



HANDMADE PROVISIONS



RAUCH VINEYARD WEDDING



Appetizer Style Grazing Board

A relaxed and elevated grazing experience, perfect for cocktail hour among the vines. Designed to pair beautifully with Dunites wines and the rolling hills of San Luis Obispo.

THE SPREAD

CHEESES

Triple Cream Brie
Aged Gouda
Aged White Cheddar
Herbed Goat Cheese

CHARCUTERIE

Prosciutto
Italian Salami
Soppressata

ACCOMPANIMENTS

Seasonal Fresh Fruit
Marinated Olives
Cornichons
Honey Roasted Nuts
Dried Apricots & Figs



SPREADS

Fig Jam
Local Honey
Whole Grain Mustard

CRACKERS & BREAD

Assorted Artisan Crackers
Sliced Baguette

FINISHING TOUCHES





Fresh Herbs
Edible Flowers
Olive Oil Drizzle

DESIGNED TO PAIR

Curated with Dunites wines in mind for a seamless and thoughtful pairing experience.



DETAILS

-  Guest Count: ~50
-  Service Style: Appetizer-Style Grazing Board
-  Presentation: Natural, elevated, and vineyard-inspired
-  Includes: Delivery, setup, eco-friendly serving ware, and styling

INVESTMENT

Option 1: Simple Charcuterie Drop-Off

\$12-\$15

PER PERSON

Ready-to-serve grazing board with no on-site setup required.

A NOTE

Thank you for inviting Boortz & Co. to be part of your celebration at Rauch Vineyard. We're honored to create a spread that reflects the beauty of the land, your love for good food, and your connection to Dunites.

