



Lunch Menu

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.

Lighter Faire

The following **Include** dessert Iced Tea, Water, Soda & Coffee Service.

~ Salads ~

Pear and Cranberry Chicken Salad—

Spinach, sliced pears, cranberries, feta cheese, and walnuts.

\$12.00 per person

Grilled Chicken Salad— Sliced, grilled chicken breast, bacon, cheddar-jack cheese, tomatoes, cucumbers and croutons.

\$12.00 per person

Chef Salad— Ham, smoked turkey, bacon, cheddar-jack cheese, tomatoes, cucumbers and croutons.

\$12.00 per person

Southwest Cobb— Sliced, grilled chicken breast, fire-roasted corn & poblano pepper relish, guacamole, cheddar-jack cheese, tomatoes & tortilla chips. Southwest Ranch dressing

\$12.00 per person

Cobb Salad— Romaine lettuce, bacon, tomatoes, avocado, crumbled blue cheese, chopped egg, green onions and roasted turkey.

\$12.00 per person

Chicken Fried Chicken Salad— Fried, sliced chicken breast served warm over a crispy lettuce blend, tomatoes & cheddar jack cheese.

\$12.00 per person

Grilled Chicken Caesar Salad— Sliced, grilled chicken breast, Romaine, Parmesan and croutons, tossed with Caesar dressing.

\$12.00 per person

Taco Salad— Ground beef taco meat, tortilla chips, cheddar-jack cheese, jalapeños, red onions, tomatoes, guacamole and sour cream.

\$12.00 per person

Harvest Apple Grilled Chicken Salad— fresh apple, tomato, avocado, cranberries, and a grilled chicken breast over a crispy lettuce blend.

\$12.00 per person

Savannah Chopped Salad— Sliced, grilled chicken breast, dried cranberries, Gorgonzola cheese, honey roasted almonds, tomatoes and cucumbers. Chef's dressing selection: Raspberry Vinaigrette.

\$12.00 per person

Three "B" Salad— Buffalo chicken, bacon, blue cheese crumbles over a crispy lettuce blend with carrots and celery.

\$12.00 per person

All Salads are served with fresh baked bread.

~ Sandwiches ~

Rueben— Turkey Pastrami, sauerkraut, Swiss and Thousand Island dressing on toasted rye bread.

\$11.00 per person

Beef-n-Cheddar— Slow roasted sliced roast beef topped with cheddar cheese on a brioche roll.

\$12.00 per person

Open Face Roast Beef Sandwich— Sliced roast beef served over fresh baked bread, with mashed potatoes & gravy, tossed salad, vegetable medley.

\$12.00 per person

French Dip— Fresh cooked thin sliced roast beef on a French roll with au jus & onion rings.

\$12.00 per person

Philly Cheesesteak— Thinly sliced beef with grilled peppers and onions & Swiss cheese on a French roll with fries.

\$12.00 per person

Philly Chicken Cheese— Tender all-white chicken grilled with onions & green peppers & topped with American cheese on a French roll with fries.

\$12.00 per person

Meatball Sub— Italian meatballs with mozzarella and marinara sauce on a French roll with fries.

\$11.00 per person

Chicken Fried Chicken Sandwich— A chicken breast lightly breaded and fried crispy, lettuce, tomato, mayo on a bun with fries.

\$11.00 per person

Pulled Pork Sandwich— Slow cooked pork roast, shredded & piled high on a soft potato bun with BBQ sauce with homemade chips or cole slaw.

\$12.00 per person

Grilled Chicken Sandwich— Grilled chicken breast with onion, tomato, cheese, lettuce on a bun with fries.

\$11.00 per person

Chicken Salad Croissant— Flavorful chicken salad stuffed in buttery soft Croissant rolls with homemade chips.

\$11.00 per person

Chicken Cordon Bleu Sandwich— Hand-breaded Parmesan chicken with thick-cut ham, melted Swiss cheese, Dijon-mayo, lettuce and tomato on a roll.

\$12.00 per person

Bacon Cheeseburger— Two strips of crispy bacon makes this burger even better. Topped with cheddar cheese on a grilled bun with lettuce, tomato & onion.

\$12.00 per person

4-Cheese Griller — A grown-up grilled cheese. Provolone, Swiss, American, and Parmesan cheese with fresh tomato slices on sourdough.

\$11.00 per person

California Turkey Club Sandwich— Turkey, bacon, avocado, tomato, cheddar cheese, lettuce and mayo on ciabatta roll.

\$12.00 per person

Sloppers— A delicious homemade green chili is smothered over an open face cheeseburger. Served with fries.

\$12.00 per person

Grilled Chicken Caesar Wrap— Sliced, grilled chicken breast, Romaine, Caesar dressing and Parmesan cheese in a wheat wrap.

\$11.00 per person

Quebec's Club— A triple decker of Ham, turkey, swiss, cheddar, bacon, lettuce and tomato on sourdough.

\$11.00 per person

Spicy Southwest Chicken Griller— Sliced, grilled chicken breast topped with guacamole, fire-roasted corn & poblano pepper relish, pepper jack cheese and chipotle ranch sauce on a ciabatta roll.

\$12.00 per person

Chicken Fajita Wrap— Smoky chipotle chicken rolled in a flour tortilla with melted Monterey Jack & cheddar cheeses, shredded lettuce and pico de gallo. Served with Mexican dipping sauce.

\$12.00 per person

Grilled Chicken Spud— Sliced, grilled chicken breast, cheddar-jack cheese, green onions and diced tomatoes.

\$11.00 per person

~ Soup/Salad/Sandwich Combos ~

1/2 Sandwich with a Cup of Soup or Tossed Salad—

Soup Choices:

- ◆ Hearty Vegetable
- ◆ Chili
- ◆ Cream of Potato
- ◆ Grilled Cheese Soup
- ◆ Tomato Basil Bisque
- ◆ Broccoli & cheddar
- ◆ Butternut Squash
- ◆ Chicken & Vegetable with rice
- ◆ Chicken Noodle

Sandwich Choices:

- ◆ Chicken Salad Croissant
- ◆ Rueben
- ◆ 4-Cheese Griller
- ◆ California Turkey Club
- ◆ Quebec's Club

Tossed Salad— Crispy lettuce blend, tomatoes, cucumbers, grated carrots & choice of dressing.

\$11.00 per person

Entrée's

(Lunch portions are smaller & available until 2 pm)

The following **Include** choice of soup or salad, choice of starch, choice of vegetable & fresh baked bread, Iced Tea, Water, Soda & Coffee Service.

~Chicken/Turkey Selections~

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

\$14.00 per person

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

\$15.00 per person

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

\$14.00 per person

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

\$14.00 per person

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

\$15.00 per person

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

\$14.00 per person

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

\$15.00 per person

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

\$14.00 per person

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

\$14.00 per person

Chicken Pot Pie—Slow roasted chicken, carrots, peas, celery & onions in a rich cream sauce covered with a flaky crust.

\$14.00 per person

Chicken n' Dumplins—A scrumptious portion of homemade Chicken n' Dumplins.

\$14.00 per person

Chicken Tenders—Five fried chicken tenders, served marinated & grilled with ranch dipping sauce.

\$14.00 per person

Chicken Fried Chicken—A chicken breast fillet, fried to a golden brown and topped with country gravy.

\$14.00 per person

~ Beef & Pork Selections ~

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

\$14.00 per person

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

\$15.00 per person

Tri-Tip Steak—Marinated tri-tip steak with a BBQ sauce on the side.

\$16.00 per person

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

\$15.00 per person

Meatloaf—A thick slice of home-style meatloaf made with tomatoes, onions and green peppers.

\$14.00 per person

Country Fried Steak—A generous portion of choice steak breaded & fried, then topped with country gravy.

\$14.00 per person

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

\$16.00 per person

Glazed Sugar Ham—Succulent ham with a delicious apricot and brown sugar glaze.

\$13.00 per person

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

\$15.00 per person

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

\$15.00 per person

~ Pasta Selections ~

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

\$15.00 per person

Steak Tips—Delicious steak tips with a peppered mushroom gravy served over noodles, mashed potatoes or rice.

\$15.00 per person

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

\$12.00 per person

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

\$12.00 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.

\$14.00 per person

~ Ethnic Selections ~

Mexican Casserole—Layers of tortillas, beef, rice, beans, corn, cheese and more. Topped with salsa and sour cream.

\$12.00 per person

Chicken Enchiladas—Two delicious chicken enchiladas topped with sour cream sauce & salsa. Served with rice & beans.

\$13.00 per person

Sweet-n-Sour Chicken—Chinese-style sweet n sour chicken, stir-fried with vegetables & pineapple, served with fried rice.

\$12.00 per person

Beef Stroganoff—Made with tender strips of beef, slightly sautéed & cooked in a special stroganoff sauce, served over noodles.

\$13.00 per person

~ Vegetarian Selections ~

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

\$15.00 per person

Stuffed Acorn Squash—Colorful acorn squash with sautéed vegetables tucked in each half and topped with Parmesan cheese.

\$16.00 per person

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

\$15.00 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.

\$12.00 per person

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

\$14.00 per person

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

\$14.00 per person

~ Seafood Selections ~

Fish & Chips—White fish fillets, hand-dipped in a light batter & golden fried. Served with fries, cole slaw & tarter sauce.

\$12.00 per person

Baked Salmon—Baked salmon with a creamy dill sauce.

\$16.00 per person

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

\$17.00 per person

Tortilla Crusted Tilapia—with house made salsa.

\$14.00 per person

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

\$16.00 per person

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
- Long Grain & 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

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

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

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.