



## signature grazing

3Gs SIGNATURE SHOWSTOPPER GRAZING TABLE; \$20 per person artisanal charcuterie including salami flowers + local, imported & domestic cheeses, hand cut pickled & raw vegetable crudites w house hummus, crostini, crackers &/or crisps w seasonal jam or fruit compote; gorgonzola stuffed peppadews, bite sized goodies, gourmet cucumber cups, chocolate disco bacon, fresh & dried fruit, mixed nuts, local honey w edible greenery, fresh herbs, micro greens & more; multi level; all vessels china, glass, wood & metal; min qty 50 guests; requires onsite chef(s) for table design + server(s)

# 3gs GRAZING

## set up & go

SET UP & GO DISPOSABLE GRAZING TABLE; \$22 per person our signature showstopper grazing presentation only single level using compostable, eco & disposable vessels + serving utensils. requires onsite chef(s) for table design, no servers needed; max qty 75 guests

## PERSONAL GRAZING BOX; \$16.50

artisanal meats & cheeses, hand cut pickled + raw vegetable crudites, house hummus, crostini, crackers &/or crisps w seasonal jam or compote, gorgonzola stuffed peppadews, marinated olives, fresh or dried fruit; includes cutlery packet; min qty 12 for pick up; min qty 50 for delivery \*gf, vegetarian & vegan options available



CHARCUTERIE CUPS; \$10 each  
artisanal meat + cheese, fresh vegetable crudites, fresh & dried fruit, crackers or crisps, honey stick + a sweet treat packed neatly in a 12-14oz paper cup;  
min qty 12 for pick up; min qty 50 for delivery  
\*gf, vegetarian & vegan options available



## INTERACTIVE CHARCUTERIE BAR; \$14.50

artisan charcuterie favorites in "made to order" station - requires an experienced Charcutier to build each cup w guest's favorite ingredients + \$100 equipment rental; guest minimum 50;

## iconic party spread

### READY-TO-SERVE PARTY PLATTERS; serves 20 - 25 / \$450

charcuterie: min 1oz per person asst gourmet meats plus salami flowers + disco bacon w cornichon, stuffed peppadews, sweetie drops &/or pepperoncini

cheeses: min 1.5oz per person asst cheeses w honey & house jam, grape clusters & dried apricots

fresh veggie crudites w radish flowers + seasonal hummus

bread spread: fresh focaccia, crostini, crackers &/or crisps (presented separately to keep your spread GF

\*assembled on high quality disposable platters w disposable serving utensils + edible flowers, micro herbs & edible greens; additional servings added at \$20pp

\*the triple g should be considered for snacking, if more of a meal is desired please increase your quantity or add appetizers