

COCKTAIL FINGER FOOD

Cherry's Professional Service Staff are required to conduct your function (POA)
Minimums apply - please call our helpful office staff for a personalised quote

COLD \$2.75 PER ITEM

1. Lavash pinwheel - chicken, camembert / ham, egg, salad / smoked salmon mousse / roasted vegetables (incl v)
2. Combination sushi, wasabi mayo, soy, pickled ginger (h; incl vn; incl gf)
3. Coriander, mint pesto, roasted capsicum, feta crostini (v; gfa)
4. Caramelised onion tarte tatin (v; gfa)
5. Roasted cherry tomato, brie, basil pesto canapé (v; gfa)

COLD \$3.30 PER ITEM

6. Chicken, mango, mint salsa cup (gfa)
7. Rockmelon, prosciutto, bocconcini, basil skewer (gf)
8. Baked polenta, camembert, prosciutto, pesto (gf)
9. Peking duck roll, plum sauce
10. Mini prawn cocktail sesame basket
11. Prawn, watermelon, feta, mint canapé (gf)
12. Tasmanian smoked salmon, dill mousse sesame basket (gfa)
13. Crostini of Tasmanian salmon, dill cream, pea puree (gfa)
14. Rice paper roll - prawn (gf) / vegetarian (v; gf)
15. Goats cheese, caramelised beetroot canapé (v; gfa)
16. Zucchini, goats cheese roll (v; gf)
17. Blue cheese, almond, caramelised onion, sesame basket (v; gfa)
18. Wild mushroom, mascarpone, sherry vinegar crostini (v)

HOT \$2.75 PER ITEM

1. Chicken, smokey bacon pastry
2. Chicken, leek, sage sausage roll
3. Pork, apple sausage roll
4. Moroccan lamb sausage roll
5. Beef sausage roll
6. Beef pie
7. Spicy kumara roll (v)
8. Spinach, ricotta roll (v)
9. Quiche - lorraine / leek & capsicum (v) / spinach (v)
10. Crumbed prawn cutlets, chilli lime dressing
11. Salt, pepper calamari, lime aioli
12. Tempura fish cocktail, tartare
13. Roasted capsicum, spinach, feta patty (v)
14. Portabella mushroom fries, basil aioli (v)
15. Mac n cheese ball (v)
16. Asian spring roll & samosa, traditional dipping sauce (vn)
17. Potato, pea, coriander curry puff, spiced mango aioli (vn; h)

HOT \$3.30 PER ITEM

18. Parmesan chicken, lemon cream (gfa)
19. Almond chicken, lime aioli (gfa)
20. Coconut chicken, spiced mango aioli
21. Beer battered fish goujon
22. Tempura king prawn, honey, sesame seeds
23. Panko crumbed snapper
24. Snapper, sweet potato croquette, dill cream (gfa)
25. Thai pork patty, sweet chilli (gf)
26. Pork, fennel patty, lemon cream (gf)
27. Greek lamb, feta, oregano patty, tzatziki (gf)
28. Lamb kofta, mint yoghurt (gf)
29. Ginger chicken meatball, chilli lime (gf)
30. Spiced Moroccan pork ball (gf)
31. Mixed mushroom arancini, truffle aioli (v)
32. Pumpkin, mozzarella arancini (v; gfa)
33. Corn, quinoa, feta arancini (v)
34. Pea, feta arancini (v)
35. Carrot, harissa falafel, lemon cream (v)
36. Chicken, brie croquette, herb aioli (gfa)
37. Mexican corn croquette, chilli lime cream (v)
38. Chorizo croquette, roasted red pepper dip
39. Tasmania salmon, leek, dill tart
40. Mushroom, pecorino parcel (v)
41. Duck spring roll
42. Shanghai sticky pork belly
43. Pumpkin, feta, spinach filo triangle (v)
44. Mushroom, leek filo triangle (vn)
45. Roasted Mediterranean vegetable parcel (vn)
46. Wild mushroom, thyme vol au vent (v)
47. Butter chicken vol au vent
48. Sesame crusted fried brie, spiced plum (v)

HOT \$3.75 PER ITEM

49. Thai chicken skewer (gf)
50. Malay chicken skewer (gfa)
51. Portuguese chicken skewer (gfa)
52. Grilled chicken, vegetable skewer (gf)
53. Satay chicken (gf)
54. Satay beef fillet (gf)
55. Malay prawn skewer (gfa)
56. Beef curry puff, mint yoghurt
57. Argentinian empanada - pork / vegetarian (v)
58. Middle Eastern lamb cigar
59. Pulled pork cigar
60. Spanish prawn, chorizo bite
61. King prawn, amaretto cream (gf)
62. Bacon wrapped prawn
63. Salmon, potato fish cake, horseradish cream (gfa)
64. Coconut crumbed prawn, spiced mango aioli

COCKTAIL FINGER FOOD

HOT \$4.50 PER ITEM

65. Cocktail filet mignon, béarnaise sauce (gf) 66. Mini Yorkshires, creamy mash, shredded beef
67. Mini Yorkshires, creamy mash, shredded lamb

BIGGER BITES \$6 PER ITEM

1. Mini Cheeseburger, tomato relish (gfa) 2. Pulled pork slider (gfa) 3. Cajun chicken slider (gfa) 4. Katsu chicken slider
5. Satay chicken slider (gfa) 6. Pulled BBQ beef slider (gfa) 7. Moroccan lamb slider (gfa) 8. Kangaroo slider, bush tomato relish (gfa)
9. Panko crumbed fish slider, lemon aioli 10. Mini Vegetarian burger (v; gfa) Note - all served with crunchy slaw

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

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

Note - all served with steamed pilaf (except whiting)

SWEET THINGS \$3.50 PER ITEM

1. Mini cupcake - berry (gf) / red velvet / chocolate / carrot / banana caramel 2. Petit bite - brownie / rocky road / lemon passion
3. Éclairons - assorted flavours (gf) 4. Lemon curd tart 5. Macadamia & caramel mousse tart 6. Jaffa waffle pot

(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.

Delivery fee to drive from Cherry's to site & back @ 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 17 Feb 2020 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)

Combination sushi, wasabi mayo, soy, pickled ginger (*h; incl vn; incl gf*)

Blue cheese, almond, caramelised onion, sesame basket (*v; gfa*)

Beef sausage roll

Spicy kumara roll (*v*)

Quiche - lorraine / leek & capsicum (*v*) / spinach (*v*)

Almond chicken, lime aioli (*gfa*)

Pea, feta arancini (*v*)

Malay chicken skewer (*gfa*)

Bacon wrapped prawn

Coconut crumbed prawn, spiced mango aioli

Cocktail filet mignon, béarnaise sauce (*gf*)

Pulled pork slider served w/ crunchy slaw (*gfa*)

COCKTAIL FOOD = \$42.65pp incl GST

16 PIECES PER PERSON (suited for weddings)

Crostini of Tasmanian salmon, dill cream, pea puree (*gfa*)

Goats cheese, caramelised beetroot canapé (*v; gfa*)

Salt, pepper calamari, lime aioli

Potato, pea, coriander curry puff, spiced mango aioli (*vn; h*)

Parmesan chicken, lemon cream (*gfa*)

Beer battered fish goujon

Lamb kofta, mint yoghurt (*gf*)

Ginger chicken meatball, chilli lime (*gf*)

Carrot, harissa falafel, lemon cream (*v*)

Mexican corn croquette, chilli lime cream (*v*)

Mushroom, pecorino parcel (*v*)

Duck spring roll

Malay prawn skewer (*gfa*)

Argentinian empanada - pork / vegetarian (*v*)

Spanish prawn, chorizo bite

Katsu chicken slider served w/ crunchy slaw

COCKTAIL FOOD = \$55.75pp incl GST

Service Staff

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this will be advised by Cherry's office staff - service staff are onsite for a minimum of 3 hours.

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Prices include GST and are valid from 1 Jul 2019 however are subject to change without notice. Conditions apply - Bookings subject to availability.