



THE GRAZING TABLE

MENU OPTIONS

ARTISAN FRUIT AND CHEESE BOARD

Selection of cheeses: Manchego, Smoked Gouda, Vintage Cheddar, Goat, and Gorgonzola Dolcé, with Marcona Almonds, Spanish Olives, Dried Figs, and Assorted Fresh Fruit with Creamy Fruit Dip



RUSTIC CHEESE BOARD

Gouda, Brie, Dill Havarti, Smoked Blue, and Coastal Cheddar, with Nuts, Cornichons, Honey, and Fig Spread



ARTISAN CHARCUTERIE BOARD

Chef Selection of Imported Meats, Cheeses, Truffle Mousse, Country Pâté, Cornichons, Crackers, Nuts and Fruit



MEDITERRANEAN BOARD

Dolmas, Kalamata Olives, Roasted Bell Peppers, Tabbouleh, Grilled Artichoke Hearts, Herbed Beans, Feta, Fresh Flatbread, Hummus and Tzatziki Sauce



CRUDITES BOARD

Seasonal Fruit and Veggies, Olives, Dips, Nuts and Fruits



ANTIPASTI BOARD

Mortadella, Soppressata, Prosciutto wrapped Asparagus, Kalamata and Green Olives, Marinated Mushrooms, Grilled Vegetables, Fresh Mozzarella and Parmesan



BRUNCH BOARD

Assorted Mini Quiches, Tea Sandwiches, Fruit, Muffins, Parfait Options, Deviled Eggs, Brown Sugar Bacon, and Cheese



DESSERT OVERBOARD

Assorted Cookies, Cupcakes, Chocolate Covered Pretzels and Strawberries, Candied Fruit, Cannolis, Cheesecake Bites, French Macarons, Mini Tarts and Fresh Fruit