

GRAZING STATIONS

Textures
Catering

Cheese Grazing

1/2 Wheel Aged Cheddar
1/2 Wheel Tarrago Shadows of Blue
1/2 Wheel Triple Creme Brie
1 Log Ash Goats Cheese
Lavosh & Charcoal Lavosh
Muscatel & Dried Fig/Apricot
Fresh Grapes
Honey
Quince Paste
Sourdough & Cultured Butter
Smoked Almonds, Walnuts
Assorted Fresh Fruits
Mixed GF Crackers

\$1100



Charcuterie Grazing

Aged Prosciutto
Jamon Iberico
Triple Smoked Gypsy Ham
Nduja Paste
Mortadella
Salami
Marinated capsicum/Eggplant, Olives
Olive Oil & Focaccia
Beetroot Ezme, Tarator Dip, Pesto, Tapenade
Crudites
Assorted Fresh Fruits
Mixed GF Crackers
Grissini
Lavosh & Charcoal Lavosh
Confit Cherry Tomato
Sourdough & Cultured Butter

\$1400

