



Wedding Reception 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 & 8.4% sales tax.

Starters

A few suggested starters, please see our appetizer menu for a complete selection of starter offerings.

Avocado Mousse Shrimp Phyllo

Cups—Mini phyllo cup with avocado, petite shrimp & watermelon salsa.

\$3.00 per person

Caprese Skewers—Fresh mozzarella, basil and ripe cherry tomatoes drizzled with balsamic.

\$2.50 per person

Bacon Wrapped Water Chestnuts

We wrap water chestnuts in bacon & bake, served with a tangy BBQ Sauce. Pricing includes 3 per person.

\$3.00 per person

Mushroom Caps

Baked mushroom caps filled with choice of filling: Sausage & cheese, Spinach & cheese, or Seafood & cheese. (add \$.50 pp)

\$2.50 per person

Whole Smoked Salmon

Honey Smoked salmon served with assorted crackers and lemon caper cream cheese spread. Serves 20-25

\$150.00 per tray

Gourmet Cheese

To include Havarti, Gouda and Munster cheese. Served with crackers, garnished with grapes. Serves 35-40

\$100.00 per tray

Antipasto— An assortment of Italian meats, kalamata olives, fresh mozzarella, provolone, marinated mushrooms, & peperoncini served with assorted crackers.

\$135.00 per tray

Garden Gifts— Hand cut vegetables— tomatoes, cauliflower and broccoli florets, cucumber rounds, carrots and radishes with our own ranch dipping sauce.

\$55.00 per tray

Entrée's

~ Beef & Pork Selections ~

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

\$18.00 per person

Abbey Marinated Flank Steak

Sweet & savory marinated choice 8 oz. flank steak grilled & sliced thin with bacon jam.

\$20.00 per person

Flamed Broiled Beef Medallions

With a burgundy wine demi glace.

\$22.00 per person

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

\$27.00 per person

Grilled Flat Iron Steak—with exotic mushrooms & beef demi glace.

8 oz \$25.00 per person

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

\$18.00 per person

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

\$17.00 per person

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

\$16.00 per person

Braised Pork Loin—With a mango chutney.

\$16.00 per person

Frenched Pesto Pork Chops — 10 oz grilled pork chop with a creamy pesto sauce.

\$25.00 per person

~Chicken/Turkey Selections~

Apricot Ginger Chicken— A chicken breast roasted in an apricot marmalade, white wine & ginger sauce.

\$18.00 per person

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

\$18.00 per person

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

\$18.00 per person

Chicken Roulade—Breast of chicken rolled & stuffed with spinach, bacon & Bleu cheese & drizzled with cream sauce.

\$18.00 per person

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

\$18.00 per person

Chicken Florentine—A chicken breast rolled & stuffed with spinach, onion, mushrooms & cheese.

\$18.00 per person

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

\$18.00 per person

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

\$16.00 per person

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

\$18.00 per person

~ Seafood Selections ~

Baked Salmon —Baked salmon with choice of Dijon, white wine cream sauce, creamy dill sauce or garlic lemon butter .
\$20.00 per person

Stuffed Roasted Salmon —A appetizing salmon filet stuffed with spinach, creamy cheeses & fresh herbs.
\$22.00 per person

Citrus Sea Bass —A scrumptious mild flavored white fish with a light citrus seasoning.
\$20.00 per person

~ Pasta Selections ~

Lasagna—This lasagna is layered with cheeses, homemade sauce, beef & Italian sausage & noodles.
\$17.00 per person

Steak Tips—Delicious steak tips with a peppered mushroom gravy served over noodles.
\$16.00 per person

Linguine al Pesto —Linguine pasta with a creamy pesto sauce, grilled chicken and cherry tomatoes.
\$15.00 per person

Tortellini Carbonara—Small pastas filled with cheese in a creamy tomato sauce.
\$16.00 per person

Penne Pomodoro—Penne pasta with a traditional marinara sauce or meat sauce. Add meatball or sausage, \$2.00
\$14.00 per person

Fettuccine Alfredo —Traditional fettuccine noodles with broccoli in a creamy alfredo sauce. Add grilled chicken, Italian sausage or shrimp, add \$2.00 pp.
\$15.00 per person

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

~ Vegetarian Selections ~

Artichoke Spinach Lasagna— Featuring layers of pasta filled with cheeses, spinach, vegetables, artichoke hearts and sauce.
\$17.00 per person

Napoleon Acorn Squash—Colorful acorn squash with oven roasted vegetables tucked in a napoleon stack & topped with Parmesan cheese, with wild rice.
\$16.00 per person

Stuffed Portobello Mushroom— Tender, tasty Portobello mushroom stuffed with fresh spinach, artichoke, garlic & onion & 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.
\$14.50 per person

Children's Menu

(Choose one from each category for all children in attendance For guests 12 years and younger)

Entrée

(Served with a pudding cup, except 1/2 portion entrée)

- Mac n' Cheese
- Pizza
- Chicken Fingers & Fries
- Spaghetti
- Hamburger & Fries
- 1/2 portion of adult entrée served
\$9.25 per person

If you would like a menu option please follow the following guidelines:
For groups up to 60 you may choose one entrée selection & one vegetarian selection.
For groups of 60 + you may choose up to two entrée selections & one vegetarian selection.
Menu selections must be made a minimum of one month prior to your event and your guaranteed guest count must be provided one week prior to your event.

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
- Chipotle Potato Kale

~ Salads ~

Choice of soup or salad
Add a soup \$3 per person

- Abbey Italian Salad with Bleu Cheese Crumbles
- Caesar Salad with fresh Parmesan Cheese
- Tossed Salad with assorted dressings
- Wedge Salad with ranch dressing, bleu cheese crumbles, bacon bits & tomato
- Cranberry Spinach Salad with cranberries, feta, nuts & poppy seed dressing
- Mixed Spring Greens Salad with mandarin oranges, red onion, toasted almonds & oriental sesame dressing
- Beet Salad, roasted sliced beets with endive & feta

~ 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
- Butternut Squash Risotto
- Mushroom Risotto
- Candied Garlic Mashed Potatoes

~ 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
- Roasted Root Vegetables
- Glazed Baby Carrots
- Asparagus (seasonal)

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.