

Charcuterie Boards & Grazing Tables



CHARCUTERIE BOARDS

BASIC BOARD: SERVES 8-10

2 TYPES OF CURED MEATS, 3 TYPES OF CHEESE,
SEASONAL FRUIT, HONEY, AND NUTS.

SIGNATURE BOARD: SERVES 15-20

4 TYPES OF CURED MEATS, 3 TYPES OF CHEESE, SEASONAL
FRUIT, HONEY, JAM, PICKLES, OLIVES, AND NUTS.

EVENT BOARD: SERVES 30-50

4 TYPES OF CURED MEATS, 3 TYPES OF CHEESE,
SEASONAL FRUIT AND VEGETABLES, DIP, HONEY, JAM,
PICKLES, OLIVES, CRACKERS, AND NUTS.

PARTY BOARD: SERVES 50-75+

4 TYPES OF CURED MEATS, 4 TYPES OF CHEESE, SEASONAL
FRUITS AND VEGETABLES, DIPS, HONEY, JAM, PICKLES,
OLIVES, CRACKERS, CHOCOLATES, AND NUTS.

ADD ON OPTIONS

CRACKERS

SLICED BAGUETTE

CHOCOLATES

ASSORTED VEGES WITH DIP

GRAZING TABLE

OUR STUNNING TABLES INCLUDE AN
ASSORTMENT OF GOURMET CHEESES, CURED
CHARCUTERIE MEATS, FRESH FRUIT AND
VEGETABLES, DIPS, OLIVES AND PICKLES,
NUTS, CRACKERS, FRESH BREAD, AND VARIOUS
ACCOMPANIMENTS.

MINIMUM OF 30 PEOPLE

CHARCUTERIE CUPS

OUR SINGLE-SERVE CUPS ARE THE PERFECT
HANDHELD SNACK FOR YOUR NEXT
WEDDING, PARTY, OR HAPPY HOUR. EACH
CUP INCLUDES THREE CHEESES, TWO
CHARCUTERIE MEATS, FRESH AND DRIED
FRUIT, OLIVES, NUTS AND CHOCOLATE
COVERED ITEMS.

MINIMUM OF 10 CUPS

DESSERT BOARD

ITEMS ON THIS BOARD INCLUDE MINI
CUPCAKES, MINI COOKIES, CHOCOLATE
COVERED PRETZELS, ASSORTED CANDIES,
FRUIT AND DIP. THESE ITEMS ARE NOT
ALL MADE IN HOUSE. BOARDS RANGE IN
DESIGN BASED ON THE SEASON AND
AVAILABILITY OF ITEMS.

SMALL: SERVES 8-10

MEDIUM: SERVES 20-30

LARGE: SERVES 40-50+