



Bereavement Catering
FUNERAL BROCHURE 2026



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Choosing a catering company during a difficult time can seem overwhelming. We understand that there's so much to think about and plan for at a time when you are feeling the weight of a loss. We are here to support you and your family during this difficult time by ensuring all of the funeral catering is taken care of. We will work with you and your family to alleviate the burden of planning an event when you have lost a loved one. Our goal is to provide professional service in a quick and timely manner, so you and your family can spend time where it matters most.

Our buffets are beautifully presented and fully garnished on platters. We are able to provide all of our menus and buffets either full serviced or as a 'drop off only'. We are available to provide funeral food catering for small and large groups, at home, place of worship or at your chosen venue. We are also available at short notice and of course, will always consider all the times and arrangements that need to be thought about on the day. Staff can be provided at an hourly rate. Enquire for more information.

All serviced events are charged at an additional 20% VAT.



All Set ups will have a standard fee of £50 to set the display up using our equipment and décor

All Set ups will have a travel Fee dependant on distance from premises (which includes return the following day to collect set up
(Option to return set up items yourself to reduce fee by Half)

Standard Catering Set up Time is 7AM -7PM Anything earlier or later will incur an additional £20 Fee

Funeral Packages



Package 1


Selection of generously filled sandwiches – 3 triangles per person
Homemade traybakes – 2 bitesize per person
Tea, Coffee & Juice
£6.00 per person

Package 2

Selection of generously filled sandwiches – 3 triangles per person
Homemade traybakes – 2 bitesize per person
Homemade Shortbread/ oatmeal & cake selection
Mini Cocktail Sausage rolls – 2 per person
Tea, Coffee & Juice
£8.00 per person

Package 3

Selection of generously filled sandwiches – 3 triangles per person
Selection of Wraps – 1 piece per person
Homemade traybakes – 2 bitesize per person
Homemade Shortbread/ oatmeal & cake selection
Mini Cocktail Sausage rolls – 2 per person
Cocktail Sausages – 5 per person
Tea, Coffee & Juice
£10.00 per person



Package 4

Selection of generously filled sandwiches – 3 triangles per person
Mini filed crusty rolls/ baps – 1 per person
Mini Scones with Jam and Cream
Homemade traybakes – 2 bitesize per person
Homemade Shortbread/ oatmeal & cake selection
Mini Cocktail Sausage rolls – 2 per person
Cocktail Sausages – 5 per person
Tea, Coffee & Juice
£13.00 per person

Add on items

add to any package for that little extra something..



Sandwich round- **£4.50**

Wraps (Can be cut in 3) - **£4.80**

Mini Sub Rolls/Baps - **£3.00**

Filled bagels or croissant - **£4.50**

Smoked salmon, caper, dill platter - **£40.00**

Continental meat & cheese platter - **£50.00**

Luxury Topped Overnight Oats - **£6.00**

Yoghurt Granola Pots - Large **£6.00** Small **£3.50**

Fruit Pots Large - **£6.00** Small - **£2.00**

Fruit Skewers - Large **£2.00** Small - **£1.00**

Fruit Platter - Large **£60** Med - **£40** Small - **£25**

Traybakes - **£1.60**

Mini Danish Pastry - **£1.80**

Large Daily Apron French Pastry - from **£5.00**

Chocolate Dipped Croissant - **£2.50**

Chocolate Strawberries - **£1.80**

French Macarons - **£1.80**

Cupcakes - Large **£4.00** Small - **£2.00**

Decorated Chocolate Doughnuts - **£3.00**

Dipped Chocolate Mallows - **£2.50**

Mini Vegetable Hummus Pots - **£3.50**

Mini House or Caesar Salad pots - **£2.50**

Scones - Large - **£3.00** Small - **£2.00** (+50p Jam Cream)

Sausage Rolls - Large - **£2.50** Half - **£1.00** Bitesize - **50p**

Cocktail Sausages - **£2.00** per portion of 8

Mini Potted Desserts - **£3.00**

Individual pink dressed Meringue - **£6.00**

Personalised Sugar Cookies - **£3.00**

Personalised Mini Cakesicles - **£3.50**

Flavoured soft or carbonated drinks - **£2.00**

individual bottled Fruit juice - **£2.50**

Tea & Coffee Flasks instant - **£25.00** each (Serves 15)

Freshly brewed Johnsons coffee - **£3.00** per person

3l fresh fruit drink dispensers - **£25.00** (Serves 25)

Fresh Eucalyptus Foliage for table - **£25.00**

Fresh Floral Bouquets - Starting **£25.00**

Bamboo Plates/ Cutlery/ Napkins - **£2.00** per person



Canapes & Cups



Canapes – £1.60 each We recommend 4–6 per person

Mixed house selection

A mix of topped crackers, crostini & bruschetta & Bellini

Mini Bouchee Quiche

Salmon and dill, cauliflower and broccoli, tomato goat's cheese and basil, tartiflette, mushroom garlic and parsley

Bruschetta

fresh mixed tomato, basil, mozzarella and balsamic or beetroot, goats cheese, rocket with balsamic glaze

Topped crackers

Pear walnut and blue cheese – fig, brie and honey – roast beef horseradish and tomato – chilli jam, brie and salami – chutney cheddar and tomato – olive tapenade sliced black olive – beetroot goat cheese and rocket – daily special

Mini Yorkshire Pudding Bites

with beef, mash, horseradish, gravy, parsley

Caprese Salad Skewers

Tomato, Mozzarella, Basil, Balsamic Drizzle

Smoked Salmon Dill Bellini

cream cheese, Scottish smoked salmon fresh dill, lemon oil

Mini Vol-Au-Vents

prawn marie rose, chicken and ham, creamy mushroom

Charcuterie Cup

Includes a mini pot of chutney, mixed nuts, a charcuterie skewer, pickle, tomato, olive, selection of cheese, crackers, fresh fruit skewer, cucumber, apricots, and a seasonal garnish

£9.00 each

Brunch Cup

Features a mini yoghurt granola pot, portion of jam and butter, mini freshly baked croissant, ham and cheese roll-up, fresh fruit skewer, fresh fruit garnish.

£7.00 each

Sweet Cup

popcorn, fresh cream, fruit skewer, cake ball, chocolate-covered strawberry, wafer, brownie bite, mini cupcake, dipped pretzel, fresh mint garnish

£9.00 each

Mini Slider Rolls – £3.00 each

Egg Mayo, Ham Cheese, Chicken Club, Tuna Celery, Chicken Tikka

Prawn Cocktail hand held pots

Shredded Lettuce, prawn marie rose, lemon, paprika

Mini veg and hummus hand held pots

Vegetable crudites & flavoured hummus

Mini salad hand held pots

Pesto pasta, Caesar, House, Couscous

All pots – £3.50 Each



Finger Buffet



Our carefully designed buffet menu combines old favs with new delicious items that are freshly prepared for your event served hot in chafing dishes or fully wrapped for you to display as you like. **Minimum of 10 people**

Finger Buffet

3 Options – **£9pp** 5 Options – **£15pp** 7 Options – **£18pp**

Freshly prepared mixed sandwiches & wraps
Mini Sandwich sliders & rolls
Freshly baked sausage rolls
Plain or Honey & Mustard cocktail sausages
Mixed Topped Bruschetta
Mini Vegetable crudites & hummus Pots
loaded cheese, salsa, guac, sour cream, jalapeno nachos boats
Hot & Spicy or BBQ chicken wings
Breaded Chicken Goujons Garlic Dip
Mini Burgers big mac sauce & cheese
Mini Ham & Cheese Jambons
BBQ or Satay Chicken Skewers
Mini House or Caesar Salad Pots



Add on Sharing Salads

Family Style Salads – **£25.00**

Classic Potato Salad or Homemade Coleslaw
Classic Green Salad
Classic Greek Salad
Caesar Salad



Deluxe Style Salads – **£35.00**

Goat Cheese, Beetroot & Candied Walnut Salad
Sunshine Salad with Blueberry & Lemon Balsamic Dressing
Waldorf Salad or Caprese Salad
Peach, Burrata & Balsamic Summer Salad
Basil, Pesto, Sundried Tomato & Pine Nut Pasta Salad
Flaked Tuna & Sweetcorn Pasta Salad
Lemon and Cumin Spiced Couscous
Curried Rice & Pepper Salad
Roasted Mediterranean Vegetable Pasta Salad
Asian Carrot, Broccoli and Peanut Salad
Broccoli, Tomato, Feta, and Walnut Salad



Terms & Conditions

Staffed events:

Please note our event spreads are not staffed un. The spread is set up in chosen venue and is self-service however service staff can be provided at an hourly rate if requested. Enquire for more information.

Pricing & V.A.T

Please note all prices for table spreads are based on 5-10 person minimum. We can cater for less however the price per head may vary. An additional fee will be added for orders out of hours before 8am and after 6pm. There will be a small surplus charge if event is requested on a Sunday due to the business being closed on this day. V.a.t will be added to each serviced event for set up at a rate of 20%

Food & produce:

please be aware all platters, boxes and grazing tables are subject to availability and seasonality. It is your responsibility to inform us well in advance of any dietary requirements. While we make every effort to accommodate such requirements, this may not always be possible. Pricing may also vary. It is also your responsibility to inform us of any food allergies or intolerance well in advance. Our platters are not prepared in an allergen-free environment. While we may be able to label items containing possible allergens ahead of time on request, there is a risk of cross-contamination. Anyone with a severe food allergy should refrain from consuming our products. We recommend food on all table spreads and flat lays to be consumed within 1 hour as produce is uncovered and unrefrigerated. If customers choose to eat after the recommended time, then rare grazing ltd is not responsible for the freshness of the food. Food should not be left in direct sunlight and should be displayed in a covered environment where possible.

Delivery & set up fee

This fee will cover us coming out to the location, setting the event up and then us collecting the items following the event. The delivery and return fee will be less if items are returned by customer. There may also be ‘unsocial hours’ call out fee included.

Platter equipment & rental:

All boards, display items and tableware are provided as a rental and must be returned in the same condition at agreed time. If equipment is broken, damaged or not returned this will incur a charge. Please note we do not provide tablecloths or tables. These can be requested for an additional fee

Legal:

We are a limited company and are fully registered with the local Lisburn & Castlereagh city council and have been awarded 5 stars in our food hygiene rating 2020. Our team have met current food safety & hygiene requirements.

Cancellations/payment:

Payment is required in full upon confirmation of the order and a date is only confirmed once deposit is paid which can be made via bank transfer or payment link. Cancellations /rescheduling can be made up to 2 weeks prior to your confirmed booking. Any deposits paid are fully non - refundable. Unless otherwise agreed.