

**“Celebration of Life”**

Catering Menu Options

---

**ASSORTED TEA SANDWICHES**

prepared on sliced whole wheat & white bread and butter croissants

*\*gluten free bread options available upon request (additional fee will apply)*

- **Albacore Tuna Salad** with black olives, onion, celery, mayonnaise and seasonings
- **Traditional Egg Salad** with toasted sunflower seeds, celery, scallions, mayonnaise and mustard
- **Coronation Curried Chicken Salad** with mango chutney, mayonnaise, celery and onion
- **Old Fashioned Ham & Cheese** with grainy mustard
- **English Cucumber** with mint cream cheese

**FRESH FRUIT**

seasonal fresh fruit platter

- **Fresh Fruit Tray-** honeydew, cantaloupe & watermelon, pineapple, berries, oranges and grapes

**VEGETABLE CRUDITE**

market fresh mixed garden vegetables served with ranch style dipping sauce

- **carrots, celery, mixed florets of cauliflower & broccoli, radish, cucumber, peppers, snap peas and cherry tomatoes**

**LOCAL & IMPORT CHEESE WITH FRESH FRUIT**

assorted mixed, sliced and cubed cheese, fresh and dried fruit

served with assorted water biscuits, breadsticks and fruit & nut crisps

- aged cheddar, smoked cheddar, Havarti and Brie

**SWEET TREATS**

assorted mini dessert tray, featuring:

- **lemon curd bars, traditional brownie s'mores, mini butter tarts, raspberry linzer squares, date squares & mini cookies**
-

## OPTION 1

*\$15.00 / guest*

- assorted tea sandwiches (5 pieces / person)
- sweet tray (2 pieces / person)

## OPTION 2

*\$18.00 / guest*

- assorted tea sandwiches (5 pieces / person)
- vegetable crudité & dips
- sweet tray (2 pieces / person)

## OPTION 3

*\$24.00 / guest*

- assorted tea sandwiches (5 pieces / person)
- vegetable crudité & dip tray
- local & import cheese with fresh fruit tray
- sweet tray (2 pieces / person)

\*Gluten free bread options available additional \$2.75 / person

\*Minimum order for 24 people

---