

❖ *Charcuterie Table
Gallery*



❖ *Charcuterie Table
Service*

Details:

- ❖ Pricing is based on a minimum headcount of 30 guest. All food and beverage are subject to 8.25% sales tax. *Gratuity added at client's discretion.*
- ❖ Our Stationary Displays requires **at least One (1)** or more *Onsite Chef/Attendants* to arrive 1-2hours prior to event start time for staging and pick up/clean up at conclusion of event @ \$175 ea
- ❖ Caterer to provide themed décor, all display, serving items and disposable ware (white porcelain chinaware available at additional cost)
- ❖ Please note that we procure and produce your order specifically for you; therefore, we ask that you kindly provide a Five 5 business days' notice should you need to Reduce or Cancel your order, inclement weather withstanding. If you are within Five 5 business days' notice, we will do our best to accommodate you.

Our Grazing Tables include (not limited to)

Six (6) to Seven (7) Artisan Cheeses

Three (3) to Four (4) Cured Meats

Wholesome Dips

Assorted Gourmet Crackers

Freshly Baked Bread

Roasted and Spiced Nuts

Premium Chocolate

Fresh seasonal and locally sourced Fruit

Variety of Dried Fruit

Seasonal and locally sourced Crudités

Olives, Cornichons and Pickles

Quince Paste and Hummus

Fruit Spread and Honey

Herbs and Flowers for both decoration and consumption



We tailor each menu specifically for your event and based on your *taste, style & budget.*