

ABE ERB



IN HOUSE CATERING MENU

(prices available upon request)

HOT BUFFET

Deep Fried Pickles

Breaded & deep fried, chipotle ranch

Cauliflower Bites

Battered & fried, selection of sauces

Nachos

Corn tortilla, mixed cheese, pickled jalapeno, corn and black bean salsa, cilantro crema, pico de galo, green onion

Pretzel Bites

Warm soft pretzels, mustard, beer cheese sauce

Dirty Fries

Cajun dusted fries, mixed cheese, green onion, garlic aioli

Hand Cut Fries

Malt aioli

Sweet Potato Fries

Chipotle aioli

Wings

Breaded & fried, selection of sauces, ranch or blue cheese dip

Beef Sliders

Beef patty, lettuce, tomato, pickle, garlic aioli

Korean Beef Skewers

Grilled Korean marinated beef skewers

Grilled Veggie Skewers

Grilled marinated seasonal vegetables

Greek Chicken Skewer

Grilled Greek marinated Chicken Breast

Mini Yorkshire Pudding with Braised Beef and Cheddar

Stout braised beef, caramelised onions, cheddar, mini yorkshire pudding

Baked Mac and Cheese

Asiago and cheddar cheese cream sauce, cavatappi, panko crusted

Veggie Spring Rolls

Thai chili sauce

Poached Pear and Asiago Flatbread

White wine poached pears, Asiago, garlic cream, arugula

COLD BUFFET

Crudite Platter

Selection of veggies, house-made ranch

Greek Salad

Spring mix, tomato, cucumber, red onion, feta cheese, olives, white wine vinaigrette

Caesar Salad

Romaine, bacon, parmesan, hard boil egg, house-made caesar dressing

Mini Bacon and Cheddar Quiche

Bacon, cheddar, green onion

Mini Roasted Veggie Quiche

Roasted veggies, herbs

Charcuterie Board

Cured meats, selection of cheese, crostini, olives

Smoked Salmon Crostini

Sliced smoked salmon, dill cream cheese, capers, red onion

Guacamole and Pico de Galo with Tortilla and Flatbread

House-made guacamole & pico de galo, fresh corn tortillas

Shrimp Cocktail

Classic cocktail sauce

Pasta Salad

Cavatappi, olives, feta, roasted peppers, fresh basil

Classic Potato Salad

Bacon, egg, green onion, herbs

SWEET BUFFET

Fruit Platter

Selection of fresh fruit

Nutella Brownie

House-made

Seasonal Cheesecake Tarts

Seasonal cheesecake flavour

Assorted Cookies

House-made

BUFFET STATION

Taco Bar

*Choice of chicken, beef or tofu
Lettuce, pico de galo, cilantro crema, mixed cheese, diced onion, fresh corn tortilla*

Poutine Bar

*Hand cut fries, house-made gravy, cheese curds, green onion
Add chicken, braised beef or bacon*

Classic Abe Burger Station

Chuck Patties or Black Bean Patties, brioche bun, assorted cheeses, assorted sauces and toppings

Thai Ginger Bowl

Add chicken, shrimp or tofu

PREFIXED MENUS

Menu 1 - \$30/Person

Choice of

Seasonal soup or house salad

Choice of Entree (all served with Hand Cut Fries)

Classic Abe OR Roasted Veggie Melt OR Fried Chicken Sandwich

Menu 2 - \$50/Person

Choice of

Seasonal Soup or House Salad or Caesar Salad

Choice of Entree

2 piece fish and chips OR Bacon Mac and Cheese OR Thai ginger bowl with grilled tofu OR Abe Erb Ayr signature burger serve with hand cut fries

Seasonal chef inspired cheesecake

Menu 3 - \$75/Person

Choice of

Seasonal Soup or House Salad or Caesar Salad

Choice of

- *8oz NY steak, frites, market veg*
- *Bacon wrapped, mushroom and herb stuffed chicken breast, market Veg, Mashed potato*
- *Roasted cauliflower with chimichurri and tahini, sweet potato puree, over rice pilaf*

Seasonal cheesecake or nutella brownie with vanilla ice cream

Choice of domestic beer, house white or red wine