



Grazing Table

Catering Menu

\$800 FOR UP TO 35 GUESTS

\$22 PER GUEST OVER 35



TOAST & TASTE
- CATERING -



Cheese Selection:

-An array of fine cheeses, such as creamy brie, tangy blue cheese, sharp cheddar, & rich gouda

Charcuterie:

-A selection of cured meats such as prosciutto and salami

Fresh and Dried Fruits:

-A vibrant assortment of fresh seasonal fruits complemented by an assortment of dried fruits like apricots, figs, and dates

Vegetables and Dips:

-Crisp, colorful vegetables including cucumber, cherry tomatoes, bell pepper, and carrots, paired with a variety of dips such as hummus, jams, and seasonal spreads

Nuts and Seeds:

-A mix of nuts and seeds, including cashews, candied hazelnuts, and spiced pecans
(Can be removed for dietary needs)

Bread and Crackers:

-A variety of baked bread, crostini, gourmet crackers, and gluten-free rice crackers

Condiments and Garnishes:

-Accompanied by a range of condiments, olives, and honeycomb



Grazing Boards

Catering Menu

International Cheese Platter (V)

Domestic and international cheese, fresh and dried fruit, Dijon mustard, fruit compote, crackers

Medium 12"	Serves 10-12 guests	\$155
Large 16"	Serves 12-16 guests	\$180
X-Large 18"	Serves 16-20 guests	\$225

International Meat and Cheese Platter

Domestic and international cheese, cured meats, fresh and dried fruit, Dijon mustard, fruit compote, crackers

Medium 12"	Serves 10-12 guests	\$155
Large 16"	Serves 12-16 guests	\$180
X-Large 18"	Serves 16-20 guests	\$225

Garden Veggie Board

Seasonal vegetables, choice of ranch or hummus

Medium 12"	Serves 10-12 guests	\$135
Large 16"	Serves 12-16 guests	\$156
X-Large 18"	Serves 16-20 guests	\$187

Seasonal Fruit Board

House-made yogurt dip

Medium 12"	Serves 10-12 guests	\$145
Large 16"	Serves 12-16 guests	\$166
X-Large 18"	Serves 16-20 guests	\$187

