

DINNER PARTY DINING

Suitable for Private Dinner Parties & Corporate Luncheons

Complimentary Palate Cleanser with 3 courses | Pre-Dinner Canapés \$9.90pp
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 dressing of guest table

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

PALATE CLEANSER

A little something on us, our chef will create a small tasty sampler before entrée to tantalise your tastebuds

MAIN *served with Boulangère potato & seasonal vegetables (served in bowls on tables)*

Camembert stuffed chicken wrapped in bacon & sage with a chardonnay jus (gfa)
Chicken roulade pocketed with leek, walnuts & pecorino served with a creamy velouté
Caramelised pork belly with apple compote, warm slaw & shallot jus (gfa)
Roasted pork loin pocketed with smokey bacon & apple stuffing served with pan gravy (gfa)
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 (gfa)
Italian style lamb rump served with a tomato, garlic & rosemary jus (gfa)
Duck leg confit with an orange & grand marnier sauce (gfa)
North-West snapper fillet served with a creamy lemon & dill beurre blanc (gfa)
Barramundi fillet grilled with lemon butter, served with a mango & coriander salsa (gfa)
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)

Please note - some Entrées & Mains can be made Vegan on request - please speak with Cherry's office staff

DINNER PARTY DINING

DESSERT

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 @ \$15.00pp

Selection of Gourmet Cheeses such as Margaret River Cheddar, King Island Brie & King Island Roaring 40s Blue served with fig jam, dried fruit, nuts & crispbreads

Please note - Cheese types may change depending on availability at the time of your function, we would replace with a similar cheese.

INCLUSIONS

Menu prices include:

- Dressing of tables

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

Staff requirements are determined on an individual function basis, and depend on the number of guests and courses - our office staff will advise the relevant cost for your function.

Delivery fee to drive from Cherry's to site & back @ POA

CROCKERY, CUTLERY AND TABLE ACCESSORIES

Crockery, cutlery, napkins (3 ply or linen) and table accessories (salt & pepper cruets, butter dishes) are determined on an individual function basis, and depend on the number of guests and courses - our office staff will advise 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.

Food Allergy Information At Cherry's Catering, we believe every guest deserves to enjoy fresh, made-from scratch food served in abundance. If you or any of your guests have an allergy or dietary restrictions, please inform us, and we will be happy to accommodate your needs.

Disclaimer Whilst every effort is made to accommodate your dietary requirement, because of the way our products are handled by us and our suppliers, 100% exclusion of items such as gluten, nuts, seeds and other allergens cannot be guaranteed and may contain traces of these elements.

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 Jan 2021 however are subject to change without notice. Conditions apply - Bookings subject to availability.