

CHARCUTERIE & GRAZING TABLES

Tier I – Classic Brunch Board (\$8-\$10 per person)

- Assorted cheeses (cheddar, Swiss, mozzarella, etc)
- Sliced meats (ham, turkey, salami, etc)
- Fresh fruit & dried fruit
- Crackers & crostini
- Honey & house jam

Great for: showers, smaller weddings, add-on boards

Tier II – Elevated Charcuterie Spread (\$14-\$16 per person)

- Artisan cheeses (brie, gouda, manchego, etc)
- Cured meats (prosciutto, soppressata, etc)
- Marinated olives & nuts
- Seasonal fruit & berries
- Crostini, baguette & crackers
- Honeycomb, house jams, fig jam & mustard

Great for: weddings, cocktail brunches

Tier III – Global Grazing Experience (\$20-\$25 per person)

- Premium artisan cheeses (imported & domestic)
- Charcuterie imported meats (prosciutto, capicola, chorizo)
- Smoked salmon & accompaniments
- Mediterranean mezze (hummus, labneh, olives)
- Fresh & dried fruits, nuts, pickled vegetables
- Artisan breads & flatbreads
- Chocolate, pastries & sweet bites

Great for: statement tables, luxury events