



WILD PLUM GRAZING TABLES



local, seasonal made from scratch

WHAT MAKES A WILD PLUM GRAZING TABLE SPECIAL?

Our Grazing Tables are a fun, casual way to feed your guests fresh assorted meats, cheeses, veggies and fruits!

We source top quality artisanal charcuterie and cheeses, and prepare everything to order. Your guests will definitely be able to taste the difference!

From our house-marinated olives and roasted nuts, to our house beet hummus and fresh sliced local bread, our Grazing Tables incorporate the tastiest ingredients.

We also prioritize sustainability. We assemble our Grazing Tables on brown butcher paper and use compostable bowls, palm leaf plates and recyclable gold forks.

At Wild Plum, we prioritize quality *and* aesthetics!



the details

HOW A GRAZING TABLE WORKS

We offer two sizes of Grazing Tables, the Full Size and the Snack Size. Here's the difference:

The Snack Size is ideal for happy hour followed by a full meal, or casual mingling events. It contains half the amount of food by weight as the Full Size table, with a little more bread.

The Full Size is best for events where you'd like to offer your guests a more substantial light meal.

There is a **30 person minimum** for our Full Table and a **60 person minimum** for our Snack Sized Table.

It takes us approximately **1 hour** to assemble a Grazing Table at your event. We provide the plates, forks, napkins, butcher paper, compostable bowls, disposable tongs, spoons and knives. You provide the table and tablecloth. Our staff **departs after set-up** and you handle clean-up. We recommend that all tables be **set up indoors** or at the least, in a shaded area.

You need to provide **approx. one 6-ft table for every 50 Full Size guests, or 100 Snack Sized guests.**



WILD PLUM GRAZING TABLES



includes the following

Artisan Cheeses, Artisan and Housemade Charcuterie, Housemade Pickles, Beet Hummus, Seasonal Veggies, Fresh Fruit, House-Marinated Castelvetroano Olives, Roasted Nuts, Dried Fruit, Crackers, Fresh Local Bread.

Disposables Included: 6-inch compostable Palm Leaf Plates, Recyclable Gold Forks and Black Cocktail Napkins

ADD ON DIPS

SERVES 30

- Whipped Ricotta, Peas + Mint (GF, \$35)
- Whipped Beet + Goat Cheese (GF, \$30)
- Green Goddess Ranch (GF, \$30)
- Vegan Buffalo Cashew Ranch (GF, \$35)

ADD ON DESSERTS

- Biscoff Cheesecake Cups (\$120, Serves 30)
- S'Mores Pudding Cups (\$120, Serves 30)
- Vegan Berry Crisps (GF) (\$120, Serves 30)
- Salted Caramel Dark Chocolates (GF) (\$30, Serves 30)
- Fudgy Brownies (\$60, Serves 30)
- Nutella Croissants (\$45, 12 per order)
- Fruit Danishes (\$50, 12 per order)

EXTRA OPTIONS

- Make Graze 100% Vegan (Add \$4 pp)
- Make Graze 100% Gluten Free (Add \$3 pp)
- Add Extra Plates and Forks (\$0.75 pp)

ADD ON SANDWICHES

CROISSANT SANDWICHES (SERVES 12, \$120)

BRIOCHE SLIDERS (SERVES 24, \$120)

- Prosciutto, Greens, Brie, Fig Jam
- Shaved Ham, Gruyere, Tarragon Butter
- Smoked Salmon, Lemon Caper Cream Cheese, Dill, Pickled Shallots
- Turkey, Cheddar, Greens, Honey Mustard, House Pickles
- Vegan Buffalo Chickpea Salad with Greens and Cashew Ranch

ADD ON SALADS

- Caprese Platter with Mozzarella, Tomatoes and Basil (\$70, Serves 15-20)
- Rainbow Greek Salad Platter with Feta (\$70, Available Vegan, Serves 15-20)
- Burrata, Seasonal Fruit, Prosciutto + Hazelnut Platter (\$85, Serves 15-20)
- Beet, Smoked Salmon, Goat Cheese, Hazelnut Salad (\$85, Serves 15-20)

FULL SIZE: \$14 PP | 30 PERSON MINIMUM
SNACK SIZE: \$8 PP | 60 PERSON MINIMUM

BURRATA PROSCIUTTO PLATTER



75 FULL TABLE + ADD ONS



SMOKED SALMON
CROISSANTS



100 FULL TABLE



30 FULL / 60 SNACK TABLE



1 FULL SIZE PORTION