

ROGUE ROBIN CATERING

GRAZING MENU

Our grazing options are intended as a snack for the number of guests specified, however if you would like to upgrade your grazing experience to a full meal – choose from our seasonal menu of sides, salads, meats & sweets.

GRAZING BOXES -from \$80

Everything you love about a grazing table assembled in a beautiful box, tied with twine & fresh greenery. These boxes are stunning for any event or make the perfect present! Our grazing boxes include:

A selection of local gourmet cheeses, charcuterie, homemade dips, olives & pickles, seasonal goodies & crackers.

Small (2-4) - **\$80**

Medium (6-8)- **\$160**

Large (8-10)- **\$200**

Extra-large (12-14)- **\$280**

For pick up or delivered directly to you (delivery fees apply).

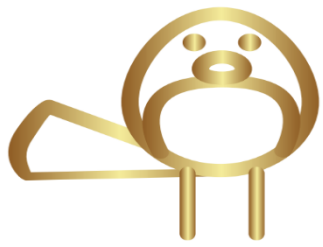
GRAZING BOATS -from \$160 (minimum order of 10)

Mix & mingle with ease, these individual boats are the perfect addition for any grab and go style event. Our grazing boats include:

Two local gourmet cheeses, charcuterie skewer, grapes, olives & pickles, seasonal goodies & crackers.

Priced at **\$16 p/h**

For pick up or delivered directly to you (delivery fees apply).



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GRAZING PLATTERS -FROM \$200 (minimum order of 10 people)

The perfect addition to any party, these platters are presented on beautiful wooden boards with fresh greenery & serving utensils. Our grazing platters include:

A selection of local gourmet cheeses, charcuterie, homemade dips, olives & pickles, seasonal goodies & crackers.

Priced at **\$20p/h** or-

Small (20 people)- **\$400**

Medium (40 people)- **\$800**

Large (60 people)- **\$1200**

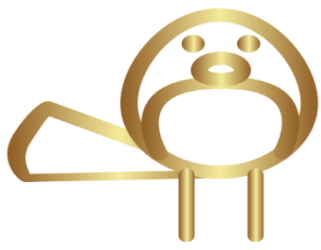
For pick up or delivered directly to you (delivery fees apply)

GRAZING TABLES – from \$250 (minimum order of 10 people)

Our signature grazing tables are sure to be a showstopper at your special event! All grazing tables are prepared at your location and include fresh greenery and/or florals, hire of props, boards, wooden cheese knives and serving utensils. Our grazing tables include:

A selection of local gourmet cheeses, charcuterie, homemade dips & hummus, grapes, olives & pickles, seasonal goodies, crackers & freshly baked bread.

Priced at **\$25p/h**



ROGUE ROBIN CATERING

SIDES, SALADS, MEATS & SWEETS

The perfect accompaniments to your grazing experience!

SIDES-

Variety of finger sandwiches ***\$4 each***

Blini topped with roast beef or smoked salmon ***\$3.50 each***

Pulled pork sliders with pickle slaw & Swiss cheese ***\$5 each***

SALADS-

Seasonal greens salad with toasted almonds, parmesan & vinaigrette ***\$6p/h***

Roasted pumpkin & feta salad with quinoa & pomegranate ***\$6p/h***

Crunchy slaw with creamy maple mustard dressing & toasted seeds ***\$6p/h***

Chargrilled vegetable & risoni pasta salad with pesto & feta ***\$6p/h***

MEATS-

BBQ meatballs ***\$3.50p/h***

Spiced rum & pineapple glazed ham ***\$12p/h***

Herb marinated sliced roast beef ***\$12p/h***

Lemon & honey baked side of salmon ***\$15p/h***

SWEETS-

Lemon & blueberry cheesecake ***\$6 each***

Gooey chocolate & caramel brownie ***\$5 each***

Macarons ***\$5 each*** (*minimum order of 20*)