

Redcurrant - 0419 377 374



We specialise in using Tasmanian produce  
wherever possible to create mouthwatering food  
for your occasion!



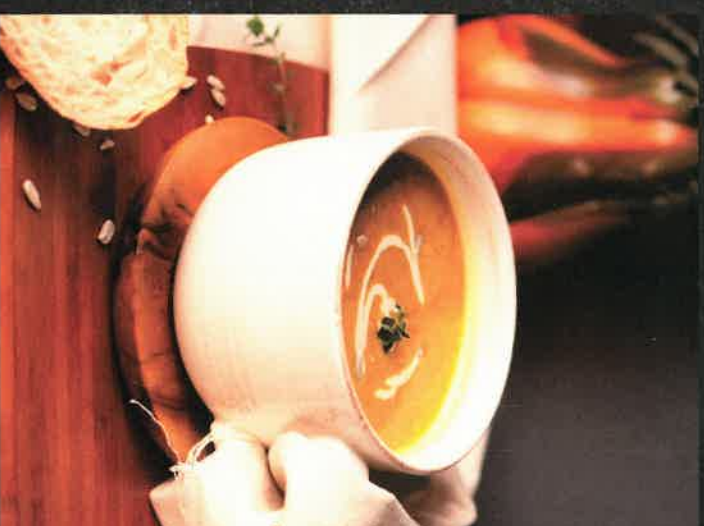
Let's chat so we can work together to design the  
right menu for your specific needs

Redcurrant uses the best of Tassie goodness in all  
our recipes. We make everything from scratch except  
for bread and crackers (we source these from trusted  
quality Tasmanian producers)

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Bagdad, Tasmania 7030

<https://www.facebook.com/redcurrantmobilecatering>



Redcurrant

Delicious food to suit any

occasion



We offer mobile catering to deliver food straight to you - all  
you have to do is provide the setting and ambiance, and leave  
the food to us!

Whether it be nibbles to go with drinks and cocktails, an  
office morning tea or lunch, or even a high tea at home with  
friends, we'll save you all that work by providing delicious  
fresh food to complement any occasion.

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## Moving Tea Platters

Selection of small cakes, scones with jam & cream, slices and biscuits. Minimum 30 pieces for \$60 (recommended for 15 people)

Selection of hot foods including sausage rolls, mini quiches, frittata, mini meat pies and mini pizzas. Minimum 30 pieces for \$60 (recommended for 15 people)

Fruit Platter: selection of fresh fruits serving 10 to 12 people - \$40 or you may like to accompany it with yogurt honey dip \$45.

Fruit & Nut Platter: selection of fresh fruits and nuts (serves 10 - 12 people) - \$50

Fruit & Cheese Platter: selection of fresh fruits, cheeses, nuts and crackers (serves 10 - 12 people) - \$65

## Lunch Time Menu

Sandwich Platter 1: (40 points \$50) - assorted including: curried egg; cucumber with mint & cheese; ham & cheese with chutney; ham, cheese & tomato; or salad.

Sandwich Platter 2: (40 points \$65) home cooked corned beef & mustard; home cooked coronation chicken; walnut & cream cheese; smoked salmon & dill flavoured cream cheese; chicken & avocado; chicken waldorf; ham/chicken or beef salad sandwiches  
\*\*\*Platters recommended for ten people. \$5 extra per person over 10 people

Hot Foods: (30 pieces \$70) recommended to serve 15 people - mini meat pies, mini curried chicken parcels; mini tarts - ham, cheese & corn, leek & mushroom, tomato & basil, asparagus, & spanish tarts. (\$5 per extra person)  
Soups (\$8 per person) served with crusty bread rolls - spicy pumpkin with coconut milk; potato & leek; minestrone; mulligatawny; spiced lentil with coconut milk, lemon chicken & rice.

Platters recommended for ten to twelve people. A charge of \$5 for each person over that number.



## Appetisers and Canapés - minimum of 30 pieces for \$45

Choose from the following:

- frittata bites
- caprese skewers
- beetroot bruchetta with goats cheese
- gorgonzola and caramelised onion tartlets
- mini cheeseballs & crackers
- salmon mousse canapés
- devilled eggs
- gado gado vegetable platter & peanut sauce
- pikelets with a variety of savoury toppings
- mushrooms en crouete
- chicken satay sticks
- brie & quince paste tartlets
- glazed meatballs
- smoked salmon & capers on rye
- arancini balls with dipping sauce
- mozzarella & olive bites
- assorted crostini

## High Tea Suggestions: 5 items pp - \$20 per person

Choose from a selection of delectable sandwiches; sausage rolls; mini quiches; small or large cakes; mini fruit tartlets; scones with jam & cream; savoury scones; panna cotta or chocolate mousse pots.

Yes, we do cater for dairy free, gluten free & vegan! 0419 377 374

