

## Charcuterie Table Gallery















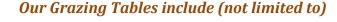




## Charcuterie Table Service

## **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.





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



Fruit Spread and Honey
Herbs and Flowers for both decoration and consumption

Quince Paste and Hummus