

INTRODUCTION

Our grazing tables are a great option 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).

CONTACT

admin@innovationscatering.com.au

08 9388 7117

GRAZING TABLE MENU



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SELECTIONS

PRICING

'A Light Graze'

Appetizer

\$15 per guest

+ 1 hour set up (\$50.00)

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'A Medium Graze'

Entrée

\$25 per guest

+ 1 hour set up (\$50.00)

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'A Good Graze'

Main

\$32 per guest

+ 1 staff member for 3 hrs to set up & top up (\$162.00)



INCLUSIONS

GRAZING MENU INCLUDES

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

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

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

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Presentation of Frittata & Quiche

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Assorted Wafers, Dried Fruits & Nuts

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

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