

WEDDING PRICE LIST

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Thank you for your enquiry with Red Cherry Catering.

We understand that your wedding day is one of the most important days in your life, that is a big deal to us and something we would love to be a part of. When you book with Red Cherry Catering, you will receive our total commitment to making your wedding day perfect in every way. We are 100% flexible with our menu options, and would love to work with you to ensure that your wedding catering is exactly the way that you want it.

We pride ourselves in being the best value for money in the area, and will happily beat any like for like quote from any other professional catering company.

> Our prices are all inclusive of: White linen table cloths China plates Cutlery White napkins All staff Salt & pepper

We hope you enjoy looking through our menus, and please feel free to call or message us anytime if you have any questions, or to arrange a meeting.

We look forward to hearing from you

Wayne and the team at Red Cherry Catering 🗳

RECEPTION DRINKS & DRINKS PACKAGES

With fizz: Prosecco £6 per glass Mimosa £6 Champagne £10 Kir royal £10

With fruit: Summer pimms £6 White sangria £6 Aperol spritz £7 Pink G&T with frozen pink grapefruit £8

Cocktails all £8: Sopley berry mojito Passion fruit martini Rum punch Strawberry daiquiri Mango daiquiri Pina colada English garden mojito Margarita

24 x Bottles corona with fresh lime $\pounds96$ Blush cider with ice $\pounds6$

Non alcoholic all £5: Fruit punch Cucumber & elderflower cooler Homemade pink lemonade Virgin pimms Drinks packages: All of our drinks packages include: Pay bar - open from the moment the ceremony finishes until 11pm All glassware for the day All drinks service staff Chilling of all drinks Unlimited ice Waste removal and recycling of all bottles Cash and card payment facility

Option 1 £18 per person: Choose: 1 reception drink per person Half bottle wine per person with meal Glass fizz for toast Jugs of water for table

Option 2 2 drinks per person £22 Half bottle wine per person with meal Glass fizz for toast Jugs of water for table

Option 3 3 drinks per person £25 Half bottle wine per person with meal Glass fizz for toast Jugs of water for table

Price includes glassware and service staff



TAPAS WELCOME DRINK & CANAPÉS £15 PER PERSON:

Chilled white sandgria

Smoked ham & manchego croquettes

Gambas pil pil

Patatas bravas, alioli

Salted & blistered padron peppers

Pan Con tomao

CARIBBEAN WELCOME DRINK & CANAPÉS £15 PER PERSON:

Rum punch

Jerk chicken skewers with mango

Bajan plantain fries, chilli mayo

Mini curry Pattie

Bun & cheese, onion jam

Red, gold & green fruit skewers, rum syrup



3 per person £7 4 per person £8 5 per person 9

Plant based:

Pan con tomato Mini moving mountain burger, smoked applewood, tomato relish Chargrilled vegetable, red pepper hummus Patatas bravas, alioli Padron peppers, salted & blistered Satay aubergine skewers

Vegetarian:

Mozzarella, slow roast tomato & basil skewers Dorset blue vinny, pear, walnut Halloumi fries, spiced yoghurt, mint, pomegranate Margarita pizza, micro rocket Rosary goats cheese, beetroot, pistachio New forest mushroom & parmesan arancini

Meat:

Smoked ham & manchego croquettes Tandoori chicken, popadom, raita Ham hock scotch egg, piccalilli Hickory smoked bbq pork belly Jerk chicken & mango Smoked duck, orange, hazelnut Palma ham, fresh fig, mint Smoked chicken Caesar baby gem boat

Seafood:

Malaysian crab cake, chilli jam Gin cured salmon, pickled cucumber, avocado Gambas pil pil Mudeford crab, apple, ginger Smoked salmon belinis, cream cheese, chive

3 COURSE WEDDING BREAKFAST MENU £48 PER PERSON:

First course:

Free range chicken Caesar salad, smoked bacon, soft hens egg Conker gin cured salmon, compressed melon, picked cucumber, wasabi avocado Smooth duck liver parfait, pear chutney, toasted sourdough Korean bbq pork, kimchi fried rice, crispy kale Thai fish cake, Asian slaw, chilli & lime dressing Burrata, hairloom tomatoes, rocket, rustic pesto, balsamic Pressed ham hock terrine, homemade piccalilli, pea salad, crostini Baked Portobello mushroom, wild mushroom risotto, rocket, parmesan Vine ripened tomato & roasted red pepper soup, basil oil, ciabatta Miso oyster mushroom scallops, edamame, pea shoots, spring onion Butterfly salad - Carpaccio of radicchio & romaine leaves, cannellini bean, carrot purée, green leaves, red wine dressing

3 COURSE WEDDING BREAKFAST MENU £48 PER PERSON:

Main course:

Free range chicken breast filled with spinach & ricotta, wrapped in palma 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, olive crushed potato, saffron ratatouille, rocket

Chargrilled sirloin steak, sauté potatoes, grilled tomato & mushroom, peppercorn sauce

Cod loin with almond & herb crumb, pommes pont neuf, crushed minted peas, borsin mayo, salsa verdi

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

Slow cooked Dorset lamb shoulder, pressed dauphinoise potato, summer vegetables, port & redcurrant jus

Pan seared beef fillet, dauphinoise potato, Parmesan baked onion, baby carrots, kale, new forest mushrooms, Madeira jus £10 supplement per person

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

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

Hairloom tomato tarte tatin, sauté potatoes, tenderstem, rustic pesto, toasted pine nuts

Celeriac steak, cannellini bean mash, new forest mushrooms, toasted hazelnut, cep jus, truffle

3 COURSE WEDDING BREAKFAST MENU £48 PER PERSON:

Desserts:

Chargrilled pineapple, vegan rum & raisin ice cream, passion fruit caramel

Dorset apple cake, clotted cream, salted caramel

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

Lemon meringue tart, raspberries, pistachio

Sticky toffee pudding, clotted cream ice cream, salted caramel sauce

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

Cherry bakewell tart, raspberry ripple ice cream, pistachio

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

Apple & blackberry crumble tart, with custard

Beetroot & chocolate brownie, vegan stem ginger icecream, chocolate sauce, honeycomb

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 / Millionaires shortbread Salted caramel tart / Passion fruit pavlova Sparkly chocolate brownie / Sticky toffee pudding Profiteroles with Baylies chocolate sauce Sopley berry pavlova / Lemon tart Cherry Bakewell tart / Dorset apple cake

Dessert table sharing boards:

Sopley berry Eton mess / Chocolate brownie sundae Millionaires shortbread / Sopley strawberry & sherry trifle Lemon posset, raspberry / Espresso martini tiramisu Panna cotta, rhubarb & champagne jelly Affogato chocolate mousse / Salted caramel cheesecake Cranachan / Vegan chocolate mouse



FAMILY FEASTING AND SHARING MENUS FAMILY FAVOURITES: 2 COURSES £35 PER PERSON:

Main course

Peri peri chicken or Peri peri roasted cauliflower

Beef brisket lasagne or Roasted Mediterranean vegetable lasagne

Hunters chicken with tomato salsa or Mediterranean vegetable stack, tomato salsa

Pulled lamb shoulder shepherds pie or Vegetable & lentil shepherds pie

Cumberland sausages in caramelised onion gravy or Vegetable sausage & bean casserole

Baked lamb moussaka ornVegetable & lentil moussaka

Coq au vin or Braised celeriac in red wine

Sides:

Crunchy rainbow coleslaw English garden salad Garlic bread Roasted root vegetables Colcannon mash Tenderstem broccoli, virgin oil Cajun potato wedges Cabbage with bacon & onions Mac n cheese Jersey royals with mint butter Corn on cob with chilli butter Cauliflower cheese

Dessert:

Chocolate brownie with icecream Lemon tart with raspberry Sticky toffee pudding with icecream Sopley berry pavlova Fresh fruit salad



BBQ MENU

SERVED ON SHARING PLATTERS TO THE TABLE: 2 COURSES £42 PER PERSON:

Sample menu:

Sirloin steak, garlic butter Peri peri chicken breast Hickory smoked bbq pork Hot jersey royals, mint, butter Crunchy rainbow coleslaw Pesto pasta, slow roasted tomatoes, feta, rocket Superfood salad

Trio of mini desserts:

Sparkly chocolate brownie Baked vanilla cheesecake Sopley berry pavlova

From the list on the next page, create your own menu:

Choose 3 x Meat options Choose 3 x Veggie / vegan alternatives Choose 4 x Salads Choose 3 x Trio mini desserts Or Choose 5 x Dessert table options

List 1 - Choose one:

Sirloin steak, garlic butter Sirloin steak, chimichurri sauce Hickory smoked bourbon beef brisket Slow cooked minted lamb Slow pulled piquant Moroccan lamb Chilli prawn and chorizo skewers Sticky Szechuan salmon Seared tuna steak, tomato salsa

List 2 - Choose one:

Peri peri chicken breast Chicken satay skewer Chicken souvlaki skewer Jerk chicken thigh Short rib steak burger, crispy bacon, Monterey Jack, burger sauce, pickle Thai chicken burger, Asian slaw, siracha mayo Lamb & mint burger, romaine lettuce, tomato, mint mayo

List 3 - Choose one:

Hickory smoked bbq pork Jerk pork Korean pork Pork & leek sausage Cumberland sausage Smokey bacon sausage Cumberland, cheese & marmite sausage

List 4 - Choose 3 vegetarian / vegan alternatives:

Bangkok bad boy burger, Asian slaw, siracha mayo Moving mountain burger, vegan smoked applewood, burger sauce, crispy vegan bacon Vegan chorizo sausage Cauliflower steak with chimichurri Stuffed pepper with cous cous Peri peri vegetable skewers Chickpea kofta Mediterranean vegetable & halloumi souvlaki Miso glazed oyster mushroom

Hot jersey royals, fresh mint & butter

Sensational salads - Choose 4:

Jacket potato halves, butter, cheese, chives Rainbow beetroot, pear, rocket, feta Potato, red onion and chive salad Crunchy rainbow coleslaw Tomato, red onion & basil salad Superfood salad Whole grain rice & bean salad Moroccan style cous cous salad Pesto pasta, slow roast tomatoes, rocket, feta Greek village salad Caesar salad Asian slaw, siracha mayo Pasta, roasted vegetable, tomato & basil Niçoise salad Orzo pasta, Mediterranean vegetables, Smokey tomato sauce

Trio of mini desserts - Choose 3:

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

Or

Dessert table sharing boards -Choose 5:

Sopley berry Eton mess Chocolate brownie sundae Millionaires shortbread Sopley strawberry & sherry trifle Lemon posset, raspberry Espresso martini tiramisu Panna cotta, rhubarb & champagne jelly Affogato chocolate mousse Salted caramel cheesecake Cranachan Vegan chocolate mouse

HOG ROAST MENU

Served on sharing platters to the table 2 Courses £42 per person

Spit roasted whole Bridport pig, crispy crackling, sage & onion stuffing, homemade apple sauce Or

Roasted butternut squash, Mediterranean vegetables, toasted pine nuts, Smokey tomato sauce

Sensational salads - Choose 4:

Hot jersey royals, fresh mint & butter Jacket potato halves, butter, cheese, chives Rainbow beetroot, pear, rocket, feta Potato, red onion and chive salad Crunchy rainbow coleslaw Tomato, red onion & basil salad Superfood salad Whole grain rice & bean salad Moroccan style cous cous salad Pesto pasta, slow roast tomatoes, rocket, feta Greek village salad Caesar salad Asian slaw, siracha mayo Pasta, roasted vegetable, tomato & basil Niçoise salad Orzo pasta, Mediterranean vegetables, Smokey tomato sauce

Trio of mini desserts - Choose 3:

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

Dessert table sharing boards - Choose 5:

Sopley berry Eton mess / Chocolate brownie sundae Millionaires shortbread / Sopley strawberry & sherry trifle Lemon posset, raspberry / Espresso martini tiramisu Panna cotta, rhubarb & champagne jelly / Affogato chocolate mousse Salted caramel cheesecake / Cranachan Vegan chocolate mouse

HOST A ROAST:

£42 per person 2 Courses

Choose one roast from the list below: Roast sirloin of Hampshire beef Loin Bridport pork, sage & onion, crackling Turkey ballotine, stuffing, pigs in blankets Honey glazed gammon Free range whole chicken, stuffing, pigs in blankets

Veggie nut roast with plant power gravy

All served with: Homemade Yorkshire puddings Garlic & rosemary roasted potatoes Cauliflower & broccoli cheese Honey roast carrots & parsnips Cabbage, bacon, onions Jugs of gravy

Dessert:

Same as bbq menus

PIE & MASH

2 Courses £40 per person:

Choose from either plated or sharing at the table :

2 course individual plated £40 per person

Choose 2 pies from the list below:

Steak & ringwood ale Chicken, ham & leek Steak & blue cheese Lamb, redcurrant and rosemary Wild venison & Malbec Scrumpy cheese & onion Squash, spinach & vegan feta

Served with: Colcaconn mash, mixed seasonal vegetables & gravy

> **Dessert:** Same as bbq menus

THE GREAT BRITISH WEDDING PICNIC TABLE

£30 per person:

Rare roasted Hampshire beef

Honey glazed Bridport ham

Coronation chicken with toasted almonds

Ham hock scotch eggs

Pulled pork, cheddar & marmite sausage rolls

Southwest cheese board, grapes, fine biscuits, candied walnuts

Assorted breads, oils, butter

English summer garden salad

Jersey royal potato salad, red onion & chive

Rainbow crunchy vegetable coleslaw

Homemade pickles and chutneys

Cherry scones filled with champagne strawberry jam & clotted cream

Add jugs of drink to the table:

Homemade lemonade £15 per jug Pimms £30 per jug Iced lemon & cucumber water £10 per jug





£35 per person

All served on vintage china

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

Vegan and gluten free versions available for £40 per person

Kids afternoon tea £20 per person:

Cheese / ham sandwich Sausage roll Mini sausage Crisps Sparkly chocolate brownie Fresh fruit skewer

CHILDREN'S MENU - UNDER 12S

2 Course menu £20 per person

Choose 1 main course and 1 dessert for all children to have

Mains:

Margarita pizza

Ham & cheese pizza

Meatballs with penne pasta

Mac n cheese

Hot dog & chips

Beef burger and chips

Chicken nuggets, chips, beans

Sausage, chips peas

Fish fingers, chips, beans

Dessert: Sparkly chocolate brownie & ice cream

New forest ice cream

Fresh strawberries & cream

EVENING FOOD

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 / Lamb & feta Wild boar & apple / Jumbo hot dog / Bratwurst Vegan hot dog / Vegan burger

Street food \pounds 15 per person: Choose 3 options, minimum 10 portions of each:

Super baps - Served with mixed salad:

Pulled pork, stuffing, apple sauce

Smoked beef brisket, blue vinny, celeriac remoulade

Shredded jerk chicken, coleslaw

Homemade cod fish fingers, ketchup, tartare sauce

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

Continued next page...

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, chopped cashews

Ploughman's grazing table $\pounds15$ per person:

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

Anti pasti grazing table £15 per person:

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

> Posh toasties £15 per person: Served with potato wedges, dips & salad bar:

Choose 3 from list below, min 10 portion of each:

Honey roast ham & cheddar

Bacon, Brie, cranberry

Smoked brisket, Monterey Jack, chilli jam

Slow roast tomato, mozzarella, pesto

Tuna melt, tomato, red onion

Dorset blue vinny, fig, onion jam

Vegan smoked applewood, mushroom, spinach, walnut

Cuban sandwich (£2 supplement per person)

Extras:

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 table: Ketchup Mayonnaise Vegan mayonnaise Hot sauce Bbq sauce Horseradish sauce English mustard Cranberry sauce Mint sauce

Canapé rainbow burger buns £1 each Rainbow burger buns £1 each

> Fried onions £1 per person Cheese slices £1 per person

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

Extra linen £15 per cloth White linen napkins £2 each

All prices are exclusive of VAT

