



## GOURMET ROAST / BUFFET

### WHY TRUST CHERRY'S WITH YOUR SPECIAL OCCASION...

**Service** – Worry-free catering from start to finish. Over 65% of our customers are repeat or referred

**Quality Produce** - Our quality meats and produce are sourced locally to ensure the most tender, succulent meats, freshest vegetables and salads especially for your function. Halal meats available on request

**Generous Serves** - At Cherry's we have built a reputation for generous serves.  
A great price does not compromise the quality and quantity you've come to expect from Cherry's

**GOURMET MENU** For guest numbers under 50 please call our helpful office staff for a personalised quote  
\$38pp (50-79 guests) | \$36pp (80-109 guests) | \$34pp (110+ guests) **incl GST**

Your choice of **3 x Roast Meats or Buffet Dishes** see list on page 2 & 3

Gravy - served with all roast meats

Steamed pilaf rice - served with all appropriate buffet dishes

Your choice of **1 x Potato** see list on page 3

Freshly baked bread rolls with butter portions

Your choice of **4 x Salads or Hot Vegetables** see list on page 3

Equipment (black floor length linen covered buffet trestles, chaffing dishes, quality plates / cutlery / napkins and serving utensils)

### ADDITIONAL COSTS

#### \*Service Staff\*

Chef hourly rate Mon-Fri \$50 / Sat \$55 / Sun \$60 | Wait hourly rate Mon-Fri \$45 / Sat \$50 / Sun \$55 (Minimum of 3 hours)

Staff requirements are determined on an individual function basis & depend on your final guest number & menu selection; this will be advised by Cherry's office staff

### ADDITIONAL MENU OPTIONS

Additional roast meat or buffet dish - per selection .....	+ \$5.00pp
Additional Salad or Hot Vegetable - per selection .....	+ \$2.50pp
Desserts - select up to 3, over 80 guests select up to 4 (includes quality crockery, cutlery & staff to serve) .....	+ \$6.00pp
Assorted teas & Moccona coffee (includes disposable cups & staff - only with dessert) .....	+ \$2.50pp
Assorted teas & percolated coffee (includes disposable cups & staff - only with dessert) .....	+ \$3.50pp
Upgrade to quality cups and saucers + \$1.10pp	

Platters such as Sushi, Antipasto, Cheese & Dried Fruit, Seasonal Fruit, French Pastries, Cakes available...

Please refer to our Drop-off Platter menu for further platter options



## GOURMET ROAST / BUFFET

### ROAST MEATS

Roast beef with mustard and herb crust

Cajun spiced roast beef

Slow roasted beef with merlot jus & horseradish cream

Roast chicken with bacon, leek & herb stuffing

Classic roast chicken with lemon & thyme

Malaysian spiced roast chicken

Succulent roast pork with a spiced plum glaze

Roast pork with an apricot glaze

Slow roast lamb with rosemary & garlic (+\$2pp surcharge)

Roast lamb with apricot & almond stuffing (+\$2pp surcharge)

Moroccan-spiced roast lamb (+\$1.10pp surcharge)

### BUFFET DISHES

Thai green chicken - a mild coconut based curry infused with Thai basil & kaffir lime

Chicken, mushrooms & red capsicum in a chardonnay & cream sauce

Coq au Vin - a classic French dish with bacon, onions, thyme & red wine

Chicken cacciatore - an Italian dish, tomato based with roasted vegetables & olives

Butter chicken - a rich, creamy North Indian curry

Moroccan chicken with apricot, almonds & chickpeas

Chicken tikka masala - marinated in yoghurt & spices, finished in a tomato cream sauce

Spiced chicken & caramelised sweet potato braise

Massaman beef - a mild curry in a sweet, sour sauce with potatoes & peanuts

Beef madras - a slow cooked curry with aromatic spices and coconut cream

Beef stroganoff - tender strips of beef slow cooked with mushrooms, a little spice & sour cream

Beef lasagne - layered with a rich meaty sauce

Thai red beef & peanut curry in a thick rich sauce

Beef bourguignon - baby onions, mushrooms, bacon lardons & red wine

Greek beef koftas - cumin & herb spiced in a tomato & red wine sauce

Lamb rogan josh - an aromatic tomato based sauce with onion, garlic, ginger & spices

Rosemary lamb koftas with a port mustard sauce

Navarin of lamb - a slow cooked classic French stew

Shepherds pie - minced lamb & vegetable base with a potato mash topping



## GOURMET ROAST / BUFFET

### **BUFFET DISHES (Cont.)**

Italian pork meatballs in a roasted tomato & basil sauce  
Pork , chorizo & chickpea bake - a rich rustic Spanish dish  
Pork Normandy - slow braised with apples, shallots & apple cider  
Pork, pumpkin & spinach rendang - an Indonesian curry with coconut cream & spices  
Snapper with lemon butter & fresh herbs  
Prawn saganaki - tomato, onion & garlic based sauce topped with feta & parsley  
Vegetarian lasagne - layered with chargrilled vegetables  
Pumpkin, sweet potato & fresh herb gratin  
Spinach pie - with cheese & herbs topped with flaky filo pastry  
Spicy roasted vegetable & chickpea curry - caramelised roast vegetables in a spicy tomato sauce  
Ratatouille - a classic French dish with eggplant, zucchini, capsicum & tomato  
Mediterranean vegetable bake (vegetarian / vegan / gluten, egg, nut & dairy free)

**NOTE:** most Roasts and Buffet dishes can be made Gluten Free on request - please speak with Cherry's office staff

**SALADS** mixed garden | Greek | coleslaw | caesar | potato | sweet potato | Italian pasta | apple, walnut & cos  
baby spinach, orange & almond | roasted pumpkin, walnut, feta & spinach | roasted pumpkin, chickpea & salad greens  
cajun corn | baby pea | baby beetroot | couscous, chickpea, orange & date | quinoa, almond, olive & lemon

**POTATO** herbed potatoes with oven roasted tomato & onion | Idaho potatoes with sour cream | creamy potato bake  
steamed baby chats in parsley butter | creamy mashed potato

**HOT VEGETABLES** vegetable medley | roasted pumpkin | mashed pumpkin | honey & sesame glazed carrots  
minted peas | cauliflower cheese bake | mediterranean vegetable bake (v / vn / gf, egg, nut & dairy free)

**DESSERTS** chocolate mud cake | bacci fudge cake | cookies & cream mud cake | red velvet cake  
black forest cake | salted caramel nut tart | lemon lime brulee tart | cherry berry cheesecake  
lemon mango cheesecake | Kahlua & hazelnut cheesecake | sticky date cake with butterscotch sauce  
orange tea cake (GF) | chocolate almond cake (GF)