



Dinner Buffet (50 or more people)

HIGHLANDER BUFFET

Tossed Baby Greens, Fresh Caesar Salad, Bavarian Potato Salad,
Cold slices of Smoked Meats and Canadian Cheese
Assorted Fresh Breads and Butter

Choose Two (2) of the Following Hot Items:

- a) Roasted Tom Turkey with Sage Dressing
- b) Seafood Vol-le-vent
- c) Lasagna – Meat or Vegetarian
- d) Pecan Chicken in Mushroom Sauce

Options: One Whole Cold Poached Salmon

Chef Carved Roast Baron of Beef

Additional Hot Item:

Medley of Seasonal Fresh Vegetables with Rice Pilaf
Or Scallop Potatoes

Desserts:

Mirror of Fresh Sliced Seasonal Fruit, Assorted Cakes
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas

THE CELTIC BUFFET

Fresh Caesar Salad, Tossed Baby Greens, Bavarian Potato Salad, Pasta Salad,

Cold Foods:

Cold slices of Smoked Meats and Canadian Cheeses
Assorted Fresh Breads and Butter

Choose Three (3) of the Following Hot Items:

- a) Honey Glazed Ham
- b) Roasted Tom Turkey with Sage Dressing
- c) Salmon in Lemon Saffron Sauce
- d) Ricotta and Cheese Ravioli in a Rustic Tomato sauce
- e) BBQ Baby Back Ribs
- f) Chicken Piccata with a Mushroom Demi-glaze

Options: One Whole Cold Poached Salmon

Chef Carved Roast Baron of Beef

Additional Hot Item:

Medley of Vegetables De Jour and Rice Pilaf
Or Roast Potatoes

Desserts:

Mirror of Fresh Sliced Seasonal Fruit, Assorted Cakes & Pastries
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas

ABERCORN INN



*Buffet served to minimum of 50 people
Special quotations can be provided within your budget
Prices do not include applicable taxes or 15% gratuity charges and are subject to change
without notice*

Dinner Buffet (50 or more people)

THE TARTAN BUFFET

Fresh Caesar Salad, Tossed Baby Greens, Bavarian Potato Salad,
Pasta Salad

Cold Foods:

Sliced European Deli Meats,
Cheeseboard with Fruit & Crackers,
Fresh Roasted Vegetable Platter,
Assorted Fresh Breads and Butter

Choose Three (3) of the Following Hot Items:

- a) Chef Carved Baron of Beef
- b) Honey Glazed Ham
- c) Chef carved Roasted Tom Turkey with Sage Dressing
- d) Salmon in Saffron Sauce
- e) Seafood Vol-le-vent
- f) Cedar Planked Salmon
- g) Pecan Chicken with Mushroom Sauce

Options: One Whole Poached Salmon
Add Halibut, Scallops and Prawns with Madras Curry Sauce
Additional Hot Item:

Medley of Roasted Vegetables and Rice Pilaf
Or Fondant Potatoes

Desserts:

Mirror of Fresh Sliced Seasonal Fruit
Assorted Cakes, French Pastries
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas



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Dinner Buffet (50 or more people)

THE DELUXE BUFFET

Fresh Caesar Salad, Tossed Baby Greens, Bavarian Potato Salad,
Pasta Salad, Spinach Salad and Greek Salad

Cold Foods:

Mirrors of Fresh Sliced European Deli Meats
Mirror of Smoked Salmon
Cheeseboard with Fruit & Crackers,
Fresh Vegetable Crudities,
Prawn Cocktail,

Assorted Fresh Baked Breads and Butter

Choose Four (4) of the Following Hot Items:

- a) Honey Glazed Ham
- b) Roasted Tom Turkey with Sage Dressing
- c) Salmon in Lemon Saffron Sauce
- d) Four Cheese Tortellini with a Creamy Alfredo Sauce
- e) Baked Supreme of Chicken Florentine with a light Mushroom Demi-glaze
- f) Scalloped Pork Tenderloin with Mushroom Sauce
- g) Pecan Chicken with Mushroom Sauce
- h) Ravioli with choice of Tomato, Pesto or Meat Sauce
- i) Tiger Prawns in White Wine Sauce

Options:

One Whole Poached Salmon
Additional Hot Item

Chef Carved Baron of Beef
Medley of Asparagus, Buttered Snow Peas and Fresh Carrots and
Rice Pilaf and Potatoes Lyonnais

Desserts:

Trifle
Mirror of Fresh Sliced Seasonal Fruit

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Assorted Cakes, Tiramisu
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas

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Plated Dinner Selection:

THREE COURSE DINNER ~ PLATE SERVICE:

Your three-course dinner includes appropriate accompaniments, bread rolls with butter, choice of starter, choice of entrée, choice of dessert, coffee and tea

~Starters~

Please choose one selection for your group:
Tossed Baby Greens, or Fresh Caesar Salad

~Entrees~

Please choose one selection for group under 25 persons:
For groups over 25 persons, you may choose two entrees:

SELECTION GROUP 1

Roast Prime Rib of Beef Au Jus	8oz New York
Steak	
Served with Yorkshire pudding	with
Mushrooms Demi-glaze	

SELECTION GROUP 2

Cedar planked Salmon	Seared Pacific
Halibut	
With Basil Butter sauce	on a dry white
wine Veloute	
And Shrimp	with red
pepper coulis	

SELECTION GROUP 3

Whole Roasted Cornish Hen	Pork Schnitzel
With Blackberry Compote	with Coastal
Mushroom sauce	

SELECTION GROUP 4

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Ravioli with Chicken Basilica
Lasagna
In mushroom and pesto sauce
Topped with Parmesan cheese

Vegetarian

SELECTION GROUP 5

Pecan Crusted Chicken Breast
With a rich Mushroom sauce
stuffed with Spinach

Cheese

Salmon D-San
Salmon

And Cream

SELECTION GROUP 6

New Zealand ½ Rack of Lamb
Nantua
Baked with Dijon Mustard

Seafood

Creamy
Seafood in a
Puff
Pastry Shell

Specialty Desserts:

Please choose one selection for your group:

Chocolate Ganache
Cake/Blueberry Topping
Apple Pie with Fresh Whipped Cream
Banana Carmel Pie
Snowball

Cheese

Bumble Berry Pie
Vanilla Ice Cream

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A La Carte

Soups:

- a) Soup of the Day
- b) Hearty Boston Clam Chowder
- c) French Onion

Salads:

- a) Fresh Caesar Salad
- b) Tossed Baby Greens Salad
- c) Bavarian Potato Salad
- d) Bocconcini & Tomato Salad



e) Greek Salad

Entrees:

- a) Fillet of Sole Herb Crust
- b) Pan Roasted Salmon with Lemon Basil Butter
- c) Pork Schnitzel with Coastal Mushroom Sauce
- d) Cedar Planked Salmon
- e) 8 oz New York Steak with Sautéed Mushrooms
- f) Seared Pacific Halibut
- g) Chicken Breast with Rich Mushroom Sauce
- h) ½ Rack of Lamb
- i) Roast Prime Rib of Beef (minimum of 60 people)
- j) Warm Lime Chicken on Tossed Baby Greens or Caesar Salad
- k) West Coast Shrimp on Tossed Baby Greens
- l) Chicken & Asparagus Penne
- m) Vegetarian Cannelloni

Medley of Roasted Vegetables De Jour and Rice Pilaf
Or Potatoes (unless Salad indicated)

Assorted Fresh Baked Breads and Butter

Desserts:

- a) Cheesecake
 - b) Chocolate Gonache
 - c) Deep Dish Apple Pie
 - d) Pecan Pie
 - e) Ice Cream
 - f) Seasonal Fresh Fruit Salad
 - g) Warm Lava Cake
- Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas

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