

GOURMET CHRISTMAS ROAST

GOURMET MENU For guest numbers under 50 please call our helpful office staff for a personalised quote

\$38pp (110+ guests) | \$40pp (80-109 guests) | \$42pp (50-79 guests) **incl GST**

INCLUDES

Succulent roast turkey breast with stuffing, gravy and cranberry
Honey glazed ham with Dijon mustard
Your choice of **1 x Potato** - from list below
Freshly baked bread rolls with butter portions
Your choice of **4 x Salads or Hot Vegetables** - from list below
Quality crockery, cutlery, napkins and all required service equipment

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

Fee to drive from Cherry's to site & back to Cherry's (delivery fee) @ POA

ADDITIONAL MENU OPTIONS

Additional roast meat or buffet dish (see *Gourmet Roast / Buffet menu for full list*) 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

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)

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

DESSERTS chocolate mud cake | bacci bomb cake | cookies & cream mud cake | hummingbird cake | red velvet cake
salted caramel nut tart | lemon lime brulee tart | cherry berry cheesecake | lemon mango cheesecake
Kahlua & hazelnut cheesecake | rocky road cheesecake | apple strudel | sticky date cake with butterscotch sauce
orange & almond cake (gf) | chocolate almond cake (gf)

Food Allergy Information At Cherry's Catering, we believe every guest deserves to enjoy fresh, made-from scratch food served in abundance. If you or any of your guests have an allergy or dietary restrictions, please inform us, and we will be happy to accommodate your needs.

Disclaimer Whilst every effort is made to accommodate your dietary requirement, because of the way our products are handled by us and our suppliers, 100% exclusion of items such as gluten, nuts, seeds and other allergens cannot be guaranteed and may contain traces of these elements.

Minimum guest numbers apply - our office staff will advise these details at the time of your enquiry.
Prices include GST and are valid from 1 May 2019 however are subject to change without notice. Conditions apply - Bookings subject to availability.