



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

TABLE SERVICE - PLATED MEAL

Special dietary requirements can be accommodated on request (additional charges may apply)

ENTREE served with oven fresh breads

- Soup - Roasted Roma Tomato & Basil with parmesan croutons (V) \$11.00pp incl GST
- Soup - Roasted Butternut Pumpkin with coconut cream (V) \$11.00pp
- Cold - Thai Beef Salad with Baby Spinach, Apple & Glass Noodles \$16.50pp
- Cold - Creole style Chicken Salad with Mango & Corn Salsa \$16.50pp
- Cold - Prawn & Avocado Salad with classic seafood dressing..... \$16.50pp
- Hot - Chicken, Tarragon & Mushroom Vol au Vonts..... \$16.50pp
- Hot - Spinach & Ricotta Cannelloni (V) Entrée \$16.50pp Main \$30.00pp
- Hot - Mushroom & Leek Tart with balsamic reduction (V)..... Entrée \$16.50pp Main \$30.00pp
- Hot - Salt and Pepper Calamari with lemon capers & fresh herb aioli..... \$16.50pp
- Hot - Pan fried Scallops on pea puree with crispy prosciutto & lemon cream..... \$19.80pp

MAIN served with potatoes and market vegetables

- Caramelised Pork Belly served with an apple compote..... \$28.00pp
- Mt Barker Chicken Breast wrapped in Bacon & Sage served with a classic Chardonnay jus..... \$30.00pp
- Slow roasted Loin of Beef served with a confit of red onions & pan gravy..... \$30.00pp
- Margaret River Camembert stuffed Chicken Breast served with a roast capsicum & basil glaze..... \$30.00pp
- Fresh Tasmanian Salmon, Asparagus & King Island Brie wrapped in a filo parcel, topped with a creamy chive & white wine sauce \$32.00pp
- Classic Steak Chasseur - Char grilled Black Angus Scotch Fillet (cooked to medium) served with a white wine & mushroom glaze \$36.00pp
- North-West Barramundi fillet grilled with lemon butter, served with a mango & coriander salsa..... \$36.00pp
- Fresh local Snapper fillet served with a creamy lemon & dill beurre blanc \$38.00pp
- Italian style Lamb Rump served with a tomato, garlic & rosemary jus \$40.00pp
- Char grilled Duck Breast served with a champagne & wild mushroom sauce \$42.00pp
- Great Southern Lamb Rack (cooked to medium) crusted with Macadamia & Herbs, dressed with a mint béarnaise..... POA

PLEASE SEE OVER TO PAGE 2 FOR DESSERT SELECTIONS AND FURTHER INFORMATION RELATING TO A TABLE SERVICE 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!**

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



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DESSERT served with complimentary self-serve tea, coffee and dinner mints

- Raspberry Brulee Tart served with King Island cream & passionfruit coulis \$11.00pp
- Baileys Cheesecake with whipped cream & strawberry sauce \$11.00pp
- Decadent Double Chocolate Gateau with cocoa cream & mixed berry coulis \$11.00pp
- 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 \$11.00pp
- Baby Pavlovas with vanilla crème fraiche topped with tropical fruits, a cherry brandy glaze & cream \$11.00pp
- Profiteroles with a praline crème pâtissière drizzled with warm chocolate sauce & served with vanilla cream \$11.00pp
- Table service of Tea and Coffee available with dessert + \$ 2.20pp

AFTER DESSERT

- Selection of Gourmet Cheeses with fig jam, dried fruit, nuts & crispbreads \$16.50pp

TABLE SERVICE - PLATED MEAL INCLUSIONS

Menu prices include:

- quality crockery, cutlery and table accessories (salt & pepper cruets, butter dishes)
- white 3 ply napkins (upgrade to white linen napkins @ \$2.00pp)
- 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.

PLEASE SEE OVER TO PAGE 3 FOR FURTHER INFORMATION RELATING TO A TABLE SERVICE MENU



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TEAM WITH A DRINKS PACKAGE

From \$24.00pp incl GST

Drinks Packages include:

- white and red wines
- full and light strength beers
- soft drinks and still mineral water
- service staff (certified with Responsible Service of Alcohol)
- all required equipment - glassware, ice and drinks tubs, covered trestles

Ask our staff for more details.



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TABLE SERVICE - PLATED MEAL

ADDITIONAL COSTS

- * SERVICE STAFF

Staff requirements are determined on an individual function basis, and depend on the number of guests and courses - our office staff will advise the relevant cost for your function. Staff are on site for a minimum of 4 hours

- ROOM SETUP

Erecting of tables and chairs and dressing tables prior to the function is not included however can be quoted on request.

- CHOICE OF DISH WITHIN A COURSE

A maximum of 2 dishes within a course may be selected however additional costs will apply.

SERVICE OPTION 1: Alternate drop (50 / 50) ... Entrée and / or Dessert + \$3.30pp; Main + \$5.50pp
These costs cover the extra time for preparation and service.

SERVICE OPTION 2: Guests' orders taken ... Entrée and / or Dessert + \$5.50pp; Main + \$11.00pp
These costs cover the extra stock required to ensure as best we can that on the night all guests receive their preferred dish, and the time required for staff to take guests' orders prior to food service. We will carry an extra 10% of each dish (total of 20% extra meals) which in our experience generally is sufficient. However if on the night one dish proves to be far more popular than the other we cannot guarantee all guests will receive their preferred dish.

- EQUIPMENT

Depending on the venue facilities, additional equipment may be required to conduct a Set 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.



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IN NEED OF A VENUE OR HIRE EQUIPMENT?

Having catered at many indoor and outdoor locations around Perth, talk with us for advice on a suitable location for your function.

We can also assist with any of your additional hire equipment needs such as tables, chairs and linen.

Ask our staff for more details.