



SIT DOWN DINING

Suitable for Private Dinner Parties & Corporate Luncheons

Complimentary Amuse-bouche with 3 courses | Pre-Dinner Canapés \$9.00pp
2 courses \$88.00pp | 3 courses \$99.00pp - all prices incl GST

Select 1 dish per course - prices based on a minimum of 10 guests - price includes crockery, cutlery, table accessories, linen napkins & dressing of guest table

AMUSE-BOUCHE Chefs selection of bite-sized hors d'œuvres

PRE-DINNER CANAPÉS *Select 3 from*

Caramelised onion tarte tatin (v) | Tasmanian smoked salmon cream & dill mousse (gfa) | Chicken, mango & mint salsa cups (gfa)
Wild mushroom crostini w/ mascarpone & sherry vinegar (v) | Blue cheese, almond & caramelised onion (v)

ENTRÉE *served with oven fresh breads*

Cold Entrée

Creole style chicken salad with roasted corn salsa | Thai beef salad with baby spinach, apple & glass noodles
Exmouth king prawn & avocado salad with a citrus dressing | Salmon bruschetta with dill cream & pea puree
Mixed mushroom bruschetta with mascarpone & sherry vinegar (v) | Honey roasted pear, fennel & walnut salad (v)

Hot Entrée

Chicken, tarragon & mushroom en croute | Salt & pepper calamari with lemon capers & fresh herb aioli
Pan fried scallops on pea puree with crispy prosciutto & lemon cream | Salmon & sweet potato cakes with dill yoghurt
Mushroom & leek tart with balsamic reduction (v) *Also available as a Vegetarian Main option*

MAIN *served with chefs choice potatoes and market vegetables*

Camembert stuffed chicken wrapped in bacon & sage with a chardonnay jus
Chicken roulade pocketed with leek, walnuts & pecorino served with a creamy velouté
Caramelised pork belly with apple compote, warm slaw & shallot jus
Roasted pork loin pocketed with smokey bacon & apple stuffing served with pan gravy
Slow braised beef cheeks in Spanish sherry in filo with caramelised shallot
Slow roasted loin of beef served with a confit of red onions & pan gravy
Italian style lamb rump served with a tomato, garlic & rosemary jus
Duck leg confit with an orange & grand marnier sauce
North-West snapper fillet served with a creamy lemon & dill beurre blanc
Barramundi fillet grilled with lemon butter, served with a mango & coriander salsa
Tasmanian salmon, asparagus & king island brie wrapped in filo, topped with chive & white wine sauce
Butternut pumpkin, leek & sage wrapped in filo served with a roasted capsicum sauce (v)
Beetroot, broccoli & pine nut tart (v)



SIT DOWN DINING

DESSERT served with assorted Dilmah teas and percolated coffee

Profiteroles with a praline crème pâtissière drizzled with warm chocolate sauce & coulis

Soft vanilla bean mousse served in a chocolate tart, topped with a berry coulis

Cherry & chocolate tart served with mascarpone cointreau cream

Crème caramel à l'orange with a chocolate orange crumb

Lime & ginger crème brûlée with almond biscotti

Classic baked cheesecake with pistachio praline

AFTER DESSERT

Selection of Gourmet Cheeses with fig jam, dried fruit, nuts & crisp breads+ \$16.50pp

INCLUSIONS

Menu prices include:

- Quality crockery, cutlery and table accessories (salt & pepper cruets, butter dishes)
- White linen napkins

Please note - some menu options may not be suitable due to the kitchen facilities available to us at your venue. Our staff will advise accordingly.

ADDITIONAL COSTS

- * SERVICE STAFF (Chef \$60 per hour incl GST / Wait \$50 per hour incl GST)
Staff requirements are determined on an individual function basis, and depend on the number of guests and courses - our staff will advise at your enquiry the relevant cost for your function.
- ROOM SETUP
The dressing of tables with required crockery and cutlery is included however erecting of tables and chairs prior to the function is not included however can be quoted on request.
- EQUIPMENT
Depending on the venue facilities, additional equipment may be required to conduct your function. A site visit by Cherry's Catering will determine this, and additional costs will be quoted accordingly. For example, if outdoors a kitchen marquee would be required.