

GRAZING STATIONS



CHEESE [V] \$180

Chefs' selection of cheese, including brie, blue vein and cheddar, quince paste, dried fruits, artisan crackers and crisp breads

+18pp

ANTIPASTO [V] \$120

Marinated vegetables, fresh cheese, giardiniera, local mixed olives, toasted pita bread, hummus and artisan crisp breads

+12pp

CHARCUTERIE \$180

Double smoked ham, prosciutto, salami, grilled chorizo, beef pastrami, spicy sopressa, accompanying condiments, toasted ciabatta bread and crackers

+18pp

DIPS [V] \$100

Housemade hummus, kalamata tapenade, basil pesto, guacamole, tzatziki, vegetable crudities, toasted pita and grissini

+10pp

GRAZING \$160

Double smoked ham, salami, marinated vegetables, fresh cheese, local olives, toasted pita and crackers

+16pp

Each station comfortably serves 10 guests, with the option to accommodate additional guests as needed.

DIETARY KEY

GF – Gluten Free
V – Vegetarian

DF – Dairy Free
VE – Vegan