



drop-off platters cocktail parties roasts buffets bbq's breakfast & teas set & boardroom christmas drinks packages and more



upcoming dates ...

As difficult as it is to believe, we're half way through 2011 so now's the time to give thought to upcoming dates - pencil book your function now to avoid disappointment later!

• THURSDAY 30 JUNE - END OF FINANCIAL YEAR

A selection of Platters for your office party is a great way to reward staff - what could be easier to organise? **Call today to ask about your 10% discount!**

• TUESDAY 1 NOVEMBER - MELBOURNE CUP

The race that stops the nation. Whether it be Platters or a BBQ Buffet, this is a date that fills quickly and with everyone wanting the food in time for the race, **bookings are limited so get in quick!**



• FRIDAY 23 DECEMBER - LAST WORKING DAY BEFORE CHRISTMAS

The old saying is true - history repeats itself. Every year this is the most sought after day for end of year celebrations! Carvery & BBQ Buffets are the most popular options, closely followed by Platters. Whether you're hosting the party at work, or on a river cruise for example ... **SECURE YOUR BOOKING NOW!**



Call Deb, Kate & Erin today on 9248 5336 to discuss your function needs!

winter warmer ... a slow cooked fave leaving you time to concentrate on dessert!

MOROCCAN LAMB SHANKS - serves 6

1tbs olive oil | 6 lamb shanks | 1 brown onion (*finely chopped*) | 2 carrots (*peeled, coarsely chopped*)

3 garlic cloves (*crushed*) | 2tsp ground cumin | 1tsp ground turmeric | 1tsp sweet paprika

1 cinnamon stick | 4 cups chicken stock | 600g kumara (*peeled, coarsely chopped*) | 100g dried pitted dates (*halved*)
400g can brown lentils (*rinsed, drained*) Cooked couscous and fresh coriander leaves to serve



Heat the oil in a pan over medium-high heat. Cook the lamb in batches, turning, for 5 mins or until brown. Transfer to the bowl of a slow cooker.

Add the onion, carrot and garlic to the pan. Cook, stirring for 5 mins. Add the cumin, turmeric, paprika and cinnamon and cook, stirring, for 30 secs or until aromatic. Stir in the stock. Transfer to the slow cooker and add kumara, lentils and dates.

Cook, covered, on low for 5 hours. Uncover and cook for a further 30 mins.

Divide the couscous among serving dishes. Top with the lamb and sauce. Sprinkle with coriander leaves to serve.

Complete your feast and in the 5 hours your shanks take to cook, try your hand at a trendy version of the classic Mille-feuille ... a French pastry popular in Morocco

CORPORATE EVENTS & PRIVATE PARTIES

cocktail parties ... fun for guests and staff alike!

With guests upstanding and mingling, **Cocktail Parties** create a great atmosphere for any function ... *and our staff have fun too!*

Whether it's a birthday for 40 guests or an official opening for 150 guests, you can have complete confidence in Cherry's.

See our **TMYO Cocktail Package** and create a menu suit your occasion and budget.

FACEBOOK FANS EXCLUSIVE OFFER
a complimentary item with a Cocktail Party booking in June and July (conditions apply)



Considering we didn't know of your company beforehand, we probably took a bit of a risk by booking you in however, we were most impressed with the service we received from Cherry's from the moment we first enquired to the time of the actual event.

From the beginning all communication by phone or email, was prompt, courteous and friendly. We are also impressed with your follow up right up to this point where you are asking for feedback after the night.

We have no complaints about the service or the food on the night. The staff arrived perfectly on time, set themselves up in the kitchen, and the cocktail food was brought out and served well and evenly spaced throughout the time allocated.

Perfectly run, and you made it so easy for us!

Normally when we entertain we prepare food all day, serve and clean up a huge mess, so it was great to have all of this taken care of for us. The food was really nice. It was a dreadful shame we didn't have more guests able to enjoy the food and eat it all up.

A number of guests asked us who the caterers were as they really enjoyed the food. We would have no hesitation in recommending your company to others.



Scallop Spoons with Chardonnay Beurre Blanc



Vietnamese Rice Paper Rolls



Cocktail Fillet Mignon with Bearnaise Sauce



Garlic Prawn Skewers



Herb crumbed Mushroom Risotto Balls



become a facebook fan for the chance to be pampered ...

If you're not already, log on and become a [Cherry's Catering fan](#).

Not only will you receive special offers, recipes and info on functions but ... this month you'll be in the running to win a **\$100 Ella Bache voucher** to use at one of their 11 outlets around Perth. *Revitalise your body this winter and feel great!*

FACEBOOK FANS EXCLUSIVE
become a fan of Cherry's for your chance to win!

Cherry's
catering & liquor 

Servicing all areas - North and South - with a variety of menus to suit all Corporate and Private occasions, consider Cherry's Catering for your next event ...

All Corporate Events | Sundowners | Training Days | Schools / Clubs | Product / Building Launches
Birthdays | Engagements | Weddings | Wakes / Celebration of Life

Call Deb, Kate & Erin today on 9248 5336 to discuss your function needs!

or visit us @ www.cherryscatering.com.au