

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