

CARRY HOME

AVAILABLE HOT, COLD OR FROZEN

MEATS	PARTY (\$ERVES 10, 9X 12" PAN)
SLOW ROAST BEEF	\$75.00
SLOW ROAST TURKEY	\$75.00
STUFFED ROLLED RIBS	\$61.75 (10 RIBS)
PIGTAILS	\$42.00 (10 TAILS)
COUNTRY FRIED CHICKEN	\$32.00 (10 PIECES)
BBQ PULLED PORK	\$75.00
CABBAGE ROLLS	\$42.00 (10 ROLLS)
BLACK FOREST HAM	\$75.00
EXTRAS	
MASHED POTATOES	\$30.00
VEGETABLE OF THE DAY	\$25.00
SAGE STUFFING	\$30.00
POTATO SCALLION BREAD	\$7.95/ LOAF
INDIVIDUAL BEEF POT PIE	\$6.75/ EACH
INDIVIDUAL TURKEY POT PIE	\$6.75/ EACH
HOMEMADE GRAVY	\$12.50

SALADS	PRICE/ LBS
CREAMY POTATO SALAD	\$7.00
CREAMY COLESLAW	\$7.00
MACARONI SALAD	\$7.00
FOUR BEAN SALAD	\$8.00
MUSTARD BEAN SALAD	\$8.00
CHICKEN SALAD	\$7.00
EGG SALAD	\$7.00
CAESAR OR TOSSED SALAD	\$7.00

CONDIMENTS	16 OZ
CRANBERRY SAUCE	\$10.95
QUEHL'S SALAD DRESSING	\$10.95
GARDEN CHILI	\$10.95
CREAMY HORSERADISH	\$10.95
COLESLAW DRESSING	\$10.95
HONEY MUSTARD	\$10.95
CARAMEL SAUCE	\$10.95
HOMEMADE B.B.Q SAUCE	\$10.95

DESSERTS		
CREAM PIE	WHOLE PIE	\$17.00
FRUIT PIE & PECAN PIE	WHOLE PIE	\$17.00
CHERRY CHEESECAKE	WHOLE	\$18.00
RICE PUDDING	16 OZ	\$7.00
ASSORTED DAINTY TRAY	20 PIECES	\$30.00
TARTS	EACH	\$1.75

*ITEMS SUBJECT TO AVAILABILITY

OUR FACILITIES



RUBY QUEHL BANQUET HALL

Private rooms in house for your family gathering! Serving family style meals, buffet and menu service.

PRIVATE ROOMS

No additional charge with purchase of meal

Weicker Room: Seats up to 14
 Les & Haps: Seats up to 18
 Old Joe's: Seats up to 30
 Ruby Quehl Banquet Hall:
 Seats up to 75
 (without restrictions)

Reservations available within the main restaurant. Call for room rental reservation, service information and menu options.



WHEELCHAIR ASSESSIBLE BUILDING
 GLUTEN FREE OPTIONS AVAILABLE
 EAT SMART (MSG FREE) FACILITY



CATERING



2024

QUEHL'S RESTAURANT & CATERING
 33 WOODSTOCK STREET SOUTH,
 TAVISTOCK · 519-655-2835
 QUEHLSRESTAURANT.COM
 INFO@QUHLSRESTAURANT.COM

CATERING AND BANQUET HALL PACKAGES

SIGNATURE MENU

Choice of 2 salads, hot potato, hot vegetable, entrée, condiments, gravy, bread rolls & butter, assorted desserts: includes fruit pie, cream pie & cheesecake or dainty tray. Gluten-free dessert if required.

BUFFET STYLE SERVICE: PRICE/ PERSON + TAX
 1 ENTREE: \$28.00 2 ENTREE: \$32.00 3 ENTREE: \$36.00

CARRY HOME: PRICE/ PERSON + TAX
 1 ENTREE: \$23.00 2 ENTREE: \$27.00 3 ENTREE: \$31.00

BBQ MEAL

Choice of BBQ pulled pork or BBQ beef or cold cuts, fresh kaiser buns, condiments, choice of 2 salads and choice of dessert

BUFFET STYLE SERVICE: \$20.00/ PERSON + TAX
CARRY HOME: \$15.00/ PERSON + TAX (NO BEVERAGE)

HOT BREAKFAST

Scrambled eggs, bacon or ham, hashbrowns, baked beans and assorted Danishes. Beverage not included.

BUFFET STYLE SERVICE: \$16.00/ PERSON + TAX
CARRY HOME: \$13.00/ PERSON + TAX

BUFFET STYLE SERVICE (MINIMUM 30 PEOPLE):
 includes chafing dishes, waitstaff & serving utensils
CARRY HOME PACKAGES (MINIMUM 10 PEOPLE):
 includes menu selection in foil pans ready to serve
 *Price & availability may be subject to change

BOXED LUNCH

Includes a sandwich, salad, apple, water bottle and a cookie OR tart

CARRY HOME: \$16.95/ PERSON + TAX

LIGHT LUNCH

Assorted sandwiches (ham & cheese, egg salad, roast beef & chicken salad

CARRY HOME: \$5.00/ SANDWICH

ADD ONS

	(SERVES 10)	(SERVES 25)
FRUIT TRAY	SEASONAL	SEASONAL
CHEESE TRAY	\$56.00	\$125.00
VEGETABLE TRAY	\$40.00	\$75.00
RELISH TRAY	\$40.00	\$75.00
ASSORTED DAINTY TRAY	\$30.00	\$70.00
ASSORTED DANISH TRAY	\$30.00	\$70.00
	(EACH)	
ASSORTED SOFT DRINKS	\$2.00	
WATER BOTTLES	\$1.50	
	(EACH)	(25-100 PEOPLE)
		STARTING AT
COFFEE (+ CREAM & SUGAR)	\$2.50	\$62.50
*INCLUDES CUPS, LIDS & STIR STICKS		
TEA (+ MILK & SUGAR)	\$2.50	\$62.50
*INCLUDES CUPS, LIDS & STIR STICKS		
PAPER PRODUCTS	\$2.00	



MENU ITEMS

ENTREES

- SLOW ROAST BEEF
- SLOW ROAST TURKEY & DRESSING
- BLACK FOREST HAM
- LOCAL FARMER SAUSAGE
- MARRY ME CHICKEN
- COUNTRY FRIED CHICKEN
- BBQ PULLED PORK
- BBQ SIDE RIBS
- CABBAGE ROLLS
- STUFFED ROLLED RIBS
- VEGAN POT PIE

VEGETABLES

- TURNIP
- CORN
- PEAS
- PEAS & CARROTS
- BABY CARROTS
- SAUERKRAUT
- P.E.I. MIX (GREEN BEANS, YELLOW BEANS & BABY CARROTS)
- SEASONAL FRESH LOCAL VEGETABLES (WHEN AVAILABLE)

POTATOES

- MASHED POTATOES
- MINI GARLIC POTATOES
- SCALLOPED POTATOES
- SEASONED ROASTED POTATOES

CONDIMENTS

- CRANBERRY SAUCE
- GARDEN CHILI
- CREAMY HORSERADISH
- HONEY MUSTARD
- HOMEMADE BBQ SAUCE

SALADS

- CREAMY POTATO SALAD
- CREAMY COLESLAW
- MACARONI SALAD
- FOUR BEAN SALAD
- MUSTARD BEAN SALAD
- CAESAR OR TOSSED SALAD
- BROCCOLI & CAULIFLOWER SALAD (SEASONALLY PRICED)

DESSERTS

- APPLE PIE
- RHUBARB PIE
- COCONUT CREAM PIE
- CHOCOLATE CREAM PIE
- CHERRY CHEESECAKE
- BANANA CREAM PIE
- PECAN PIE
- PEACH PIE- SEASONAL
- BUTTER TARTS
- ASSORTED COOKIES
- ASSORTED SQUARES

TO BOOK YOUR NEXT EVENT WITH US,
 CALL 519-655-2835 OR EMAIL US AT
INFO@QUEHLSRESTAURANT.COM