



GRAZING TABLE



GRAZING TABLE

includes servingware, styling pieces, bio-degradable plates, serviettes, setup & pack up
prices exclude GST, delivery, food/beverage staff fees, chair/linen hire & event extensions to be confirmed in a formal event proposal
a table and place for the grazing will be required unless hired from us
please respect the originality—menu changes & alterations are not available, enquiries available for bespoke catering
v-vegan, veg-vegetarian, gf-gluten free, opt-optional please advise, **we do not cater for nut free allergies**
menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event
menu selections are subject to availability and substitutions may be used without notice
please notify us of any dietary requirements when confirming package selections, prices may vary for optional items



SHARE PLATTERS

SIT-DOWN SHARE PLATTERS

Up to 2 hours Event Time

a selection of smoked ham, hungarian salami, chorizo,
manchego, triple cream brie, aged cheddar,
marinated kalamata & spanish olives antipasti,,
pepperberry hommus, bush tomato baba ghanoush, guacamole,
kurrajong kitchen lavosh, water crackers & artisan crispbread
(serves 6-10ea, sit down events only)





STYLED GRAZING

STYLED GRAZING TABLE

Up to 2 hours Event Time

an array of smoked ham, hungarian salami, chorizo,
manchego, triple cream brie, aged cheddar,
marinated kalamata & spanish olives, semi dried tomatoes, artichoke hearts & grilled capsicum,
pepperberry hommus, bush tomato baba ghanoush, guacamole, seasonal fresh fruit, dried fruits,
mesclun, seasonal fresh fruits, dried fruits,
various *kurrajong kitchen* lavosh, water crackers & artisan crispbread

Looking to add some extras? Contact us to include substantial grazing foods such as quiche, sliders, salads, sushi & more!





PREMIUM GRAZING

PREMIUM GRAZING TABLE

Up to 2 hours Event Time

premium selection of smoked ham, hungarian salami, chorizo, prosciutto, smoked salmon,
marinated cheddar, manchego, triple cream brie, aged cheddar, blue vein,
marinated kalamata & spanish olives, semi dried tomatoes, artichoke hearts & grilled capsicum,
pepperberry hommus, bush tomato baba ghanoush, guacamole, davidson plum spiced pear paste, bush honey,
mesclun, olive oil, balsamic vinegar, seasonal fresh fruits, dried fruits,
various *kurrajong kitchen* lavosh, water crackers, artisan crispbread & artisanal breads

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INDIGENOUS GRAZING

INDIGENOUS GRAZING TABLE

Up to 2 hours Event Time

premium selection of smoked ham, kangaroo salami, chorizo, grilled emu fillet, smoked salmon, crocodile tail,
native marinated cheddar, manchego, triple cream brie, aged cheddar, blue vein,
marinated kalamata & spanish olives, lemon myrtle semi dried tomatoes, artichoke hearts & grilled capsicum,
pepperberry hommus, bush tomato baba ghanoush, guacamole, davidson plum spiced pear paste, bush honey,
mesclun, olive oil, balsamic vinegar, seasonal fresh fruits, dried fruits,
various *kurrajong kitchen* lavosh, pepperberry oatmeal crackers, parmesan pepperleaf lavosh & artisanal breads

Looking to add some extras? Contact us to include substantial grazing foods such as quiche, sliders, salads, sushi & more!



