

# *wild plum* GRAZING TABLES

*Snacking Spreads for Discerning Diners*

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



## ALL GRAZING TABLES INCLUDE:

*Assorted Artisan Cheeses, Artisan and Housemade Charcuterie, Organic Beet Hummus, Fresh Fruit, Fresh Seasonal Veggies, House-Marinated Castlevetrano Olives, Housemade Pickles, Roasted Nuts, Fresh Acme Bread, Dried Fruit and Assorted Crackers.*



**1 FULL SIZE SERVING OR  
2 SNACK SIZE SERVINGS**

## WE OFFER TWO SIZES OF GRAZING TABLES

**The Snack Size** is ideal for happy hour followed by a full meal, or casual, drop-in mingling events.

**The Full Size** is best for events where you'd like to offer guests a light meal. For a more substantial meal, we recommend adding sliders, dips or salads.

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

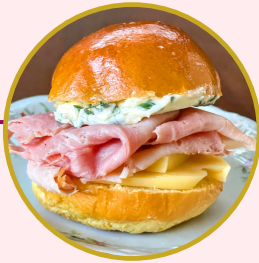
It takes us approximately **1 hour** to assemble a Grazing Table at your event. We provide the plates, forks, napkins, butcher paper, composable bowls, disposable tongs, spoons and knives. You provide the tables and tablecloths. we need one 6-ft table for every 50 Full Size guests, or 100 Snack Sized guests.

Our staff departs after set-up and you handle clean up. We recommend that all grazing tables be set up indoors or at the least, in a shaded area.

# SANDWICH ADD-ONS

24 Brioche Sliders or 12 Croissants

\$120 PER ORDER



**SHAVED HAM & JARLSBERG**

*With Salted Tarragon Herb Butter*



**SMOKED SALMON & CUCUMBER**

*With Lemon Caper Cream Cheese*



**TURKEY, SHARP CHEDDAR & APPLE**

*With Cranberry Mustard + Aioli*



**PROSCIUTTO, BRIE & FIG JAM**

*With Dijon Mustard*



**ROAST BEEF & PARMESAN**

*With Sweet Pea Pesto + Pickled Red Onions*



**SHRIMP ROLLS \*ON BRIOCHE**

*With Mayo, Celery, Chives + Parsley*



**VEGAN BUFFALO CHICKPEA SLIDERS**

*With Pickled Onions on Acme Focaccia*

# SALAD ADD-ONS

Serves 15-20 People Per Platter

PRICING VARIES



**BURRATA, FRUIT + PROSCIUTTO**

*With Oil Roasted Hazelnuts*  
\$80



**CAPRESE PLATTER**

*With Aged Balsamic and Fresh Basil*  
\$70



**RAINBOW GREEK SALAD**

*With Feta and Kalamata Olives*  
\$70



**ROASTED PEAR SQUASH SALAD**

*With Goat Cheese + Pumpkin Seeds*  
\$80

# DIP ADD-ONS

*Serves Approximately 30 People*

PRICING VARIES



**GREEN GODDESS RANCH**

*\$30*



**TRUFFLED GOAT CHEESE + BLACK GARLIC**

*\$35*



**WHIPPED FETA, HONEY + HARISSA**

*\$35*



**SMOKED SALMON EVERYTHING DIP**

*\$40*

# DESSERT ADD-ONS

*Serves 24-30 People*

PRICING VARIES



**BISCOFF CHEESECAKE CUPS**

*Serves 30  
\$120*



**SALTED CARAMEL PUDDING CUPS**

*Serves 30  
\$120*



**CHAMPAGNE VANILLA CUPCAKES**

*Serves 24  
\$120*



**FERRERO ROCHER CHOCOLATE CUPCAKES**

*Serves 24  
\$120*



**FUDGY BROWNIES**

*Serves 30  
\$75*



**VEGAN BERRY PECAN CRISPS (GF)**

*Serves 30  
\$120*



**SALTED CHOCOLATE CARAMELS (GF)**

*Serves 30  
\$30*

100 SNACK TABLE



75 FULL TABLE + ADD ONS



80 SNACK WITH ADD-ONS

100 FULL TABLE



30 FULL / 60 SNACK TABLE

150 FULL SIZE TABLE

