



Amazing Grazz

CHARCUTERIE ARRANGMENTS |
EVENT CATERING | PRIVATE WORKSHOPS

EVENT CATERING

BRUNCH MENU

Minimum order of 10 People | Discounts for orders of 50 + People

Continental

\$8.50 pp

Breakfast Pastry Tray, Croissants, Butter and Assorted Jams

The Healthy Start

\$9.25 pp

Yogurt, Granola, Cottage Cheese, and a Fresh Fruit Tray with Honey

Enhanced Continental

\$9.50 pp

Breakfast Pastry Tray, Fresh Fruit Tray, Croissants, Butter, and Assorted Jams

A Toast to the Avocado

\$10.00 pp

A build-your-own Avocado Toast Bar featuring fresh avocado spread, cherry tomatoes, radishes, onions, feta cheese - served with freshly sliced bread and a Fresh Fruit Tray.

Mid-Morning Delights

\$17.00 pp

Pastry tray, assorted bagels, cream cheese, smoked salmon, capers, artisan cheeses, crispy bacon, hard-boiled eggs, sliced vegetables, stuffed olives, lemon slices, a fresh fruit tray with fresh dill and basil, nuts, chocolates and other sweets.



LUNCH MENU



Party Bundle

\$395.00

Serves 20-25 people

- One Large Charcuterie Arrangement
- One Large Cracker Tray
- One Large Crudite Platter with hummus and veggie dip
- One Blueberry Goat Cheese Salad with spinach, arugula, fresh blueberries, goat cheese crumbles, praline pecans, balsamic glaze, and a vinaigrette dressing on the side
- One Appetizer Mini-Sandwich Platter (6 mini caprese sandwiches cut in half with pesto, tomatoes, mozzarella, and arugula and 6 mini charcuterie sandwiches cut in half with genoa salami, capicola, prosciutto, baby arugula, peppadew peppers, provolone, and a pepper jelly)

SALADS AND MORE

Blueberry Goat Cheese Salad *Serves 10 people* **\$125.00**

Served with spinach, arugula, fresh blueberries, red onion, goat cheese crumbles, praline pecans, balsamic glaze, and a vinaigrette dressing

Strawberry Feta Salad *Serves 10 people* **\$125.00**

Served with spinach, fresh strawberries, red onion, feta cheese, toasted pecans, and a poppy seed vinaigrette dressing

Michigan Harvest Salad *Serves 10 people* **\$125.00**

Mixed greens, dried cherries, candied pecans, sliced apples, candied carrots, smoked cheddar cheese, strawberries, grape tomatoes, and maple vinaigrette

Antipasto Salad *Serves 10 people* **\$150.00**

Imported cured meats, marinated olives, artichokes, roasted red peppers, tangy pepperoncini, mozzarella, provolone cheese, and cherry tomatoes drizzled with our signature italian dressing and sprinkled with fragrant italian herbs

Crudite Platter *Serves 10 people* **\$90.00**

Crunchy cucumbers, juicy cherry tomatoes, zesty radishes, rainbow carrots and cauliflower, broccolini, celery, and sweet bell peppers served with hummus, spinach and artichoke dip, and a homeade ranch dip

Fresh Fruit Platter *Serves 10 people* **\$100.00**

Abundance of fresh, seasonal fruits such as strawberries, blueberries, oranges, pineapple, kiwi, grapes, starfruit, and more served with a cream cheese fruit dip

Additional seasonal salads will also be available!

SANDWICH PLATTERS



Sandwich Platters

\$120.00

Platters serve 10 people and are accompanied by chips and pickle spears. Choose up to three different sandwiches per platter

Charcuterie Sandwich

Genoa salami, capicola, prosciutto, baby arugula, peppadew peppers, and pepper jelly served on rustic Italian bread.

Turkey Avocado Sandwich

Smoked turkey breast, avocado, mixed greens, sprouts, havarti cheese, and herbed aioli served on sourdough

Harvest Chicken Salad Sandwich

Chicken salad with celery, red onion, cranberries, spring mix, pecans, tomato, and swiss cheese on a croissant

Caprese Sandwich (Vegetarian)

Pesto, tomato, mozzarella, and arugula with a balsamic glaze drizzle and served on Ciabatta

BEVERAGES

Soda 12oz Bottle of Coke, Diet Coke, or Sprite **\$2.00 each**

Water 12 oz Bottle Water **\$2.00 each**

Juice 10 oz Apple, Orange, or Cranberry **\$5.00 each**

Coffee 96 oz Regular or Decaf (12) 8 oz Servings **\$22.00**

CHARCUTERIE MENU



Our charcuterie arrangements are ideal for office luncheons, meetings, or as corporate gifts. Each arrangement is created using artisan cheeses, cured meats, seasonal fruit and vegetables, stuffed olives, nuts, chocolates and other sweets, fresh herbs, and a specialty jelly or honey.

Small Arrangement *Feeds 1-6 people* **\$65.00**

Medium Arrangement *Feeds 6-8 people* **\$135.00**

Large Arrangement *Feeds 10-15 people* **\$225.00**



CHARCUTERIE CUPS

Our Charcuterie Cups come with an antipasto skewer with cheese, tomato, olives, and pepperoni, a salami skewer, parmesan cheese, seasonal fruit, fresh herbs, assorted nuts, and gourmet crackers. *Minimum order of 20.*

\$10.00 each

Ask us about adding your logo on each cup !

CHARCUTERIE GRAZING TABLES

Elevate your event with our exceptional grazing tables—a perfect blend of sophistication, flavor, and culinary artistry. Our meticulously crafted grazing tables are designed to not only impress, but also spark engaging conversations among your colleagues. Immerse your team in a culinary experience featuring premium antibiotic-free meats, a curated selection of world-class cheeses, locally sourced honeycomb, vibrant fresh and fresh fruits, nuts, crisp crudité’s, artisanal dips, crackers, olives, and a selection of seasonal delights.

Served as Light Appetizer’s

25-49 People	\$18/pp
50-99 People	\$17/pp
100-149 People	\$16/pp
150+ People	\$15/pp

Served as Hors d’oeuvres

25-49 People	\$20/pp
50-99 People	\$19/pp
100-149 People	\$18/pp
150+ People	\$17/pp

Experience the sophistication of our “Styled Grazing Table” upgrade, guaranteed to captivate your event guests. Featuring elevated heights and dramatic presentations, they offer a culinary feast for both the eyes and the palate. Our curated selection includes bespoke props, platters, and tablescape accessories, complemented by lush greenery and botanical accents tailored to your desired theme or aesthetic

Styled Graze Enhancement add \$2/pp



Amayezing Graze



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