

# Grazing Table Platters



Our Grazing tables are lovingly prepared and constructed using a range of house made items, carefully selected cured meats and high-quality local cheese. We love assembling high quality produce into beautiful, mouth watering grazing platters. We work hard to find the best seasonal produce to assemble unique grazing platters and tables for your event. We enjoy connecting the style of our grazing tables to the individual settings, clients and concepts and are continually rethinking and reviewing to keep our ideas fresh. Grazing platters and tables are an excellent option for product launches. The beauty of our grazing platters and tables is that there is something for everyone, for all dietary requirements and it looks deliciously abundant.

## *Grazing Platter*

### **Standard**

Selection of Cheese  
Cured / Shaved Meat  
Dips  
Assorted Crackers  
Nuts  
Fresh & Dried Fruit  
**\$100.00 (Serves 10)**

### **Premium**

Trio Tasmanian Cheese  
Trio Cured Meat  
Shaved Meat  
Home Made Dips  
Assorted Crackers / Flatbread  
Wafer / Nuts  
Fresh & Dried Fruit  
**\$130.00 (Serves 10)**

## *Grazing Table*

### **Small Table (20 Pax)**

3 Cheese Varieties, 3 Meats, Breads, Crackers, Dip,  
Nuts, Dried & Fresh Fruit

**\$380.00**

### **Medium Table (30 Pax)**

3 Cheese Varieties, 3 Meats, Breads, Crackers, Dip,  
Nuts, Dried & Fresh Fruit

**\$530.00**

### **Large Table (40-50 Pax)**

4 Tasmanian Cheese Varieties, 4 Meats, Breads,  
Crackers, Dip, Nuts, Olives, Dried & Fresh Fruit

**\$750.00**

### **Ultimate Table (60-80 Pax)**

5 Tasmanian Cheese Varieties, 5 Meats, Breads,  
Crackers, Dip, Nuts, Olives, Dried & Fresh Fruit

**\$1000.00**

*Menu prices are valid until 30th June 2024*