

Charcuterie Catering

a minimum of 15 guests are required for all catering orders

THE BIG BOARD

when you're in the mood for everything.

an assortment of 8 cheeses, 3 charcuterie meats and 1 terrine.

quantities are based on 2-3 oz of cheese per person and 1-2 oz of charcuterie meat per person. all boards include accoutrements of marcona almonds, cornichons, seasoned olive medley and 3 spreads.

\$15 Per Person

THE GRAZER

all our favorites in one place.

an assortment of 6 cheeses and 3 charcuterie meats.

quantities are based on 2-3 oz of cheese per person and 1-2 oz of charcuterie meat per person. all boards include accoutrements of marcona almonds, cornichons, seasoned olive medley and 2 spreads.

\$9 Per Person

THE LIGHT SIDE

a light sampler

an assortment of 2 cheeses and 2 charcuterie meats.

quantities are based on 2-3 oz of cheese per person and 1-2 oz of charcuterie meat per person. all boards include accoutrements of marcona almonds, cornichons, seasoned olive medley and 1 spread.

\$6 Per Person

THE SWEET SIDE

*selection of artisanal chocolate truffles,
dark chocolate covered valencia almonds and macarons
based on 2 pieces per person*

\$7 Per Person

THEMED OPTION

add some seasonal flare. we'll incorporate decorations and theme your board for the holiday or your special occasion.

*\$25 for boards under \$150 ~ \$40 for boards \$150 - \$300
custom pricing available for boards over \$300*

cheese and meat selections are Sips choice and based on product availability.

substitutions may incur additional costs.

all catering orders require a minimum of 72 hours advance notice and are subject to availability.

bring your own platters or rent ours for an additional charge.

a 15% service charge is added to all catering orders.

prices do not include applicable taxes or service charge.