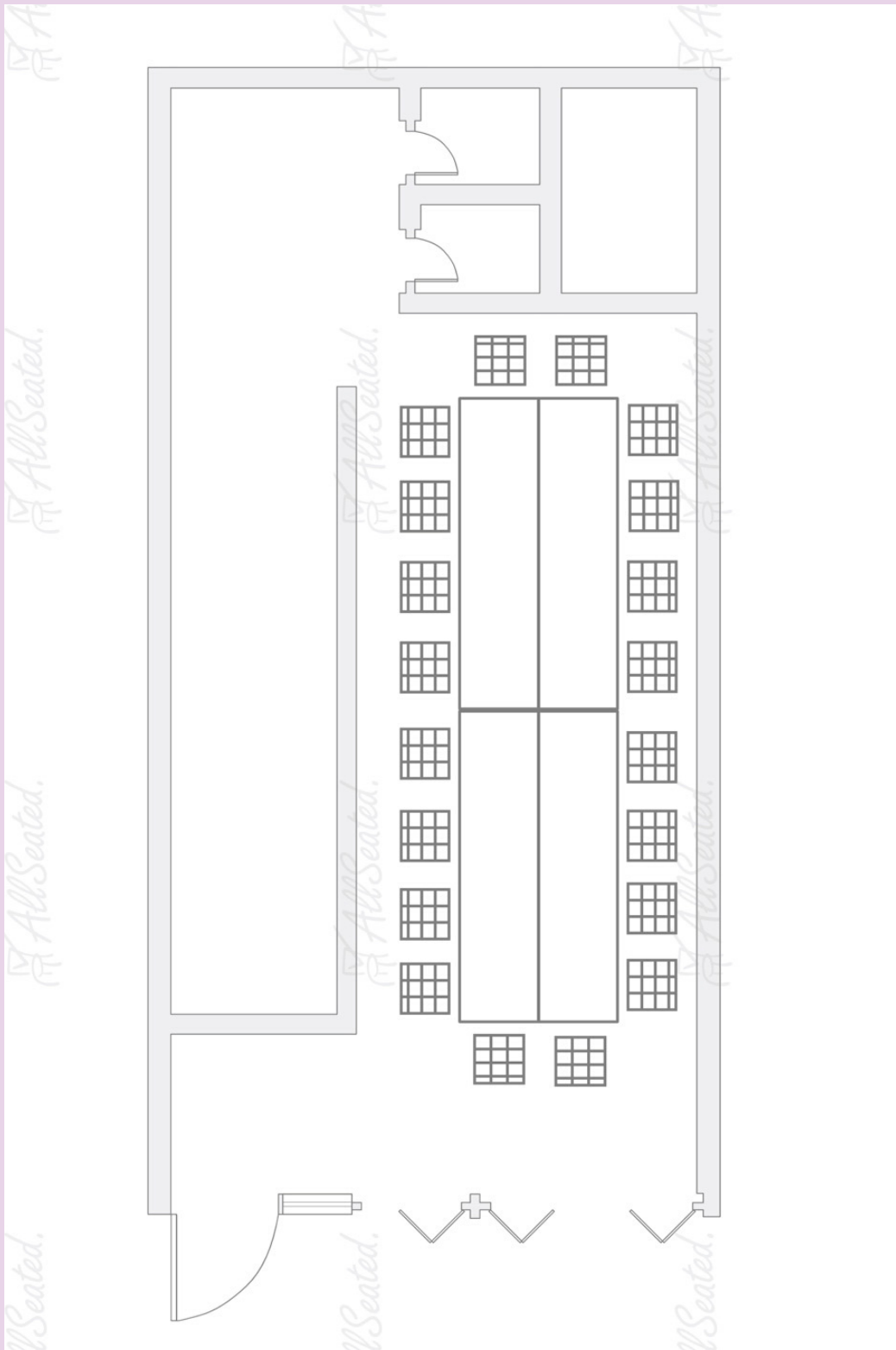
Friday and Saturday Evening

\$4000 + tax

Groups of 20 to 27



Groups of 13 to 20



Groups of Up to 20

