

Grazing Table Menu

Are you looking for a casual dining option where your guests can help themselves? Why not consider a grazing table to greet your guests before enjoying the main course or enjoy a larger grazing and make it the main event? Grazing tables are ideal for guests to move around, nibble and mingle.

There is a minimum \$700 spend on grazing tables (not including delivery/pick up costs). Please note a surcharge may apply should your event fall under our minimum order requirements.

Prices Include:

Rustic Table (90cm x 2.1m)

Linen (Hessian)

Grazing table props

Hiring of theme appropriate props outside of what we have in stock can be included in your quote upon request and subject to availability (i.e. candles, tableware and particular props).

What do our Grazing Tables include?

Assorted Bread Rolls, Sliced Loaves, Whole Loaves, Bread Sticks & Crackers

Assorted Cold Meats including a selection of Ham, Mortadella, Salami, Roast Beef & Italian Cacciatore Sausage

Assorted Cheeses including a selection of Aged, Firm, Soft & Blue Cheeses

Presentation of Frittata & Quiche

Assorted Wafers, Dried Fruits & Nuts

Assorted Olives & Marinated Vegetables including Artichokes, Giardiniera, Cornichons & Caper Berries

Presentation of Fresh Seasonal Fruit, Vegetables & Herbs for both decoration & consumption

Pricing

'A Light Graze' (Appetizer) - \$15 per guest + 1 hour set up (\$50.00)

'A Medium Graze' (Entrée)- \$25 per guest + 1 hour set up (\$50.00)

'A Good Graze' (Main) – \$32 per guest + 1 staff member for 3 hrs to set up & top up (\$162.00)