

THE GRAND GRAZING TABLE PACKAGE

Appetizer \$11 pp/ Main Meal \$28pp

GRAZING STATIONS ARE THE FOOD TREND FOR 2023 CREATING A WOW FACTOR FOR ANY EVENT.

Our mixed grazing stations are unique to each event but tend to include:

Cured meats

Sopressata, Genoa, Italian Salami, Prosciutto & Serrano Ham

Artisan cheeses

Danish Blue, Brie w/ Peach Chutney, Cheddar,
Boursin, Goat, Havarti & Mozzarella

Antipasti

Olives, Pickled Vegetables, Artichoke Hearts & Sun-dried Tomatoes

Accompaniments

Ranch, French Onion, Blue Cheese Dip,
Olive Oil, Whipped Flavored Butters & Chutneys

Nuts & Dried Fruit

Almonds, Macadamia, Pecans, Pistachios, Figs, Cherries & Mango

Seasonal Fruit

Assorted Berries, Grapes, Pineapple, Watermelon & Oranges

Vegetables

Asparagus, Cauliflower, Pea Pods, Radishes,
English Cucumbers, Heirloom Carrots & Grape Tomatoes

Herbs

Parsley, Rosemary, Thyme, Lavendar & Chives

Breads

Freshly Baked Breads, Crackers & Biscuits

Grazing Tables offer Gluten Free Options

(Min. 40p)