



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.

# GRAZING TABLES

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 \$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-prosciutto-bocconcini skewers  
Thai prawn & avocado glasses  
Fresh steamed WA prawns

## A FULL GRAZE \$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 yakitori 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  
GUIDANCE AND ASSISTANCE TO  
CREATE SEAMLESS AND EASY  
EVENTS

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