

WILD PLUM

GRAZING TABLE CATERING



SNACKING SPREADS FOR DISCERNING DINERS

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.

WE OFFER TWO SIZES OF GRAZING TABLES

FULL SIZE, \$15 PP | SNACK SIZE, \$8.50 PP
30 MINIMUM 60 MINIMUM

The Snack Size is ideal for happy hour followed by a full meal, or casual, drop-in mingling events. It includes more bread, crackers, plates, forks and napkins than the full size.

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

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



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

GRAZING TABLE ADD-ONS

BRIOCHE SLIDERS

24 sliders, \$120
one flavor per order

- Shaved Ham and Jarlsberg with Fresh Herb Butter
- Turkey, Sharp Cheddar and Apple with Honey Mustard
- Prosciutto, Brie and Fig Jam with Dijon Mustard
- Smoked Salmon, Dill and Lemon Caper Cream Cheese
- House Roast Beef, Sweet Pea Pecan Pesto, Parmesan + Pickled Onions
- Shrimp Rolls with Mayo, Celery, Shallot and Fresh Herbs
- Vegan Buffalo Chickpea Salad with Pickled Red Onions on Foccacia



GF OPTIONS

Add 12 GF Tea Sandwiches in Any Flavor Above **\$60**
Add GF Crackers and Bread to Grazing Table **\$30**

Platters Serve Approx.
15-20 People

SALAD PLATTERS

- Burrata, Seasonal Fruit, Prosciutto, Hazelnuts, Balsamic Reduction (GF) **\$80**
- Mozzarella Caprese with Fresh Dill, Olive Oil and Balsamic Reduction (GF) **\$70**
- Rainbow Greek Salad with Bell Peppers, Cucumbers, Tomatoes, Kalamata Olives, Red Onion and Feta (GF) **\$70**
- Moroccan Farro Salad with Chickpeas, Beets, Cucumbers, Goat Cheese, Herbs **\$80**



GRAZING TABLE ADD-ONS

DIPS

*Dips Serve Approx.
'30 People*

- Green Goddess Tarragon Ranch (GF) **\$30**
- Truffled Goat Cheese + Black Garlic (GF) **\$35**
- Whipped Feta, Hot Honey + Pistachios (GF) **\$35**
- Smoked Salmon, Cream Cheese and Everything Spice (GF) **\$40**



DESSERTS

30 Servings Per Order

- Biscoff Cheesecake Cups **\$120**
- Salted Caramel Pudding Cups. **\$120**
- Champagne Vanilla Cupcakes with Gold Sprinkles and Glitter **\$120**
- Ferrero Rocher Chocolate Hazelnut Cupcakes **\$120**
- Fudgy Brownies **\$75**
- Vegan Berry Crisps (GF, Vegan) **\$120**
- Salted Dark Chocolate Caramels (GF) **\$30**



HOLIDAY UPGRADES

SPOOKY

Add \$3 pp Full / \$1.50 Snack

- Toy Bones, Skulls and Spiders
- Assorted Mini White and Orange Pumpkins
- Brie with "Bloody" Preserves
- Fig and Black Sesame Crackers
- Pomegranates and Blood Oranges



HARVEST

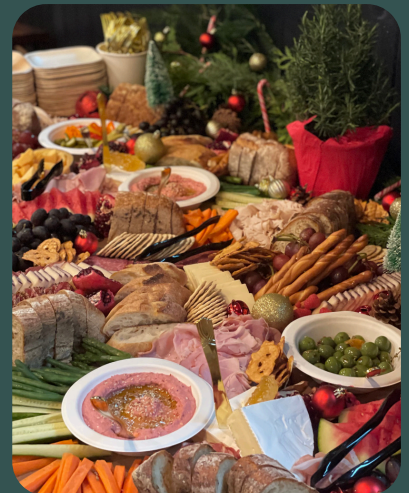
Add \$3 pp Full / \$1.50 Snack

- Blue Cheese with Honeycomb
- Whole Apples and Pears
- Assorted Mini Gourds + Pumpkins
- Apricot Cardamom Jam
- Cranberry Raisin Crackers
- Fresh Rosemary + Cranberries

HOLIDAY

Add \$4 pp Full / \$2 Snack

- Holiday Ornaments, Baubels & Bells
- Decorative Wrapped Gifts
- Mini Pine Trees + Pine Cones
- Peppermint Bark
- Boursin Cheese
- Cranberries + Pomegranates



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