

GOURMET CHRISTMAS ROAST

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

\$48pp (80+ guests) | \$50pp (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
- Equipment (black floor length linen covered buffet trestles, chaffing dishes, 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
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

- Add on biodegradable plates, cutlery and napkins Main + \$1.10pp Dessert | + \$0.65pp
- Add on quality plates, cutlery and napkins Main + \$2.20pp Dessert | + \$1.50pp
- Additional roast meat or buffet dish (see Gourmet Roast / Buffet menu for full list) per selection + \$8.00pp
- Additional Salad or Hot Vegetable - per selection + \$3.00pp
- Desserts - select 2 (includes 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) | maple sesame glazed carrots (gf)
minted peas (gf/df) | cauliflower cheese bake | 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 | 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)

(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 11 Jan 2024 however are subject to change without notice. Conditions apply - Bookings subject to availability.