



-Charcuterie & Grazing-

Whether you're hosting a large corporate event, an elegant dinner party, a cozy girls' night in, or a Sunday football celebration.

Our curated charcuterie boards and stunning grazing tables are thoughtfully designed to delight every guest — blending premium meats, artisan cheeses, seasonal fruits and vegetables, house-made dips, and gourmet accompaniments.

Each display is crafted with both flavor and beauty in mind, balancing texture, color, and culinary flair for a show-stopping presentation.

From intimate gatherings to grand celebrations, you can choose a classic charcuterie board, an abundant grazing table, or a combination of both to match your style, theme, and guest count.

To further enhance your Grazing Station, check out our Spreads, Dips, and Cheese Log Menu for a perfect addition.



tailor-madecatering.com 630-254-1944

Charcuterie Boards

-The Gather Board \$345-
(serves 20 - 25 guests)

-The Celebration Board \$500-
(serves 30 - 35)

-Boards Include-

Artisan Cheeses

Triple cremé Brie
Manchego
Parmigiano Reggiano
Gorgonzola Dolce

Fresh Fruits

Figs
Pears
Grapes
Apples
Seasonal Berries
Dried Apricots
Dates

Cured Meats

Prosciutto di parma
Soppressata
Capicola
Finocciona

Savory Accents

Assorted Olives
Cornichons
Roasted Red Peppers
Marinated Artichoke Hearts
Sun-dried Tomatoes

Spreads

&

Accompaniments

Raw Honey
Fig Jam
Dijon Mustard

Nuts & Crunch

Candied Pecans
Candied Walnuts
Pistachios
Assorted Crackers
Crispy Bread Sticks

-Make it a Grazing Table-

+ \$175

Enhance your Charcuterie Board to a Grazing Table for an additional \$175

These premium enhancements make for an impressive, well-rounded spread.

This includes 1 pound of each Homemade Spread, and enough crudités and dippable favorites for 20 Guests.

Vegetables (Crudités)

Cherry Tomatoes
Celery Sticks
Carrot Sticks
Cucumbers

Spreads

Hummus
Tzatziki
Spicy Feta

Dippable Favorites

Pita Points
French Baguette Slices
Garlic Crostinis
Pretzel Sticks