



**GOURMET
GURU
CATERING**

Gourmet Grazing Tables

GOURMET GRAZING TABLES

SIGNATURE GRAZING TABLE \$45.00 PER PERSON



- Australian Cheeses & Artisan Crackers
- Fresh Sliced Sourdough Bread
- Oven-Baked Moroccan Tortilla Shards
- A Selection of Cured Charcuterie
- Homemade Creamy Tahini Dip
- Marinated Mediterranean Vegetables & Stuffed Rice-Filled Vine Leaves (antipasto)
- Grilled Prosciutto-Wrapped Asparagus
- Signature Caramelised Onion & Feta Cheese Tarts
- Freshly Sliced Seasonal Fruits & Berries nestled throughout
- Fresh Foliage & Props Included
- Items may change subject to seasonal availability

GOURMET GRAZING TABLES

**SIGNATURE DELUXE GRAZING TABLE
\$60.00 PER PERSON**



- Australian Cheeses & Artisan Crackers
- Fresh Sliced Sourdough Bread
- Oven-Baked Moroccan Tortilla Shards
- A Selection of Cured Charcuterie
- Homemade Falafels with Creamy Tahini Dip
- Marinated Mediterranean Vegetables & Stuffed Rice-Filled Vine Leaves (antipasto)
- Grilled Prosciutto-Wrapped Asparagus
- Signature Caramelised Onion & Feta Cheese Tarts
- Roasted Pumpkin and Three Cheese Frittata
- Karaage Crispy Chicken Bao with Asian Slaw & Sweet Mayo Drizzle
- Smoky Tennessee Bourbon Pulled Pork Slider with Creamy Coleslaw
- Freshly Sliced Seasonal Fruits & Berries nestled throughout
- Fresh Foliage & Props Included
- Items may change subject to seasonal availability

GOURMET GRAZING TABLES



SIGNATURE DESSERT GRAZING TABLE \$30.00 PER PERSON

- Decadent Belgian Chocolate Brownie
- Individual Eton Mess
- Vanilla Cream Puff
- Chocolate Mousse Cups
- Seasonal Sliced Fruit & Berries
- Items may change subject to seasonal availability





GOURMET GRAZING TABLES

SIGNATURE PLATINUM GRAZING & DESSERT TABLE \$99.00 PER PERSON



- Australian Cheeses & Artisan Crackers
- Fresh Sliced Sourdough Bread
- Oven-Baked Moroccan Tortilla Shards
- Homemade Falafels with Creamy Tahini Dip
- Marinated Mediterranean Vegetables & Stuffed Rice-Filled Vine Leaves (antipasto)
- Grilled Prosciutto-Wrapped Asparagus
- Signature Caramelised Onion & Feta Cheese Tarts
- Roasted Pumpkin and Three Cheese Frittata
- Side of Hot Smoked Salmon with Lemon Mayonnaise
- Selection of Sliced Charcuterie including Thinly-Sliced Wood-Smoked Ham, Beef Salami & Smoked Chicken
- Garlic Croutons with Rare Roast Beef & Horseradish Cream
- Sundried Tomato & Kalamata Olive Bruschetta with Balsamic Glaze
- Freshly Shucked Oysters on a Bed of Ice
- Individual Prawn Cocktails with a Chilli & Lime Infused Sauce
- Mini Blinis topped with Lime & Caper Crème Fraîche & Salmon Rosette
- Individual Caesar Salad Cups with Maple Bacon & Grilled Chicken



GOURMET GRAZING TABLES

**SIGNATURE PLATINUM GRAZING
& DESSERT TABLE
\$99.00 PER PERSON
(CONTINUED)**



- Decadent Belgian Chocolate Brownie
- Italian Tiramisu Cups
- Individual Eton Mess
- Vanilla Cream Puff
- Passionfruit Cheesecake Bites
- Lemon Slice
- White Chocolate & Raspberry Slice
- Assorted Macarons
- Chocolate Mousse Cups
- Seasonal Sliced Fruit & Berries
- Items may change subject to seasonal availability





GOURMET GURU CATERING

LEGEND

- H = Heating Required
- V = Vegetarian
- GF = Gluten-Free
- VEGAN = Vegan

EVENT EQUIPMENT - HIRE FEE FROM \$1.50 PER ITEM

- Hire Glassware (wine & water glasses, champagne flutes)
- Hire Dinner & Side Plates
- Hire Dessert Bowls
- Hire Cutlery (knives, forks, dessert spoons, teaspoons)
- Hire Trestle Tables (\$10.00 each)
- Hire Black Tablecloths (\$5.00 each)
- Hire Large Galvanised Metal Drink Tubs (\$10.00 each)
- Hire Equipment Cleaning Fee (included)
- Bag of Ice (\$12.00 each)
- Quality Sugarcane Plates & Two-Ply White Cocktail Serviettes - 125 of each (\$30.00)
- Beverage Station - Tea/Herbal Tea/Coffee/Decaf/Fruit Punch/Water/Milk/Sugar (Price on Application)

WAIT STAFF

- Event wait staff can be supplied (subject to availability)
- Includes heating & plating supervisor + serving staff
- RSA (Responsible Service of Alcohol) Staff Available
- Cost is \$60.00 per wait staff per hour
- Minimum of three hours per wait staff

BOOKING

If you wish to proceed with an event booking, please email info@gourmetguru.com.au with the date, time, location, number of guests and finger food choices - we'll reply promptly to confirm our availability and will lock your booking in - if you have any questions, please feel free to ask.

