



CATERING OPTIONS FROM


Custom
Catering



Standard



Point Sandwiches (48 Points)
A selection of White, Wholemeal & Grained Breads with a selection of fillings including vegetarian and Gluten Free platters available.

Wraps

Mixed Meat with Salad and Vegetarian Options.



Assorted Sweets

Kitchen's Choice but could include Muffins, Friands, Cup Cakes, Kiss Biscuits, Brownies, Mini Carrot Cakes.

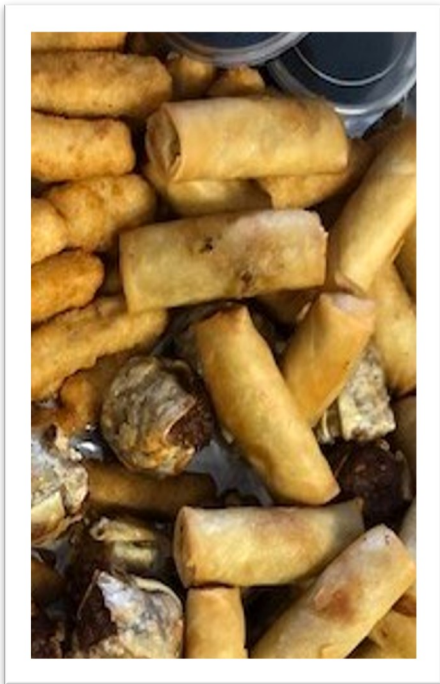


Standard

Hot Pastries Box

44 portions per platter

Chefs selection including Party Pies, Sausage Rolls, Mini Quiches.



Hot Finger Food Box

An Assortment of 120 Pieces of Fried Nibbles may include Mini Dim Sims, Cocktail Spring Rolls etc. Served with Soy and Sweet Chilli Sauces.

Slices

A mix of slices



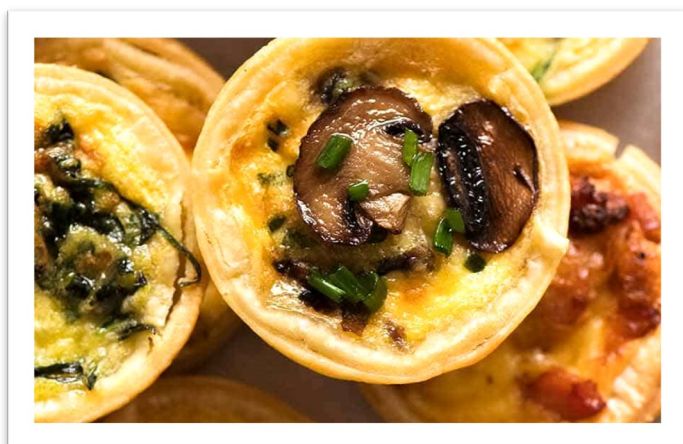
Standard



Scones with Jam and Cream

Sweet Mini Muffins

Medium Sized Sweet Muffins,
Blueberry, Raspberry and White
Chocolate, Chocolate Chip or
Double Choc.



Mini Quiche

Mini Quiches including a
selection of Lorraine, Spinach &
Feta and Smoked Salmon
and Brie.

Premium

Antipasto Platter

A selection of meats, dips, olives, antipasto mix, crackers and more.



Fruit and Cheese Platter
A Box of Cheese, Biscuits
Fresh and Dried Fruit.



Sushi

Assorted Pieces of Bite Sized
Sushi, served with Soy and
Wasabi.



Mixed Fruit Platter
Box of Seasonal Fruit.



Premium



Finger Club Sandwiches

Ham and Cheese
Mini Croissants



Mini Baguettes

Alcohol Selection

At our funeral locations we can offer a selection of alcoholic beverages. Alcohol is only offered when families ask for this option during their arrangements.

Charged on consumption to the family.
\$10 per drink. Our range is listed below:



James Boags Premium
Heavy and Light.

Cascade Draught
Heavy and Light.

Somersby Cider.

Wines are Tasmanian Brands
Sauvignon Blanc, Riesling, Champagne and Shiraz.



