



When the occasion calls for the pinnacle in style, your preferred menu is served to your guests by our staff.

BOARDROOM MENU

\$77.00pp incl GST - 2 course meal | \$88.00pp incl GST - 3 course meal

Select 1 dish per course - prices based on a minimum of 8 guests.

ENTREE *served with oven fresh breads*

- Soup - Roasted Roma Tomato & Basil with parmesan croutons (V)
- Soup - Roasted Butternut Pumpkin with coconut cream (V)
- Cold - Thai Beef Salad with Baby Spinach, Apple & Glass Noodles
- Cold - Creole style Chicken Salad with Mango & Corn Salsa
- Cold - Prawn & Avocado Salad with classic seafood dressing
- Hot - Chicken, Tarragon & Mushroom Vol au Vonts
- Hot - Spinach & Ricotta Cannelloni (V)
Also available as a Vegetarian Main option
- Hot - Mushroom & Leek Tart with balsamic reduction (V)
Also available as a Vegetarian Main option
- Hot - Salt and Pepper Calamari with lemon capers & fresh herb aioli
- Hot - Pan fried Scallops on pea puree with crispy prosciutto & lemon cream

MAIN *served with potatoes and market vegetables*

- Caramelised Pork Belly served with an apple compote
- Mt Barker Chicken Breast wrapped in Bacon & Sage served with a classic Chardonnay jus
- Slow roasted Loin of Beef served with a confit of red onions & pan gravy
- Margaret River Camembert stuffed Chicken Breast served with a roast capsicum & basil glaze
- Fresh Tasmanian Salmon, Asparagus & King Island Brie wrapped in a filo parcel, topped with a creamy chive & white wine sauce
- Classic Steak Chasseur - Char grilled Black Angus Scotch Fillet (*cooked to medium*) served with a white wine & mushroom glaze
- North-West Barramundi fillet grilled with lemon butter, served with a mango & coriander salsa
- Fresh local Snapper fillet served with a creamy lemon & dill beurre blanc
- Italian style Lamb Rump served with a tomato, garlic & rosemary jus

**PLEASE SEE OVER TO PAGE 2 FOR DESSERT SELECTIONS
AND FURTHER INFORMATION RELATING TO A BOARDROOM MENU**

*Minimum guest numbers apply - our office staff will advise these details at the time of your enquiry.
Some ingredients are seasonal and may be replaced accordingly.
Prices include GST and are valid from 1 February 2011 however are subject to change without notice.*



**Whatever the occasion,
relax and leave
your function to Cherry's!**

* SERVICE STAFF

(minimum of 4 hours)

Chef \$60 / hour incl GST

Waiter \$50 / hour incl GST

OPTIONAL DRINKS PACKAGES

*(2hr service. Packages are inclusive
of all required equipment.)*

Package 1 - \$66pp incl GST

Wolf Blass Red & White Wines
Hahn Light & Tooheys Extra Dry

Package 2 - \$77pp incl GST

Devil's Lair Red & White Wines
Hahn Light & Crown Lager



When the occasion calls for the pinnacle in style, your preferred menu is served to your guests by our staff.

BOARDROOM MENU

DESSERT *served with tea and coffee*

- Raspberry Brulee Tart served with King Island cream & passionfruit coulis
- Baileys Cheesecake with whipped cream & strawberry sauce
- Decadent Double Chocolate Gateau with cocoa cream & mixed berry coulis
- Soft Vanilla Bean Mousse served in a Belgian chocolate shell, topped with fresh strawberries marinated in Tia Maria, served with strawberry coulis & King Island Cream
- Baby Pavlovas with vanilla crème fraiche topped with tropical fruits, a cherry brandy glaze & cream
- Profiteroles with a praline crème pâtissière drizzled with warm chocolate sauce & served with vanilla cream

AFTER DESSERT

- Selection of Gourmet Cheeses with fig jam, dried fruit, nuts & crispbreads+ \$22.00pp

BOARDROOM INCLUSIONS

Menu prices include:

- quality crockery, cutlery and table accessories (salt & pepper cruets, butter dishes)
- white linen napkins
- viewing of venue and on-going consultancy as required

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 staff will advise at your enquiry the relevant cost for your function. Including setup, staff are on site for up to 4 hours. Additional charges may apply if required longer.

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 a Boardroom Menu. 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.



**Whatever the occasion,
relax and leave
your function to Cherry's!**

PRE-DINNER CANAPÉS @ \$7.70 per person incl GST

Select 3 of the following items ...

- Cocktail Ribbon Sandwiches
- Avocado & Herb Mousse Canapés
- Smoked Salmon & Dill Mousse Canapés
- Chicken & Mango Salsa Puff
- Crab & Avocado Pastry
- Combination Sushi
- Chicken, Apricot & Walnut Roulade

Minimum guest numbers apply - our office staff will advise these details at the time of your enquiry.

Some ingredients are seasonal and may be replaced accordingly.

Prices include GST and are valid from 1 February 2011 however are subject to change without notice.