



Red Cherry
Catering

PARTY CATERING MENUS

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All prices + VAT

CANAPÉS

3 per person £7 / 4 per person £8.50 / 5 per person £10

6 per person £11.50 / 7 per person £12.50

Plant based:

Spicy bean burger, smoked applewood, salsa
Chargrilled vegetable, red pepper hummus
Rainbow vegetable sushi, pickled ginger
Buffalo cauliflower wings
Chicory, avocado, tomato salsa
Gazpacho shots with vodka

Vegetarian:

Bruschetta, slow roast tomato, mozzarella, pesto
Watermelon, mint & feta
Dorset blue vinny, pear, walnut
Halloumi fries, spiced yoghurt, mint, pomegranate
Margarita pizza, micro rocket
New forest mushroom & Parmesan arancini
Rosary goats cheese, beetroot, pistachio

Meat:

Tandoori chicken, popadom, raita
Ham hock scotch egg, piccalilli
Hickory smoked bbq pork belly
Jerk chicken & mango
Smoked duck, orange, hazelnut
Chorizo & manchego rollito
Parma ham, fresh fig, mint
Beef carpaccio, rocket, Parmesan (£1 supplement)

SEAFOOD:

Seabass ceviche
Gin cured salmon, pickled cucumber, avocado
Lime & sweet chilli prawns
Mudford crab, apple, ginger
Smoked salmon blini, cream cheese, chive

SWEET CANAPÉS:

Fresh fruit skewer
Profiteroles, Baileys cream, chocolate sauce
Cherry scone, jam, clotted cream
Eton mess shot
Sopley strawberry tart
Dorset apple cake, clotted cream, salted caramel
Sparkly chocolate tart
Mini macaroons

DINNER PARTY CATERING

£45 per person

First course:

Vine ripened tomato & roasted red pepper soup, basil oil, ciabatta

Free range chicken Caesar salad, smoked bacon, soft hens egg

Conker gin cured salmon, compressed melon, pickled cucumber, wasabi avocado

Smooth duck liver parfait, pear chutney, toasted sourdough

Burrata, slow roasted tomatoes, rocket, rustic pesto, balsamic

Smoked chicken salad, Dorset blue vinny, gem lettuce, apple, celery & walnut

Pressed ham hock terrine, homemade piccalilli, pea salad, crostini

Prawn, salmon confit, & avocado salad, Bloody Mary dressing

Vietnamese vegetable rice paper rolls, dipping sauce

Crispy goats cheese, apple, beetroot, watercress, candied walnuts

Salad of watermelon, Greek feta, Parma ham & mint

Baked Portobello mushroom, wild mushroom risotto, rocket, parmesan

Seared scallops, crispy chorizo, cannellini bean purée, lemon oil (£5 supplement)

King prawns cooked in garlic & parsley butter, garlic ciabatta, lemon, mixed leaves (£5 supplement)

DINNER PARTY CATERING

£45 per person

Main course:

Free range chicken breast filled with spinach & ricotta, wrapped in Parma ham, basil crushed potatoes, fine beans, cacciatore sauce

Slow roast Bridport pork belly, whole grain mustard mash, cabbage, bacon & onion, cider jus, crackling

Fillet of wild seabass, Mudeford crab mash, clam chowder, dressed rocket

Ras el hanout lamb shoulder, garlic & rosemary roasted vegetables, tenderstem, spiced yoghurt, pomegranate salsa

Gressingham duck breast, dauphinoise potato, baby spinach, asparagus, cherry sauce

Seared Yellowfin Tuna Niçoise, new potato, fine beans, tomato, free range egg, spinach, olive, anchovies, sherry & dijon dressing

Corn fed chicken breast, champ mash, purple sprouting broccoli, new forest mushrooms, Chardonnay cream sauce

Slow cooked beef brisket, horseradish mash, panache vegetables, smoked bacon, wild mushroom & roasted shallot bourguignon sauce

Mediterranean vegetable and mozzarella stack, roasted red pepper sauce, basil oil, micro salad

Black garlic roasted cauliflower steak, superfood grains, crispy kale, chimichurri sauce

Beetroot wellington, mushroom duxelle, horseradish mash, burnt carrot purée, tenderstem, plant power jus

New forest mushroom tagliatelle, roasted cherry vine tomatoes, truffle oil

Spinach & ricotta cannelloni, caponata, micro salad

Deconstructed beef wellington, fondant potato, new forest mushrooms, Parmesan baked onion, baby vegetables, Madeira jus (£10 supplement)

Lobster tempura, stir fried vegetables, glass noodles, mango salsa (£10 supplement)

DINNER PARTY CATERING

£45 per person

Desserts:

Dorset apple cake, clotted cream, salted caramel

Warm double chocolate brownie, white & dark chocolate sauces, vanilla bean ice cream

Lemon meringue tart, raspberries, pistachio praline

Sticky toffee pudding, clotted cream ice cream, butterscotch sauce

Passion fruit pavlova, Chantilly cream, summer berries, raspberry coulis

Baked vanilla cheesecake, served with raspberry 3 ways

Cherry bakewell tart, raspberry ripple ice cream, pistachio

Crème brûlée with poached pear & mini brownie pieces, shortbread biscuit

Apple & blackberry crumble tart, with custard

Vegan chocolate brownie, mango 3 ways

Tropical fresh fruit salad

Trio of mini desserts:

Select 3 desserts from the list below, all guests need to have the same dessert with the exception of special dietary requirements:

Baked vanilla cheesecake
Salted caramel cheesecake
Passion fruit pavlova
Sparkly chocolate brownie
Sticky toffee pudding
Profiteroles with Baileys chocolate sauce
Sopley berry pavlova
Lemon tart
Cherry Bakewell tart
Dorset apple cake
Sparkly chocolate tart

STREET FOOD

£15 PER PERSON

Choose a maximum of 3 dishes, minimum 10 portions of each

Super baps - Served with mixed salad & potato wedges

Pulled pork, stuffing, apple sauce

Smoked beef brisket, blue vinny, celeriac remoulade

Shredded jerk chicken, coleslaw

Homemade cod fish fingers, ketchup, tartare sauce, rocket

Super Bowls:

Traditional Valencian Paella

Thai green chicken curry, jasmine rice

Pulled beef brisket chilli, Mexican rice, grated cheese, salsa, guacamole

Curry goat, rice & peas

Lamb tagine, roasted vegetable cous cous

Chicken balti, pilau rice, naan bread

Pie & mash, gravy

Rustic beef lasagne, mixed salad, garlic ciabatta

Bangers & mash, caramelised onion gravy

Sweet potato, spinach, cauliflower & chickpea curry, pilau rice, naan bread

Mixed bean & vegetable chilli, grated cheese, salsa, guacamole

Rainbow vegetable pad Thai, roasted cashews

BBQS

GOURMET BURGER BAR - £15 per person:

Served with salad bar, cheese slices, fried onions, pickles & sauces
Choose 3 from the list below, minimum 10 portion each

Aberdeen Angus
Red Thai chicken
Mexican chilli beef
Jerk chicken
Minted lamb
Venison & redcurrant
Wild boar & apple
Pork jumbo frankfurter
Chilli beef giant frankfurter
Vegan bratwurst
Krakauer bacon frankfurter
Halal turkey hotdog
Cheese frankfurter

Bbq menu 1 - £20 per person

Aberdeen Angus burger
Pork & leek sausage
Peri peri chicken skewer
Veggie/ vegan alternatives
Mixed salad
Potato, red onion & chive salad
Crunchy coleslaw
Brioche rolls
Cheese slices
Sauces

BBQS

Bbq menu 2 - £30 per person

Whole shoulder minted lamb
Wild boar & apple sausage
Chicken satay skewer
Mediterranean vegetable skewers
Hot jersey royals, mint, butter
Greek village salad
Giant cous cous, roasted vegetable
Crunchy coleslaw
Pitta bread
Tzaiki

Profiteroles with Baileys cream, Belgian chocolate sauce
Sopley berry pavlovas

Bbq menu 3 - £40 per person

Sirloin steak, garlic butter
Tiger prawn & chorizo skewer
Hickory smoked bbq pork
Jerk chicken skewer
Cauliflower steak, chimichurri
Mediterranean vegetable skewers
Hot jersey royals, mint, butter
Superfood salad
Pesto pasta, slow roast tomato, rocket, feta
Niçoise salad
Whole grain rice & bean salad
Artisan breads, salted butter, virgin oil, aged balsamic
Selection of sauces & relishes

Trio of mini desserts:
Sparkly chocolate tart
Sopley berry pavlova
Baked vanilla cheesecake

COLD FORK BUFFET

£20 per person

Sliced meat platter – honey roasted gammon ham, sirloin of beef, roast turkey breast

Whole sides of boneless salmon

Roasted vegetable quiche

Dorset cheddar, Somerset bri

Mixed salad

Crunchy coleslaw

Potato, chive & red onion salad

Wholegrain rice & bean salad

Greek village salad

Selection of pickles and chutneys

Assorted flavoured bread

Sopley berry pavlova

Profiteroles, Baileys cream, Belgian chocolate sauce

GRAZING TABLES

PLOUGHMAN'S - £15 per person

Selection of south west cheeses, local meats, pulled pork, cheddar & marmite sausage rolls, assorted breads & butter, salads, pickles

ANTI PASTI - £15 per person

Selection of continental Charcuterie & cheeses, artisan breads, crackers, crudités, red pepper hummus, semi dried tomatoes, marinated olives

SEAFOOD PLATTER - £25 per person

Oysters, Lemon, Shallot Vinegar Gin cured Salmon
Garlic & Chilli Prawns
Yellowfin Tuna Sashimi
Smoked Mackerel
Marie Rose Sauce
Cucumber & Chilli dipping sauce Assorted Breads & Butter

TAPAS - £15 per person

Iberico cured Meats
Garlic & Chilli Prawns
Manchego & chorizo rollitos
Spanish marinated Olives
Patatas Bravas
Smoked Paprika Roasted Vegetables
Slow roast tomato, mozzarella & basil skewers
Assorted breads, virgin oil, balsamic

Middle Eastern Mezze - £15 per person

Roasted Harrisa Chicken Breast
Lamb Meatballs
Feta with Tomato, Red Onion & Oregano
Mini Stuffed Peppers with Feta
Sweet Potato Falafel with Tzatziki Mixed Olives
Vegetable crudités with hummus
Assorted breads, virgin oil, balsamic

FINGER BUFFETS

Retro chic - £12 per person

Selection of sandwiches
Tandoori chicken skewers & mint yoghurt dip
Honey & mustard glazed sausages
Dorset cheddar & fresh pineapple skewers
Mini pork pies
Roasted vegetable quiche
Pulled pork sausage rolls
Vegetable crudités, red pepper hummus
Tortilla chips & dips

Modern classics - £18 per person

Sushi pieces with wasabi, soy sauce & pickled ginger
Margarita pizza, micro rocket
Cajun chicken skewers with lime & avocado salsa
Smoked salmon, cream cheese, chive, belinis
Vegetable spring rolls with dipping sauce
Hoi sin duck wraps with spring onion & cucumber
Vegetable crudities with roasted red pepper hummus
Lime and chilli prawn skewers

PIZZA PARTY MENU

£15 per person

Served with sensational salad bar, oils, sauces, palm leaf plates,
napkins, corn starch cutlery

Select 3 from the list below:

- Mighty margarita - Sourdough base, pomodoro sauce, mozzarella, oregano
Sticky jerk chicken - Shredded bbq jerk chicken, green chillies, spring onion, spinach, red
peppers, pineapple
- Dorset blue - Smoked beef brisket, Dorset blue vinny cheese, new forest mushrooms, red
onion jam, rocket
- Aromatic duck - Hoisin duck, spring onion, cucumber
- Nduja - As delicious as it is hard to say - "En-do-ya" is a spicy sausage from Calabria,
pomodoro sauce, fresh mozzarella, tenderstem broccoli, red onion, chilli oil
- Aloha Hawaii - Pomodoro sauce, mozzarella, honey glazed ham, chargrilled pineapple
- The Italian job - Two types of Italian sausage for mega smoky meatiness on our classic
Margherita topped with chilli infused honey
- 7 heaven Cheese - Twice as good as a 4 cheese: ricotta, fior di latte mozzarella, Grana
Padano, Dorset blue vinny, provola, Parmesan and buffalo mozzarella, served with sweet
chilli jam and rocket
- Smokey Aubergine Parmigiana - Chargrilled aubergine, tomato, mozzarella, basil, olive oil
and lots of Parmesan
- The G.O.A.T - Rosary goats cheese, fresh fig, roasted peppers, red onion marmelade,
rocket, truffle oil
- Vivacious vegan - Sourdough base, pomodoro sauce, vegan mozzarella, roasted peppers,
new forest mushrooms, spinach, tenderstem broccoli, olives

EXTRAS

Staff

Waiting / bar staff £60 - 4 hour shift
£15 per hour after

Chef £80 - 4 hour shift
£20 per hour after

Glass hire

Wine glass £1

Champagne flute £1

Water glass £1

Slim Jim £1

Shot glass 50p

G&T bowl glass £1.20

Martini glass £1.20

China plates & cutlery £1.50 per person

Dessert bowl & spoon £1 per person

Disposable palm leaf plate £20 per 25

Corn starch knife & fork £10 per 25

Corn starch spoon £5 per 25

White airlined napkins 50p each

White linen table cloth £18 each

White linen napkin £1.50 each