



TAILOR MAKE YOUR OWN COCKTAIL PARTY

Cherry's Professional 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 \$2.50 PER ITEM

1. Lavash pinwheels - turkey, camembert & cranberry / smoked salmon mousse / ham & egg / sundried tomato (incl V)
2. Combination sushi w/ wasabi mayo, soy & pickled ginger (incl V)
3. Coriander & mint pesto crostini w/ roasted capsicum & feta (V; GFA)
4. Caramelised onion tart tatin (V)
5. Smoked salmon canapés w/ chive cream cheese on crouton (GFA)
6. Roma tomato, brie & basil pesto canapés (V; GFA)

COLD \$3 PER ITEM

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

HOT \$2.50 PER ITEM

1. Asian vegetable spring rolls w/ traditional dipping sauce (V)
2. Crumbed prawn cutlets w/ chilli & lime dressing
3. Gourmet pies - butter chicken / lamb & mint / malay beef / beef w/ tomato sauce (H)
4. Salt & pepper calamari w/ lime aioli
5. Cocktail beef sausage rolls w/ tomato sauce (H)
6. Portabella mushroom fries w/ basil aioli (V; GFA)
7. Potato, pea & coriander curry puffs w/ spiced mango aioli (V; Vn; H)
8. Tempura fish cocktails w/ tartare
9. Spinach & ricotta rolls w/ tomato sauce (V; H)
10. Vegetarian samosas w/ asian chilli sauce (V)

HOT \$3 PER ITEM

11. Parmesan crusted chicken w/ lemon cream (GFA)
12. Sesame crumbed barramundi w/ chilli coriander jam (GFA)
13. Thai pork patties w/ chilli coriander yoghurt (GFA)
14. Satay chicken w/ crunchy peanut sauce (GF except sauce)
15. Greek lamb, feta & oregano patties w/ tzatziki (GFA)
16. Cocktail quiche - lorraine / spinach / mushroom (incl V; H)
17. Almond crusted chicken w/ lime aioli (GFA)
18. Lamb kofta w/ mint yoghurt (GFA)
19. Pork, prawn & ginger wontons w/ asian chilli sauce
20. Coconut chicken w/ spiced mango aioli
21. Pork & fennel patties w/ lemon cream (GFA)
22. Charred apricot & sesame pork skewers (GF)
23. Bitterballen (a Dutch beef specialty) w/ dijonaise
24. Pumpkin, feta & spinach filo triangles w/ chilli coriander yoghurt (V)
25. Tempura king prawns drizzled w/ honey & sesame seeds
26. Sesame crusted fried brie w/ spiced plum sauce (V)
27. Pumpkin & mozzarella arancini w/ basil aioli (V; GFA)
28. Herb-crumbed John Dory w/ tartare (GFA)
29. Mushroom palmiers (V)
30. Wild mushroom & thyme vol au vent (V)
31. Tandoori chicken skewers
32. Ginger chicken meatballs w/ chilli lime dressing (GFA)
33. Fish cakes w/ dill cream (GFA)
34. Honey pepper Chinese chicken
35. Spiced Moroccan pork balls (GFA)
36. Corn, quinoa & feta arancini w/ mint yoghurt (V)
37. Gourmet shepherds pies w/ tomato sauce (H)



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HOT \$3.50 PER ITEM

38. Thai chicken skewers w/ chilli coriander jam (GFA) 39. Yakitori chicken skewers 40. Butter chicken vol au vent
41. Salmon & potato fish cakes w/ horseradish cream (GFA) 42. Beef fillet satays (GF except sauce) 43. Chicken & brie pillows
44. Sicilian beef arancini w/ sundried tomato yoghurt (GFA) 45. Mexican corn croquettes w/ chilli lime cream (V; GFA)
46. Leek & feta filo triangles w/ lemon cream (V) 47. Ham croquettes w/ smoked paprika aioli
48. Argentinian empanadas - select from **a)** Beef **b)** Vegetarian (V) w/ chilli lemon cream 49. Pork satays (GF except sauce)
50. Pea & feta arancini w/ lemon cream (V; GFA) 51. Coconut crumbed prawns w/ spiced mango aioli (GFA)
52. Chicken & brie croquettes w/ herb aioli (GFA) 53. Chorizo croquettes w/ roasted red pepper dip
54. Beef curry puffs w/ mint yoghurt 55. Almond crusted prawns

HOT \$4.50 PER ITEM

56. Exmouth king prawn & Asian pork parcels 57. Cocktail filet mignon w/ béarnaise sauce (GF)
58. Mini Yorkshire puds w/ creamy mash & shredded beef 59. Lamb shank Yorkshire puds w/ creamy mash

BIGGER BITES \$5 PER ITEM

1. Cheeseburgers
2. Pulled pork slider
3. Cajun chicken slider
4. Pulled BBQ beef slider
5. Lamb & hoisin slider
6. Katsu chicken slider
7. Veggie burger (V)

All sliders / burgers are served with crunchy slaw on a toasted brioche bun



TAILOR MAKE YOUR OWN COCKTAIL PARTY

Cherry's Professional Service Staff are required to conduct your function (POA)
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MINI NOODLE BOXES \$6 PER ITEM

1. Crumbed whiting & seasoned wedges
2. Butter chicken - a rich, creamy North Indian curry (GFA)
3. Spicy roasted vegetable & chickpea curry - caramelised roast vegetables in a spicy tomato sauce (V; GFA)
4. Thai green chicken curry - a mild coconut based curry infused with Thai basil & kaffir lime (GFA)
5. Lamb rogan josh - an aromatic tomato based sauce with onion, garlic, ginger & spices (GFA)
6. Chilli con carne - a spicy stew containing mince beef, tomatoes & kidney beans (GFA)

Note - all served with steamed rice (except whiting)

SWEET THINGS \$3.50 PER ITEM

1. Mini cup cakes - lemonetto / chocolate fudge / arctic / moist orange
2. Petit fours - fruit & custard / berry & custard / lemon / pecan frangipan / berry frangipan / ganache twirl
3. Lemon curd tarts 4. Macadamia & caramel mousse tarts 5. Vanilla mousse tarts

SWEET THINGS \$4 PER ITEM

6. Potted mocha mousse 7. Chocolate orange 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

Mon-Fri Chef @ \$180 / Wait @ \$120 / Sat Chef @ \$200 / Wait @ \$135 / Sun Chef @ \$220 / Wait @ \$150

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

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)



10 PIECES PER PERSON (EXAMPLE MENU)

- Combination sushi w/ wasabi mayo, soy & pickled ginger (*inclV*)
- Tasmanian smoked salmon cream & dill canapés (*GFA*)
- Asian vegetable spring rolls w/ traditional dipping sauce (*V*)
- Gourmet pies - butter chicken / lamb & mint / malay beef / beef served w/ tomato sauce (*H*)
- Sesame crumbed barramundi w/ chilli coriander jam (*GFA*)
- Portabella mushroom fries w/ basil aioli (*V; GFA*)
- Potato, pea & coriander curry puffs w/ spiced mango aioli (*V;Vn;H*)
- Cocktail quiche - lorraine / spinach / mushroom (*inclV; H*)
- Almond crusted chicken w/ lime aioli (*GFA*)
- Pulled pork slider with crunchy slaw served on a toasted brioche bun

COCKTAIL FOOD = \$29pp incl GST

12 PIECES PER PERSON (EXAMPLE MENU)

- Chicken, mango & mint salsa cups (*GFA*)
- Wild mushroom crostini w/ mascarpone & sherry vinegar (*V*)
- Potato, pea & coriander curry puffs w/ spiced mango aioli (*V;Vn;H*)
- Parmesan crusted chicken w/ lemon cream (*GFA*)
- Charred apricot & sesame pork skewers (*GF*)
- Sesame crusted fried brie w/ spiced plum sauce (*V*)
- Ginger chicken meatballs w/ chilli lime dressing (*GFA*)
- Gourmet shepherds pies w/ tomato sauce (*H*)
- Argentinian beef empanadas w/ chilli lemon cream
- Pea & feta arancini w/ lemon cream (*V; GFA*)
- Coconut crumbed prawns w/ spiced mango aioli (*GFA*)
- Butter chicken noodle box - a rich, creamy North Indian curry (*GFA*)

COCKTAIL FOOD = \$39pp incl GST

Service Staff

Mon-Fri Chef @ \$180 / Wait @ \$120 / Sat Chef @ \$200 / Wait @ \$135 / Sun Chef @ \$220 / Wait @ \$150
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