

GRAZING TABLE

GRAZING TABLE MENU For guest numbers under 50 please call our helpful office staff for a personalised quote

\$24pp (80+ guests) | \$26pp (50-79 guests) **incl GST**

INCLUDES

Honey leg ham, Salami & Prosciutto

Margaret River Brie topped with honey, Margaret River Smoked Cheddar & Roaring 40's Blue

Selection of Olives, Stuffed Peppers, Cornichons, Artichokes & Semi-dried Tomatoes

Vegetable Crudites & Dips

Assorted Seasonal Fresh Fruit & Dried Fruits

Nuts & Pretzels

Breads, Gourmet Crisp Breads & Crackers

Includes plates & boards for service, eco plates & napkins

ADDITIONAL COSTS

Staff Costs - to setup, style & maintain the Grazing Table

Staff arrive 2 hrs prior to food service. They will stay onsite for the duration to top up the table and dismantle at the end of service, estimated service period 2hrs & 1hr for dismantle (alternatively we can set the station up & return at the end of service).

Staff hourly rate Mon-Fri \$50 / Sat \$55 / Sun \$60

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

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

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.