



## GOURMET ROAST / BUFFET

*Catering for 100 guests or more?*

*Call today and ask about our volume discounted prices!*

### BASE MENU INCLUDES

Your choice of **2 x Roast Meats or Buffet Dishes**.....\$28.00pp incl GST **OR**

Your choice of **3 x Roast Meats or Buffet Dishes**.....\$33.00pp incl GST

Gravy - served with all roast meats

Steamed pilaf rice - served with all appropriate buffet dishes

Your choice of 1 x hot vegetable from the hot vegetable list below

Freshly baked bread rolls with butter portions

Your choice of either:

- 3 x salads from the list below; **OR**
- 2 x salads from the list below plus hot vegetable medley

Quality crockery, cutlery and napkins

### \*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

### ROAST MEATS

Roast beef with mustard 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

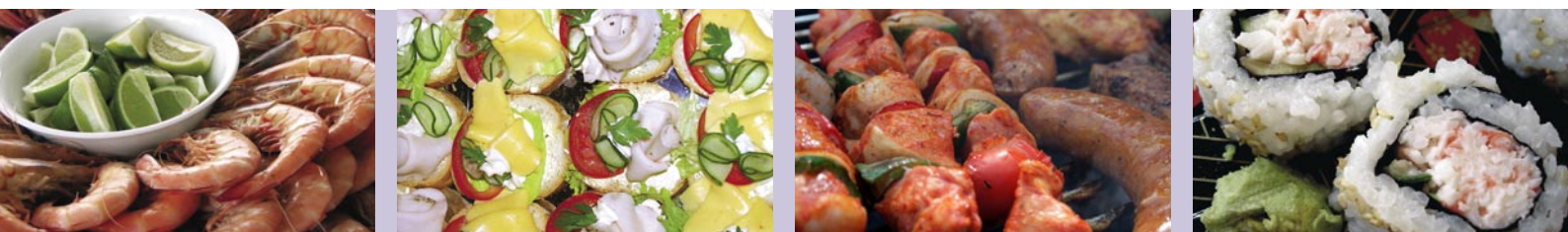
Succulent roast pork with a spiced plum glaze

Roast pork with an apricot ginger glaze

Slow roast lamb with rosemary & garlic

Roast lamb with apricot & almond stuffing

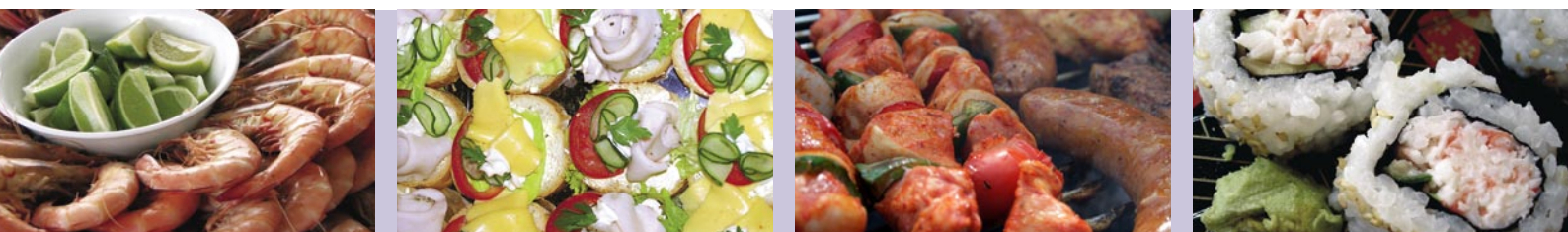
Moroccan-spiced roast lamb



## GOURMET ROAST / BUFFET

### **BUFFET DISHES**

- Thai green chicken - a mild coconut based curry infused with Thai basil & kaffir lime
- Chicken, mushrooms & red capsicum in a chardonnay & cream sauce
- Coq au Vin - a classic French dish with bacon, onions, thyme & red wine
- Chicken cacciatore - an Italian dish, tomato based with roasted vegetables & olives
- Butter chicken - a rich, creamy North Indian curry
- Moroccan chicken with apricot, almonds & chickpeas
- Chicken tikka masala - marinated in yoghurt & spices, finished in a tomato cream sauce
- Spiced chicken & caramelised sweet potato braise
- Massaman beef - a mild curry in a sweet, sour sauce with potatoes & peanuts
- Beef madras - a slow cooked curry with aromatic spices and coconut cream
- Beef stroganoff - tender strips of beef slow cooked with mushrooms, a little spice & sour cream
- Beef lasagne - layered with a rich meaty sauce
- Thai red beef & peanut curry in a thick rich sauce
- Beef bourguignon - baby onions, mushrooms, bacon lardons & red wine
- Greek beef koftas - cumin & herb spiced in a tomato & red wine sauce
- Lamb rogan josh - an aromatic tomato based sauce with onion, garlic, ginger & spices
- Rosemary lamb koftas with a port mustard sauce
- Navarin of lamb - a slow cooked classic French stew
- Shepherds pie - minced lamb & vegetable base with a potato mash topping
- Italian pork meatballs in a roasted tomato & basil sauce
- Pork, chorizo & chickpea bake - a rich rustic Spanish dish
- Pork Normandy - slow braised with apples, shallots & apple cider
- Pork, pumpkin & spinach rendang - an Indonesian curry with coconut cream & spices
- Barramundi with lemon butter & fresh herbs
- Prawn saganaki - tomato, onion & garlic based sauce topped with feta & parsley
- Vegetarian lasagne - layered with chargrilled vegetables
- Pumpkin, sweet potato & fresh herb gratin
- Spinach pie - with cheese & herbs topped with flaky filo pastry
- Spicy roasted vegetable & chickpea curry - caramelised roast vegetables in a spicy tomato sauce
- Ratatouille - a classic French dish with eggplant, zucchini, capsicum & tomato
- Mediterranean vegetable bake (*vegetarian / vegan / gluten, egg, nut & dairy free*)



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### HOT VEGETABLES

**Potato options** - Herbed potatoes with oven roasted tomato & onion | Idaho potatoes with sour cream  
Creamy potato bake | Steamed baby chats in parsley butter | Creamy mashed potato  
Vegetable medley  
Roasted pumpkin / Mashed pumpkin  
Honey & sesame glazed carrots  
Minted peas  
Cauliflower cheese bake

### SALADS

Mixed garden  
Greek  
Coleslaw  
Caesar  
Potato  
Sweet potato  
Italian pasta  
Baby spinach, orange & almond  
Apple, walnut & cos  
Roasted pumpkin, walnut, feta & spinach  
Roasted pumpkin, chickpea & salad greens  
Cajun corn  
Baby pea  
Baby beetroot  
Couscous, chickpea, orange & date  
Quinoa, almond, olive & lemon

### ADDITIONAL MENU OPTIONS

Additional roast meat and / or buffet dish - per selection .....	+ \$5.00pp
Additional salads - per selection from the list above .....	+ \$2.50pp
Hot vegetables - per selection from the list above .....	+ \$3.00pp
Desserts - select up to 3 (includes crockery, cutlery & staff to serve) .....	+ \$6.00pp
Assorted teas & Moccona coffee (includes crockery, cutlery & staff - only with dessert) .....	+ \$4.00pp
Assorted teas & percolated coffee (includes crockery, cutlery & staff - only with dessert) .....	+ \$5.00pp

**DESSERTS** lemon mango cheesecake | bacci fudge cake | salted caramel nut tart | strawberry cheesecake  
cherry berry cheesecake | red velvet cake | malteazer cake | black forest cake | cookies & cream mud cake  
lemon lime brulee | kahlua & hazelnut cheesecake | sticky date cake with butterscotch sauce | pear & cranberry tart  
orange tea cake (GF) | chocolate mud cake (GF version on request)