



\$25 PER PERSON*^

- Selection of sliced meats
- Selection of cheeses
- Smoked salmon gravlax
- 1 x Vegetable salad
- 1 x Frittata
- Dolmades
- Olives
- Asparagus wrapped with prosciutto
- Lavosh, crackers, breads and rolls
- Seasonal decorative fruits
- House-made dips

Wooden props, accessories, foliage and linen as required

**On-site Grazing Tables are minimum 40 pax*

^\$250 delivery & pick up fee

GRAZING TABLE EXTRAS

- | | |
|---|-------------|
| • Salmon gravlax cup, dill, saffron mayonnaise | \$5.50 each |
| • Poached ocean trout cup, crème fraiche, pickled cucumber and sesame | \$5.50 each |
| • Moroccan chicken cup, harissa, lemon, beets and dukkah | \$5.50 each |
| • Roast beef slider with rocket, onion relish and horseradish | \$7.00 each |
| • Mini arancini mushroom or spinach and ricotta or chicken or veal | \$4.00 each |
| • Turkey, brie, cranberry and spinach slider | \$7.00 each |

All of the above are served room temperature and have a minimum of 20 pieces each.

