

GRAZING TABLE



We'll provide everything you need for an incredible grazing table - disposable, upgraded presentation options including disposable wood platters for a wow presentation. No heating required and you can customize with a selection of our signature bites and desserts - Some ideas!

DELUXE CHEESE PLATTER

variety of cheeses served with fresh fruit, nuts, cheese preserves and assorted crackers

ARTISAN CHARCUTERIE

to include soppressata, prosciutto, italian salami, pâté, pickled accompaniments, mixed olives and crostini

BUILD-YOUR-OWN BRUSCHETTA BAR

tomato, basil, garlic, and olive oil crostini

CAPRESE SALAD (V GF)

roma tomato, ciliegine mozzarella, basil, balsamic reduction, olive oil, maldon salt

BEET SALAD (V GF)

roasted beets, goat cheese, arugula, balsamic vinaigrette, candied pecans

SLOW-ROASTED TOMATO AND HERB TART (V)

savory tart

EDAMAME HUMMUS CUCUMBER CANAPE (VGN GF)

with pomegranate and sesame

CRAB CUCUMBER CANAPE (GF)

cucumber, pickled bell pepper, charred corn, cilantro sriracha aioli

SLIDERS

BBQ Chicken - housemade BBQ sauce, cheddar cheese, tangy pickle

BBQ Jackfruit - housemade BBQ sauce, BBQ jackfruit, tangy pickle

BBQ Pork - housemade BBQ sauce, cheddar cheese, tangy pickle

Short Rib - slow-cooked short rib, pickled jalapeno, Tillamook cheddar, sriracha aioli

Five Spice Pulled Pork - Asian slaw, sesame sriracha aioli

CAPRESE SKEWERS (V GF)

fresh buffalo mozzarella, sweet grape tomatoes and basil with balsamic reduction and new olive oil

SMOKED SALMON ROSE

homemade yeast-raised blini with creme fraiche and fresh dill

HERB MEDITERRANEAN SHRIMP (GF)

served with a lemon basil aioli

BLOODY MARY POACHED SHRIMP (GF)

individual shooters with spicy cocktail sauce (1 shrimp per)

SAVORY GOAT CHEESE CHEESECAKE (V)

served with a seasonal compote