

DINNER PARTY DINING

Suitable for Private Dinner Parties & Corporate Luncheons

Pre-Dinner Canapés \$9.90pp

2 courses \$99pp | 3 courses \$120pp - 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

Chicken, mango, mint salsa cup (gfa) | Smoked salmon, dill mousse, basket (gfa) | Roast pumpkin bruschetta (v; gfa)

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, tomato salsa salad with seafood sauce (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*

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

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

Honey & ginger pudding with vanilla bean gelato

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

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 26 Jul 2022 however are subject to change without notice. Conditions apply - Bookings subject to availability.*