

GOURMET ROAST / BUFFET

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

\$36pp (110+ guests) | \$38pp (80-109 guests) | \$40pp (50-79 guests) **incl GST**

INCLUDES

Your choice of **3 x Roast Meats or Buffet Dishes** see list on page 1 & 2

Gravy - served with all roast meats

Steamed pilaf rice - served with all curries

Your choice of **1 x Potato** see list on page 2

Freshly baked bread rolls with butter portions

Your choice of **4 x Salads or Hot Vegetables** see list on page 2

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.

Delivery fee to drive from Cherry's to site & back @ POA

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

ROAST MEATS

Roast beef with pepper 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

Roast leg of pork with crackling | 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 (**+\$2pp surcharge**)

BUFFET DISHES

Thai green chicken curry | Chicken, mushrooms & red capsicum in a chardonnay & cream sauce | Coq au Vin

Chicken cacciatore | Butter chicken | Moroccan chicken with apricot, almonds & chickpeas | Chicken tikka masala

Spiced chicken & caramelised sweet potato braise | Massaman beef curry | Beef madras | Beef stroganoff | Beef lasagne

Thai red beef curry | Beef bourguignon | Greek beef koftas | Lamb rogan josh | Lamb koftas with a port mustard sauce

Navarin of lamb | Shepherds pie | Italian pork meatballs in a roasted tomato & basil sauce | Pork, chorizo & chickpea bake

GOURMET ROAST / BUFFET

BUFFET DISHES (Cont.)

Pork Normandy | Pork, pumpkin & spinach rendang | Snapper with lemon butter & fresh herbs
Prawn saganaki - tomato, onion & garlic based sauce topped with feta & parsley | Vegetarian lasagne
Pumpkin, sweet potato & fresh herb gratin | Spinach pie - with cheese & herbs topped with flaky filo pastry
Spicy roasted vegetable & chickpea curry | Ratatouille | 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.
Our menus are not set in stone, just ask & our talented chefs can create your favorite dish.

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 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.