



Catering Menu

Platters

Breakfast platters

to suit 10 people

Breakfast burritos.....\$150

Pulled pork, cheese omelette, rice & black beans

Breakfast muffins.....\$100

Bacon, fried egg, cheddar & bbq sauce

Croissants.....\$90

Leg ham & cheddar

Fruit platter.....\$60

Assortment of fresh, seasonal fruit



Morning Tea

to suit 10 people

Scones.....\$55

House baked served with jam and cream

Slices and macarons.....\$75

Freshly baked (GF)

Danishes.....\$80

Fresh pastries

Fruit platter.....\$60

Assortment of fresh, seasonal fruit



Lunch platters

to suit 10 people

Sandwiches.....\$65

traditional fillings, cut into four points

Wraps.....\$85

traditional fillings, cut in half

Turkish rolls.....\$100

traditional fillings, cut in half

Gluten free rolls.....\$120

traditional fillings, cut in half



Prices ex GST

Platters

Hot Platters

\$120 per platter

(1 platter suits 10 people)

Choose three:

Pork bao

with kim chi and kewpie mayo

Chicken krokets

with whole grain mustard

Korean spring rolls

with mild dipping sauce (vegan, GF)

Pumpkin bao buns

with kim chi and vegan mayo (vegan)

Prawn & ginger dumplings

with soy dipping sauce

Vegetable spring rolls

with soy dipping sauce (vegan)

Pumpkin & persian fetta arancini

with aioli (GF)

Beef party pies

with tomato relish

Canapes

\$20 pp (minimum 20 people)

Choose four:

Pork belly bites

with miso chilli caramel sauce

Karaage chicken

with wasabi mayo

Battered prawns

with vietnamese dipping sauce

Smoked salmon roulade

on toasted crouton

Tomato bruschetta

on toasted crouton

Cold Platters

suits 10 people

Cheese platter.....\$90

A selection of gourmet cheeses, quince pastes, crackers and crispbreads

Antipasto platter.....\$90

Assortment of cured meats, pickled vegetables, crackers and crispbreads

Fruit platter.....\$60

Selection of fresh, seasonal fruit



Prices ex GST

0488 771 460 / 0432 661 569

www.archerscateringandevents.com.au

Platters

Bigger Bites

\$8.50 each (*minimum of 10 per option*)

Beef sliders

with cheddar, pickles & tomato sauce

Chicken sliders

with coleslaw & whole egg mayo

Veggie slider

with cos & baba ganoush (vegan)

Pulled pork soft taco

with bbq sauce, mayo & slaw

Banana blossom soft taco

with bbq sauce, vegan mayo & slaw (vegan)

Loaded wedges

with cheese sauce, bacon, fried onions



Alternate drop

Breakfast

\$25pp - *minimum 20 people*

Bacon & eggs

with tomato & toasted Turkish

Pork sausage & house baked beans

with a poached egg & Turkish

Eggs benedict

with leg ham & hollandaise on an English muffin

Avocado omelette

with nori seasoning on turkish



Lunch

\$30pp - *minimum 20 people*

Rump steak,

with roasted kipfler potatoes, broccolini & jus

Chicken thigh cutlet

with cheesy polenta & sugo sauce

Steamed bao buns (Vegan)

with smokey banana blossom, kim chi & vegan mayo



Prices ex GST

Alternate drop

Dinner

Minimum 20 people

Main only - \$40pp, Two course - \$55pp, Three course - \$70pp

Entrees (Choose 2)

Pork belly with soba noodles, thai red curry sauce & toasted sesame

Slow cooked beef short rib with pea puree, burnt eschallot & jus gras

Smoked salmon roulade with blue swimmer crab tartare and lumpfish roe

Rare roasted lamb primals with toasted sourdough, whipped fetta & heirloom tomato salad

Potato croquette with cashew butter, salsa verde & fried capers (vegan)

Mains (Choose 2)

Eye fillet with kipfler potato, broccolini & Bearnaise sauce

Lemon & garlic chicken breast with carrot cream, honey roasted vegetables & mushroom jus

Pork belly with apple gel, charred pumpkin, braised fennel & cider jus

BBQ Jackfruit with jerk spiced lentils, fried plantain chips, pineapple & spiced rum salsa (vegan)

Dessert (Choose 2)

Sticky date pudding with chantilly cream, butterscotch sauce & honeycomb

Chocolate mud cake with strawberry gel & vanilla ice cream

Raspberry meringue roulade with whipped cream & berry coulis

Coconut panna cotta with banana chips, pineapple & kiwi compote, malibu mint syrup (vegan)

Prices ex GST



Buffets

Breakfast Buffet

\$30pp (*minimum 40 people*)

Fruit platters, fresh pastries & yoghurt
Bacon, scrambled eggs, chipolatas &
toast station

Lunch Buffet

\$25pp (*minimum 40 people*)

Menu 1:

Select two roast meats:

Roast pork / Roast chicken / Roast beef

Roasted veggies

Steamed veggies

Dinner rolls with butter

Menu 2:

Select two cold meats:

Ham / Chicken / Beef

Select three salads:

Garden salad / Caesar salad / Pasta salad

/ Beetroot & roast pumpkin salad

Dinner rolls with butter

Menu 3:

Select two main dishes:

Tandoori chicken / Beef massaman /

Sweet & sour pork / Jackfruit & lentil stew

Rice

Naan / Toasted turkish

Dinner

\$40pp (*minimum 40 people*)

Desserts can be added as per
the alternate drop menu

Menu 1:

Roast chicken / Roast beef / Roast pork

Roasted vegetables

Broccoli & cauliflower gratin

Garden salad

Caesar salad

Dinner rolls with butter & condiments

Menu 2:

Beef massaman / Tandoori chicken /

Sweet and sour pork

Fried rice

Stir fried vegetable noodles

Garden salad

Dinner rolls with butter & condiments



Prices ex GST

Terms & Conditions

Payment

Payment of accounts is due 7 days prior to the event. Payment can be made via direct deposit, cash or credit card. A 2% processing fee applies to card payments.

Deposits

A deposit of 30% of the event total is required within 7 days of booking confirmation to secure your booking. The deposit can be paid by direct deposit, cash or credit card.

Cancellations

Cancellations made within 2 months of the event date will forfeit 50% of the deposit paid. Cancellations made within 1 month of the event date will forfeit 100% of the deposit paid.

Cancellations made within 1 week of the event will be liable to pay for the total cost of the event.

Dietary Requirements

Whilst all due care is taken in relation to special dietary requirements, we cannot offer a 100% guarantee due to the potential of trace allergens in the kitchen environment. Any dietary requirements must be communicated to us in writing at the time of booking.

GST

All menu prices are exclusive of GST.

Fees

Delivery fees for drop-off catering services may be applicable. Service staff fees apply for serviced events. For a quote, please contact us.

Equipment hire

Archers Catering and Events reserves the right to charge the replacement costs for any damaged, destroyed or lost equipment.

Contact Us

Phone: 0488 771 460 / 0432 661 569

Web: www.archerscateringandevents.com.au

Mail: 55 Agnes St, Toowoomba QLD 4350

Additional Services

Archers Catering and Events can supply off-site events with front of house staff, crockery/cutlery and equipment.

For a quote, please contact us.

