

SEASIDE SUPS

EST.



2023

MOBILE BAR

CHARCUTERIE



BUILD YOUR OWN CHAR-CUTIE CUPS

STEP 1: CHOOSE YOUR BOARD TIER

1

- 3 MEATS
- 3 CHEESE
- 4 FRUITS
- 3 SIDES
- 2 NUTS
- 3 BRINE

\$600

PER 100 PEOPLE

2

- 4 MEATS
- 5 CHEESE
- 6 FRUITS
- 5 SIDES
- 3 NUTS
- 3 BRINE

\$800

PER 100 PEOPLE

3

- 6 MEATS
- 6 CHEESE
- 8 FRUITS
- 5 SIDES
- 4 NUTS
- 3 BRINE

\$1000

PER 100 PEOPLE

ALL SERVED WITH CRACKER VARIETY, CHEESE CRACKERS, AND FRESH BREAD



BUILD YOUR OWN CHAR-CUTIE CUPS

STEP 2: CHOOSE YOUR ITEMS

NUTS

MACADAMIA
PISTACHIO
ALMONDS
CHOCOLATE ALMONDS
CASHEWS
PEANUTS
SMOKED ALMONDS
SESAME ALMONDS

BRINE

GERKINS
SWEET OLIVES
KATAMALA OLIVES
GREEN OLIVES
DILL PICKLES
PEPPEROCINIS
STUFFED RED PEPPERS
PICKLED CARROTS
SUNDRIED TOMATOES

MEATS

PROSCIUTTO
SOPPRESATA
CURED CHORIZO
PEPPERONI
SALAMI
CAPRICOLA
ROLL UPS

FRUITS

FIGS
DRIED FIGS
STRAWBERRIES
BLUEBERRIES
DRIED APRICOTS
DRIED MANGO
APPLES GREEN/RED
RASPBERRIES
GRAPES GREEN/PURPLE
PEACHES
PEARS
CHERRIES

SWEETS/SIDES

HOT HONEY
PESTO
FIG JAM
RED PEPPER JELLY
HONEY MUSTARD
SPICY HONEY MUSTARD
RASPBERRY JAM
STRAWBERRY JAM
BLUEBERRY JAM
NUTELLA
DARK CHOCOLATE
FIG BUTTER
CHOCOLATE PRETZELS
PUMPKIN BUTTER (SEASONAL)

CHEESE

BURRATA
MOZZERELLA
SHARP CHEDDAR
GOUDA
GOAT CHEESE
PARMESEAN
BRIE
MONCHEGO
AGED CHEDDAR
BLUE CHEESE
GRUYÈRE

SUB MEAT OPTIONS WITH ITEMS FROM ANY CATEGORY

BUILD YOUR OWN CHAR-CUTIE CUPS

STEP 2: CHOOSE YOUR ITEMS

NUTS

MACADAMIA
PISTACHIO
ALMONDS
CHOCOLATE ALMONDS
CASHEWS

BRINE

GERKINS
SWEET OLIVES
KATAMALA OLIVES
GREEN OLIVES
DILL PICKLES
PEPPEROCINIS
STUFFED RED PEPPERS
PICKLED CARROTS
SUNDRIED TOMATOES

MEATS

PROSCIUTTO
SOPPRESATA
CURED CHORIZO
PEPPERONI
SALAMI
CAPICOLA

FRUITS

FIGS
STRAWBERRIES
BLUEBERRIES
DRIED APRICOTS
DRIED MANGO
APPLES GREEN/RED
RASPBERRIES
GRAPES GREEN/PURPLE
PEACHES
PEARS
CHERRIES

SIDES

HOT HONEY
PESTO
FIG JAM
RED PEPPER JELLY
HONEY MUSTARD
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STRAWBERRY JAM
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FIG BUTTER
PUMPKIN BUTTER (SEASONAL)

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MOZZERELLA
SHARP CHEDDAR
GOUDA
GOAT CHEESE
PARMESAN
BRIE
MONCHEGO
AGED CHEDDAR
BLUE CHEESE
GRUYÈRE

SUB MEAT OPTIONS WITH ITEMS FROM ANY CATEGORY

OUR FAVORITE

CHAR-CUTIE CUPS

SUMMER BOARD

MACADAMIA NUTS
ALMONDS
RASPBERRIES
GREEN GRAPES
STRAWBERRIES
DRIED APRICOTS
BRIE CHEESE
SHARP WHITE CHEDDAR
MOZZERELLA
FIG BUTTER
HOT HONEY MUSTARD
SWEET OLIVES
SALAMI
CAPICOLA
PROSCIUTTO

\$**600**
PER 100 PEOPLE

BURRATA BOARD

BURRATA
MOZZERELLA
PEACHES
GREEN APPLES
GREEN GRAPES
PROSCIUTTO
SOPPRESATA
PISTACHIOS
HONEY
FIG BUTTER

\$**550**
PER 100 PEOPLE

THE BOOT BOARD

SOPPRESATA
PEPPERONI
CAPICOLA
PROSCIUTTO
SUN DRIED TOMATOES
PISTACHIOS
ALMONDS
PESTO
HOT HONEY
RED PEPPER JELLY
MOZZERELLA
PROVOLONE
PARMESAN
BURRATA
VARIETY OF OLIVES
PEPPEROCINI

\$**850**
PER 100 PEOPLE

ASK US ABOUT
WINE PAIRING