



**Bread basket**

Assorted Breads

See our canapé menu for your pre dinner entrée platters.

**Select two succulent meats**

Roast Beef with grain mustard and herbs

Roast Chicken with lemon and garlic

Roast Honey Ham

Roast Pork with apple and brown sugar

Roast Lamb with rosemary and garlic\*

**Roast potatoes and pumpkin**

Mint buttered chat potatoes and roast pumpkin

**Select three tasty side dishes**

Feta and basil salad

Peas and corn

garden salad

Honeyed Batton carrots

pasta salad

Cheesy cauliflower au gratin

Coleslaw

Mixed vegetables

Beetroot salad.

Potato bake / Pasta bake

All dietary needs can be met. Please call to discuss your concerns.

**Plates and cutlery**

We use silver cutlery with ceramic plates and paper napkins for the main course.

**surcharges**

Minimum 40 adults.

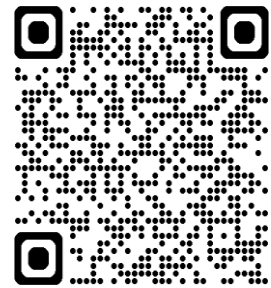
Children under 4 eat free. 5 to 12 yrs., \$18 per child. Minimum 50 adults, if between 40 to 49 guests a \$180 staff fee applies.

Functions with less than 39 adults a \$340.00 staff fee applies.

\*Lamb is an extra \$2.00 per person.

Separate menu pricing applies for bookings made for Sundays and Public Holidays.add 15%

**Buffet  
Feast  
One  
\$45.50  
per adult guest**



Qr link to Facebook pictures

**Catering  
done  
right.  
Cary's.**

**For further enquiries**

Mark Cary - 0429 168 708

Email:

events@caryscatering.com.au





### Breadbasket

Assorted Breads with butter.

### Select *two* succulent meats

Roast Beef with grain mustard and herbs

Roast Chicken with lemon and garlic

Roast Honey Ham

Roast Pork with apple and brown sugar

Roast Lamb with rosemary and garlic\*

### Roast potatoes and pumpkin

Mint buttered chat potatoes and roast pumpkin.

### Select *five* tasty side dishes

Feta and basil salad

Peas and corn

Garden salad

Honeyed Batton carrots

Pasta salad

Cheesy cauliflower au gratin

Coleslaw

Mixed vegetables

Beetroot salad.

Potato bake / Pasta bake

### Select *three* delicious desserts

Chocolate mud cake

Mixed berry cheesecake

Pavlova with fruit salad

Carrot cake

Apple crumble

Strawberry cheesecake

*All dietary needs can be met. Please call to discuss your concerns.*

### Plates and cutlery

We use silver cutlery with ceramic plates and paper napkins for the main course.

### Surcharges

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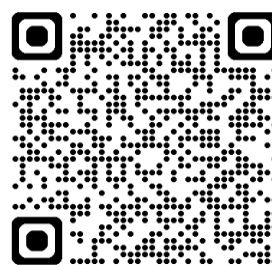
RESTAURANT & CATERING | 1 057 1115



# Buffet Feast Two

## \$57.90

per adult guest



Qr link to Facebook pictures

**Catering done right.**  
**Cary's.**

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### Antipasto Platters \$14.90 per person

An assortment of herbed bread, dips, crackers, fresh and dried fruits, olives, pesto, cheeses and deli meats

Or

### Antipasto Platter *and* Canapes \$22.80 per person

**Antipasto** - an assortment of herbed bread, dips, crackers, fresh and dried fruits, vegetable sticks, olives, pesto and deli meats

**Canapes** - spring rolls, marinated meatballs, mini quiches, melba toast with sundried tomato and feta, bruschetta with salmon and dill, bao buns(optional extra)

## Mains \$45.90

per person

### Select *two* succulent meats

Roast Beef with grain mustard and herbs

Roast Chicken with lemon and garlic

Roast Honey Ham

Roast Pork with apple and brown sugar

Roast Lamb with rosemary and garlic\*

### Roast potatoes and pumpkin

Mint buttered chat potatoes and roast pumpkin.

### Select *five* tasty side dishes

Feta and basil salad

Peas and corn

Garden salad

Honeyed Batton carrots

Pasta salad

Cheesy cauliflower au gratin

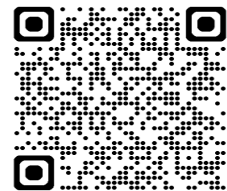
Coleslaw

Mixed vegetables

Beetroot salad.

Potato bake / Pasta bake

# Buffet Feast Three Mix And Match



Qr link to pictures

**Catering  
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Cary's.**

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**Select *four* delicious desserts \$12.50 per person**

- |                          |                        |
|--------------------------|------------------------|
| Chocolate mud cake       | Mixed berry cheesecake |
| Pavlova with fruit salad | Carrot cake            |
| Apple crumble            | Strawberry cheesecake  |

*All dietary needs can be met. Please call to discuss your concerns.*

**Plates and cutlery**

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**Surcharges**

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**Travel charges may apply for events outside of Toowoomba. Calculated at \$4.10 per km one way on google maps to event.**

# Buffet Feast Three Mix And Match

**Catering  
done  
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Cary's.**

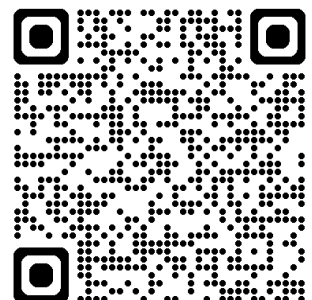
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*Qr code to Facebook  
for pictures*



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