

## GOURMET ROAST / BUFFET

### WHY TRUST CHERRY'S WITH YOUR SPECIAL OCCASION...

**Service** – Worry-free catering from start to finish. Over 65% of our customers are repeat or referred

**Quality Produce** - Our quality meats and produce are sourced locally to ensure the most tender, succulent meats, freshest vegetables and salads especially for your function. Halal meats available on request

**Generous Serves** - At Cherry's we have built a reputation for generous serves.  
A great price does not compromise the quality and quantity you've come to expect from Cherry's

**GOURMET MENU** For guest numbers under 50 please call our helpful office staff for a personalised quote  
\$36pp (50-79 guests) | \$34pp (80-109 guests) | \$32pp (110+ guests) **incl GST**

Your choice of **3 x Roast Meats or Buffet Dishes** see list on page 2 & 3

Gravy - served with all roast meats

Steamed pilaf rice - served with all appropriate buffet dishes

Your choice of **1 x Potato** see list on page 3

Freshly baked bread rolls with butter portions

Your choice of **4 x Salads or Hot Vegetables** see list on page 3

Equipment (black floor length linen covered buffet trestles, chaffing dishes, quality plates / cutlery / napkins and serving utensils)

### ADDITIONAL COSTS

#### \*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

### ADDITIONAL MENU OPTIONS

Additional roast meat or buffet dish - per selection ..... + \$5.00pp

Additional Salad or Hot Vegetable - per selection ..... + \$2.50pp

Desserts - select up to 3, over 80 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

Platters such as Sushi, Antipasto, Cheese & Dried Fruit, Seasonal Fruit, French Pastries, Cakes available...

Please refer to our Drop-off Platter menu for further platter options



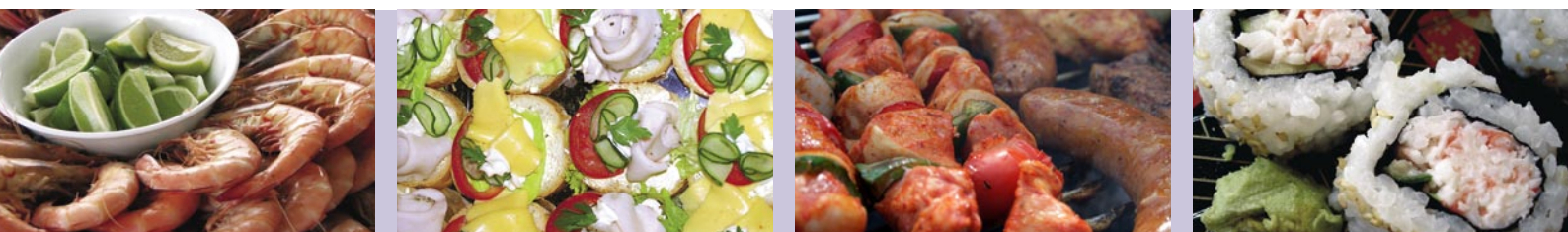
## GOURMET ROAST / BUFFET

### 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 (+\$1.10pp surcharge)
- Roast lamb with apricot & almond stuffing (+\$1.10pp surcharge)
- Moroccan-spiced roast lamb (+\$1.10pp surcharge)

### 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



## GOURMET ROAST / BUFFET

### **BUFFET DISHES (Cont.)**

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)

**NOTE:** most Roasts and Buffet dishes can be made Gluten Free on request - please speak with Cherry's office staff

**SALADS** mixed garden | Greek | coleslaw | caesar | potato | sweet potato | Italian pasta | apple, walnut & cos  
 baby spinach, orange & almond | roasted pumpkin, walnut, feta & spinach | roasted pumpkin, chickpea & salad greens  
 cajun corn | baby pea | baby beetroot | couscous, chickpea, orange & date | quinoa, almond, olive & lemon

**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)

**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  
 orange tea cake (GF) | chocolate almond cake (GF)