



# MENU SELECTIONS

ESTABLISHED 2001

# ABERNETHY CENTER

OREGON EVENT VENUE

# 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, and asparagus + brie
- + Cinnamon French Toast Sticks (V)  
cinnamon + sugar coated french toast sticks with maple syrup
- + Yogurt Smoothie Shooters (V)(GF)  
pick two flavors: raspberry, strawberry, + peach
- + Variety of Muffins (V)
- + Season Fresh Fruit Display (V)(VGN)(DF)

## POTATOES

- + Hashbrowns (V)(GF)  
with scallions
- + Herb Roasted Potato Medley (VGN)  
with sweet, red, and yukon gold potatoes

## FROM THE GRIDDLE

- + French Toast (V)  
with orange bourbon butter, maple syrup, candied pecans, and sliced bananas
- + Country Waffles (V)  
with butter, 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 + Belgian Waffles  
with house-made country gravy

### KEY

V = Vegetarian  
GF = Gluten Free  
VGN = Vegan  
DF = Dairy Free

## EGG DISHES

- + Brunch Enchiladas  
with ham, green onions, bell peppers, scrambled eggs, and cheddar
- + Scrambled Eggs (GF) (V)  
with cheddar cheese and chives
- + Omelette
  1. denver (ham, pepper, onion, + cheddar)
  2. mushroom, onion, spinach, + swiss
  3. bacon + brie
  4. three cheese (gruyere, white cheddar, + feta)
  5. meat lovers (ham, sausage, + bacon)
- + Goat Cheese Frittata (V)  
with seasonal vegetables
- + Eggs Benedict
  1. traditional (canadian bacon + house-made hollandaise sauce)
  2. vegetarian (spinach, mushroom, + house-made hollandaise sauce)
  3. smoked salmon (lox salmon, red onion, cream cheese, and house-made hollandaise sauce)

## PROTEIN

- + Chicken Apple Sausage (GF)(DF)
- + Apple-Smoked Bacon (GF)(DF)
- + Honey-Baked Ham (GF)(DF)
- + Chicken Fried Chicken  
with biscuits, sausage, + 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 - garnished with cilantro + cheese

## CARVING STATIONS

- + Oven Baked Honey Ham (GF)(DF)  
with pineapple glaze
- + Prime Rib (GF)  
with au jus horseradish cream

**\$8 PP**

# APPETIZERS

## CHILLED

- + Char Grilled Tiger Prawns (GF)  
with tequila lime crème fraiche
- + Cucumber Cups (V)(GF)(VGN)  
with seaweed salad and pickled ginger
- + Roasted Garlic Hummus (V)(VGN)(DF)  
with pita and cucumber chips
- + Strawberry Firefly Tart (V)  
with mascarpone cheese and balsamic reduction
- + Shrimp Cocktail (GF)(DF)  
with house-made cocktail sauce and lemons
- + Tomato Bruschetta (V)  
served with crostinis
- + Vegetable Crudité Display (V) (GF)  
with ranch and sundried tomato dip
- + Grilled Veggie Canape (V)  
served on naan bread with hummus and balsamic glaze

## UPGRADED OPTIONS

- + Charcuterie Board  
with assorted marinated vegetables, olives, cured meats, and crackers
- + Domestic + International Cheese Display  
with assorted fruits, and crackers
- + Grazing Table  
with domestic cheeses, cured meats, marinated vegetables, fruits, and crackers

+ \$2 pp to upgrade

+ \$8 pp to add

## WARM

- + Artichoke Beignet (V)  
with spinach crème fraiche
- + Brie + Raspberry Purse (V)  
with raspberry balsamic glaze
- + Coconut Shrimp (DF)  
with mango-plum dipping sauce
- + Corn Fritters (V)  
with chipotle aioli
- + Crispy Fried Cheese Ravioli (V)  
with house-made marinara sauce + asiago shavings
- + Vegetable Potstickers (Vegan)  
with mirin soy wasabi sauce
- + Fresh Oregon Dungeness Crab Cakes  
with sweet green onion aioli
- + Garlic Artichoke Dip (V)  
served with pita chips
- + Meatloaf Bites  
with a potato rosette and ale-bbq sauce
- + Mini BBQ Beef Brisket Sliders  
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 (DF)
- + Stuffed Mushrooms (GF)  
with italian sausage
- + Szechuan Beef Skewers (DF)  
with five-spice teriyaki glaze
- + 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
- + Chicken Skewers (DF)  
with five-spice teriyaki glaze or spicy thai peanut sauce
- + Chorizo Stuffed Jalapenos  
with tequila lime crème fraiche
- + Cheese Fondue (V)  
with assorted bread, apples, and grapes
- + Vegetable Spring Rolls (V)  
with sweet chili sauce

# ACCOMPANIMENTS

## VEGETABLES

- + Seasonal Oven Roasted Vegetables (V)(GF)(DF)(VGN)  
cooked in olive oil, salt, pepper, and garlic
- + Honey-Apple Glazed Carrots (V)(GF)
- + Blue Lake Green Beans (GF)(V)(VGN)  
with caramelized onions and toasted almonds
- + Steamed Broccoli (V)(GF)  
with a white wine cheddar cheese sauce
- + Sautéed Brussel Sprouts (GF)  
with bacon, onions, and Reggiano cheese
- + Asparagus (V)(GF)  
with hollandaise sauce

## POTATOES

- + Herb Roasted Fingerling Potatoes (GF)(VGN)  
with caramelized onions and rosemary
- + Smoked Gouda + Roasted Garlic Mashed Potatoes (V)(GF)
- + Rosemary + Garlic Smashed Baby Red Potatoes (VGN)(GF)
- + White Cheddar + Chipotle Mashed Potatoes (V)(GF)
- + Cauliflower + Chive Mashed Potatoes (V)(GF)

## RICE

- + Wild Rice Pilaf (GF)(V)(VGN)  
with butternut squash and leeks
- + Herbed Basmati Rice (V)(GF)  
with green onions, Siri Farms micro herbs, and asiago cheese
- + Cilantro Lime Rice (V)(GF)(VGN)
- + Tomato Rice with Roasted Red Pepper (V)(GF)(VGN)
- + Savory Coconut Rice (V)(GF)(VGN)  
with toasted sesame seeds and garnished with cilantro microgreens

## SALADS

- + Iceberg Wedge Salad (GF)  
with applewood smoked bacon, diced tomatoes, gorgonzola crumbles, and creamy chive ranch
- + Abernethy Caesar Salad  
with parmesan cheese, croutons, tomatoes, lemon, and creamy caesar dressing
- + Abernethy Garden Salad (GF)(V)  
with seasonal vegetables, croutons on the side, and choice of two dressings
- + Wild Field Greens Salad (GF)(V)  
with pears, gorgonzola, red onions, candied pecans, and balsamic vinaigrette
- + Shaved Fennel + Watermelon Salad (GF)(V)(VGN)(DF)  
with mixed greens and balsamic vinegar
- + Mixed Berry Salad (GF) (V)  
with strawberries, blueberries, on sweet mesclun mix, toasted almonds, blue cheese crumbles, and honey balsamic dressing
- + Caprese Salad (GF) (V)  
with cucumbers, cherry tomatoes, mozzarella pearls, and balsamic vinaigrette

## PASTA

- + Cheese Tortellini (V)
  1. artichoke hearts and spinach chiffonade in a red pepper cream sauce
  2. artichoke hearts and spinach chiffonade in a basil cream sauce
  3. with vodka sauce, fresh basil, and parmesan Reggiano
- + Five-Cheese Macaroni  
with or without applewood smoked bacon
- + Creamy Garlic Pasta Shells (V)  
with parmesan-reggiano cheese and fresh herbs

## RISOTTO

- + Butternut Squash Risotto Cakes (V)  
with parsley pesto
- + Wild Mushroom Risotto Cakes (V)  
with white truffle balsamic glaze
- + Vodka Tomato Risotto Cake (V)  
with basil pesto

# ENTREES

## PORK

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- + Grilled Flat Iron Pork Steak (GF)  
with habanero pepper bacon jam
- + Ale Braised BBQ Pork Short Ribs (DF)
- + Smoked Garlic Roasted Pork Loin (DF)  
with sweet onion BBQ Sauce
- + Blackened Pork Ribeye (GF)(DF)  
with Honeycrisp apple salsa

## VEGETARIAN

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- + 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 (V)(GF)(VGN)  
with quinoa oven-roasted vegetables and topped with house-roasted tomato sauce
- + Conchiglioni - Jumbo Pasta Shells (V)  
stuffed with spinach, ricotta and shaved pecorino cheese in a house-made tomato sauce
- + Portobello Mushroom Veggie Stacker (V)(GF)  
with sautéed 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
- + SW Grilled Chipotle Cabbage Steak (VGN)  
with vegan chorizo sausage, peppers, and onions garnished with a vegan feta crème fraiche
- + Butternut Squash Ravioli (V)  
in a sage cream sauce

## SEAFOOD

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- + Artic Cold Water Cod (GF)(DF)  
poached in white wine and garlic with 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 (DF)
  4. lemon drizzle + house made tartar sauce (GF)
  5. miso marinated with pickled ginger radish slaw (DF)

## CHICKEN

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- + Sriracha Chicken (GF)  
marinated with sautéed Lemongrass and Shitake mushrooms, garnished with cilantro
- + Open Faced Chicken Cordon Bleu (GF)  
with black forest ham, swiss, and Dijon mustard cream sauce
- + Seared Northwest Chicken (GF)(DF)  
with roasted shallot jus
- + Pan-Seared Chicken (GF)  
with lemon garlic butter
- + Caprese Chicken (GF)  
with fresh mozzarella, micro basil, tomatoes, olive oil, fleur de sal, and balsamic glaze
- + Oven Roasted Apricot Glazed Chicken (GF)(DF)
- + Tuscan Style Chicken (GF)  
with creamy sundried tomato parmesan sauce and fresh basil
- + Chicken Piccata (GF)  
pan-seared chicken breast with a creamy lemon caper sauce and lemon garnish

## BEEF

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- + Grilled Tenderloin (GF)  
with lemon, garlic, and parsley butter
- + Smoked Brisket (DF)  
with BBQ sauce, applewood bacon, and ale-braised collard greens
- + Guinness Marinated New York Strip Steak  
with camembert honey butter
- + Grilled Flank Steak (GF)(DF)
  1. with chimichurri relish
  2. with Jack Daniels bourbon sauce
- + Teriyaki Top Sirloin (DF)  
with braised bok choy and shiitake mushrooms in a oyster sauce

## CHEF-CARVED

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- + New York Strip Roast (GF)  
with bordelaise sauce
- + Roast Prime Rib (GF)  
with horseradish cream and au jus

**\$14 PP**