



Build your preferred menu to suit your occasion & budget ...

TAILOR MAKE YOUR OWN BUFFET

*Catering for 60 guests or more?
Call today & ask about our volume discounted prices!*

SUGGESTED BASE MENU INCLUDES \$17.60pp incl GST

- Your choice of 1 x Hot Dish from the list below
- Steamed Rice **OR** Pilaf Rice **OR** Roasted Herb & Garlic Gourmet Potatoes
- Freshly baked bread rolls with butter portions

Base Menu is delivered ready to serve and does not include: plates, cutlery, serving utensils, covered buffet or staff.

ADDITIONAL MENU OPTIONS

- Disposable plates, cutlery and napkins + \$1.10pp
- Quality crockery, cutlery and napkins (only available with service staff) + \$2.20pp
- Service staff (to setup / serve / clear) with linen covered buffet trestles, chaffing dishes and serving utensils + \$5.50pp
- Additional Hot Dish - per selection from the list below + \$4.40pp
- Additional Roast Meat - per selection from the following
Beef with pepper and herb crust | Moroccan spiced Roast Chicken
Tender Pork Loin with apricot glaze + \$4.40pp
- Salads - per selection from the list below + \$2.20pp
- Hot Vegetables - per selection from the list below + \$3.30pp
- Desserts - select up to 3 from the list below + \$4.40pp
- Assorted Teas & Moccona Coffee (only with dessert and service staff) + \$3.30pp
- Assorted Teas & Percolated Coffee (only with dessert and service staff) + \$4.40pp

HOT DISHES Thai Green Chicken Curry | Chicken with White Wine sauce
Beef Madras Curry | Beef Lasagne | Creamy Barramundi and Vegetable Gratin
Baked Barramundi Fillets in almond butter | Vegetarian Lasagne
Mediterranean Vegetable Bake (Vegetable Bake is a vegetarian / vegan / gluten, egg and dairy free)

SALADS Mixed Garden | Coleslaw | Potato | Tuna Pasta | Summer Chickpea | Greek
Baby Spinach, Orange & Almond | Apple, Walnut & Cos | Tropical Rice | Italian Pasta
Moroccan Couscous | Roasted Pumpkin, Walnut and Feta | Baby Beetroot | Caesar

HOT VEGETABLES Roasted Herb & Garlic Gourmet Potatoes | Jacket Potatoes with sour cream
Vegetable Medley | Steamed Buttered Corn Cobettes | Roasted Pumpkin | Cauliflower Cheese Bake

DESSERTS Lemon Passion Mango Cheesecake | Decadent Mud Cake | Tiramisu Gateau
Cookies & Cream Cheesecake | Lemon Lime Brulee | Black Forest Gateau | Baileys Cheesecake
Baked Raspberry & White Chocolate Cheesecake | Caramel Malteazer Mud
Honey Macadamia Cheesecake

**Fully inclusive Gourmet Packages available
- see the following page for further details!**

*Minimum guest numbers apply - our office staff will advise these details at the time of your enquiry.
Prices include GST and are valid from 22 September 2011 however are subject to change without notice.*



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

OPTIONAL PRE DINNER PLATTERS

Vegetable Crudités & Dips - \$90
Antipasto / Cold Meat - \$99
Sushi - \$110
Cold Seafood - \$155

OPTIONAL DESSERT PLATTERS

Seasonal Fruit - \$90
Cheese & Dried Fruit - \$110
French Pastries - \$110

**PLEASE REFER TO THE
PLATTER MENU
FOR FURTHER OPTIONS**



Fully inclusive of service staff to do all the work for you ...

GOURMET BUFFET

*Catering for 60 guests or more?
Call today and ask about our volume discounted prices!*

BASE MENU INCLUDES \$39.60pp incl GST

- Your choice of 3 x Hot Dishes from the list below
- Steamed Rice **OR** Pilaf Rice **OR** Roasted Herb & Garlic Gourmet Potatoes
- Freshly baked bread rolls with butter portions
- Your choice of either:
 - 3 x Salads from the list below; **OR**
 - 2 x Salads from the list below plus Hot Vegetable Medley
- Quality crockery, cutlery and napkins
- Service staff (to setup / serve / clear) with all required equipment

ADDITIONAL MENU OPTIONS

- Additional Hot Dish - per selection from the list below + \$4.40pp
- Additional Roast Meat - per selection from the following
*Beef with pepper and herb crust | Tender Pork Loin with apricot glaze
 Moroccan spiced Roast Chicken* + \$4.40pp
- Additional Salads - per selection from the list below + \$2.20pp
- Hot Vegetables - per selection from the list below + \$3.30pp
- Desserts - select up to 3 from the list below + \$4.40pp
- Assorted Teas & Moccona Coffee + \$3.30pp
- Assorted Teas & Percolated Coffee + \$4.40pp

HOT DISHES *Thai Green Chicken Curry | Chicken with White Wine sauce | Butter Chicken
 Honey Mustard Chicken | Beef Madras Curry | Beef Stroganoff | Beef Lasagne
 Thai Red Beef with Cashews | Lamb Rogan Josh | Singapore-style Pork Ribs
 Creamy Barramundi and Vegetable Gratin | Baked Fish Fillets in almond butter | Vegetarian Lasagne
 Mediterranean Vegetable Bake (Vegetable Bake is a vegetarian / vegan / gluten, egg and dairy free)*

SALADS *Mixed Garden | Coleslaw | Potato | Tuna Pasta | Summer Chickpea | Greek
 Baby Spinach, Orange & Almond | Apple, Walnut & Cos | Tropical Rice | Italian Pasta
 Moroccan Couscous | Roasted Pumpkin, Walnut and Feta | Baby Beetroot | Caesar*

HOT VEGETABLES *Roasted Herb & Garlic Gourmet Potatoes | Jacket Potatoes with sour cream
 Vegetable Medley | Roasted Pumpkin | Cauliflower Cheese Bake | Steamed Buttered Corn Cobettes*

DESSERTS *Lemon Passion Mango Cheesecake | Decadent Mud Cake | Tiramisu Gateau
 Cookies & Cream Cheesecake | Lemon Lime Brulee | Black Forest Gateau | Baileys Cheesecake
 Baked Raspberry & White Chocolate Cheesecake | Caramel Malteazer Mud
 Honey Macadamia Cheesecake*

*Minimum guest numbers apply - our office staff will advise these details at the time of your enquiry.
 Prices include GST and are valid from 3 October 2011 however are subject to change without notice.*



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your function to Cherry's!*

OPTIONAL PRE DINNER PLATTERS

- Vegetable Crudités & Dips - \$90
- Antipasto / Cold Meat - \$99
- Sushi - \$110
- Cold Seafood - \$155

OPTIONAL DESSERT PLATTERS

- Seasonal Fruit - \$90
- Cheese & Dried Fruit - \$110
- French Pastries - \$110

**PLEASE REFER TO THE
PLATTER MENU
FOR FURTHER OPTIONS**