



GOURMET CHRISTMAS ROAST

GOURMET MENU For guest numbers under 50 please call our helpful office staff for a personalised quote
\$33pp (50-79 guests) | \$31pp (80-109 guests) | \$29pp (110+ guests) incl GST

Succulent roast turkey with stuffing, gravy and cranberry
Honey glazed ham with mustard
Your choice of **1 x Potato** - from list below
Freshly baked bread rolls with butter portions
Your choice of **5 x Salads or Hot Vegetables** - from list below
Quality crockery, cutlery, napkins and all required service equipment

ADDITIONAL COSTS

Service Staff

Chef hourly rate Mon-Fri \$45 / Sat \$50 / Sun \$55 | Wait hourly rate Mon-Fri \$40 / Sat \$45 / Sun \$50 (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

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)

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 from the following (see Gourmet Roast / Buffet menu for full list)
roasted beef with mustard and herb crust | succulent roast pork with a spiced plum glaze | classic roast chicken with lemon & thyme
beef lasagne - layered with a rich meaty sauce | chicken, mushroom & red capsicum in a chardonnay & cream sauce
beef stroganoff - tender strips of beef slow cooked with mushrooms, a little spice & sour cream | vegetarian lasagne - layered with chargrilled
vegetables | mediterranean vegetable bake (vegetarian / vegan / gluten, egg, nut & dairy free)+ \$5.00pp

Additional Salad or Hot Vegetable - per selection + \$2.50pp
Desserts - select up to 3, over 60 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

DESSERTS chocolate mud cake | bacci fudge cake | cookies & cream mud cake | red velvet cake | black forest cake
salted caramel nut tart | lemon lime brulee tart | cherry berry cheesecake | lemon mango cheesecake
Kahlua & hazelnut cheesecake | sticky date cake with butterscotch sauce | chocolate almond cake (GF) | orange tea cake (GF)

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 June 2018 however are subject to change without notice.