



Red Cherry  
Catering

# **FUNERAL CATERING MENUS**

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All prices + VAT

Thank you for your enquiry with Red Cherry Catering.

Red Cherry Catering provides a tasteful and respectful funeral catering service and our aim is to relieve some of the pressure from what is a difficult time.

By providing your guests with quality homemade food and first class service our hope is that your loved one will have a fitting and respectful tribute.

Please feel free to call or message me anytime if you have any questions, or to arrange a meeting.

I look forward to hearing from you  
Wayne - 07943821502 / 01202 776 062

## 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

## 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: - £25 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

## AFTERNOON TEA

£20 per person

### Sandwiches:

Free range egg & cress  
Mixed cheese & spring onion  
Cucumber & cream cheese  
Honey roasted ham  
Bacon, Brie, cranberry, rocket  
Tandoori chicken, mint mayo, cucumber

Ham hock scotch egg  
Pulled pork sausage roll

Cherry scones, jam, clotted cream

### Mini cakes:

Victoria sponge  
Dorset apple cake  
Sparkly chocolate brownie

Dorset tea, milk, sugar cubes

# CANAPÉS

## 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 macarons

## 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

Vintage China £3 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

### Drinks:

Tea & coffee £3.50 per person

Mulled wine £4.50 per person

Wine £20 per bottle

Bottled beer £4

Fruit juice £2