



Complete Luncheon Selections:

No. 1 Man Size

Homemade Soup of the Day and Man-size Sandwiches, Vegetable Tray, Fresh Baked Cookies
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas
Plate Service / Buffet Style *

No. 2 Open Face

Open-faced Kaiser Buns with Shrimp Salad, Black Forest Ham & Roast Beef, and tossed Caesar Salad,
Fresh Baked Cookies
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas
Plate Service / Buffet Style *

No. 3 Wrap it Up

A variety of Wraps including Roasted Vegetables, Tuna Salad, Beef or Chicken with Grilled Peppers
Fresh Baby Greens Tossed Salad, Vegetable Tray, Fresh variety of Cakes
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas
Plate Service / Buffet Style *

No. 4 Quiche

Quiche (Shrimp, Vegetarian or Chicken), With Baby Greens tossed Salad, Bread Rolls with Butter,
Fresh Baked Cookies or Strawberry Mousse
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas
Plate Service / Buffet Style *

No. 5 Lasagna

Tossed Caesar Salad with Oven-baked Lasagna and Garlic Bread, Fresh Baked Cookies or Fresh Fruit Flan
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas
Plate Service / Buffet Style *

No. 6 Pasta Bar Buffet

Pasta bar (Penne, Tortellini & Linguini with a Meat, Alfredo, and Pesto Sauces), With tossed Caesar Salad & Garlic Toast, Fresh Baked Cookies or Chocolate Mousse
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas
Plate Service / Buffet Style *



Add Fresh Seasonal Fruit Salad, or Soup or Fraser Valley Green

Buffet served to minimum 25 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

Complete Luncheon Selections:

No. 7 Picnic Time

Homemade Soup of the Day and Sandwich Bar, Build your own sandwich on a Fresh Kaiser Bun,
(Tuna Salad, Shrimp Salad, Egg Salad, Slices of Roast Beef, Black Forest Ham, Turkey, Cheddar Cheese, Tomato, Pickles & Mustard), House Salad with Creamy Dressing, Fresh Sliced Cucumber, Fresh Baked Cookies or a Variety of Fresh Cakes
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas and Chocolate Mousse
Buffet Style *

No. 8 Burgers

Beef or Chicken Burgers with all the fixings
Fresh Baked Buns, Cheddar cheese, Tomato, Lettuce
Sweet Onions, Fresh Baked Cookies
French Fries, Tossed Baby Greens Salad and Vegetable Tray
Freshly Brewed Regular or Decaffeinated Coffee
A selection of Imported and Herbal Teas
Plate Service / Buffet Style *

Add Fresh Seasonal Fruit Salad, or Soup or Fraser Valley Greens

Lunch Buffet:

BUFFET LUNCH

Choose three of the following Salads:

Tossed Baby Greens Salad, Caesar Salad, Bavarian Potato Salad
or Fresh Fruit Salad

Assorted Freshly Baked Bread and Butter

Choose Three (3) of the Following Hot Items:

- a) Sliced White & Dark Roasted Turkey with Dressing
- b) Seafood Vol-le-vent
- c) Sliced Honey Ham with Pineapple Sauce

ABERCORN INN



d) Lasagna – Meat or Vegetarian

e) Fillet of Wild Salmon

f) Ginger Garlic Chicken Stir Fry

Options: Additional hot item

Medley of Seasonal Roasted Vegetables with Rice Pilaf
Or Lemon Roasted Potatoes

Desserts:

Assorted Cakes and a Fresh Fruit Mirror

Freshly Brewed Regular or Decaffeinated Coffee

A selection of Imported and Herbal Teas

Buffet served to minimum of 40 people

Special quotations can be provided within your budget

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