

Abbey Inn

CATERING

1129 SOUTH BLUFF ST. ST. GEORGE, UT 84770
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A La Carte Menu

THE BEST WESTERN ABBEY INN CATERERS THREE, FOUR & FIVE COURSE MEALS.
WE ARE PROUD TO OFFER VERSATILITY, WHEN CREATING YOUR PERFECT MEAL.

The first step is to decide how many courses you'd like.

All Meals

Select your entrée(s)

Select from our wide variety of chicken, beef, pork, or pasta plates. You may choose to serve different entrees to different guests (up to three entrées). Add \$3 per person for additional entrée service.

Select your side dishes

We recommend choosing two side dishes (starch & vegetable). In the case of a pasta menu selection an additional starch is not necessary and we recommend only the selection of a single vegetable. All guests will be served the same side dishes.

Select your salad or soup

Choose a salad or soup based on your tastes, the season, and the entrees being served. All guests will be served the same salad. Four course meals are served with both the soup AND salad of your choice. Add \$2.25 per person for fourth course.

Select your dessert

Choose a dessert that compliments your meal or your taste. All guests will be served the same dessert.

Five-course meals

A five-course meal at the Abbey Inn is served with an appetizer, soup, salad, main course, and dessert. Select an appetizer to complete your five-course meal. Add \$3.95 per person for fifth course.

Entrées

CHICKEN

Teriyaki Chicken

Boneless, skinless chicken breast marinated in the chef's homemade teriyaki sauce and grilled to perfection.

Coconut Crusted Chicken

Boneless, skinless chicken breast hand crusted with our seasoned coconut and tropical salsa.

Grilled Pesto Chicken

Premium chicken breast marinated, Italian seasoned & hand grilled and topped with a bold pesto sauce.

Stuffed Chicken Breast

Boneless chicken breasts stuffed with your choice of our many ingredient offerings.

Chicken Cordon Bleu

Our breaded premium boneless chicken breasts are filled with a generous portion of real Canadian bacon and mellow Swiss cheese.

Grilled BBQ Chicken

Marinated chicken breast grilled and topped with our homemade BBQ sauce.

BEEF/PORK

BBQ Baby Back Ribs

A generous half-rack of ribs that are bold, tender and full of flavor. A barbecue lovers delight.

Carved Prime Rib

Rock salt-roasted prime ribs of beef aged, and hand-carved served with horseradish and Worcestershire sauce.

Bacon Wrapped Filet Mignon

An experience in tenderness and flavor. We take our melt-in-your-mouth filet mignon and wrap it in a flavorful strip of bacon.

K.C. Strip Steak

Some call it a New York Strip; Regardless of what you call it, it's AWESOME! Our thick and juicy steaks are cut from USDA Certified Angus Beef Loins naturally aged to perfection and grilled to order.

Beef & Broccoli Stir fry

Classic Stir Fry with a bold authentic taste served atop a bed of white rice.

Stuffed pork chop

Tender & juicy pork chops loaded with cranberry, celery, onion, parsley & thyme.

PASTA

Grilled Chicken Alfredo

A bed of Penne pasta and creamy alfredo, topped with grilled, boneless, skinless chicken breast marinated in an Italian seasoned sauce.

Lasagna

Our special recipe of beef, chicken, or Italian sausage and marinara sauce, with ricotta cheese and herbs.

Spaghetti and Meatballs

Roasted, seasoned meatballs in a chunky tomato sauce accented with basil and mushrooms. Served on a bed of spaghetti.

Grilled Shrimp Alfredo *Sautéed, tender shrimp and fettuccine pasta in a rich Alfredo sauce.*

Chicken Bruschetta

Marinated chicken, grilled and served Bruschetta style with roasted peppers, tomatoes and artichoke hearts.

Chicken Parmesan

Breaded, fried chicken breast, topped with Parmesan cheese, served with Marinara on a bed of spaghetti.

Baked Ziti

Ziti pasta layered with provolone, mozzarella, cottage cheese, sour cream and a meaty sauce with ground beef and sausage.

Appetizers & Desserts

SEAFOOD

Orange Roughy

A mild flavored white fish brushed with lemon-Dijon mixture, and broiled in the oven.

Market Price

Baked Salmon

Delicious baked salmon coated with Dijon-style mustard and seasoned bread crumbs, topped with butter.

Market Price

Swordfish Fillet

Swordfish marinated in white wine and soy sauce flavored with ginger, stuffed with arugula and tomato, grilled for a fresh hot summer meal.

Market Price

Alaskan King Crab

Generous portions of tender, sweet King Crab legs.

Market Price

Lobster Tail

Broiled & served fluffed on the shell.

Market Price

Surf & Turf

Choose one of our premium beef cuts and pair it with any fish offering on the menu.

Market Price

Rainbow trout

Farm raised boneless fillet, flame-grilled & topped with a dash of lemon.

Market Price

Fifth Course Option, Choose one Appetizer and one Dessert.

Appetizers

Farm fresh frittata, cobb salad squares, shrimp cocktail spinach artichoke dip, fresh fruit medley, Rubeen quesadillas.

Desserts

An incredibly wide selection of delicious pies, cakes, brownies and beautifully topped cheesecakes.

A selection of Abbey Inn Favorites:

Chocolate mousse cake, mixed berry pie, banana cream pie, German chocolate cake, homemade angel food cake topped with fresh strawberries and whipped cream, white chocolate chunk brownies, and rich cheesecake with your favorite fruit topping.

Menu Additions

Soups

Loaded baked potato, minestrone, broccoli cheese New England clam chowder, chicken tortilla.

Salads

Green garden salad, Spring spinach salad, Caesar salad, Tomato & Cucumber salad, Pasta & Spring vegetable salad.

Sides

BBQ baked beans, baked potato, twice baked potato, new potatoes, potato salad, sweet potato, pasta salad, coleslaw, asparagus, broccoli, cauliflower, portabella mushrooms, corn cobettes, glazed carrots, grilled garden vegetables, steamed vegetables, or fresh fruit.

Please Inquire within for Menu pricing.

**Menu prices are per person and are based on groups of 25 people or more.
Sales tax (7.25%) & Gratuity (18%) will be added to final bill.**