# Innovations catering GRAZING TABLES .... Indulge



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.

Our grazing tables are a great option to occupy 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 and are sure to keep everyone happy.

All grazing boards include complimentary use of our platters, serving boards, height risers, fresh decorative greenery, tongs, napkins and disposable forks and bamboo boats.

Minimum of 40 Guests

Grazing Table Hire \$120

Set Up Staffing \$50 (per 40 guests)



#### A LIGHT GRAZE \$20PP

A perfect welcome to your event, our light grazes are a stunning alternative to canapes, allowing for mingle and conversation to flow, leaving you and your new spouse time for photos!

Selection of cured meats and sausage Assorted cheeses Range of freshly baked breads and crackers Mixture of dips Pickled, marinated and fresh vegetables and olives Seasonal fresh fruit, berries. nuts and dried fruits

#### A MEDIUM GRAZE A FULL GRAZE \$23PP

Opt for a grazing entree, to allow you time to socialise before sitting down for the main event! The medium graze includes all of the standard inclusions, as well as:

Individual mini quiches Bagel toasts Organic corn chips Mini Filled Croissants Beetroot cured salmon Rockmelon-prosciuttobocconcini skewers Thai prawn & avocado glasses Fresh steamed WA prawns

### \$30PP

Don't let the party stop for food! Our full graze is designed to be a meal of it's own, expanding on all the inclusions listed, as well as a number of warm tasty options, frequently topped up by our onsite staff to ensure the table is kept full and appealing for a minimum of 2 hours. Additional catering to include:

Mini cheeseburger bite, pickle, relish, brioche bun Chicken yaktori Skewers Salt & pepper squid, lime aioli Arancini balls Moroccan spiced falafel, tzatziki

### SWEET GRAZING STATION

### A SWEET GRAZE \$20PP

Round off the evening with the sweetest of dessert grazing tables! Our inhouse patisserie chefs can provide tasty and beautiful treats to really hit the spot!

Homemade chocolate brownie Mini cupcakes Macarons Chocolate eclairs Sweet mini tarts

## AN EVEN SWEETER GRAZE \$27PP

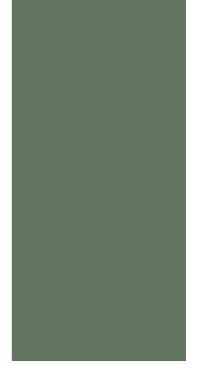
Round off the evening with the sweetest of dessert grazing tables! Our inhouse patisserie chefs can provide tasty and beautiful treats to really hit the spot!

Homemade chocolate brownie
Assorted cupcakes with edible butterflies
Macarons
Chocolate eclairs
Sweet mini tarts
Mixed sweet slices
Double chocolate cookies



## Innovations catering ... Indulge | CONTACT US







OUR TEAM IS HERE TO OFFER GUIDANANCE AND ASSISTANCE TO CREATE SEEMLESS AND EASY EVENTS

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