



Red Cherry
Catering

Business Catering Menu

2026/2027

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All prices ex VAT

Breakfast Menu

Juice and Protein bar - £15 per person:

Selection of fresh fruit smoothies
Protein overnight oats
Fresh fruit skewers
Protein flapjacks

Breakfast Rolls - £6 per person:

Cumberland sausage
Dry cured bacon
Veggie sausage
Served on freshly baked baps
Sauces

Continental Breakfast - £12 per person:

Filled croissants with honey roasted ham and emmental
Assorted mini danish pastries
Mini pan au chocolate
Fresh fruit skewers

Full English breakfast - £15 per person:

Cumberland sausage
Dry cured bacon
Free range egg
Grilled tomato
Portobello mushroom
Hash brown
Baked beans
Toast

Minimum 10 people

Tea & Coffee

Tea & Coffee -
£3.50 per person

Tea, Coffee & Biscuits -
£4.50 per person

Tea, Coffee & Mini Danish Pastries -
£5.50 per person

Minimum 10 people

Cold Menu

Sandwich Platter - £7 per person:

Selection of freshly made sandwiches
Kettle chips
Fresh fruit skewers

Fabulous Feast - £15 per person:

Selection of freshly made sandwiches & wraps
Kettle chips
Vegetable crudités and hummus
Homemade pulled pork sausage rolls
Tandoori chicken skewers, raita
Fresh fruit skewers
Sweet treats

Lean & Clean - £18 per person:

Hand Carved turkey breast
Cold poached salmon with salsa verdi
Spinach, feta and cashew frittata
Superfood salad
Wholegrain rice and bean salad
Vegetable crudités and roasted pepper hummus
Fresh fruit skewers

Cold Fork Buffet - £22 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

Minimum 10 people

Hot Menu

Posh Nando's - £18 per person:

Peri peri chicken or stuffed peppers

Peri peri chicken

Spicy rice

Tenderstem broccoli

Peri wedges

Rainbow slaw

Milano lunch - £18 per person:

Rustic beef brisket lasagne Verdi or Spinach & ricotta cannelloni

Garlic bread

Mixed salad

Crunchy coleslaw

Pie & Mash - £18 per person:

Steak & ale pie Or Chicken, ham hock & leek pie

Colcannon mash

Seasonal vegetables

Gravy

My big Fat Greek Lunch - £18 per person:

Pulled lamb shoulder moussaka or vegetable moussaka

Greek Village salad — tomato, cucumber, feta cheese, red onion, kalamata
olives

Cyprus potato salad with yoghurt, chives and shallots

Warm pitta bread with hummus Tzatziki

Minimum 10 people

Hot Menu

Mexican Taco Bar - £18 per person:

Slow cooked beef brisket chilli con carne or Vegetable & mixed bean chilli

Mexican rice

Tacos

Monterey Jack cheese

Rustic guacamole

Tomato salsa

Mixed salad

Thai lunch - £18 per person:

Thai green chicken curry or Rainbow vegetable pad Thai

Jasmine rice

Thai cucumber salad

Indian Banquet - £18 per person:

Chicken Balti or Spinach, sweet potato, cauliflower & chickpea curry

Pilau rice

Saag aloo

Naan bread

Minimum 10 people

Canapés

3 per person £8 / 4 per person £10 / 5 per person £12
6 per person £13.50 / 7 per person £15 / 8 per person £16.50

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

Desert canapés:

Sparky chocolate brownie
Millionaires shortbread
Mini macarons
Dorset apple cake, clotted cream, salted caramel
Sopley strawberry tart
Fresh fruit skewer

Minimum 10 people

BBQ

Menu 1 - £25 per person:

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

Menu 1 - £35 per person:

Chuck & short rib burger
Pork & spiced plum sausage
Chicken satay skewer
BBQ pork belly
Vegetarian alternatives
Hot jersey royals, mint, butter
Greek village salad
Summer garden salad
Penne pasta, roasted Mediterranean vegetables
Crunchy coleslaw
Brioche buns
Cheese slices
Selection of sauces

Sopley berry pavlova

Minimum 10 people

BBQ

Menu 3 - £45 per person:

Sirloin steak with chimichurri

Tiger prawn & chorizo skewer

Korean 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

Dessert table:

Sparkly chocolate tart

Sopley berry pavlova

Raspberry, white chocolate & pistachio roulade

Minimum 10 people

Drinks packages

With fizz:

Prosecco £8 per glass

Mimosa £8

Champagne £12

Kir royal £12

With fruit:

Summer pimms £8

White sangria £8

Aperol spritz £9

Pink G&T with frozen pink grapefruit £10

Cocktails all £10:

Sopley berry mojito

Passion fruit martini

Rum punch

Strawberry daiquiri

Mango daiquiri

Pina colada

English garden mojito

Margarita

24x Bottles corona with fresh lime £98

Blush cider with ice £8

Non alcoholic all £7:

Fruit punch

Cucumber & elderflower cooler

Homemade pink lemonade

Virgin pimms

Minimum 10 people

Extras

Oven £200

Hot cupboard £150

Mileage - subject to distance

3m x 3m gazebo with sides and weights £100

China plates and cutlery £1.50 per person per course

25 Disposable palm leave plates £20

25 Disposable palm leave bowls £20

25 Cornstarch knives and forks £10

25 Cornstarch spoon £5

White airline disposable napkins 60p each

Banquet roll £6 per table

Champagne flutes £1 per glass

Wine glasses £1 per glass

Water glasses £1 per glass

Glass jugs £2.50 per jug

Tea & coffee £3.50 per person

Assorted breads, salted butter, oil / balsamic £1.50 per person

Toasted pitta, hummus, tzatziki, Smokey aubergine dips £1.95 per person

Sauces all £4 per pot per table:

Ketchup

Mayonnaise

Vegan mayonnaise

Hot sauce

Bbq sauce

Horseradish sauce

English mustard

Cranberry sauce

Mint sauce

Chef for a 4 hour shift £100

Extra bar / drinks service, clearing staff £20 per hour

Extra linen £18 per cloth

White linen napkins £2.50 each

Minimum 10 people