

SET MENU DINING

Plated Service

(a minimum of 2 courses must be selected)

PLATED ENTRÉE OPTIONS *All entrées served with oven fresh breads*

Cold Entrée @ \$14pp

Individual antipasto - honey ham, salami, prosciutto, bocconcini, feta, olives & sundried tomatoes served with assorted breads, EVOO & balsamic

Moroccan spiced chicken salad with roasted corn salsa (gfa)

Salmon bruschetta with dill cream & pea puree

Thai beef salad with baby spinach, apple & glass noodles (gfa)

Exmouth king prawn & avocado salad with a citrus dressing (gfa)

Mixed mushroom bruschetta with mascarpone & sherry vinegar (v)

Honey roasted pear, fennel & walnut salad (gfa; v)

Hot Entrée @ \$16pp

Coconut chicken with spiced mango aioli (gfa)

Chicken & brie croquettes with herb aioli

Salmon & sweet potato cakes with dill yoghurt

Pumpkin & mozzarella arancini (v)

Mushroom & leek tart with balsamic reduction (v)

PLATED MAIN OPTIONS @ \$39pp

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

Camembert stuffed chicken wrapped in bacon & sage with a chardonnay jus (gf)

Chicken roulade with leek, walnuts & pecorino served with a creamy velouté

Roasted pork loin pocketed with smokey bacon & apple stuffing served with pan gravy (gfa)

Caramelised pork belly with apple compote, warm slaw & shallot jus (gfa)

Slow roasted loin of beef served with a confit of red onion & pan gravy (gfa)

Italian style lamb rump served with a tomato, garlic & rosemary jus (gfa) (+\$3pp surcharge)

Duck leg confit with an orange & grand marnier sauce (gfa) (+\$3pp surcharge)

North-West snapper fillet served with a creamy lemon & dill beurre blanc

Barramundi fillet grilled w 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

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PLATED DESSERT OPTIONS @ \$14pp

Lemon lime tart
Mango lemon cheesecake
Apple strudel
Salted caramel nut tart
Chocolate mud cake (gf)
Flourless orange & almond cake (gf)

All desserts served with vanilla cream & berry coulis and complimentary self-serve tea & coffee (table service also available POA)

CHEESE BOARD @ \$15pp

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:

- Viewing of venue and on-going consultancy as required
- Dietary meals - if advised in advance of the actual number to cater for, a vegetarian or special dietary required main meal will be available.

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

Dressing tables prior to the function can be quoted on request.

A SECOND DISH CHOICE

A maximum of 2 dishes within a course may be selected however additional costs will apply.

SERVICE OPTION : Alternate drop (50 / 50) ... POA

EQUIPMENT

Depending on the venue facilities, additional equipment (ie ovens, hotbox) may be required to conduct a Set Menu. 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

If you or any of your guests have an allergy or dietary restrictions, please urgently 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.

PRICING & MINIMUMS

Minimum guest numbers apply - our office staff will advise these details at the time of your enquiry.
Prices include GST and are valid from 3 Feb 2021 however are subject to change without notice. Conditions apply - Bookings subject to availability.