



Dinner Menu

All meals include choice of soup or salad, choice of starch, choice of vegetable & fresh baked bread, Iced Tea, Water, Soda & Coffee Service. Prices do not include 18% service fee & 7.4% sales tax.

If your group would like a menu option please follow the following guidelines: For groups up to 40 you may choose one entrée selection & one vegetarian selection, For groups of 40 + you may choose up to two entrée selections & one vegetarian selection. Menu selections must be made a minimum of two weeks prior to your event and your count must be provided in one week prior to your event.

~Chicken/Turkey Selections~

Wild Mushroom Chicken—A delicious grilled chicken breast with a savory wild mushroom sauce.

\$15.00 per person

Chicken Roulade—Medallions of chicken spiraled with spinach, bacon & Bleu cheese & drizzled with cream sauce.

\$17.00 per person

Basil Grilled Chicken—A grilled chicken breast seasoned to perfection with fresh basil and parmesan cheese.

\$15.00 per person

Chicken Fricassee—Grilled chicken with a white wine tomato cream sauce.

\$17.00 per person

Southwest Stuffed Chicken—A chicken breast stuffed with a southwest vegetable blend and topped with green chili.

\$15.00 per person

Sun-Dried Tomato Chicken—A grilled chicken breast served with a delicious sun-dried tomato cream sauce.

\$16.00 per person

Robin Hood Chicken—A delicious citrus marinated baked chicken breast.

\$15.00 per person

Italian Stuffed Chicken—A chicken breast stuffed with mozzarella cheese & pepperoni, breaded and topped with marinara sauce served with penne pasta.

\$15.00 per person

Puff Pastry Chicken Bundle—A chicken breast rolled with spinach, cranberries & herbed cream cheese in beautiful golden puff pastry bundles.

\$17.00 per person

Chicken Cordon Bleu—A chicken breast stuffed with ham & Swiss cheese, lightly breaded, baked & topped with a creamy hollandaise sauce.

\$17.00 per person

Chicken Florentine—A chicken breast stuffed with spinach, onion, mushrooms & cheese, topped with white cream sauce and cranberries.

\$17.00 per person

Chardonnay Chicken—A grilled boneless breast of chicken with artichoke hearts, mushrooms & tomatoes in a white wine sauce.

\$16.00 per person

Roast Breast of Turkey—with a sage and thyme cream sauce.

\$15.00 per person

Seasoned Roast Turkey—Mouthwatering turkey sliced and served with traditional sage stuffing.

\$15.00 per person

~ Pork Selections ~

Pork Marsala—Pan seared pork braised in marsala wine sauce with fresh mushrooms.

\$17.00 per person

Stuffed Pork Loin—Slow roasted pork loin stuffed with traditional stuffing sliced thin & topped with apple/cranberry glaze.

\$16.00 per person

Glazed Sugar Ham—Southern style ham slow roasted & glazed with mustard sauce or apricot glaze.

\$16.00 per person

Braised Pork Loin—with a mango chutney.

\$15.00 per person

Stuffed Pork Chop—10 oz. bone in French cut pork chop, stuffed with apple cranberry stuffing & topped with a cranberry apple glaze.

\$19.00 per person

Boneless Pork Chop—Served in your choice of delicious seasonings, a basil garlic rub or with an apple-raisin chutney.

\$16.00 per person

St. Mary's Pork Tenderloin—A mouthwatering pork tenderloin studded with garlic and served in a mustard citrus sauce.

\$18.00 per person

~ Seafood Selections ~

Baked Salmon—Baked salmon with choice of white wine cream sauce, creamy dill sauce, garlic lemon butter or blackberry ginger glaze.

\$18.00 per person

Tortilla Crusted Tilapia—with house made salsa.

\$15.00 per person

Dijon Baked Salmon—A baked salmon filet with a Dijon mustard crust, topped with bread crumbs.

\$18.00 per person

Stuffed Roasted Salmon—A appetizing salmon filet stuffed with spinach, creamy cheeses & fresh herbs.

\$18.00 per person

Citrus Fish—A scrumptious mild flavored white fish with a light citrus seasoning.

\$17.00 per person

~ Beef Selections ~

Salisbury Steak—A traditional comfort meal, fresh ground beef, caramelized onions and a rich brown gravy is always a delicious favorite.

\$15.00 per person

Rubbed Tri-Tip Steak—Marinated tri-tip steak with a delicious barbeque sauce.

\$17.00 per person

Sliced Roast Beef—6 oz. tender pieces of slow roasted beef in a rosemary au jus.

\$16.00 per person

Meatloaf—A thick slice of home-style meatloaf.

\$15.00 per person

Abbey Marinated Flank Steak—Sweet & savory marinated choice flank steak grilled & sliced.

\$18.00 per person

Flamed Broiled Beef Medallions—Broiled and served with a beef demi glaze.

\$18.00 per person

Slow Roasted Beef Brisket—Tender pieces of slow roasted beef in a light barbeque sauce.

\$16.00 per person

Prime Rib—10-12 oz. slow roasted juicy cuts of prime rib with au jus and creamed horseradish sauce.

\$24.00 per person

Grilled Sirloin—Perfectly seasoned Top quality grilled sirloin. Add caramelized onions & mushrooms, add \$2.00.

8 oz \$19.00 per person

6 oz \$17.00 per person

Stuffed Meatloaf—An appetizing stuffed meatloaf filled with spinach & mozzarella cheese.

\$15.00 per person

Steak Roulade—Delicious marinated flank steak stuffed with bacon, garlic, onion, bleu cheese & spinach.

\$17.00 per person

~ Pasta Selections ~

Lasagna—This lasagna is layered with cheeses, homemade sauce, beef & Italian sausage & noodles.

\$16.00 per person

Penne Pomodoro—Penne pasta with a traditional marinara sauce or meat sauce. Add meatball or sausage, \$2.00

\$13.00 per person

Fettuccine Alfredo —Traditional fettuccine noodles in a creamy alfredo sauce. Add grilled chicken, Italian sausage or shrimp, add \$2.00.

\$14.00 per person

Cheese Tortellini—A delicious tri-colored cheese tortellini served with your choice of a creamy alfredo sauce or traditional marinara sauce. Add grilled chicken or salmon add \$2.00.

\$15.00 per person

Linguine al Pesto —Linguine pasta with a creamy pesto sauce, grilled chicken and cherry tomatoes.

\$15.00 per person

Tortellini —Small pastas filled with cheese in a creamy tomato sauce.

\$14.00 per person

~ Vegetarian Selections ~

Artichoke Spinach Lasagna—Featuring layers of pasta filled with cheeses, spinach, vegetables, artichoke hearts and sauce.

\$16.00 per person

Stuffed Acorn Squash—Half of a colorful acorn squash with sautéed vegetables tucked in each half and topped with Parmesan cheese.

\$17.00 per person

Stuffed Portobello Mushroom—Tender, tasty Portobello mushroom stuffed with spinach & sprinkled with cheese.

\$16.00 per person

Roasted Veggies—Roasted vegetables including: mushrooms, onions, zucchini, bell pepper & tomatoes, served with wild rice. Add Chicken \$2.00, add Steak \$4.00.

\$14.00 per person

Polenta Eggplant Stack—A stack of mushrooms, onions, zucchini, bell pepper, tomatoes and eggplant served on polenta.

\$15.00 per person

Pasta Primavera—A Penne pasta tossed in olive oil and spices and served with roasted vegetables.

\$14.00 per person

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Above prices do not include tax or service charge. Prices are subject to change.

Accompaniments

(Choose one from each category for all in attendance)

~ Soups ~

Choice of soup or salad

Add a salad \$3 per person

Broccoli and Cheddar
Butternut Squash
Tomato Basil Bisque
Cream of Potato
Chicken & Vegetable with rice

~ Salads ~

Choice of soup or salad

Add a soup \$3 per person

- Abbey Italian Salad with Bleu Cheese Crumbles
- Tossed Salad with assorted dressings
- Caesar Salad with fresh parmesan cheese
- Cranberry Spinach Salad with cranberries, feta, walnuts & poppy seed dressing
- Wedge Salad with ranch dressing, bleu cheese crumbles, bacon bits & tomato
- Butter Lettuce Salad with gorgonzola & pear dressing
- Mixed Spring Greens with Mandarin oranges and balsamic dressing

~ Starch Selections ~

- Baked Potato
- Roasted Baby Red Potatoes
- Wild Rice Pilaf
- Au Gratin Potatoes
- Roasted Garlic Mashed Potatoes
- Mashed Sweet Potatoes
- Buttered New Potatoes with parsley & garlic
- Mashed Potatoes and Gravy

~ Vegetable Selections ~

- Seasoned Green Beans
- Green Bean Almondine
- Green Beans & Cherry Tomatoes
- Broccoli, Cauliflower & Carrot Blend
- Yellow Carrots, Green Beans, Broccoli & Red Bell Peppers Blend
- Glazed Carrots
- Corn
- Peas & Pearl Onions
- Roasted squash & vegetables
- Asparagus (seasonal)

Don't see what your looking for?
Please talk with an event coordinator to plan a customized menu!

Dessert Options

- Chocolate Lasagna
- Black Forest Cheesecake
- Pumpkin Torte
- Chocolate Mousse
- Carrot Cake
- Fruit Pie—Apple, Cherry or Peach
- Cobbler—Apple or Peach
- Black Forest Cake
- Lemon Cake
- Farmers Cake
- Pineapple Passion Cake
- Red Velvet Cake
- Chocolate Passion
- Tres Leches Cake
- Strawberry Shortcake
- New York Style Cheesecake
- Fruit Crisp—Apple, peach or cherry
- Bread Pudding
- Chocolate Torte
- Lemon Bars
- Reeses Bar
- Chocolate Cookies & Cream Tower
- Sopapilla Delight
- Chocolate Dream
- Pineapple Upside Down Cake
- Italian Cream Cake
- Banana Split Cake
- Black Forest Cake
- Fruit Cake
- Please see our dessert menu for complete description of the dessert options

Suggested Duet Entrees

- Beef Medallions & Citrus Fish or Grilled Basil Chicken
- Chicken Cordon Bleu & Flank Steak
- Slow Roasted Beef Brisket & Robin-hood Chicken
- Marinated Flank Steak & Baked Salmon
- Steak Roulade & Chicken Florentine
- Braised Pork Tenderloin & Chardonnay Chicken
- Pork Medallions & Chicken with Wild Mushroom Sauce

For pricing on any of the above suggested duets or any other combos please contact your event coordinator.