



# Catering Menu

0432 661 569

[adam@archerscateringandevents.com.au](mailto:adam@archerscateringandevents.com.au)

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# 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*

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## Hot Platters

\$120 per platter

*(1 platter suits 10 people)*

Choose three:

Pork bao

*with kim chi and kewpie mayo*

Chicken croquettes

*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*



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## **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*

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# 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)

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# 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



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# 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:** 0432 661 569

**Email:** adam@archerscateringandevents.com.au

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## 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.

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*Archers Catering  
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