



BREAKFAST

CONTINENTAL BREAKFASTS

*All Continental Breakfasts include
House Blend Regular and Decaffeinated Coffee And Specialty Teas
Based on 1 1/2 hour duration.*

The Traditional Continental

Florida Orange Juice, Tomato Juice and Apple Juice
Medley of Fresh Fruit and Berries
House Baked Danish, Cheese Strudel, Croissants and Assorted Muffins
Fresh Creamery Butter and Fancy Preserve

Signature Continental

Florida Orange Juice, Tomato Juice and Apple Juice
Medley of Fresh Fruit and Berries
An Assortment of Wolferman's Jumbo English Muffins
Bakery Fresh Breakfast Breads, Danish and Cinnamon Rolls
Ice Cold 2% Milk, Chocolate Milk and Skim Milk

Fontana Wake Up

Florida Orange Juice, Tomato Juice, and Apple Juice
Medley of Fresh Fruit and Berries
Fruit Flavored Low Fat Yogurt
Bagel Basket with Berry Cream Cheese
Assorted Breakfast Cereals with Ice Cold Milk
Apple Cinnamon, Blueberry,
Carrot Raisin, and Banana Nut Muffins

You May Refresh Any Continental For An Additional Charge

TO ENHANCE YOUR MORNING START

Smoked Lox Salmon Platter

Sliced Tomatoes, Cucumbers, Red Onions, Capers and Lemon Wedges
Served with Mini Cocktail Rye Slices and Dilled Cream Cheese

Breakfast Burrito

Fluffy Scrambled Eggs with Chorizo Sausage, Salsa, Peppers, and Monterey Jack Cheese.

Croissant Breakfast Sandwich

Hot Ham, Egg and Cheese on a Mini Toasted Croissant

McCann's' Steel Cut Irish Oatmeal

With Sides of Cinnamon Butter, Fresh Cream, Brown Sugar and Raisins

"Build Your Own" Scrambled Eggs

With Crumbled Bacon, Pico de Gallo, Peppers and Shredded Cheddar Cheese

Warm Cheese Blintzes with Fresh Berry Sauce



BREAKFAST-CONTINUED

PLATED BREAKFASTS

*All Plated Breakfasts include
House Blend Regular and Decaffeinated Coffee, Specialty Teas
And a Basket of House Baked Muffins*

Classic Eggs Benedict

Twin Poached Eggs and Canadian Bacon on Wolferman's English Muffins
finished with Hollandaise Sauce
Served with Garlic and Thyme Oven Browns
Or Kick it up a Notch!
With Grilled Salmon and Dilled Hollandaise
(Twenty Person Maximum, Please)

Rustic Apple Cinnamon French Toast

Topped with Powdered Sugar and Real Wisconsin Maple Syrup
Country Link Sausage
Served with a Fresh Fruit Cup

The Rise and Shine

Three Fluffy Scrambled Eggs
Hickory Smoked Bacon or Country Link Sausage
Served with Home Style Hash Browns

Steak and Eggs

Grilled Petite Tenderloin Steak Topped with Sautéed Mushrooms
and Presented with Three Chive Scrambled Eggs.
Served with Home Style Hash Browns

Southwest Scrambler

Three Fluffy Scrambled Eggs with Chorizo, Mushrooms and Black Olives.
Topped with Monterey Jack Cheese and Pico de Gallo.
Served with Cumin Cilantro Sliced Potatoes

Biscuits and Sausage Gravy

Served with Cheddar Grits and Fresh Chopped Parsley

A Lighter Scrambler

Egg Beaters scrambled with Turkey Bacon, Peppers,
Mushrooms, and Low-Fat Mozzarella Cheese.
Served with a Fresh Fruit Cup

The Denver Morning

Three Fluffy Scrambled Eggs with Diced Ham, Onions and Peppers.
Topped with Cheddar Cheese
Served with Home Style Hash Browns



BREAKFAST-CONTINUED

BUFFET BREAKFASTS & BRUNCH

All Buffet Breakfasts include

House Blend Regular and Decaffeinated Coffee, Specialty Teas, and Ice Cold Milk

Toaster Station with Assorted Breads and English Muffins

Sweet Cream and Cinnamon Butter, Margarine, Grape and Strawberry Jellies and Berry Preserves

The Sunrise

Fresh Florida Orange Juice and Apple Juice

Medley of Fresh Fruit and Berries

House Baked Muffins, Croissants, Danish and Breakfast Breads

Fluffy Chive Scrambled Eggs

Hickory Smoked Bacon and Country Link Sausage

Home Style Hash Browns

The Late Riser

Fresh Orange Juice and Apple Juice

Medley of Fresh Fruit and Berries

House Baked Muffins, Croissants, Danish and Breakfast Breads

French Toast with Maple Syrup

Denver Scrambler and Regular Scrambled Eggs

Hickory Smoked Bacon and Country Link Sausage

Lyonnais Home Fried Potatoes

The Fontana Grill

Fresh Orange Juice and Apple Juice

Medley of Fresh Fruit and Berries

Assorted Cereals to include: Raisin Bran, Rice Krispies and Frosted Flakes

House Baked Muffins, Croissants, Danish and Breakfast Breads

Fluffy Chive Scrambled Eggs

Chef's Quiche Selection

Cheese Blintzes with Berry Sauce

Hickory Smoked Bacon and Corned Beef Hash

Cubed O'Brien Potatoes

Something Different

Fresh Orange Juice and Cran-Apple Juice

Melon and Berry Salad with Yogurt Raspberry Vinaigrette

Cinnamon Rolls, Bakery Scones, Carrot Raisin Muffins and Apple Strudel

Mushroom, Spinach and Cheese Strata

Kielbasa and Scallion Scrambled Eggs

McCann's Steel Cut Oatmeal with Brown Sugar, Raisins and Toasted Pecans

Apple and Walnut Crepes with Caramel Vanilla Sauce

Garlic and Thyme Oven Browns

Guaranteed attendance of 35 guests is required for all buffets.

A surcharge will be assessed for less than 35 people.



BRUNCH

THE ABBEY BRUNCH

Fresh Florida Orange Juice and Apple Juice
Medley of Fresh Fruit and Berries
House Baked Muffins, Croissants, Danish and Breakfast Breads

Smoked Lox Salmon Platter with
Sliced Tomatoes, Cucumbers, Red Onions, Capers and Lemon Wedges
Served with Mini Cocktail Rye Slices and Dilled Cream Cheese
Tortellini and Gulf Shrimp Salad, Italian Vegetable Salad
The Abbey's Four Lettuce Blend Mixed Greens with
Cucumbers, Cherry Tomatoes, Grated Carrots and Croutons
Ranch, French and Balsamic Vinaigrette Dressings

Fluffy Chive Scrambled Eggs
Kielbasa and Scallion Scrambler
French Toast with Powdered Sugar and Maple Syrup
Hickory Smoked Bacon and Country Link Sausage
Lyonnais Home Fried Potatoes
Mushroom Creamed Spinach Gratin

Omelettes and Eggs

Eggs to Order or Build an Omelette with:
Diced Smoked Ham, Onions, Peppers, Mushrooms, Bacon, Pico de Gallo,
Bay Shrimp and Cheddar Cheese

Choose Two of the Following Entrees:

Sliced Roast Beef Champignon
Braised Tenderloin Tips with Buttered Noodles
Sliced Marinated Roast Leg of Lamb with Rosemary Au Jus
Slow Roasted Turkey Breast with Pecan Sausage Sage Dressing and Natural Pan Gravy
Pan Seared Chicken Breast Saltimbocca with Porcini Mushroom-Prosciutto Demi Glace
Grilled Chicken Breast with Pearl Onion and Port Wine Reduction
Garlic and Herb Marinated Oven Roasted Chicken
Baked Salmon Fillets with Dilled Apples and Sweet Vermouth Cream Sauce
Baked Orange Roughy with Crabmeat and Lemon Lobster Sauce

Chef's Choice Starch and Fresh Vegetables

Dessert Table Includes:

Double Chocolate Cake, Cheesecake with Strawberry Sauce and Whipped Cream
Dessert Bar Assortment, Carrot Cake and White Chocolate Mousse

You may add a Chef Carving Station with your choice of Roast Turkey Breast
or Beef Inside Round or Hickory Smoked Bone-In Ham

*Guaranteed attendance of 50 guests is required for The Abbey Brunch.
For Groups Fewer Than 50 people a Fee is required.*



BREAKS & STRETCHERS

Coffee Starter

Freshly Brewed Regular and Decaf Coffees, Specialty Teas,
Fresh Lemon, Half and Half, Skim Milk, Pure Cane Sugar,
Equal and Sweet and Low

The Eye Opener

Florida Orange Juice, Tomato and Apple Juice
Fruit Flavored Low Fat Yogurt, Fresh Sliced Fruit
Toasted Bagels with Cream Cheese and Preserves

The Running Start

Florida Orange Juice, Tomato and Apple Juice, Fresh Sliced Fruit
Assorted Granola Bars and Rice Krispy Squares
House Baked Muffins

Late Breakfast

Florida Orange Juice, Tomato and Apple Juice, Fresh Sliced Fruit
Mini Quiches, Jumbo Wolferman's Flavored Muffins, Fresh English Scones
with Sweet Butter and Fruit Preserves.

Miller Park

Fresh Popcorn, Caramel Corn and Peanuts
Warm Jumbo Soft Pretzels with Yellow Mustard
Mini Franks in a Blanket, Red Licorice

The Cookie Lovers'

Jumbo House Baked Cookies and Chocolate Walnut Brownies
Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin and Peanut Butter
Ice Cold Milk, Skim and Chocolate Milk

Ice Cream You Scream

Dove Bars, Klondike Bars,
Premium Ice Cream Bars and Frozen Yogurt

Just a Shnack

Wisconsin Cheese Spread and Assorted Crackers
Ham Salad and Sliced Turkey Silver Dollar Sandwiches
Personal Bags of Chips and Doritos, Sweet Pickle Chips

Hola, Mexican Fiesta

Corn Tortilla Chips, Nacho Cheese Sauce
Jalapenos, Pico de Gallo, Salsa and Guacamole

Italian You Somethin'

Marinated Antipasto Tray, Warm Jumbo Garlic Breadsticks,
Tomato & Parmesan Bruschetta, Mini Sausage Sandwiches

Smoooth Operator

Assisted Smoothie Station with Bananas, Strawberries,
Mixed Berries and Mangos

Based on One Hour Duration

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BREAKS & STRETCHERS

FOUR STAR PACKAGE BREAK

Morning Starter

House Blend Regular and Decaf Coffees and Specialty Teas
Florida Orange Juice, Tomato Juice and Apple Juice
Medley of Fresh Fruit and Berries
An Assortment of Wolferman's Jumbo English Muffins
Bakery Fresh Breakfast Breads, Danish and Cinnamon Rolls
Ice Cold 2% Milk, Chocolate Milk and Skim Milk

Mid-Morning Refresh

House Blend Regular and Decaf Coffees and Specialty Teas
Assorted Soft Drinks and Bottled Water
Red Delicious Apples and Granola Bars

AFTERNOON STRETCHER

Miller Park

Fresh Popcorn, Caramel Corn and Peanuts
Warm Jumbo Soft Pretzels with Yellow Mustard
Mini Franks in a Blanket
Red Licorice
Assorted Soft Drinks and Bottled Water

or

The Cookie Lovers'

Chocolate Walnut Brownies and Jumbo House Baked Cookies, such as:
Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin and Peanut Butter
Ice Cold Milk, Skim and Chocolate Milk
Assorted Soft Drinks and Bottled Water

Based on One Hour Duration. No Substitutions, Please.



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CREATE YOUR OWN BREAK

Beverages

Regular and Decaffeinated Coffee
Specialty Flavored Tea Selection
Orange, Apple or Cranberry Juice
Assorted Soft Drinks
Bottled Juices
Bottled Water
Iced Tea or Lemonade
Non-Alcoholic Fruit Punch
Warm Apple Cider with Cinnamon
Hot Chocolate and Whipped Cream
Individual Ice Cold 2% Milk, Skim or Chocolate Milk
Soy Milk
Bottled Iced Cappuccino

Baked Sweets

Assorted Jumbo Cookies
to include: Chocolate Chip, White Chocolate Macadamia Nut and Oatmeal Raisin.
Chocolate Walnut Brownies
Premier Selection of Dessert Bars
House Baked Danish, Muffins and Croissants
Assorted Bagels with Cream Cheese and Fruit Preserves
Assortment of Breakfast Bread
to include: Banana Nut, Cranberry Orange and Lemon Poppyseed
English Scones with Sweet Butter and Fruit Preserves

Other Treats and Snacks

Warm Jumbo Pretzels with Yellow Mustard
Corn Tortilla Chips with Salsa and Guacamole
Personal Bags of Chips, Doritos, Peanuts or Pretzels
Whole Fruit
Sliced Fresh Fruit
Individual Flavored Yogurts
Assortment of Candy Bars
Assortment of Granola Bars

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LUNCHEON SELECTIONS FROM THE PANTRY

Wilkinson Marinated Chilled Chicken Breast Salad

Tender Strips of Boneless Chicken with The Abbey's Four Lettuce Blend
Mixed Greens, Cucumbers, Tomato, Grated Carrots, Sprouts and Croutons.
Choice of Two Dressings

Classic Chef's Salad

Abbey Blend Lettuce with Julienne Smoked Ham, Oven Roasted Turkey Breast,
Mild Swiss and Aged Cheddar Cheese.
Choice of Two Dressings

Tuscan Steak Salad

Porcini Crusted Tenderloin Strips with Mixed Greens, Penne Pasta, Roma Tomatoes
and Grilled Eggplant. Finished with a Roasted Garlic and Italian Herb
Balsamic Vinaigrette, Parmesan-Reggiano and Rustic Croutons

Seared Ahi Tuna Salad

Tossed with Chiffonade Arugula, Baby Lettuce, Seedless Cucumbers,
Shiitake Mushrooms, Cherry Tomatoes, Red Onion Rings and
Honey Ginger Vinaigrette.
Garnished with Crunchy Soy Nuts

Chicken Ranch Clubhouse Wrap

Crispy Bacon, Tomato, Lettuce and Julienne Chicken Tossed with a
Refreshing Ranch Dressing. Served with a Sandwich Garnish and
Three Cabbage Cashew Slaw

Abbey Caesar Salad

Fresh Cut Romaine Hearts Tossed with our Special Caesar Dressing,
Grated Parmesan Cheese and Garlic Herbed Croutons
With Chicken
With Tenderloin
Traditional

*All Luncheon Selections include Regular and Decaf Coffee, Specialty Teas and Milk
All Entrée Salads include Warm Rolls and Butter*

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CHEF'S LUNCHEON SELECTIONS

Half Rack BBQ Ribs

Slow Roasted with Sweet Baby Ray's Sauce and Served with Cheddar Mashed Potatoes and Chef's Fresh Vegetable

Oven Baked Halibut Roma

Baked with Italian Crumbs and Olive oil. Served with Tomato, Pepper and Mushroom Ragu and Penne Pasta

One Half Herbed Baked Chicken

Served with Citrus Red Potato Hash, Fresh Vegetable and Rosemary Pan Gravy

Chicken Breast Marsala

Boneless and Skinless Chicken sautéed with Mushrooms, Prosciutto and Marsala Wine. Served over Fettuccini Pasta

Roasted Vegetable Lasagna

With Marinara Sauce and Garlic Toast

Borolo Braised Skirt Steak Jardinière

With Cauliflower Mashed Potatoes and Sautéed Carrots, Celery and Red Onions

The Abbey Burger

One-Third Ground Sirloin Served Broiled with your Choice of Cheese. Served on a Toasted Kaiser with Seasoned French Fries

Philly Steak Sandwich

Lean Sliced Slow-Roasted Beef with Peppers, Mushrooms and Caramelized Onion. Served on a Toasted Hoagie Roll with Melted Swiss Cheese and Thyme Oven Browns

Grilled Portobello Vegetable Wrap

With Summer Squash, Peppers, Zucchini, Eggplant, Red Onion and Pepperjack Cheese

*All Luncheon Selections include Regular and Decaf Coffee, Specialty Teas and Milk
Chef's Selections Include an Abbey Tossed House Salad with Warm Rolls and Butter*

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LUNCHEON BUFFETS

Soup and Salad Bar

French Onion Soup and Chef's Soup du Jour
The Abbey's Four Lettuce Blend Mixed Greens with Cucumbers, Tomato, Carrots, Garbanzo Beans, Grated Cheddar and House Made Croutons. With Balsamic Vinaigrette, Buttermilk Ranch and French Dressing. Grilled Chicken Strips, Poached Gulf Shrimp. Cubed Cheese and Sausage Platter and Assorted Sliced Fruit. Old Fashioned Potato Salad and Marinated Vegetable Salad. Cole Slaw and Cottage Cheese.
Bakery Fresh Dinner Rolls and Sweet Butter

Deluxe Soup and Sandwich Buffet

Chef's Soup du Jour
Four Lettuce Blend Salad Bowl with Cucumbers, Tomatoes and Grated Carrots. Balsamic Vinaigrette, Buttermilk Ranch and French Dressing. Tortellini Pasta Salad and Broccoli Cabbage Slaw. Sliced Oven Roasted Turkey Breast, Baked Ham, Roast Beef, Genoa Salami and Summer Sausage. Aged Cheddar and Baby Swiss Cheese
Assorted Breads and Kaiser Rolls
Lettuce, Tomato and Onion
Personal Bags of Chips and Doritos
Pickles Spears, Black Olives and Appropriate Accompaniments

The All American Harbor Terrace Cookout

Fresh Vegetables and Dip
Old Fashioned Potato Salad, Broccoli Cabbage Slaw and Three Bean Salad
Wisconsin Bratwurst Simmered in Beer,
Grilled Quarter Pounders and Vienna Hot Dogs.
Hamburger Buns and Sausage Rolls
Bacon, Brown Sugar and Onion Simmered Baked Beans
Aged Cheddar and Baby Swiss Cheese
Personal Bags of Chips and Doritos
Lettuce, Red Onion, Tomato, Black Olives and Pickles Spears
Add BBQ Pulled Pork for an additional charge
Add Fresh Watermelon for an additional charge
A grill attendant is available for an additional charge

Wrap it Up

Chef's Soup of the Day
Traditional Caesar Salad with Asiago Cheese and Seasoned Croutons
Herbed Tortellini Pasta Salad
Deli-Made Wrappers to Include:
Chilled Sirloin of Beef with Aged Cheddar, Red Onion and Garlic Aioli
BLT and Turkey Clubhouse Wrap
Veggie Ranch Wrap with Broccoli, Cauliflower, Lettuce, Tomato, Mushrooms and Sprouts
Personal Bags of Chips and Doritos
Pickle Spears, Black Olives and Peppers

All Luncheon Buffets Include House Blend Regular and Decaffeinated Coffee and Specialty Teas

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A surcharge will be assessed for less than 35 people

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LUNCHEON BUFFETS-CONTINUED

Italian Flair

Minestrone with Pine Nut Basil Pesto
Italian Vegetable Salad,
Cheese Tortellini Salad with Creamy Italian Dressing
Baked Lasagna with Marinara Sauce
Grilled Chicken Breast with Fresh Basil, Prosciutto, Mushrooms and Garlic
Parmesan Buttered Potato Gnocchi
Fresh Cauliflower, Broccoli and Carrots with Tuscan Crumbs
Garlic Toast and Breadsticks
Add Penne Pasta Shrimp Scampi for an additional charge

From Our Southwest

Chicken Tortilla Soup
Corn Chips with Salsa and Guacamole
Four Lettuce Blend Salad Bowl with Cucumbers, Tomatoes and Grated Carrots.
Cilantro Ranch Dressing and Corn Muffins.
Fajita Chicken Strips with Onions and Peppers
Cancun Seasoned Ground Beef
Warm Flour Tortillas and Corn Tacos
Baked Snapper Fillets with Lime and Tomato Cucumber Salsa
Spanish Rice and Refried Beans
Shredded Lettuce, Grated Cheddar Cheese, Pico de Gallo
Sliced Black Olives, Sour Cream, Jalapenos and Salsa

*Guaranteed attendance of 35 guests is required for all buffets.
A surcharge will be assessed for less than 35 people.*

WORKING LUNCH SELECTIONS

*All Luncheon Buffets Include House Blend Regular and Decaffeinated Coffee and Specialty Teas
A minimum of 12 guests is requested*

Souper Wraps

Chef's Choice Soup of the Day
Two of our Most Popular Wraps; Turkey Ranch House and
our Spicy Beef and Cheddar Cut Small for Sampling.
Served with Personal Bags of Chips and Doritos and Includes our
Delicious Chocolate Chip Cookies

"Build Your Own"

Grilled Chicken Sandwich Express

Boneless, Skinless Chicken Breast Served Hot in a Chafer with Julienne Peppers, Onions, and Mushrooms.
Add Cheddar and Swiss Cheese to Create Your Own Sandwich.
Includes Pesto Mayonnaise, Honey Dijon Dressing and Kaiser Rolls.
Served with Personal Bags of Chips and Doritos
And our Bakery Fresh Brownies

Chicken A La King

Tender White Meat Simmered In a Rich Sherry Cream Sauce with Onions,
Peppers and Mushrooms. Served Hot in a Chafing Dish with Flaky Puff Pastry Shells.
Includes A Tossed Salad Bowl with Ranch and French Dressing



TRAVELING BOX LUNCHES

Fontana Grilled Chicken Sandwich

Chilled Chicken Breast with Roasted Peppers and Mushrooms.
Served on a Kaiser Roll and Finished with Leaf Lettuce,
Tomato, and Caesar Dressing

Spicy Beef and Cheddar Wrap

Lean Roast Beef with Chipotle Garlic Aioli, Lettuce,
Tomato, and Cheddar Cheese

Turkey Ranch House Wrap

Tender Turkey Breast with Ranch Dressing,
Lettuce, Tomato, and Sprouts

Smoked Ham and Swiss on Marble Rye

With Lettuce, Tomato, and Dijon Mayonnaise

Italian Hoagie Sub

Ham, Salami and Summer Sausage with Provolone and American Cheese.
Drizzled with Seasoned Olive Oil,
Finished with Lettuce, Black Olives and Tomato

Very Veggie

Grilled Eggplant and Zucchini with Lettuce, Tomato, Sprouts and Spinach.
Served on a Hoagie Roll with Balsamic Dressing

Chicken Caesar Salad

Crisp Romaine Leaves with Chilled Chicken Strips, Parmesan, Croutons, and
A Side of our Creamy Caesar Dressing

Greek Salad

Tomato Wedges, Black and Green Olives, Cucumbers, Red Onions
And Feta Cheese Served on a Bed of Four Lettuce Abbey Blend
with a Side of Garlic Oregano Vinaigrette

Minimum quantity of 8 per selection

Limit 2 selections

Custom Made Boxed Lunch Includes:

*Chips, Whole Fresh Fruit, Bakery Fresh Cookie,
Appropriate Condiments, Napkins, and Utensils*



DINNER SELECTIONS

ABBEY HOUSE SALADS

Four Lettuce Blend, Tomato, Cucumber, Julienne Carrots and Alfalfa Sprouts
Choice of Salad Dressings

Boston Bibb Salad with Marinated Artichokes, Fresh Oregano, Diced Tomato,
Kalamata Olives and Balsamic Feta Cheese Vinaigrette

Musclun Greens and Savoy Cabbage with Oven Roasted Sweet Peppers,
Fennel Salad, Crunchy Toasted Almonds and Sesame Vinaigrette

ENHANCE YOUR DINNER SELECTION WITH ONE OF OUR SPECIALTY STARTERS OR SALADS

Wild Mushroom Bisque, Truffle Oil

Roasted Corn and Scallop Chowder

Chunky Tomato Bisque, Smoked Mozzarella

Lump Crab Pate', Remoulade, Lavosh

or

Shrimp Cocktail, Sweet Frisee Salad, Cocktail Sauce, Lemon

or

Chilled Poached Salmon, Tomato and Cucumber Slaw, Dill Dressing

Sautéed Crab Cake, Asian Vegetables, Spicy Ginger Caper Sauce

or

Seared Sea Scallops, Zucchini Risotto, Roasted Onion and Tomato Coulis

or

Twin Ducks; Confit and Smoked Breast, Soft Sage Polenta, Dried Cherry Orange Relish

Hand Tossed Salad of Chiffonade Romaine, Grated Jarlsburg Cheese, Toasted Walnuts,
Diced Hot House Cucumbers and Red Onion Rings. Finished with Raspberry Vinaigrette

or

Tossed Musclun Greens, Aged Maytag Bleu, Slivered Pears,
Toasted Almonds and Balsamic Vinaigrette

or

Fresh Spinach and Red Oak Leaf Salad with Chopped Egg, Red Onion Rings and
Honey Weiss Hot Bacon Dressing

*Unless otherwise stated all Plated Dinners Include a Choice of House Salads,
Chef's Vegetable, Dessert, House Baked Rolls, Sweet Cream Butter,
House Blend Regular and Decaffeinated Coffee and Specialty Teas*



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TURKEY, DUCK AND CHICKEN

Stuffed Tuscan Chicken Roulade

Skinless Breast Filled with Seasoned Fennel Sausage and Italian Crumbs.
Simmered in Chunky Tomato Ragu and Presented with Parmesan Gnocchi
and a Drizzle of Sauce Béchamel

Chicken ala Abbey

Pan Seared Boneless Breast with Lemon Butter, Capers, Artichokes and Mushrooms.
Served with White and Wild Herbed Rice

Mediterranean Grilled Chicken

Complimented with Braised Fennel, Kalamata Olives, Mushrooms, Diced Tomatoes
and Feta Cheese. Served over Oregano Garlic Scented Rice

Boursin Chicken Florentine

Forest Mushroom Duxelle with Boursin Cheese and Fresh Spinach Filling.
Served with Rosemary Dijon Sauce and Roma Tomato Risotto

Garlic Rubbed Half Roast Free Range Chicken

With Celery Root and Truffle Potato Smash. Finished with Porcini Demi Glaze
With Fresh Steamed Broccoli Spears and Oven Roasted Sweet Carrots

Turkey Marsala

Tender Lean Sliced Turkey Sautéed with Prosciutto Ham,
Shiitake and Button Mushrooms, Shallots and Marsala Wine Sauce.
Served with Olive Oil-Parmesan Linguine

Swiss Cheese Crusted Duck

Crispy Duck Half Baked with Aged Jarlsberg Cheese. Served with a Savory Mushroom
and Leek Bread Pudding. Finished with Grand Marnier Demi Glaze

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U.S.D.A. CHOICE OR BETTER HAND SELECTED MEATS

Sliced Top Round of Beef Champignon

Served with Mushroom and Pearl Onion Demi Glaze and
Buttered Natural Mashed Potatoes

Borolo Braised Flank Steak Jardiniere

With Cauliflower Mashed Red Potatoes and
Sautéed Carrots, Celery and Red Onions

The Four Star Filet Mignon

Center Cut Six Ounce Steer Tenderloin, Pan Seared in Olive Oil and Presented
on an Herbed Potato Cake with Shallot Confit and Sauce Bordelaise

Twin Tournedos of Beef

Petite Filet Mignons Topped with Lump Crab Filled Artichokes, served with Duchesse Potatoes.
Finished with Twin Sauces; Béarnaise and Choron

New York Strip Steak

Well Trimmed Ten Ounce Sirloin Steak with Brandied Shallot Mushrooms
and Skin-On Oven Roasted Herbed Red Potatoes

Calvados Marinated Boneless Pork Chops

With Sage and Sausage Bread Dressing, Natural Pan Sauce and
Apple and Dried Apricot Braised Savoy Cabbage

Veal Emmenthaler

Tender Wisconsin Raised Veal Lightly Breaded in Crispy Panko Crumbs and Sautéed.
Finished in the Oven with Melted Aged Swiss Cheese.
Served Over Traditional Spaetzle with Port Wine Mushroom Sauce

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COMBINATION DINNERS

Filet and Stuffed Shrimp

Three Large Lump Crab Stuffed Shrimp with Sherry Wine Sauce.
Petite Filet Mignon with Sautéed Mushrooms

Filet and Salmon

Baked Salmon Fillet with Sautéed Spinach and Mushrooms, topped with
Feta Cheese. Filet Mignon includes Cabernet Mushrooms

Chicken Oscar and Grilled Shrimp

Skinless Breast Topped with Asparagus, Crabmeat and Hollandaise.
Grilled Gulf Shrimp with Tomato Cilantro Ragu

*If you do not find a combination that suits you, we would be happy to consult
with you and customize one for your event.*

MEATLESS SELECTIONS

Ricotta and Romano Filled Pasta Shells

With Marinara Sauce, Chef's Fresh Vegetables
and Forest Mushroom Puffs

Porcini Mushroom Risotto with Sage Polenta

Creamy Italian Rice and Fresh Vegetables

Black Bean Burrito

On a Bed of Saffron Spanish Rice with Sautéed Corn, Grated Cheddar Cheese,
Cilantro and Pico de Gallo

Penne Pasta Prima Vera

Fresh Broccoli, Button Mushrooms and Marinara Sauce
Available with Fresh Grated Asiago

Roasted Vegetable Lasagna

With Olive Oil Sautéed Zucchini, Mushroom Tomato Sauce
and Fresh Parmesan

Selection is Limited to One Choice Only, Please



THE ABBEY RESORT
MARINA • CONFERENCE CENTER • SPA

It's a shore thing.™

FISH AND SEAFOOD SELECTIONS

Pan Seared Garlic Marinated Scallops

Served with Roma Tomato-Basil Relish, Saffron Rice and a Drizzle of Sweet Vermouth Veloute

Oven Poached Halibut Fillets

With Lemongrass Essence Shiitake Risotto and Tomato Braised Fennel

Grilled Mahi Mahi

Eggplant Provencal, Chive Potatoes and Parsley Oil

Cajun Baked Line Caught Salmon

Not Too Spicy, with Lemon Pepper Linguine and Crayfish Nantua Sauce.
Also Available without Cajun Seasoning

Stuffed Lemon Sole

Lump Crab Stuffed Fillets Topped with Herbed Crumbs then Baked with White Wine.
Presented with Parsley Boiled Potatoes and Dilled Cream Sauce or
Tomato Caper Salsa

One Half Baked Maine Lobster

With Shrimp and Scallop Pilaf, Topped with Hollandaise Mousseline.
Garnished with Preserved Lemon

PLATED BANQUET DINNER DESSERTS

Please select one

High Top Apple or Cherry Pie
Double Chocolate Layer Cake with Chocolate Ganache
Creamy Cheesecake with Mixed Berry Sauce
White Chocolate Mousse with Chocolate Shavings
Old Fashioned Carrot Cake
Atkins Fudgy Chocolate Torte

We Also Have a Selection of Premier Desserts Available

269 FONTANA BOULEVARD ■ PO BOX 50 ■ FONTANA, WISCONSIN 53125
(800) 709-1323 ■ (262) 275-9000 ■ 262-275-3264 fax ■ www.TheAbbeyResort.com

All prices are subject to an 18.5% Service Charge and 5.5% Sales Tax

GROUP SALES: (866) 351-9244 ■ sales@TheAbbeyResort.com



DINNER BUFFETS

The Tuscan Table

Fresh Parmesan-Regiano Wedge with Grapes and Assorted Crackers
Marinated Artichoke Hearts, Olives and Fennel
Fresh Mozzarella Drizzled with Extra Virgin Olive Oil; Garnished with Chiffonade Basil
Four Lettuce Blend Topped with Cucumbers, Tomatoes, Shredded Carrots and Croutons
Italian Vinaigrette and Ranch Dressings
Baked Lasagna with Ricotta and Tomato Sauce
Chicken Marsala with Prosciutto and Button Mushrooms
Shrimp and Cheese Tortellini Alfredo
Parmesan Gnocchi with Olive Oil and Garlic
Stewed Eggplant Provencale
Tiramisu with Chocolate Sabayon

The Harbor View Cookout

Assorted Fresh Vegetable Crudités with Dill Dip
Three Cabbage Slaw, Old Fashioned Potato Salad, Cucumber and Red Onion Salad
Fresh Watermelon Wedges
Barbecue Spiced Bone-In Chicken
One-Third Pound Ground Sirloin Burgers
Wisconsin Bratwurst with Sauerkraut
Sweet Baby Ray's Pork Ribs
Mom's Baked Beans
Chef's Vegetable or In-Season Corn on the Cob
Chipotle Oven Roasted Red Potatoes
Strawberry Shortcake and Picnic Bars

**Add Grilled Shrimp Brochettes or Marinated Swordfish Steaks for an Additional Charge*

From the Southwest

Yellow and Blue Chips with Salsa and Guacamole
Farfelle Pasta with Chorizo Salad, Black Bean and Corn Salad
Poblano Potato Salad with Cilantro
Grilled Mahi Mahi with Pineapple Kiwi Salsa
Mesquite Smoked Brisket with Spicy Onions
Breast of Chicken with Tequila Green Chili Sauce
Spanish Rice with Tomatoes, Cumin and Chili Seasoning
Sautéed Zucchini with Roasted Red Peppers, Garlic and Lime
Bourbon Pecan Pie with Cinnamon Fried Tortilla Strips

All Dinner Buffets Include House Blend Regular and Decaffeinated Coffee,
Specialty Teas and Selected Desserts

*Guaranteed attendance of 35 guests is required for all buffets.
A surcharge will be assessed for less than 35 people.*



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DINNER BUFFETS-CONTINUED

THE FOUR STAR

Premium Cheese Presentation
Chefs' Soup Selection
Smoked Trout and Poached Salmon with Dill Dip
Crabmeat Pate' with Lavosh and Assorted Crackers
Four Lettuce Blend with Cucumbers, Tomatoes, Grated Cheddar Cheese,
Croutons and Two Dressing Choices.
Shrimp Tortellini Salad, Marinated Cucumber and Red Onion Salad.
Marinated Artichoke Hearts, Olives and Fennel

Choice of Three Entrées:

Sliced Top Round of Beef Champignon
Asian BBQ Braised Short Ribs
Jumbo Italian Meatballs with Penne Pasta
Veal Marsala with Prosciutto and Button Mushrooms
Oven Poached Halibut with Tomato Braised Fennel
Grilled Boneless Pork Chops with Apple and Apricot Braised Savoy Cabbage
Herb Roasted Chicken
Chicken Parmesan
Chicken Supreme Florentine
Chicken A La Abbey Resort

Green Beans Amandine, Cauliflower Polonaise
Confetti Rice Blend, Garlic Mashed Potatoes
Bakery Fresh Rolls and Wisconsin Butter
Pecan Pie, Apple Pie, Double Chocolate Cake

All Dinner Buffets Include House Blend Regular and Decaffeinated Coffee,
Specialty Teas and Selected Desserts

*Add a Beef Tenderloin or Roast Turkey Carving Station for an additional charge

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BEGINNINGS...

CHILLED PLATTER DISPLAYS, CANAPÉS AND SMALL BITES

Prices are per person unless otherwise stated

Wisconsin Cheese and Sausage Selection with Assorted Crackers

Served with Assorted Crackers

Premium Cheese Assortment with Lavosh, Water Crackers and Grissini

Served with Seedless Grapes, Apple Wedges,
and Fresh Berries

Marinated Chilled Grilled Vegetables

Drizzled with Balsamic Vinaigrette
Served with Roasted Garlic Aioli

Smoked Lake Trout

Seasoned Cream Cheese
and Crackers
Serves 25

Old Wisconsin Recipe Liver Pate'

Crackers and Breadsticks
20 Person Minimum

Chilled Jumbo Shrimp Cocktail

Served with Cocktail Sauce and
Fresh Lemon

Bruschetta Tray

With Diced Roma Tomatoes, Fresh Basil and
Extra Virgin Olive Oil

Fresh Seasonal Vegetable Crudités

With House Dill Dip

Pate' Maison

Lump Crab in Light Seafood Mousse, Served with
Crackers and Cocktail Rye
20 Person Minimum

CHILLED HORS D'OEUVRES

Prices Quoted are Per Dozen; Two Dozen Minimum

Sesame Crusted Ahi Tuna Medallions

On Lavosh Flatbread with Dilled Wasabi Cream Cheese

Salami Cornucopias with

Herbed Cream Cheese

Gorgonzola Mousse with Port Wine

Brioche Croustade

Lox Rose Canapés

With Caper and Red Onion

Kalamata Olive and Sundried Tomato Canapé

On Focaccia Triangle
with Montrachet

Smoked Shrimp Bites

On a Garlic Croustade with
Horseradish-Tomato Sauce

Smoked Trout Mousse

On Toast Points with
Capers and Onions

Parmesan Wafers

Baked Crisp and Topped with
Boursin Cheese

Caramelized Onion Bouchee

With Fresh Pear Slivers



BEGINNINGS-CONTINUED

HOT HORS D'OEUVRES

Bacon Wrapped Water Chestnuts
BBQ or Swedish Meatballs
Buffalo Wings with Bleu Cheese Dip
Petite Quiche Lorraine
Spanakopitas Phyllo Triangles
Pork and Vegetable Potstickers
Stuffed Artichoke Hearts
Chicken Quesadilla Horns
Mushroom Vol-au-Vant,
Creamy Mushroom Duxelle
Asian Egg Rolls
Coconut Shrimp with Sweet and Sour Sauce
Mini Crab Cake with Sauce Remoulade
Mozzarella Marinara
Oysters Rockefeller
Chicken Breast Strips with Honey Mustard Sauce
Jumbo Shrimp Scampi
Seasoned Crumbs, Garlic and White Wine

CARVING STATIONS

Includes all Condiments and Silver Dollar Rolls When Appropriate

Garlic and Herb Rubbed Top Round of Beef

With Horseradish Sour Cream
Serves 75-80

Roast Breast of Turkey

Honey Dijon Sauce
Serves 25-30

Whole Roasted Tenderloin of Beef

With Sauce Béarnaise
Serves 20-25

Dijon and Garlic Rubbed Lamb Rack

Apple Mint Chutney
Serves 10-12

Line Caught Salmon Wellington

With Dill and White Wine Sauce
Serves 20-25

Honey Glazed Bone-In Ham

With Plum Sauce
Serves 65-75