

GOURMET CHRISTMAS ROAST

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

\$46pp (80+ guests) | \$48pp (50-79 guests) **incl GST**

INCLUDES

Succulent roast turkey breast (gf) with stuffing, gravy (gf) and cranberry
Honey glazed ham (gf) with Dijon mustard
Your choice of **1 x Potato** - from list below
Freshly baked bread with butter portions
Your choice of **4 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 \$55 / Sat \$60 / Sun \$65 | Wait hourly rate Mon-Fri \$50 / Sat \$55 / Sun \$60 (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

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

ADDITIONAL MENU OPTIONS

Additional roast meat or buffet dish (see Gourmet Roast / Buffet menu for full list) per selection + \$6.00pp
Additional Salad or Hot Vegetable - per selection + \$3.00pp
Desserts - select 2 (includes quality crockery, cutlery & staff to serve) + \$8.00pp
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

POTATO herbed potatoes with oven roasted tomato & onion (vn/gf/df) | Idaho potatoes with sour cream (gf)
creamy potato bake (gf) | steamed baby chats in parsley butter (gf) | creamy mashed potato (gf)

HOT VEGETABLES vegetable medley (gf) | roasted pumpkin (vn/gf/df) | mashed pumpkin (gf) | honey & sesame glazed carrots (gf)
minted peas (gf/df) | cauliflower cheese bake (gf) | roasted vegetable bake (vn/gf/df, egg & nut free)

SALADS mixed garden (v/gf/df) | Greek (v/gf) | coleslaw (v/gf) | caesar (v) | potato (v/gf) | Italian pasta (v)
baby spinach, orange & almond (v/gf/df) | waldorf (v) | roasted pumpkin, walnut, feta & spinach (v/gf)
roasted pumpkin, chickpea & salad greens (v/gf/df) | couscous, chickpea, orange & date (v/df) | quinoa, almond, olive & lemon (v/gf/df)

DESSERTS chocolate mud cake | caramel malteazer cake | hummingbird cake | red velvet cake | salted caramel nut tart
lemon lime brulee tart | pear & blueberry frangipane tart | apple strudel | sticky date cake with butterscotch sauce
cherry berry cheesecake | lemon mango cheesecake | baked peach & passionfruit cheesecake | Kahlua & hazelnut cheesecake
rocky road cheesecake | orange & almond cake (gf) | pavlova, seasonal fruit & cream (gf)

(v indicates Vegetarian selection; vn indicates Vegan selection; gf indicates Gluten Free selection; df indicates Dairy Free)

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 1 Aug 2022 however are subject to change without notice. Conditions apply - Bookings subject to availability.