



GRAZING MENU

VEGETARIAN

*Minimum order of 10 portions unless otherwise specifed

VIETNAMESE RICE PAPER ROLLS 🕲 🕲





Rice noodles, pickled carrot, red cabbage, mint, coriander, sweet chili dip. Contains fish sauce

SELECTION OF FLATBREADS

Caramelized onion, black olive & rosemary, Butternut squash, ricotta & sage, Mushroom, parm, truffle oil & rosemary Small - 50 pcs/2 types Large - 100 pcs/3 types

MEDITERRANEAN DIP PLATTER

Red beet hummus, tzatziki, black olive tapenade, harissa hummus, flatbreads, crostini, pita chips, dried dates, apricots, fresh vegetables (feeds 12 - 15, GF crisps available)

SEASONAL CRUDITES PLATTER 🚷



Basil feta dip (contains dairy) and harissa hummus

CHEESES

*Minimum order of 10 portions unless otherwise specifed

SELECTION OF DOMESTIC CHEESES

Aged white cheddar, brie, Danish blue, chevre, fresh & dried fruits, crisps & crackers (GF crisps available)

SELECTION OF IMPORTED AND ARTISNAL CHEESES

Manchego, Chateau de Bourgogne, St. Agur, Cabra en Vino, fresh & dried fruits, crisps & crackers (GF crisps available)

PHYLLO-BAKED BRIE

Balsamic glazed onion & cranberries, baguette & crisps (baked onsite, feeds 12 - 15, GF crisps available)









FISH & SEAFOOD

*Minimum order of 10 portions unless otherwise specifed

CHILI GARLIC GRILLED SHRIMP (1)





Lime aioli (tail on, 2 shrimp per portion)

ASSORTED MAKI & NIGIRI SUSHI 🕸 🕲



soy sauce, wasabi, pickled ginger Small - 24 pcs. Large - 60 pcs.

POULTRY & MEATS

*Minimum order of 10 portions

GRILLED GINGER BEEF SATAYS 🚷 🚯





Sweet soy dipping sauce (2 skewer per portion)

GRILLED SOUTHWESTERN CHICKEN SATAYS 🚷 🚫





Cool lime dill dip (2 skewer per portion)

SLOW-ROASTED AAA BEEF SLIDER

peppercorn rub, horseradish herb aioli, caramelized onions, arugula, brioche

CHICKEN CLUB SLIDER

maple bacon, aged cheddar, pickles, chipotle aioli, greens, brioche

YP CHARCUTERIE 🖏



chobai, prosciutto, mortadella, spicy soppressata, grainy mustard, spicy muffaletta, cornichons, marinated olives, cherry tomatoes, fresh baquette and crisps (GF crisps available)









PARTY PACKAGES

*Minimum order of 10 portions

MIX & MINGLE

Ginger beef sirloin satays, sweet soy dip (1.5 pp) Southwest chicken satays, cool lime dill dip (1.5 pp) Chili garlic grilled shrimp, lime aioli (2 per person) Chef's choice flatbread (2 per) Selection of sliced cheeses (1 oz pp), fresh and

dried fruits, assorted crisps and crackers (GF crisps available)
Vietnamese rice paper rolls, sweet chili cilantro dip (2 pp)
Mediterranean dip platter

GATHER & GRAZE

Chili garlic grilled shrimp, lime aioli (GF, DF, 3 pp)

Selection of domestic cheeses, crackers & crisps, fresh & dried fruits CHOICE OF:

Slow-roasted AAA beef slider: peppercorn rub, horseradish herb aioli, caramelized onions, arugula (1.5 pp) OR

Chicken Club Slider: maple bacon, aged cheddar, pickles, chipotle aioli, greens, brioche (1.5 pp)

Kale, roasted butternut, lentil salad in a cup, pepitas, golden raisins, cider vinaigrette (vegan, GF)

Gourmet bite-size desserts (3 pp)

SWEET ENDINGS

*Minimum order of 10 portions

ASSORTED BITE-SIZE DESSERTS 🙋

Assorted housemade tarts, squares, cupcakes and cookies (GF/DF options available)

GOURMET BITE-SIZE DESSERTS 🔊

Dark chocolate raspberry ganache cups (GF), French macarons (GF), lemon tartlets/torched meringue kisses











FAQ

HOW MANY BITES DO I NEED?

That depends on both what time of day your party happens and whether or not there are other foods. In general, if your event falls over a meal time (lunch/dinner) we recommend 14+ bites of food per person for a meal replacement. Both our Mix 'n Mingle and Gather 'n Graze menus would be considered meal replacements. If you are looking for foods for a cocktail-style/shorter event, we generally recommend anywhere form 8 - 10 bites per person. Please note our items sold by the person (vs. the piece) genereally offer 4 bites per person.

WHAT IS THE AVERAGE COST OF A GRAZING MENU?

The average cost of a cocktail party grazing menu is \$20 - \$30 per person. A meal replacement grazing menu is in the range of \$30 - \$50 per person

HOW DO MY FOODS ARRIVE?

All our foods arrive on recyclable caterware with full garnish. Simply pop off the lids and off you go. Our baked brie will have to be baked and then plattered on your end; Instructions will be provided.

DO I REQUIRE STAFF FOR A GRAZING EVENT?

Not necessarily. If are you are comfortable with putting out foods, tending to them from time to time and cleaning up afterwards, then no staff would be required. If however, you would like someone to manage the foods and clean up OR to provide other services (bartending, serving, bussing, coat check, etc) then please inquire about our staffing and rates.

