

COCKTAIL FINGER FOOD

Cherry's Professional Service Staff are required to conduct your function (POA)
A minimum of 50 pieces of any one item & a minimum of 8 items applies per order
For numbers below 50 please call the office for a quote

COLD \$2.75 PER ITEM

1. Lavash pinwheels - chicken, camembert & mayo / ham, egg mayo & salad / smoked salmon mousse / rstd vegetables (incl v)
2. Combination sushi w/ wasabi mayo, soy & pickled ginger (h & incl vn; gf)
3. Coriander & mint pesto crostini w/ rstd capsicum & feta (v; gfa)
4. Caramelised onion tarte tatin (v)
5. Smoked salmon canapés w/ chive cream cheese on crouton (gfa)
6. Roasted cherry tomato, brie & basil pesto canapés (v; gfa)

COLD \$3.30 PER ITEM

7. Tasmanian smoked salmon cream & dill mousse sesame baskets (gfa)
8. Chicken, mango & mint salsa cups (gfa)
9. Mini prawn cocktail sesame baskets
10. Fresh rice paper rolls - select from **a) Chicken b) Prawn c) Vegetarian** (v, gf)
11. Baked polenta w/ camembert, prosciutto & pesto (gf)
12. Crostini of Tasmanian salmon & dill cream w/ pea puree (gfa)
13. Wild mushroom crostini w/ mascarpone & sherry vinegar (v)
14. Blue cheese, almond & caramelised onion sesame baskets (v)

HOT \$2.75 PER ITEM

1. Asian vegetable spring rolls w/ traditional dipping sauce (vn)
2. Vegetarian samosas w/ asian chilli sauce (vn)
3. Potato, pea & coriander curry puffs w/ spiced mango aioli (vn; h)
4. Mixed pies - beef / butter chicken / vegetable korma (incl v)
5. Cocktail beef sausage rolls
6. Cocktail pork & apple sausage rolls
7. Cocktail chicken, leek & sage sausage rolls
8. Moroccan lamb sausage rolls
9. Spinach & ricotta rolls (v)
10. Cocktail quiche - lorraine / leek & capsicum / spinach (incl v)
11. Chicken & smokey bacon pastries
12. Roasted capsicum, spinach & feta pasties (v)
13. Portabella mushroom fries w/ basil aioli (v)
14. Crumbed prawn cutlets w/ chilli & lime dressing
15. Salt & pepper calamari w/ lime aioli
16. Tempura fish cocktails w/ tartare

HOT \$3.30 PER ITEM

17. Parmesan crusted chicken w/ lemon cream (gfa)
18. Almond crusted chicken w/ lime aioli (gfa)
19. Coconut chicken w/ spiced mango aioli
20. Beer battered fish goujons w/ tartare
21. Tempura king prawns drizzled w/ honey & sesame seeds
22. Panko crumbed snapper
23. Snapper & sweet potato croquettes w/ dill cream (gfa)
24. Thai pork patties w/ sweet chilli (gf)
25. Pork & fennel patties w/ lemon cream (gf)
26. Greek lamb, feta & oregano patties w/ tzatziki (gf)
27. Lamb kofta w/ mint yoghurt (gf)
28. Ginger chicken meatballs w/ chilli lime dressing (gf)
29. Spiced Moroccan pork balls (gf)
30. Bitterballen (a Dutch beef specialty) w/ dijonaise
31. Pumpkin & mozzarella arancini (v; gfa)
32. Corn, quinoa & feta arancini (v)
33. Pea & feta arancini (v)
34. Mexican corn croquettes w/ chilli lime cream (v)
35. Chicken & brie croquettes w/ herb aioli (gfa)
36. Chorizo croquettes w/ roasted red pepper dip
37. Tasmania salmon, leek & dill tarts
38. Mushroom & pecorino parcels (v)
39. Duck spring rolls w/ asian dipping sauce
40. Pork, prawn & ginger wontons w/ asian chilli sauce
41. Pumpkin, feta & spinach filo triangles (v)
42. Mushroom & leek filo triangles (v)
43. Roasted Mediterranean vegetable parcels (v)
44. Wild mushroom & thyme vol au vent (v)
45. Sesame crusted fried brie w/ spiced plum sauce (v)

HOT \$3.75 PER ITEM

46. Thai chicken skewers (gf)
47. Yakitori chicken skewers
48. Beef fillet satays w/ crunchy peanut sauce (gf except sauce)
49. Satay chicken w/ crunchy peanut sauce (gf except sauce)
50. Charred apricot & sesame pork skewers (gf)
51. Tandoori chicken skewers
52. Salmon & potato fish cakes w/ horseradish cream (gfa)
53. Butter chicken vol au vent
54. Middle Eastern lamb cigars
55. Pulled pork cigars
56. Argentinian empanadas - pork / vegetarian (incl v)
57. Coconut crumbed prawns w/ spiced mango aioli
58. Beef curry puffs w/ mint yoghurt
59. Exmouth king prawn & Asian pork parcels

COCKTAIL FINGER FOOD

HOT \$4.50 PER ITEM

60. Cocktail filet mignon w/ béarnaise sauce (gf) 61. Mini Yorkshire puds w/ creamy mash & shredded beef
62. Mini Yorkshire puds w/ creamy mash & shredded lamb

BIGGER BITES \$6 PER ITEM

1. Cheeseburgers served with crunchy slaw in a toasted brioche bun
2. Pulled pork slider served with crunchy slaw in a toasted brioche bun
3. Cajun chicken slider served with crunchy slaw in a toasted brioche bun
4. Pulled BBQ beef slider served with crunchy slaw in a toasted brioche bun
5. Moroccan lamb slider served with crunchy slaw in a toasted brioche bun
6. Katsu chicken slider served with crunchy slaw in a toasted brioche bun
7. Panko crumbed fish slider served with lemon aioli & slaw in a toasted brioche bun
8. Vegetarian burger served with crunchy slaw in a toasted brioche bun (v)

MINI NOODLE BOXES \$7 PER ITEM (8oz)

1. Crumbed whiting & seasoned wedges
2. Butter chicken (gfa)
3. Spicy roasted vegetable & chickpea curry (v; gfa)
4. Thai green chicken curry (gfa)
5. Lamb rogan josh (gfa)
6. Chilli con carne (gfa)

Note - all served with steamed rice (except whiting)

SWEET THINGS \$3.50 PER ITEM

1. Mini cup cakes - berry / red velvet / chocolate / carrot / banana caramel
2. Petit bites - brownie / rocky road / lemon passion
3. Éclairons - assorted flavours
4. Lemon curd tarts
5. Macadamia & caramel mousse tarts
6. Jaffa waffle pots

(v indicates vegetarian selection; vn indicates vegan selection; h indicates Halal selection; gf indicates gluten free selection; gfa indicates item available gf at an extra \$0.50c per item / per person)

All prices incl GST.

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

AS A SUGGESTION

8 - 10 pieces ideal for a sundowner | 12 - 14 pieces ideal for birthdays, engagements & corporate events
16 plus pieces ideal for weddings (We recommend at least one item of each selection per person)

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 Jul 2019 however are subject to change without notice. Conditions apply - Bookings subject to availability.

EXAMPLE MENUS

12 PIECES PER PERSON (suited for birthdays, engagements & corporate events)

Caramelised onion Tarte tatin (v)
Chicken, mango & mint salsa cups (gfa)
Potato, pea & coriander curry puffs w/ spiced mango aioli (vn; h)
Mixed pies (beef / butter chicken / vegetable korma) (incl v)
Roasted capsicum, spinach & feta pasties (v)
Parmesan crusted chicken w/ lemon cream (gfa)
Greek lamb, feta & oregano patties w/ tzatziki (gf)
Ginger chicken meatballs w/ chilli lime dressing (gf)
Tasmania salmon, leek & dill tarts
Pea & feta arancini (v)
Pulled BBQ beef slider served w/ crunchy slaw in toasted brioche
Jaffa waffle pots

COCKTAIL FOOD = \$40.80pp incl GST

16 PIECES PER PERSON (suited for weddings)

Crostini of Tasmanian salmon & dill cream w/ pea puree (gfa)
Blue cheese, almond & caramelised onion sesame basket (v)
Moroccan lamb sausage rolls
Roasted capsicum, spinach & feta pasties (v)
Thai pork patties w/ sweet chilli (gf)
Mushroom & pecorino tartlets (v)
Sesame crusted fried brie w/ spiced plum sauce (v)
Thai chicken skewers (gf)
Mexican corn croquettes w/ chili lime cream (v)
Salmon & potato fish cakes w/ horseradish cream (gfa)
Pulled pork cigars
Argentinian empanadas – pork /vegetarian (incl v)
Coconut crumbed prawns w/ spiced mango aioli
Cocktail fillet mignons w/ béarnaise sauce (gf)
Pulled pork slider served w/ crunchy slaw in toasted brioche
Crumbed whiting & seasoned wedges noodle box

COCKTAIL FOOD = \$61.55pp incl GST

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 - service staff are onsite for a minimum of 3 hours.

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

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 Jul 2019 however are subject to change without notice. Conditions apply - Bookings subject to availability.