

## **GRAZING TABLES**

(NEW!) – no chef fee applicable to Grazing Table Menus

### **Morning Tea Graze \$25pp**

(Min charge 30 guests)

Includes a variety of sweet and savory pastries, mini muffins, quiches, scones with jam & cream & seasonal fruit

\*Suitable for 30-65 guests, this is a light option designed for a 3 hour or less morning charter.

### **Brunch Graze \$35pp**

(Min charge 30 guests)

Includes a variety of cheeses and cold meats, sweet and savory pastries, mini muffins quiches, smoked salmon & goat cheese bruschetta, scones with jam & cream, Greek yoghurt and muesli cups, mini sandwiches and wraps, seasonal fruit and fresh artisan bread.

\*Suitable for 30-65 guests, this is a more substantial option designed for a morning charter.

### **Antipasto Graze \$55pp**

(Min charge 30 guests)

\*Only available for daytime charters

Includes a variety of hard and soft cheeses, cold meats, fresh and pickled vegetables, olives, dips, fresh and dried fruit, crackers and fresh artisan bread.

\*Suitable for 30 - 65 guests

\*Add assorted sweet petit fours to your graze for \$10pp

