



ABERNETHY CENTER
Menu

BRUNCH MENU SELECTIONS

STARTERS

- > Smoked Salmon Display w/cream cheese, red onions, capers, cucumbers and crumbled hard-boiled egg, served with bagel chips and lemon garnish
- > Mini Quiches: Denver, Applewood Smoked Bacon with sweet onions and asiago cheese, and asparagus and brie
- > Variety of Muffins (V)
- > Seasonal Fresh Fruit Display (GF) (V)

EGG DISHES

- > Brunch enchiladas with ham, green onions, bell peppers, scrambled eggs and cheddar
- > Scrambled eggs with cheddar cheese and chives (GF) (V)
- > Seasonal vegetable and goat cheese frittata (V)
- > EGGS BENEDICT:
 - > Traditional with Canadian Bacon and House-made Hollandaise sauce
 - > Vegetarian with Spinach, Mushroom, and Tomato with House-made Hollandaise sauce

POTATOES

- > Hash Browns with Scallions (GF) (V)
- > Herb Roasted Medley of sweet, red, and Yukon gold potatoes (GF) (V)

MEAT

- > Chicken Apple Sausage
- > Apple-smoked bacon (GF)
- > Honey-baked ham (GF)
- > Chicken fried chicken with house sausage and Biscuits with mushroom gravy
- > Corned beef hash with Dijon crème fraiche (GF)
- > Smoked salmon hash with horseradish crème fraiche (GF)

FROM THE GRIDDLE

- > French toast with orange bourbon butter, pure maple syrup, candied pecans and fresh sliced bananas (V)
- > Country waffles with butter, pure maple syrup, whipped cream, fresh strawberries, and Banana Fosters (V)
- > Ricotta cheese blintzes with berry compote (V)

ACTION STATIONS \$6 PP

- > Omelet Station: featuring ham, bacon, mushrooms, assorted peppers, spinach, tomatoes, green onions, Swiss and cheddar cheese (egg-white omelets available)
- > Waffle Station: Fresh waffles made to order featuring butter, pure maple syrup, fresh strawberry compote, whipped cream and pecans
- > CARVING STATION \$8 PP
 - > Oven Baked Honey ham with pineapple glaze (GF)
 - > Prime Rib with Au Jus Horseradish Cream (GF)

HORS D'OEUVRE SELECTIONS

CHILLED

- > Antipasto Skewers with mozzarella, sundried tomatoes, kalamata olives and artichoke hearts with basil pesto (V) (GF)
- > Tomato Bruschetta with chopped roma tomato and basil Pesto on crostini (V)
- > Char Grilled Tiger Prawns with tequila lime crème fraiche (GF)
- > Strawberry Firefly Tart with mascarpone cheese and balsamic reduction (V)
- > Seasonal Fresh Fruit (V) (GF)
- > Vegetable Crudité Display with ranch and sundried tomato dip (V) (GF)
- > Domestic and International Cheese Display served with assorted crackers (V)
- > Charcuterie Board with assorted marinated vegetables, olives, cured meats, and crackers
- > Shrimp Cocktail with house made cocktail sauce and lemons (V) (GF)
- > Tapenade Bruschetta Bar with roasted garlic artichoke, country olive and tomato basil (V)
- > Hummus Bar with sundried tomato, roasted garlic and basil hummus, served with pita and cucumber chips (V)

WARM

- > Twice-baked Baby Red Potatoes with chives, cheddar cheese and bacon (GF)
- > Stuffed Mushrooms with italian sausage (GF)
- > Mini BBQ Beef Brisket Slider with cherry bbq
- > Wild Mushroom Tart with swiss cheese, mushrooms, shallots, port wine, and white truffle balsamic
- > Gyro Canape with spiced beef, hummus, tomato, cucumber, feta, and Tziki
- > Rubeen Bite with corned beef, swiss, sauerkraut, thousand island dressing on Cocktail rye
- > Shrimp and Gritz Poppers with bacon and cajun remoulade
- > Szechuan Beef Skewers with five-spice teriyaki glaze
- > Coconut Shrimp with mango-plum dipping sauce
- > Garlic Artichoke Dip served with pita chips (V)
- > Thai Chicken Satay with spicy peanut sauce
- > Bacon, Onion, and White Truffle Turnover
- > Crispy Fried Cheese Ravioli with house made marinara sauce and asiago shavings (V)
- > Fresh Oregon Dungeness Crab Cakes with sweet green onion aioli
- > Spicy Honey Bourbon Bacon Skewers

(V) = Vegetarian
(GF) = Gluten Free

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

ACCOMPANIMENT SELECTIONS

SALADS

- > Iceberg wedge salad with applewood smoked bacon, diced tomatoes, Gorgonzola crumbles and creamy chive ranch dressing (GF)
- > Abernethy Cæsar salad with parmesan cheese, croutons, tomatoes, fresh-cut lemon and a creamy Cæsar dressing (V)
- > Abernethy garden salad with a variety of seasonal vegetables, served with croutons on the side and choice of two dressings (creamy chive ranch, blue cheese, raspberry or balsamic vinaigrette, creamy Italian, parmesan peppercorn) (V) (GF)
- > Wild field greens salad with pears, gorgonzola, red onions, candied pecans and balsamic vinaigrette (V) (GF)
- > Shaved fennel and watermelon salad with mixed greens and balsamic vinegar (V) (GF)
- > Mixed Berry Salad with strawberries and blueberries on sweet mesclun mix, toasted almonds, blue cheese crumbles, and honey balsamic dressing (V) (GF)
- > Caprese Salad with cucumbers, cherry tomatoes, mozzarella pearls, and balsamic vinaigrette (V) (GF)

VEGETABLES

- > Seasonal oven roasted vegetables tossed in olive oil, salt, pepper and garlic (V) (GF)
- > Honey-apple glazed carrots (V) (GF)
- > Blue Lake green beans with caramelized onions and toasted almonds (V) (GF)
- > Steamed Broccoli with a White Wine cheddar Cheese Sauce (V) (GF)
- > Sautéed brussels sprouts with bacon, onions and Reggiano cheese (GF)
- > Asparagus with hollandaise sauce (V) (GF)

POTATCES

- > Herb roasted fingerling potatoes with caramelized onions and rosemary (GF)
- > Smoked gouda and roasted garlic-smashed potatoes (V) (GF)
- > Rosemary and garlic-smashed baby red potatoes (V) (GF)
- > White Cheddar and Chipotle Smashed Potatoes (V) (GF)

PASTA

- > Cheese Tortellini with artichoke hearts, spinach chiffonade in a red pepper cream sauce (V)
- > Five-cheese macaroni (with or without applewood smoked bacon) (V)
- > Spinach and Artichoke Ravioli with lemon garlic cream sauce (V)
- > Cheese Ravioli in a Creamy Sundried Tomato and Basil Sauce (V)

RICE

- > Wild Rice Pilaf with butternut squash and leeks (V) (GF)
- > Herbed Basmati Rice with green onions, toasted pine nuts, siri farms micro herbs and asiago cheese (V) (GF)
- > Cilantro Lime Rice (V) (GF)
- > Tomato Rice with Roasted Red Pepper (V) (GF)

OTHER:

- > Sharp White Cheddar Grits (GF) (V)
- > Butternut squash risotto cakes with parsley pesto (V)

DINNER ENTRÉE SELECTIONS

CHICKEN

- > Sriracha marinated chicken with sauteed lemongrass and shitaki mushrooms, garnished with cilantro
- > Open faced chicken cordon bleu with black forest ham, Emmentaler Swiss and a Dijon mustard cream sauce (GF)
- > Seared Northwest chicken breast with roasted shallot jus (GF)
- > Oven roasted Apricot Glazed airline Chicken Breast (GF)
- > Caprese chicken with fresh mozzarella, micro-basil, vine ripened tomatoes, olive oil, fleur de sal and balsamic glaze (GF)
- > Tuscan Style Airline Chicken Breast (GF)
- > Grilled Chipotle Chicken with grilled corn slaw, crispy corn tortilla strips, and avocado crema

PORK

- > Pepper-crusting pork tenderloin with marinated peaches in a pinot noir sauce (GF)
- > Smoked garlic-roasted pork loin with sweet onion BBQ sauce
- > Ale Braised Boneless BBQ Pork Short Ribs

VEGETARIAN

- > Fresh wild mushroom ravioli in a basil cream sauce (V)
- > Vegetarian lasagna with zucchini noodles, roasted vegetables, spinach, house made tomato sauce, mozzarella, and ricotta cheese (V) (GF)
- > Stuffed sweet peppers with quinoa, oven-roasted vegetables and topped with house-roasted tomato sauce (V) (GF)
- > Conchiglioui (jumbo pasta shells) stuffed with spinach, ricotta and shaved pecorino cheese in a house-made tomato sauce (V)
- > Portobello Mushroom Veggie Stacker with Sauteed Spinach, Roasted Peppers, Zucchini, Sweet Onion, topped with Roasted Tomato Sauce and Manchego Cheese (V)

SALMON

- > NORTHWEST CEDAR PLANK SALMON:
 - > Basil pesto (GF)
 - > Lemon dilled caper sauce (GF)
 - > Honey bourbon glaze
 - > Lemon drizzle and house made tartar sauce (GF)

BEEF

- > Grilled tenderloin with lemon, garlic and parsley butter (GF)
- > Grilled Cowboy flank steak served with Jack Daniel's bourbon sauce (GF)
- > Smoked brisket with housemade BBQ sauce, applewood bacon, and ale-braised collard greens
- > Guinness marinated New York strip steak with Camembert honey butter

CHEF-CARVED BUFFET SELECTIONS

- > New York Strip Roast with bordelaise sauce (GF)
- > Roast prime rib with horseradish cream and au jus (GF)
- > Leg of Lamb with Applemint Pesto (GF)

