



Themed Buffet Menus

Themed buffets include coffee, tea and water service and appropriate condiments. Soda service may be added for \$1.00 per person. Minimum of 30 guests. Prices do not include service fee & tax.

Family Reunion

Fried Chicken or Herb Baked Chicken
Beef Brisket
Vegetable
Potato Salad or Cole Slaw
Fresh Sandwich Rolls
Chocolate Dream
\$18.00 per person

Mexifest

Chicken Enchiladas
Taco Bar with All the Fixin's*
South of the Border Rice
Refried Beans
Tortilla Chips
Churros
*ground beef, lettuce, tomato, sour cream, cheese, salsa, taco shells (hard & soft shells)
\$17.00 per person

Italian Buffet

Meatballs
Italian Sausage
Choice of Pasta:
Penne or Rigatoni
Marinara Sauce
Italian Blend Vegetables
Abbey Salad
Italian Bread
Chocolate Mousse
\$ 17.00 per person

Baked Potato Bar

Baked Potato
Assorted Toppings: bacon crumbles, shredded cheese, sour cream, butter, steamed broccoli, green onion
Shredded Chicken or Seasoned Ground Beef
Red, Green or Vegetarian Chili
Tossed Salad
Cornbread muffins
Lemon Bars
\$ 16.00 per person

Abbey Traditional

Oven Roasted Turkey
Glazed Ham
Mashed Potato and gravy
Stuffing
Broccoli, Cauliflower Carrot Blend Vegetables
Abbey or Tossed Salad
Pumpkin Torte
\$17.00 per person

Country Comforts

Chicken Fried Steak or Chicken Fried Chicken
Chicken & Dumplings
Mashed Potatoes and Gravy
Mac-n-Cheese
Corn
Tossed Salad
Dinner Rolls
Apple, Peach or Cherry Crisp
\$19.00 per person

Great Steak Grill Out

8 oz Top Sirloin
Basil Chicken
Baked Pototo
Broccoli, Cauliflower Carrot Blend Vegetables
Tossed Salad
Choice of Dessert
\$23.00 per person
Only available for groups of 60 or less

Abbey Ultimate

Carved Prime Rib with Horseradish
Rosemary Garlic Chicken
Roasted Baby Reds
Red Pepper Vegetable Blend
Tossed or Abbey Salad
Black Forest Cake or Chocolate Lasagna
\$26.00 per person

Wild West

Beef Brisket
BBQ Pulled Pork
Potato Salad or Cole Slaw
Corn Cobettes or Baked Beans
Fresh Buns
Fruit Cobbler
\$19.00 per person

Budget Beater

Sloppy Joes
Chicken Pot Pie
Hand Cut Fries
Seasoned Green Beans or Baked Beans
Tossed Salad
Homemade Cookies
\$14.00 per person

Design Your Own Buffet Menus

Sandwich Buffets

Your Choice of Wraps, Deli or Croissant

Sandwich buffets are served with:

Sandwich Condiments
Potato Chips

Choice of Salad (choose one)

Tossed Salad, Potato Salad,
Pasta Salad or Coleslaw

Choice of Dessert (choose one)

Homemade Cookies, Brownies
or Chocolate Cake

Wraps

- Roast Beef w/Horseradish & cream cheese in a Spinach Tortilla
 - Turkey with Dijon mustard sauce in a Tomato Basil Tortilla
- \$15.00 per person**

Deli Sandwiches

- Fresh Baked Bread
 - Assorted Sliced Cheese
 - Choose Two -
Fresh Sliced Ham, Turkey or Roast Beef
- \$15.00 per person**

Croissant Sandwiches

- Fresh Baked Croissants
 - Chicken Salad
 - Turkey & Cheese.
- \$16.00 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.

Design your own buffets include coffee, tea and water service, dinner rolls and appropriate condiments. Soda service may be added for \$1.00 per person. Minimum of 30 guests. Prices do not include service fee & tax.

PRICING

Plan 1—From Collection A choose 2
From Collection C choose 3
From Collection D choose 1
\$17.00 per person

Plan 2—From Collection A choose 1
From Collection B choose 1
From Collection C choose 3
From Collection D choose 1
\$18.00 per person

Plan 3—From Collection B choose 2
From Collection C choose 3
From Collection D choose 1
\$19.00 per person

Collection A

- Rigatoni in Marinara Sauce
- Baked Pasta Alfredo
- Fettuccini Alfredo with Broccoli
- Oven Roasted Turkey
- Sloppy Joes
- Sliced Ham
- Fried Chicken
- Meatloaf
- BBQ Pulled Pork
- Meatballs
- Italian Sausage
- Herb Baked Chicken
- Chicken Pot Pie
- Chicken & Dumplings

Collection B

- Rosemary Garlic Chicken
- Robinhood Chicken
- Roast Pork Loin with chutney
- Sliced Roast Beef
- Chicken Parmesan
- Lasagna with meat sauce
- Grilled Chicken Breast with wild mushroom sauce
- Chicken Fricassee
- Vegetable Lasagna
- Southwest Stuffed Chicken
- Italian Stuffed Chicken
- Pork Chop with Apple Cider Sauce
- Chicken Cordon Bleu

Collection C

Chilled Salads

- Tossed Garden Salad
- Abbey Salad
- Cole Slaw
- Potato Salad
- Pasta Salad
- Fresh Fruit Salad

Hot Vegetables

- Mashed Potatoes with gravy
- Scalloped Potatoes
- Au Gratin Potatoes
- Roasted Baby Red Potatoes
- Baked Potato
- Rice Pilaf
- Stuffing
- Green Beans Almondine
- Baked Broccoli with seasoned bread crumbs
- Southwest Vegetable Blend
- Glazed Carrot Coins
- Corn Cobbettes
- Baked Beans
- Italian Blend Vegetables
- Roasted Red Pepper Vegetable Blend
- Broccoli, Cauliflower Carrot Blend

Collection D

- Brownies
- Chocolate Mousse
- Black Forest Cake
- Pumpkin Torte
- Carrot Cake
- Chocolate Cake
- Fruit Pie—Apple, Cherry, Peach or Blueberry
- Cobbler—Apple or Peach
- Homemade Cookies

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