

Special Events & Weddings

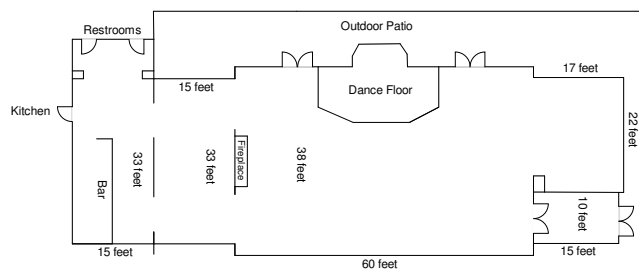
ABBEY STATION AND JOHNNY'S ITALIAN STEAKHOUSE COMBINE TO OFFER THE OPPORTUNITY TO HOST THE EVENT OF A LIFETIME.

Celebrations Redefined.

This elegantly restored historic Rock Island Train Depot. With soaring high ceilings, it is the most attractive and dramatic banquet facility in the Quad Cities.

Johnny's Italian Steakhouse has been a Quad City favorite for over 15 years. Known as a great place to enjoy lunch and dinner. Johnny's has catered Quad City events of all sizes; this event menu can be customized to perfectly reflect your event –from lunch casual to wedding elegant.

Abbey Station seats up to 200 guests making it the ideal location to host your next wedding, social or business event.





Celebrations

Redefined

Let our event team help you design the perfect setting for your event.

Included in our wedding and special event packages:

- This beautiful venue until midnight*
- Private menu tasting for up to four people**
- Complimentary cake cutting service
- 60" round tables that seat eight people
- Comfortable ballroom chairs
- Elegant flatware, glassware and china
- Wooden parquet dance floor
- Head table, cake and DJ tables
- Chair length white table linens and black Linen napkins
- Special bar and space available for hors d'oeuvres and beverages
- Pre-function and terrace available for hors d'oeuvres and beverages
- Wedding reception and event coordinators to help plan your special day

* Last call is around 11pm

** Upon receipt of your deposit

Dinner Buffet

Options

All buffets include iced tea and coffee service and are based on 1.5 hours of service. Prices are exclusive of 20% gratuity and 10% tax.

SOME LIKE IT HOT BUFFET

Served with:

- House Salad and Fresh Baked Bread
- Garlic Mashed Potatoes
- Chef's Seasonal Fresh Vegetables
- Coffee, Hot Tea

Choice of two:

- Roasted Pork Loin with Cabernet Demi-Glace
- Chicken Saltimbocca
- Smothered Beef Steak Tips

\$34 per guest

TALK OF THE TOWN

Served with:

- Black Angus Carved Rib Roast
- Garlic-Herb Grilled Mahi Mahi – marinated in lemon, olive oil, garlic and spices, lemon-sage sauce
- Carved Beer Brined Pork Loin with Apricot Chutney

Choose one:

- Garlic Mashed Potatoes
- Smoked Gouda Dauphinoise
- Chef's Seasonal Fresh Vegetables

Choose one:

- Steamed Broccolini
- Roasted Root Vegetables
- Cauliflower Bacon Casserole

\$37 per guest

Based on average consumption, additional replenishments are available for an additional charge.

Design Your Own

Plated Dinner

Create a personalized menu by selecting one of your favorites from each course. All plated dinners include Johnny's house salad, iced tea and coffee. Additional selection available for \$3 per person. Anything beyond two selections, please call for pricing. All events with two or more selections require place cards.

SALADS

Upgrade to any other salad for an additional charge per person*

JOHNNY'S HOUSE SALAD

Mixed greens, tomatoes, black olives, pepperoncini peppers, red onion and croutons with balsamic vinaigrette family style.

CAESAR SALAD

Hearts of romaine, parmigiana reggiano, garlic croutons and classic Caesar dressing. Add \$4*

WALDORF SALAD

Boutique greens, tri-colored apples, Gorgonzola cheese, sweet toasted pecans and Waldorf dressing. Add \$6*

WARM GOAT CHEESE SALAD

Crisp greens, pecan crusted goat cheese, apples, carrots, Gorgonzola cheese and balsamic vinaigrette. Add \$6*

SOUP \$5

Minestrone, Roasted Tomato Bisque Add \$5

BEEF

STUFFED FRENCHED PORK CHOPS

Twin pork chops stuffed with goat cheese, spinach and pine nuts with Maderia sauce - \$32

PARMESAN CRUSTED NEW YORK

Char-broiled with a parmesan butter crust and mini cheese skillet potato root vegetables; parsnips, carrots, onion, turnip, purple potato - \$32

MUSTARD GALZED SPRING LAMB CHOPS

Twin lamb T-bones, 5oz each, marinated in dijon, balsamic, honey and rosemary then grilled. Mint pesto, parmesan risotto, fresh grilled asparagus - \$32

STEAK NEWBURG

9oz top sirloin stuffed with lobster, crab and shrimp. Topped with lobster Newburg sauce and served with skillet potatoes - \$32

Design Your Own

Plated Dinner

POULTRY

CHICKEN SALTIMBOCCA

Breast of a chicken stuffed with Provolone cheese and fresh sage and wrapped in prosciutto. Served with smoked Gouda dauphinoise potatoes - \$24

TUSCAN CHICKEN

Breast of chicken stuffed with prosciutto and Provolone cheese baked in a light bread-crumbs coating and served with a vodka tomato cream sauce. Served with a side of smoked bacon wrapped asparagus and Boursin cheese whipped potatoes - \$25

CIDER BRINED BLACKENED GRILLED CHICKEN BREAST

Chicken breast supreme brined and charred on the grill, pan roasted Yukon gold potatoes, broccolini, dijon cream - \$26

PAN SEARED CHICKEN FORESTIERE

Rosemary roasted chicken breast supreme, wild mushroom demi-glace, caramelized onion, and a hint of Madeira wine, white and wild rice blend and roasted root vegetables; parsnips, carrots, onions, turnips, purple potatoes - \$27

SEAFOOD

CEDAR PLANKED SALMON

Served with toasted almond wild rice and apricot butter - \$25

HONEY MADEIRA GLAZED SALMON

Shiitake mushrooms, black sesame seed, zucchini pearls, haricots vert toasted almonds - \$27

PAN SEARED SEA BASS

Lemon tarragon beurre blanc. Served with asparagus and prosciutto polenta - MARKET PRICE

BLACK AND BLUE AHI

Cajun spiced seared rare, tomato jam, haricots vert, baby carrots and roasted vegetable orzo tuna - MARKET PRICE

GARLIC-HERB GRILLED MAHI MAHI

Marinated in lemon, olive oil, garlic and spices, lemon-sage sauce, rich parsnip puree, chives, parmesan fingerling potatoes - MARKET PRICE

Design Your Own

Plated Dinner

VEGETARIAN

(** contains eggs and cheese)

RICOTTA-SPINACH RAVIOLI**

Cheese filled Raviolis in stone-ground mustard cream sauce with sautéed spinach and herb roasted root vegetables; parsnip, carrots, onions, purple potatoes - \$21

SUNDRIED TOMATO RISOTTO CAKE**

Vegetarian risotto made with olive oil, white wine, vegetable stock, sundried tomato pesto, onion and parmesan. Fried in homemade bread crumbs. Accompanied by herb roasted fingerling potatoes and baby carrots, thyme-parsnip puree - \$24

VEGETABLE WELLINGTON**

Baked pastry filled with Duxelle of mushrooms, garlic spinach, roasted red peppers, smoked gouda and russet potatoes. Served with chimichurri sauce, roasted vegetable orzo and haricots vert. - \$28



Enhance Your Event

Each selection is priced per piece and served displayed. For parties of 25 or more, all selections can be served butler style upon request. Prices are exclusive of 20% gratuity and 10% tax.

COLD HORS D'OEUVRES

- California rolls with fresh avocado and crab with sesame wasabi dipping sauce - \$4.25
- Goat cheese on focaccia crouton with bruschetta - \$2.75
- Lump crab salad on rye toast points - \$3.75
- Caprese salad skewers - \$4.25
- Shrimp skewers - \$4.25
- Antipasto skewer - \$3.25
- Shrimp cocktail - \$4.25
- Fresh strawberry, mint and cracked pepper boursin - \$3.75
- Spicy black & blue ahi tuna and tomato jam on a crispy wonton chip - \$4.25
- Gazpacho "Shots" in cucumber cups - \$3.00
- Artichoke-shrimp salad profiterole bites - \$4.25

HOT HORS D'OEUVRES

- Chicken wrapped with sage and prosciutto - \$3.00
- Spanakopita - garlic braised spinach with feta wrapped in fillo \$3.75
- Petite crab cake with roasted pepper remoulade - \$4.25
- Coconut shrimp - \$4.00
- Thai chicken skewers with peanut sauce - \$3.00
- Italian stuffed mushrooms - \$3.75
- Bacon wrapped scallops - \$4.25
- Mini beef wellington - \$4.25
- DeBurgo skewers - \$4.25
- Batter-fried pepper jack cheese with parmesan ranch - \$3.75
- Honey-Madeira water chestnuts in peppered bacon - \$2.75
- Mini Arancini crisp risotto ball with marinara - \$3.75
- Cider cured pork belly, aged cheddar, BBQ profiterole bites - \$4.25
- Gorgonzola-wild mushroom profiterole bites - \$3.75
- Tenderloin of beef with caramelized onion relish and horseradish on baguette - \$4.25

PLATTERS

Pricing per 25 guests.

- Bruschetta - grilled focaccia topped with fresh roma tomatoes, onions, olive oil basil and Chevre goat cheese - \$175
- Crab Cake - sautéed & served with rémoulade sauce - \$225
- Classic Shrimp Cocktail - \$250
- Bacon Wrapped Scallops - \$225
- Fruit Display - \$175
- Veggie Display - \$175
- Cheese Display - \$225

Beverage Options

Hosted bar pricing is exclusive of 20% gratuity and 10% tax.
Bartender fee: \$75 per bartender for the first five hours, \$25 for each additional hour. Prices are per drink unless otherwise noted.

SILVER BAR LEVEL

Smirnoff Vodka, J&B Scotch, Jim Beam, Canadian Club Whiskey, Beefeater Gin, Jose Cuervo Gold Tequila, Bacardi Superior Rum, Korbel Brandy, Courvoisier VS, Baileys and Kahlua.

	Hosted Bar	Cash Bar
Silver Cocktails	\$5.00	\$5.50
Martinis	\$9.75	\$10.00
Double	\$8.75	\$9.00
Domestic Beer	\$4.00	\$4.75
Imported Beer	\$5.00	\$5.75
Wine by the Glass	\$6.25	\$6.75
Soft Drinks, Juices & Bottled Water	\$3.00	\$3.25

GOLD BAR LEVEL

Tito's Vodka, Dewar's White Label Scotch, Jack Daniel's Bourbon, Crown Royal, Beefeater Gin, Jose Cuervo Tequila, Captain Morgan Rum, Korbel Brandy, Courvoisier VS, Bailey's and Kahlua.

	Hosted Bar	Cash Bar
Gold Cocktails	\$6.50	\$7.00
Martinis	\$10.75	\$11.00
Double	\$9.75	\$10.00
Domestic Beer	\$4.00	\$4.75
Imported Beer	\$5.00	\$5.75
Wine by the Glass	\$6.25	\$6.75
Soft Drinks, Juices & Bottled Water	\$3.00	\$3.25

PLATINUM BAR LEVEL

Ketel One Vodka, Johnnie Walker Red Scotch, Knob Creek Bourbon, Crown Royal, Tanqueray Gin, Jose Cuervo 1800 Gold Tequila, Captain Morgan Rum, Korbel Brandy, Courvoisier VS, Bailey's and Kahlua.

	Hosted Bar	Cash Bar
Platinum Cocktails	\$7.50	\$9.00
Martinis	\$11.75	\$12.00
Double	\$10.75	\$11.00
Domestic Beer	\$4.00	\$4.75
Imported Beer	\$5.00	\$5.75
Wine by the Glass	\$6.25	\$6.75
Soft Drinks, Juices & Bottled Water	\$3.00	\$3.25

Domestic Kegs: \$375 per keg

Ask your Catering Sales Executive for pricing about imported, specialty and craft beer kegs!



Celebratory Breakfast

Buffet is based on 1.5 hours of service.
Prices are exclusive of 22% gratuity and 7% service charge.

POST WEDDING BREAKFAST

- Chilled fruit juices
 - Sliced seasonal fresh fruit and berries
 - Muffins, sweet scones, fresh baked croissants and cinnamon-sugar biscuits
 - Butter, honey, apple butter, and assorted jams
 - Assorted yogurts, granola plus dried Craisins, and golden raisins
 - Toast Station: variety of breads, pop-up toaster, jellies and butter
 - Scrambled eggs with herbs and melted cheese
 - Applewood smoked bacon & country sausage
 - Crispy seasoned breakfast potatoes
 - Biscuits and 50/50 Gravy—50% bacon 50% sausage, 100% awesome
 - Carnitas Burritos | scrambled egg, fresh pico de gallo, cheese and pork carnitas with chorizo
 - Hot Oatmeal, with brown sugar, cinnamon, and raisins
- \$24.95 per guest