

## SET MENU DINING

### Plated Service

*(a minimum of 2 courses must be selected)*

#### PLATED ENTRÉE OPTIONS *All entrées served with oven fresh breads*

##### **Cold Entrée @ \$14pp**

- Individual antipasto - honey ham, salami, prosciutto, bocconcini, feta, olives & sundried tomatoes served with assorted breads, EVOO & balsamic
- Creole style chicken salad with roasted corn salsa (gfa)
- Salmon bruschetta with dill cream & pea puree
- Thai beef salad with baby spinach, apple & glass noodles (gfa)
- Exmouth king prawn & avocado salad with a citrus dressing (gfa)
- Mixed mushroom bruschetta with mascarpone & sherry vinegar (v)
- Honey roasted pear, fennel & walnut salad (gfa; v)

##### **Hot Entrée @ \$16pp**

- Coconut chicken with spiced mango aioli (gfa)
- Chicken & brie croquettes with herb aioli
- Salt & pepper calamari with lemon capers & fresh herb aioli
- Salmon & sweet potato cakes with dill yoghurt
- Corn, quinoa & feta arancini (v)
- Mushroom & leek tart with balsamic reduction (v)

#### PLATED MAIN OPTIONS @ \$39pp

*Served with Boulangère potato & seasonal vegetables (served in bowls on tables)*

- Camembert stuffed chicken wrapped in bacon & sage with a chardonnay jus (gf)
- Chicken roulade with leek, walnuts & pecorino served with a creamy velouté
- Roasted pork loin pocketed with smokey bacon & apple stuffing served with pan gravy (gfa)
- Caramelised pork belly with apple compote, warm slaw & shallot jus (gfa)
- Slow roasted loin of beef served with a confit of red onion & pan gravy (gfa)
- Slow braised beef cheeks with Spanish sherry in filo with caramelised shallot
- Italian style lamb rump served with a tomato, garlic & rosemary jus (gfa)
- Duck leg confit with an orange & grand marnier sauce (gfa)
- North-West snapper fillet served with a creamy lemon & dill beurre blanc
- Barramundi fillet grilled w lemon butter, served with a mango & coriander salsa (gfa)
- Tasmanian salmon, asparagus & king island brie wrapped in filo, topped with chive & white wine sauce
- Butternut pumpkin, leek & sage wrapped in filo served with a roasted capsicum sauce (v)
- Beetroot, broccoli & pine nut tart (v)

Please note - some Entrées & Mains can be made Vegan on request - please speak with Cherry's office staff

## SET MENU DINING

### PLATED DESSERT OPTIONS @ \$14pp

Served with complimentary self-serve tea, coffee (table service also available POA)

Lemon tart served with raspberry coulis, King Island cream & an almond crumb

Soft vanilla bean mousse served in a chocolate tart, topped with a berry coulis

Strawberry, almond & polenta cake served with vanilla mascarpone cream (gf)

Cherry & chocolate tart served with mascarpone cointreau cream

Flourless orange & almond cake topped with orange syrup (gf)

Salted caramel nut tart served with King Island cream

Baby Pavlova topped with tropical fruits & vanilla cream

Classic baked cheesecake served with pistachio praline

### CHEESE BOARD @ \$16.50pp

Selection of Gourmet Cheeses such as Margaret River Cheddar, King Island Brie & King Island Roaring 40s Blue served with fig jam, dried fruit, nuts & crispbreads

Please note - Cheese types may change depending on availability at the time of your function, we would replace with a similar cheese.

## BANQUET DINING MEAL INCLUSIONS

Menu prices include:

- Viewing of venue and on-going consultancy as required
- Dietary meals - if advised in advance of the actual number to cater for, a vegetarian or special dietary required main meal will be available.

Please note - some menu options may not be suitable due to the kitchen facilities available to us at your venue.

Our staff will advise accordingly.

## ADDITIONAL COSTS

### SERVICE STAFF

Staff requirements are determined on an individual function basis, and depend on the number of guests and courses - our office staff will advise the relevant cost for your function.

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

### CROCKERY, CUTLERY AND TABLE ACCESSORIES

Crockery, cutlery, napkins (3 ply or linen) and table accessories (salt & pepper cruets, butter dishes) are determined on an individual function basis, and depend on the number of guests and courses - our office staff will advise the relevant cost for your function.

### ROOM SETUP

Erecting of tables and chairs and dressing tables prior to the function can be quoted on request.

### A SECOND DISH CHOICE

A maximum of 2 dishes within a course may be selected however additional costs will apply.

SERVICE OPTION : Alternate drop (50 / 50) ... POA

### EQUIPMENT

Depending on the venue facilities, additional equipment may be required to conduct a Banquet Menu. A site visit by Cherry's Catering will determine this, and additional costs will be quoted accordingly. For example, if outdoors a kitchen marquee would be required.

**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.