

SPRINGFIELD FUNERAL HOME

Catering Menu

THE BEST SELECTION OF FRESHLY BAKED
APPETIZERS, SANDWICHES AND SWEETS



01

Valley Sweets

\$10.95 (per person)

Sweets and Fruit

Enjoy a selection of freshly baked and mouth-watering pastries such as butter tartlets, chewy brownies and decadent cakes as well as handmade loaves, squares and cookies. Includes fresh watermelon, strawberries, pineapple, cantaloupe, grapes, and seasonal fruits.

Gluten-free option + \$4.95 per person



Offered in Option 1, 2 & 3



Offered in Option 1, 2 & 3

02

Orchard Picnic

\$14.00 (per person)

Sandwiches, Vegetables, Sweets and Fruit

Indulge in a selection of gourmet finger sandwiches filled with an array of fine meats, including black forest ham, roasted chicken, turkey, beef, salmon and tuna or egg salad. Assorted breads or open-faced sandwiches on freshly baked Ciabatta buns or select easy-to-eat three-bite wraps (white, whole grain, or vegetable) with the above fillings along with cream cheese, romaine lettuce, bell peppers, and cheddar cheese.

All sandwiches and wraps are complemented with a variety of pickled vegetables and olives, as well as seasonal veggies such as carrots, celery, cauliflower, broccoli, bell peppers, and grape tomatoes served with a side of herb dip.

Satisfy your sweet tooth with a wide selection of freshly baked and mouth-watering pastries such as butter tartlets, chewy brownies and decadent cakes as well as luscious loaves, squares and cookies. Includes fresh watermelon, strawberries, pineapple, cantaloupe, grapes and additional seasonal fruits.

Gluten-free option + \$4.95 per person



Offered in
Option 2 & 3



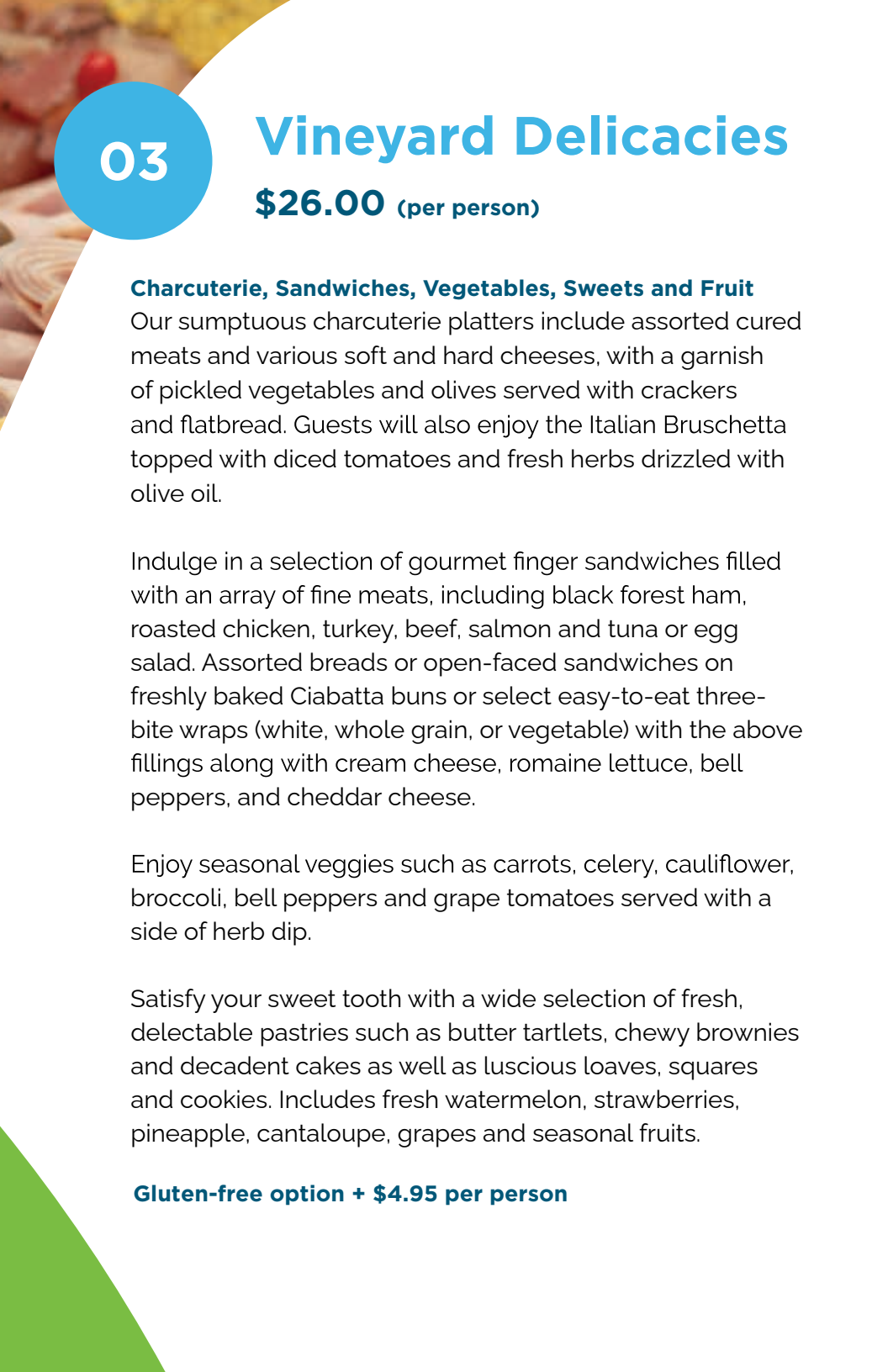
Offered in
Option 2 & 3

Offered in Option 3 & 4



Offered in
Option 3 & 4





03

Vineyard Delicacies

\$26.00 (per person)

Charcuterie, Sandwiches, Vegetables, Sweets and Fruit

Our sumptuous charcuterie platters include assorted cured meats and various soft and hard cheeses, with a garnish of pickled vegetables and olives served with crackers and flatbread. Guests will also enjoy the Italian Bruschetta topped with diced tomatoes and fresh herbs drizzled with olive oil.

Indulge in a selection of gourmet finger sandwiches filled with an array of fine meats, including black forest ham, roasted chicken, turkey, beef, salmon and tuna or egg salad. Assorted breads or open-faced sandwiches on freshly baked Ciabatta buns or select easy-to-eat three-bite wraps (white, whole grain, or vegetable) with the above fillings along with cream cheese, romaine lettuce, bell peppers, and cheddar cheese.

Enjoy seasonal veggies such as carrots, celery, cauliflower, broccoli, bell peppers and grape tomatoes served with a side of herb dip.

Satisfy your sweet tooth with a wide selection of fresh, delectable pastries such as butter tartlets, chewy brownies and decadent cakes as well as luscious loaves, squares and cookies. Includes fresh watermelon, strawberries, pineapple, cantaloupe, grapes and seasonal fruits.

Gluten-free option + \$4.95 per person

Italian Bruschetta
offered in Option 4



Succulent Prawns
offered in Option 4





Chutney Meatballs
offered in Option 4

04

Lakeshore Lunch

\$23.65 (per person)

Charcuterie and Appetizers

Our sumptuous charcuterie platters are filled with assorted cured meats, various soft and hard cheeses and pickled vegetables and olives served with crackers and flatbread. Guests also enjoy Italian Bruschetta topped with diced tomatoes and fresh herbs drizzled with olive oil. Appetizers include succulent prawns served with cocktail sauce and savoury meatballs with mildly spiced chutney.

Gluten-free option + \$4.95 per person

Add Sweets and Fruit + \$10.95 per person (see Valley Sweets)

Additional Options

Enhance your selections by adding any of these items to your menu choice for an additional \$4.95 per person per item

- Italian bruschetta
- Chutney meatballs
- Prawn cocktail with cocktail sauce
- Smoked salmon cucumber cups
- Basil and peach tart with goat cheese
- Mini vegetarian samosa
- Seasonal skewers (bocconcini tomato / blackberry basil)
- Prosciutto-wrapped asparagus
- Puff pastry pin wheels with spinach, gouda, caramelized onions



**Basil and Peach Tart
with Goat Cheese**

**Seasonal Skewers &
Prosciutto-wrapped
Asparagus**



**Mini Vegetarian Samosas &
Puff Pastry Wheels**



To Serve You Better

- Menu prices include coffee, tea, punch and paper dishes and the services of one hostess for up to 75 guests. Larger groups will require an additional hostess and supplies at \$100 in increments of every 75 guests.
- Reception room rental includes the use of the room for 2 hours. The room will be prepared in advance and cleaning will be done when the event is over.
- If third-party catering is selected, there will be an additional fee of \$200 to cover beverage service and a hostess. Food from third-party caterers must arrive ready to serve and pre-plated on trays and platters.
- Bar Service is available at \$150 per 75 people. Family is required to apply for and receive a BC Special Events license and to provide all liquor (wine, beer and coolers only).



Scan QR code for a link to apply for this license.

- Customized menus are also available. Please ask your funeral director for more information.
- Food substitutions may be required due to availability - seasonal or otherwise.
- Minimum catering order accommodates 25 people.

***Rental dishes and linens available at an additional cost.**



***Water**

More About the Menu

Sandwiches

can include but are not limited to: egg salad, salmon salad, albacore tuna salad on white and whole wheat bread or open-faced ciabatta buns.

Wraps

all wraps are on white, whole grain or vegetable wraps with cream cheese, romaine lettuce, bell peppers, cheddar cheese.

Fillings can include but are not limited to cured meats, black forest ham, roasted chicken, roast beef, roast turkey, albacore tuna salad, and vegetarian (cucumbers, avocado and grated carrot).



**Pickled Vegetables
& Olives**



Sweets

can include but are not limited to; tarts, brownies, cakes, cake pops, cookies, loaves, squares etc.

Vegetable Tray

can include but are not limited to; carrots, celery, cauliflower, bell peppers, broccoli, grape tomatoes (local vegetables may be added when in season). Served with a side of herb ranch dip.

Fruit Tray

can include but are not limited to; watermelon, strawberries, pineapple, cantaloupe, grapes. (local fruit may be added when in season).

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