

GRAZING MENU

Our Grazing Tables add huge visual impact to your event!
Available for groups of 40 guests or larger, these stations are thoughtfully assembled onsite on wooden, live-edge display boards and styled with additional Whippit pedestals and risers for added impact and layers.
Portions are based on a generous cocktail plate serving per guest.

Each Grazing Display includes:

- cured & smoked meats, mixed cheeses, farm fresh vegetables & fruits, jams/jellies, pickled items, olives/antipasti, nuts, dips/spreads, popcorn, crackers & housemade breads

40-55 guests
16.50/person

60-75 guests
15.50/person

80-100 guests
14.50/person

for parties of more than 100 guests, please contact for a quote



Grazing Tables can be assembled on any flat, stable surface measuring at least 6" Wide x 30" Deep, and out of direct sunlight. These displays require at least 1.5 hours of time in the event space to build before your event starts.

Grazing Table displayware and accessory rentals such as cheese knives, jam/jelly spoons and food picks, are included in the price above. A signed rental contract is required. Delivery with set up is additional and price starts at \$50 (fee may vary depending on venue location and event start time).

Other extras available include; eco-friendly cocktail plates & paper napkins (\$0.50ea), event clean up & tear down (\$250 flat fee), next day return pick up of display items (\$30 flat fee - please note this does not include tear down), table/linens, fresh floral arrangements and/or decorative greenery.

Grazing Table displayware and accessory rentals must be returned unwashed, but wiped free of food/debris, to our kitchen at #4, 5329 72 Ave SE on or before the following Tuesday.

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"Thank you SO much! The grazing table was a huge hit and a stunning centerpiece for our holiday event. You really outdid yourselves. All of our staff are talking about that table and all that delicious food. Way to go!"

~ corporate holiday party client

"You guys are toooooo much. This table was UNREAL!"

~ private birthday party client

The food tables were the talk of the night! The meat and cheese had certainly got devoured and guests did not hesitate to take seconds. We really can't thank your entire team enough. Everyone was blown away with the food presentation and taste. Our team is still talking about it"

~ corporate launch party client

