



WILD PLUM

GRAZING

TABLES



local, seasonal made from scratch

WHAT MAKES A WILD PLUM GRAZING TABLE SPECIAL?

Our Grazing Tables are a fun 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. We don't use cheap, pre-sliced products and your guests will definitely be able to taste the difference!

From our house-marinated olives and roasted nuts, to our housemade beet hummus, seasonal fruits + veggies and local bread, our Grazing Tables incorporate the freshest, tastiest ingredients.

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. **The Snack Size** is ideal for happy hour or casual, mingling events.

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

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

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 need approx. **one 6-ft table for every 50 guests.**

To book a Grazing Table, we require a signed contract and 50% deposit. We'll need your final headcount and payment one week before the event.

WILD PLUM GRAZING TABLES



includes the following

Artisan Cheeses, Artisan and Housemade Charcuterie, Housemade Pickles, Hummus, Seasonal Veggies, Fresh Fruit, House-Marinated Castelvetrano Olives, House-Roasted Almonds, 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, \$45)
- Whipped Beet + Goat Cheese (GF, \$40)
- Green Goddess Ranch (GF, \$40)
- Vegan Buffalo Cashew Ranch (GF, \$45)

ADD ON DESSERTS

- Biscoff Cheesecake Cups (\$90, Serves 30)
- S'Mores Pudding Cups (\$90, Serves 30)
- Vegan Berry Crisps (GF) (\$90, 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, \$60) BRIOCHE SLIDERS (SERVES 24, \$85)

- 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 (\$55, Serves 15-20)
- Rainbow Greek Salad Platter with Feta (\$60, Serves 15-20)
- Burrata, Seasonal Fruit, Prosciutto + Hazelnut Platter (\$65, Serves 15-20)
- Beet, Smoked Salmon, Goat Cheese, Hazelnut Salad Platter (\$65, Serves 15-20)

FULL SIZE: \$13 PP | 30 PERSON MINIMUM
SNACK SIZE: \$7 PP | 60 PERSON MINIMUM

