

## GOURMET ROAST / BUFFET

**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

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 \$60 / Sat \$65 / Sun \$70 | Wait hourly rate Mon-Fri \$55 / Sat \$60 / Sun \$65 (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 - 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 bake (vn/gf)

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

## GOURMET ROAST / BUFFET

**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 Vegetaian

**DESSERTS** chocolate mud cake | caramel malteazer cake | hummingbird cake | red velvet cake  
salted caramel nut tart | lemon lime brulee tart | lemon meringue pie | sticky date cake with butterscotch sauce  
cherry berry cheesecake | lemon mango 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 Feb 2023 however are subject to change without notice. Conditions apply - Bookings subject to availability.