



Wedding Feast

If in Toowoomba receive a bartender for 3 hours

\$41.50 per adult guest

CANAPÉS

Assorted dips, vegetable platters, cocktail sausage rolls, spring rolls, marinated meat balls, mini quiches, fruit platters. mini sundried tomato and feta on melba toast, guacamole with salami on brushetta. somosas, dimsimis and crumbed chicken balls.

THREE ROAST MEATS

Beef, chicken, pork, lamb*

Condiments include apple sauce, gravy, mint sauce, mustard

BREAD BASKET

Assorted breads, Turkish, Italian, French sticks served with butter portions.

ROAST POTATOES AND PUMPKIN

Hot roast potatoes and pumpkin

SIX SALADS OR VEGETABLES

Macadamia nut garden salad, feta and basil salad, Garden salad, pasta salad, coleslaw, Beetroot salad, Peas, corn, honey carrots, cauliflower au gratin, mixed vegetables, potato bake, pasta bake.

FOUR DESSERTS

Chocolate mud cake, pavlova, apple crumble, blue berry cheese cake, carrot cake, strawberry cheese cake. If you have a favourite dessert tell us.

All served on disposable plates and cutlery.

FREE TEA AND COFFEE

Tea and coffee station is set up.

We provide coffee, milk, tea bags, sugar disposable cups and teaspoons.

Ceramic cups and saucers available for extra \$.80 cents per person.

PLATES AND CUTLERY

We use silver cutlery with china plates and paper napkins (main meals).

China plates for dessert are available at an additional charge of \$2.50 per person.

SURCHARGE

Minimum 50 adults, if between 40 to 49 guests a \$120 staff fee applies.

Functions with less than 39 adults a \$160.00 staff fee applies

Children under 4 eat free, 5 to 12 are \$23 per child.

See our canapé menu for your pre dinner entree platters

*Lamb is an extra \$1.20 cents per person

Separate menu pricing applies for bookings made for Sundays and Public Holidays

For further enquiries phone 0429 168 708
www.caryscatering.com.au

Enthusiasm and love for food — for any occasion