

Menu

CLASSIC SELECTIONS

(SERVES 20)

Artisan Cheese & Charcuterie \$350
A selection of premium cheeses and hand-crafted charcuterie, served with gourmet crackers, fresh fruits, and assorted nuts.

Mediterranean Spread \$275
An assortment of hummus, marinated olives, roasted red peppers, feta, and pita bread, accompanied by fresh vegetables and tzatziki.

Fresh Fruit & Berries Display \$225
A vibrant and refreshing display of seasonal fruits, including berries, melons, and tropical delights, perfect for a light and sweet treat.

Antipasto Table \$375
Featuring cured meats, marinated vegetables, olives, mozzarella, and artisanal breads, this table brings the flavors of Italy to your event.

Decadent Dessert Grazing \$300
An indulgent spread of pastries, chocolates, macarons, and fresh fruits, perfect for satisfying your sweet tooth.

PREMIUM SELECTIONS

(SERVES 20)

Seafood Extravaganza \$600
A luxurious spread of shrimp, smoked salmon, oysters, and crab claws, served with sauces, fresh lemon, and artisanal breads.

Farm-to-Table Display \$325
A mix of fresh, locally sourced vegetables, roasted seasonal produce, and a variety of dips, showcasing the best of the season.

Global Cheese & Charcuterie \$450
Explore global flavors with an expansive selection of international cheeses, charcuterie, chutneys, olives, and specialty crackers.

Luxury Chocolate & Fruit Fondue \$400
A lavish fondue station featuring rich, melted chocolate paired with fruits, marshmallows, and pretzels for dipping.

Gourmet Sushi Grazing \$550
An array of sushi rolls, sashimi, and nigiri, paired with wasabi, ginger, and soy sauce for an elegant and savory experience.

SPECIALTY

\$450

Brunch Grazing Delight

A delightful mix of mini croissants, bagels, smoked salmon, cream cheese, fresh fruit, assorted pastries, yogurt parfaits, and a selection of jams and spreads. Perfect for a relaxed brunch gathering.

Southern Comfort Grazing Table

Featuring classic Southern favorites like fried chicken bites, mini biscuits with honey butter, pimento cheese, deviled eggs, pickles, cornbread, and a selection of regional sauces.

Vegan Harvest Grazing

A colorful display of roasted and fresh vegetables, plant-based dips, vegan cheeses, nuts, seeds, and fruit spreads. Perfect for health-conscious or plant-based gatherings.

SIDES

Marinated Olives & Pickled Vegetables	\$45
Gourmet Crackers & Fresh Baked Bread	\$50
Assorted Dips & Spreads	\$55
Mixed Nuts & Dried Fruit	\$40

ADD-ONS

Custom Signage & Labels	\$75
Elegant Serving Ware	\$100
Custom Floral Arrangements	\$150
Ambient Lighting Setup	\$75
Attendant Station	\$250

First Class Grazing Tables