

ABERNETHY CENTER

Menu Selections



brunch

STARTERS

SMOKED SALMON DISPLAY

with cream cheese, red onions, capers, cucumbers and crumbled hard-boiled egg, served with mini bagels and lemon garnish

MINI QUICHES

Denver, Applewood Smoked Bacon with sweet onions and asiago cheese, and asparagus and brie

CINNAMON FRENCH TOAST STICKS (V)

cinnamon & sugar coated french toast sticks with maple syrup

VANILLA & HONEY YOGURT SMOOTHIE SHOOTERS (V) (GF)

pick two flavors - raspberry, strawberry, and peach

VARIETY OF MUFFINS (GF) (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)

OMELETTES

1. Denver: ham, pepper, onion & cheddar cheese
2. Mushroom, onion, spinach, & swiss cheese
3. Bacon & brie
4. Apple Sausage, Mushroom, and Rosemary with Swiss Cheese
5. Three Cheese with Gruyere, White Cheddar, and Feta
6. Vine Ripened Tomato, Goat Cheese, and Basil
7. Meat Lovers with Ham, Sausage, and Bacon
8. Avocado, Tomato, and Spinach with Jack Cheese

SEASONAL VEGETABLE AND GOAT CHEESE FRITTATA (V)

EGGS BENEDICT

1. Traditional with canadian bacon and house-made hollandaise sauce
2. Vegetarian with spinach, mushroom, and tomato with house-made hollandaise sauce
3. Smoked Salmon with lox salmon, red onion, cream cheese, and house-made hollandaise sauce

POTATOES

HASH BROWNS WITH SCALLIONS (GF) (V)

HERB ROASTED MEDLEY OF SWEET, RED, AND YUKON GOLD POTATOES (GF) (V)

brunch

PROTEIN

CHICKEN APPLE SAUSAGE

APPLE-SMOKED BACON (GF)

HONEY-BAKED HAM (GF)

CHICKEN FRIED CHICKEN
with Biscuits, sausage, and mushroom gravy

CORNED BEEF HASH (GF)
with Dijon crème fraiche

SMOKED SALMON HASH (GF)
with horseradish crème fraiche

BAKED CHORIZO & CHEESE RAVIOLI
with roasted red pepper cream sauce and garnished with cilantro and cheese

FROM THE GRIDDLE

FRENCH TOAST (V)
with orange bourbon butter, pure maple syrup, candied pecans and fresh sliced bananas

COUNTRY WAFFLES (V)
with butter, pure maple syrup, whipped cream
CHOICE OF: strawberry compote or banana fosters

RICOTTA CHEESE BLINTZES (V)
with berry compote

APPLE STUFFED PANCAKE WRAPS (V)
with honey bourbon syrup

CHICKEN AND BELGIAN WAFFLES
with house-made country gravy

CARVING STATIONS - \$8 PP

OVEN BAKED HONEY HAM (GF)
with pineapple glaze

PRIME RIB (GF)
with au jus horseradish cream

appetizers

CHILLED

ANTIPASTO SKEWERS (V) (GF)

with mozzarella, sundried tomatoes, kalamata olives and artichoke hearts with basil pesto

CHARCUTERIE BOARD

with assorted marinated vegetables, olives, cured meats, and crackers

CHAR GRILLED TIGER PRAWNS (GF)

with tequila lime crème fraiche

CUCUMBER CUPS (V) (GF)

served with seaweed salad and pickled ginger

DOMESTIC AND INTERNATIONAL CHEESE DISPLAY (V)

with assorted crackers

HUMMUS BAR (V)

with sundried tomato, roasted garlic and basil hummus, served with pita and cucumber chips

STRAWBERRY FIREFLY TART (V)

with mascarpone cheese and balsamic reduction

SHRIMP COCKTAIL (V) (GF)

with house made cocktail sauce and lemons

TAPENADE BRUSCHETTA BAR (V)

with roasted garlic artichoke, country olive and tomato basil

VEGETABLE CRUDITÉ DISPLAY (V) (GF)

with ranch and sundried tomato dip

appetizers

WARM

ARTICHOKE BIEGNET (V)
with spinach creme fraiche

BRIE & RASPBERRY PURSE (V)
with raspberry balsamic glaze

COCONUT SHRIMP
with mango-plum dipping sauce

CORN FRITTERS (V)
with chipotle aioli

CRISPY FRIED CHEESE RAVIOLI (V)
with house made marinara sauce and asiago shavings

EDAMAME POTSTICKERS (VEGAN)
with a mirin soy wasabi sauce

FRESH OREGON DUNGENESS CRAB CAKES
with sweet green onion aioli

GARLIC ARTICHOKE DIP (V)
with house made cocktail sauce and lemons

MINI BBQ BEEF BRISKET SLIDER
with cherry bbq

MUSHROOM TURNOVER (V)
with herbs & cheese red wine glaze

RUEBEN BITE
with corned beef, swiss, sauerkraut, thousand island dressing on cocktail rye

SPICY HONEY BOURBON BACON SKEWERS

STUFFED MUSHROOMS (GF)
with italian sausage

SZECHUAN BEEF SKEWERS
with five-spice teriyaki glaze

THAI CHICKEN SATAY
with spicy peanut sauce

TWICE-BAKED BABY RED POTATOES (GF)
with chives, cheddar cheese and bacon

WILD MUSHROOM TART (V)
with swiss cheese, mushrooms, shallots, port wine, and white truffle balsamic

SALADS

ICEBERG WEDGE SALAD (GF)

with applewood smoked bacon, diced tomatoes, Gorgonzola crumbles and creamy chive ranch dressing

ABERNETHY CAESAR SALAD (V)

with parmesan cheese, croutons, tomatoes, fresh-cut lemon and a creamy Caesar dressing

ABERNETHY GARDEN SALAD (GF) (V)

with a variety of seasonal vegetables, served with croutons on the side and choice of two dressings

WILD FIELD GREENS SALAD (V) (GF)

with pears, gorgonzola, red onions, candied pecans and balsamic vinaigrette

SHAVED FENNEL AND WATERMELON SALAD (V) (GF)

with mixed greens and balsamic vinegar

MIXED BERRY SALAD (V) (GF)

with strawberries and blueberries on sweet mesclun mix, toasted almonds, blue cheese crumbles, and honey balsamic dressing

CAPRESE SALAD (V) (GF)

with cucumbers, cherry tomatoes, mozzarella pearls, and balsamic vinaigrette

VEGETABLES

SEASONAL OVEN ROASTED VEGETABLES (GF) (V)

in olive oil, salt, pepper and garlic

HONEY-APPLE GLAZED CARROTS (V) (GF)

BLUE LAKE GREEN BEANS (GF) (V)

with caramelized onions and toasted almonds

STEAMED BROCCOLI (V) (GF)

with a white wine cheddar cheese sauce

SAUTÉED BRUSSELS SPROUTS (GF)

with bacon, onions and Reggiano cheese

ASPARAGUS (V) (GF)

with hollandaise sauce

accompaniments

POTATOES

HERB ROASTED FINGERLING POTATOES (GF)
with caramelized onions and rosemary

SMOKED GOUDA AND ROASTED GARLIC-SMASHED POTATOES (GF) (V)

ROSEMARY AND GARLIC-SMASHED BABY RED POTATOES (GF) (V)

WHITE CHEDDAR AND CHIPOTLE SMASHED POTATOES (GF) (V)

CAULIFLOWER AND CHIVE SMASHED POTATOES (GF) (V)

PASTA

CHEESE TORTELLINI (V)
with artichoke hearts, spinach chiffonade in a red pepper cream sauce

FIVE-CHEESE MACARONI
with or without applewood smoked bacon

CREAMY GARLIC PASTA SHELLS (V)
with parmesan-reggiano cheese and fresh herbs

RICE

WILD RICE PILAF (GF) (V)
with butternut squash and leeks

HERBED BASMATI RICE (GF) (V)
with green onions, Siri Farms micro herbs, and asiago cheese

CILANTRO LIME RICE (GF) (V)

TOMATO RICE WITH ROASTED RED PEPPER (GF) (V)

RISOTTO

BUTTERNUT SQUASH RISOTTO CAKES (V)
with parsley pesto

SICILIAN STYLE BREADED RISOTTO CAKES (V)
stuffed with spinach & ricotta cheese, sundried tomato pesto, and micro arugula garnish

WILD MUSHROOM RISOTTO CAKES (V)
with white truffle balsamic glaze

entrees

CHICKEN

SEARED ROCKEFELLER CHICKEN (GF)

topped with spinach, bacon, onions, and hollandaise sauce

OPEN FACED CHICKEN CORDON BLEU (GF)

with black forest ham, Emmentaler Swiss and a Dijon mustard cream sauce

SEARED NORTHWEST CHICKEN (GF)

with roasted shallot jus

PAN-SEARED CHICKEN (GF)

with garlic butter

OVEN ROASTED APRICOT GLAZED CHICKEN (GF)

CAPRESE CHICKEN (GF)

with fresh mozzarella, micro-basil, vine ripened tomatoes, olive oil, fleur de sal and balsamic glaze

TUSCAN STYLE CHICKEN (GF)

with creamy sundried tomato and parmesan sauce with a chiffonade of fresh basil

LEMON CHICKEN (GF)

with lemon garlic butter

CHICKEN RAVIOLI

with a mushroom marsala sauce and truffled pecorino cheese

PORK

GRILLED FLAT IRON PORK STEAK (GF)

with habanero pepper bacon jam

SMOKED GARLIC-ROASTED PORK LOIN

with sweet onion BBQ sauce

ALE BRAISED BONELESS BBQ PORK SHORT RIBS

BLACKENED PORK RIBEYE (GF)

with honeycrisp apple salsa

SEAFOOD

ARCTIC COLD WATER COD (GF)

poached in white wine & garlic, with vine ripened tomatoes, kalamato olives, capers, sweet peppers, and fresh basil concasse

NORTHWEST CEDAR PLANK SALMON

1. basil pesto (GF)
2. lemon dilled caper sauce (GF)
3. honey bourbon glaze
4. lemon drizzle and house-made tartar sauce (GF)
5. miso marinated with pickled ginger radish slaw

entrees

VEGETARIAN

FRESH WILD MUSHROOM RAVIOLI (V)
in a basil cream sauce

VEGETARIAN LASAGNA (GF) (V)
with zucchini noodles, roasted vegetables, spinach, house-made tomato sauce,
mozzarella, and ricotta cheese

STUFFED SWEET PEPPERS (GF) (V)
with quinoa, oven-roasted vegetables and topped with house-roasted tomato sauce

CONCHIGLIQUI "JUMBO PASTA SHELLS" (V)
stuffed with spinach, ricotta and shaved pecorino cheese in a house-made Tomato sauce

PORTOBELLO MUSHROOM VEGGIE STACKER (V)
with Sauteed Spinach, Roasted Peppers, Zucchini, Sweet Onion, topped with
Roasted Tomato Sauce and Manchego Cheese

CHEESE RAVIOLI (V)
in a Creamy Sundried Tomato and Basil Sauce

BEEF

GRILLED TENDERLOIN (GF)
with lemon, garlic and parsley butter

SMOKED BRISKET
with housemade BBQ sauce, applewood bacon, and ale-braised collard greens

GUINNESS MARINATED NEW YORK STRIP STEAK
with Camembert honey butter

GRILLED FLANK STEAK (GF)
1. with chimichurri relish
2. with Jack Daniels bourbon sauce

BEEF BOLOGNESE
with radiatori pasta and garnished with goat cheese

CHEF - CARVED

NEW YORK STRIP ROAST (GF)
with bordelaise sauce

ROAST PRIME RIB (GF)
with horseradish cream and au jus

Abernethy
Center

