



# GRAZE MENU

## CHARCUTERIE

### GRAZE BOARDS

charcuterie meats, gourmet cheese, fresh & dried fruit, sweet & savory spreads, roasted nuts, olives, & pickles, artisan crackers & crisps, and house honey

\*vegetarian option available

*small serves 10-15. \$185*

*large serves 20-30 \$325*

### MINI GRAZE BOARDS

personal sized, individually packed charcuterie servings.

available in quantities of 20 or more

*\$16 each*

### CHARCUTERIE CONE STATIONS

the perfect way to make a big impression at large scale events!

miniature charcuterie bites served in bamboo cones and displayed on eye-catching acrylic towers.

*please email for a quote..*

### CHARCUTERIE CUPS

hand held charcuterie appetizers

minimum of 20

*\$7 each*

All orders receive 18% service charge & MD sales tax



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### GRAZE TABLE DISPLAY

gourmet cheeses, charcuterie meats, & traditional accompaniments, fresh fruit, vegetable crudités, assorted spreads, jams, & dips, cheese towers stack, herb bouquets, pops of florals & greenery, and seasonal additions.

all graze tables are custom curated on site by a charcuterie artist

*starting at \$32 per person*

### WHICH GRAZE OPTION IS BEST FOR YOUR EVENT?

#### BOARDS:

appetizer portioned, budget friendly, arrives packed in a box and slides directly on to table giving "custom" look

#### TABLE DISPLAY:

hours worth of grazing, encourages your guests to gather around & serves as a great focal point

#### CONES:

small bite portions, crowd pleaser, perfect for large scale events of 50+ guests, requires attendant

#### CUPS & MINIS:

individual portions, grab & go option, great for corporate events or favors