

WHY CHARCUTERIE

Charcuterie is the ultimate event experience, seamlessly blending stunning visual art with effortless dining. Acting as both a striking centerpiece and a plentiful feast, it replaces stiff, traditional meals with a lush assortment of artisanal cheeses, cured meats, fresh fruits, and gourmet accompaniments that appeal to everyone. The “grazing” style encourages guests to mingle and help themselves, creating a more relaxed atmosphere. Versatile and inclusive, charcuterie is simply the perfect mix of convenience and elevated, interactive dining.

Our Grazing Tables, designed for your home or venue, are priced to fit your budget, not ours. We believe that good grazing should not have to cost a fortune, but with artful design, it will look like it does. We don't just bring food to your event...we make an event of your food.

The minimum guest requirement for the grazing table is **35**.

4 Day minimum notice for Grazing Tables.

4 Hour minimum notice for Boxed Boards

NOTE:

Our Standard Grazing Table starts at \$12.00 per person. Each section indicates how many items (#) you can choose for the base price. Additional choices, as listed, start at \$2.00 per person (minimum 24). Our grazing tables include tables, all linens, platters, boards, service ware, napkins, plates, cups, décor, and are artfully arranged at your venue to match the theme.

Grazing Tables and Boxed Boards are priced as appetizer portions unless ordered as a meal. Priced accordingly.

Grazing Table attending staff & set-up rate \$50 per hour. Standard 20% gratuity.
IRS standard mileage rate \$.70 per mile, one way off the peninsula.

11”X16” BOXED BOARDS

Serves 10

Charcuterie \$90.00

Fruit \$35.00

Crudité \$30.00

14”X19” BOXED BOARDS

Serves 25

Charcuterie \$185.00

Fruit \$85.00

Crudité \$70.00

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207-315-1423

Prices subject to change without notice.

GRAZING TABLE SELECTIONS:

Cheese: (4)

Brie, Cheddar, Manchego, Jarlsberg,
Gouda, Boursin, Muenster

Meat: (4)

Italian Salami, Prosciutto, Calabrese,
Ham, Pepperoni

Fresh Fruit:- (5) Seasonal:

Grapes, Strawberries, Blueberries,
Raspberries, Blackberries, Cantaloupe,
Watermelon, Pineapple, Kiwi, Oranges,
Pears

Dried Fruit: (2)

Apricot, Dates, Figs, Mango

Crudit : (5)

Baby Carrots, Celery, Cucumber,
Peppers, Cherry Tomato, Summer
Squash, Zucchini, Peas,
Green Beans, Broccoli

Sides: (2)

-Burrata, Blistered Tomato, Fresh Basil,
Balsamic Drizzle.
-Caprese Bites: Mozzarella, Cucumber,
Tomato, Fresh Basil, Olive Oil
-Whipped Ricotta and Honey Roasted
Strawberries, Candied Pecans.

ADD-ON'S: Add \$3.00 per pp min (24)

-Smoked Salmon
-Shrimp Cocktail
-Ham Salad Finger Roll
-Egg Salad Finger Roll
-Tuna Salad Finger Roll
-Crab Finger Roll (**Market \$**)
-Lobster Finger Roll (**Market \$**)

Pickles: (3)

Olives- Green or Kalamata
Artichoke Hearts, Gherkins
Marinated Mushrooms

Dips: (3)

Ranch, Bleu Cheese
Tapenade, Hummus
Tzatziki Sauce

Dessert: (3)

Brownies
Palmier
Mini Eclairs
Assorted Cookies

Breads & Crackers: (5)

Crostini
Fresh Focaccia or Artisan Bread
Naan
Assorted Crackers
Pretzels
Gluten Free Crackers

ADD ON'S: Add \$2.00 per pp min (24)

-Stuffed Grape Leaf
-Falafel
-Tuna Salad Stuffed Tomato
-Mini Quiche-Broccoli & Cheese
-Herb Cheese-Stuffed Mini Peppers
-Deviled Eggs
-Cucumber, Feta & Tomato Bites

DESSERTS:

-Goat Cheese, Pecan, Stuffed Dates
-Lemon, Blueberry Tartlet
-Choc Mousse Tartlet

Salad By The Bowl (25) \$50.00

-Garden or Greek Pasta

Iced tea, Lemonade, Punch- Available \$\$

