

GOURMET ROAST / BUFFET

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

\$44pp (80+ guests) | \$46pp (50-79 guests) **incl GST**

INCLUDES

Your choice of **3 x Roast Meats or Buffet Dishes** see list on page 1 & 2

Pan gravy (gf) - served with all roast meats

Steamed pilaf rice - served with all curries

Your choice of **1 x Potato** see list on page 2

Freshly baked bread with butter portions

Your choice of **4 x Salads or Hot Vegetables** see list on page 2

Equipment (black floor length linen covered buffet trestles, chaffing dishes, quality plates / cutlery / napkins and serving utensils)

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

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| Additional roast meat or buffet dish - 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 | |

ROAST MEATS

Roast beef with pepper and herb crust (gf/df) | Slow roasted beef with merlot jus (gf/df)

Classic roast chicken with lemon & thyme (gf/df/h) | Moroccan spiced roast chicken (gf/df/h)

Roast leg of pork with crackling & apple sauce (gf/df) | Roast pork (scotch) with an apricot glaze (gf/df)

Slow roast lamb with rosemary & garlic (gf/df) (+\$2pp surcharge) Add Yorkshire Puddings (+\$1.10pp surcharge)

BUFFET DISHES

Thai green chicken curry (gf/df/h) | Butter chicken curry (h) | Satay chicken curry (gf/df/h) | Chicken tikka masala curry (gf/h)

Chicken cacciatore (gf/df/h) | Coq au Vin (h) | Chicken, mushrooms, red capsicum in a chardonnay cream sauce (h)

Massaman beef curry (gf/df) | Beef stroganoff | Beef lasagne | Beef hotpot (gf/df) | Lamb rogan josh curry (gf)

Navarin of lamb | Shepherds pie | Pork Normandy | Snapper with lemon butter & fresh herbs (gf)

Prawn, snapper & salmon mornay | Vegetarian lasagne (v) | Pumpkin, sweet potato & fresh herb gratin (vn/gf)

Spicy roasted vegetable & chickpea curry (vn/gf) | Vegetarian tikka masala (v/gf) | Vegetarian Shepherds pie (v/gf)

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POTATO herbed potatoes with oven roasted tomato & onion (vn/gf) | 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 (gf) | mashed pumpkin (gf) | minted peas (gf)
honey & sesame glazed carrots (gf) | cauliflower cheese bake (gf) | roasted vegetable bake (vn/gf/nf)

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

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)

NOTE: Our menus are not set in stone, just ask & our talented chefs can create your favorite dish.

(v indicates Vegetarian selection; vn indicates Vegan selection; gf indicates Gluten Free selection; df indicates Dairy Free
nf indicates Nut Free; h indicates Halal selection)

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.