



CATERING BY

Thee Abbey Kitchen



Tier One: \$16.95 PP includes one entree, one starch, one vegetable, and one bread.

Tier Two: \$18.95 PP includes two entrees, one starch, one vegetable, and one bread.

Tier Three: \$22.95 PP includes three entrees, two starches, one vegetable, and one bread.

The catering by Thee Abbey Kitchen is presented buffet style and features elegant chafing dishes, black plastic plates and cutlery, catering staff, complimentary iced teas, lemonade, water, and containers for any remaining food.

APPETIZERS

The below choices are priced for 100 pieces.

Starting at \$150 each:

- Cocktail Franks wrapped in pastry
- Guacamole Wontons
- Toasted Ravioli
- Mozzarella Sticks
- Tater Kegs

Starting at \$250 each:

- Pork Boudin Balls
- Duck Bacon Wontons
- Wild Mushroom Tartlet
- Potato Muncher
- Loaded Potato Skins
- Quesadilla Cones

Starting at \$350 each:

- Beef Tenderloin Encroute
- Asparagus Filo with Asiago
- Brie Filo with Raspberry & Almond
- Chicken Satay in your choice of sauce/seasoning

Grazing Table (a large seasonal selection of meats, cheese, fruit, vegetables and dip) includes set up and decor: \$10.95 per person if main meal/8.95 per person if appetizer only



(Price does not include tax and 18% labor charge)



Thee Abbey

MENU

Because everything curated at Thee Abbey is home-made and made from scratch, we can accommodate all allergies, ingredient requests, and menus.

BEEF & PORK



Pot Roast

Prime beef delicately shredded, seasoned with herbs, and slow-cooked in a rich, flavorful broth.

Country Fried Steak

Hand-battered and fried flank steak served with house-made white pepper gravy on the side.

Kalua Pork

Tender pulled pork seasoned with classic spices and a delicate touch of smoky flavor.



Brown Sugar Pork

Pork tenderloin infused with a delicious brown sugar marinade that balances sweetness and savoriness.

Caribbean Marinated Pork

Juicy pork tenderloin seasoned with a delightful mix of tropical spices.



Meatloaf

A flavorful mixture of ground beef, breadcrumbs, and aromatic spices, baked until perfect.

Oven Roasted Ham

Thick slices of juicy ham oven baked to perfection.



Poppysseed Chicken

Tender chicken breast smothered in a creamy sauce and finished with a buttery cracker topping.

Chicken with Chive Sauce

Tender chicken breast coated in a zesty lemon chive sauce.



PREMIUM ENTREES

an additional \$2.95 pp

Alaskan Grilled Salmon



Smoked Beef Brisket

Chicken Parmesan



Honey & Spiced Glazed Chicken

Juicy boneless chicken thighs coated in a sweet and spicy glaze and baked to perfection.

BBQ Chicken

Juicy boneless chicken thighs smothered in a tangy, smokey BBQ sauce and slow-cooked to perfection.



House Specialty

PASTA & FISH

Chicken Alfredo

Tender chicken breast and penne noodle tossed in a velvety fresh alfredo sauce.



Lasagna

A locally renowned dish featuring delicate layers of pasta, flavorful tomato sauce, seasoned ground beef, and creamy cheese.

Spinach Lasagna

An indulgent twist on lasagna featuring tender pasta layers, creamy spinach sauce, and plenty of ricotta cheese.

Mostaccioli

Al dente tubular noodles, tossed in a flavorful tomato sauce, ground beef, italian sausage, and a blend of cheeses.



Blackened Swai Catfish

Tender and delicate fish with a subtle taste, coated in a blend of butter and spices, then baked until perfection.

*Catering minimum is 20 people. The menu is subject to change based on availability.

(Price does not include tax and an 18% labor charge)

For more information, call 573-271-3646 or email events@arcadiaacademy.com



Three Abbey

MENU

Our most popular tier starts at \$18.95 per person includes two entrees, one starch, one vegetable, one salad, and bread.

STARCH

Mashed Potatoes

Creamy, buttery mashed potatoes, perfectly seasoned and accompanied by a side of rich brown gravy.

Red-Skinned Mashed Potatoes

Creamy and velvety, with a hint of skin for added texture and flavor.

Four Cheese Mac & Cheese

Al dente elbow macaroni enveloped in a creamy blend of four hand-shredded cheeses.



Potato Casserole

Layers of hand-shredded potatoes smothered in a creamy cheese sauce, topped with chives and breadcrumbs.



Sweet Potato Casserole

Creamy mashed sweet potatoes, baked to perfection and topped with roasted candied pecans and marshmallows.

Roasted Red Potatoes

Bite-sized potatoes tossed in olive oil and aromatic herbs, then roasted to crispy perfection.

Baked Potato

A fluffy interior encased in a crispy skin, baked to perfection and ready to be topped with your favorite ingredients.

VEGETABLE



Green Beans with Bacon and Onion

Green beans cooked with a savory blend of seasonings, bacon, and onions, then steamed to perfection.

Italian Green Beans

Green beans cooked with garlic, olive oil, and herbs, then baked and sprinkled with breadcrumbs.

Roasted Asparagus

Seasonal only Tender asparagus, lightly seasoned with oil and salt then roasted to perfection.

Vegetable Medley

A seasonal mixture of broccoli, cauliflower and carrots, seasoned and steamed.

Corn on the Cob

Juicy cob, boiled and steamed.

SALAD



Garden Salad

Chopped romaine lettuce mixed with cheddar cheese and carrots, accompanied by house-made ranch dressing and croutons.

Mixed Greens

Arcadian blend lettuce accompanied by tomatoes, red onions, and cheddar cheese. Served with House Dressing and croutons on the side.

Seasonal Fruit Salad

Fresh spinach salad adorned with a seasonal fruit, candied pecans, dried cranberries, and feta cheese, accompanied by Raspberry Vinaigrette dressing.

Caesar Salad

Fresh romaine lettuce mixed with a creamy Caesar dressing and garnished with homemade croutons.

BREAD

White Dinner Roll

Wheat Dinner Roll

Breadsticks

Sliced French Bread



House Specialty

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