

Grazing Table

Price Sheet and Additions



Charcuterie Boards & Grazing Table-

a beautiful displayed charcuterie table with wooden boards, wooden platters, and greenery on a table. Grazing table includes deli meats, cubed and sliced cheeses, along with a variety of sweet and savory bites including miniature pickles, olives, fresh fruits, dried fruits, honey, vegetables, nuts, breads, crackers, and dips.

- **Small Charcuterie Board (1-2 people):** \$29 per person
- **Medium Charcuterie Board (3-5 people):** \$26 per person
- **Large Charcuterie Board (8-10 people):** \$24 per person
- **Grazing Table (20-30 people):** \$23 per person
- **Grazing Table (30-40 people):** \$20 per person
- **Grazing Table (40-60 people):** \$19 per person
- **Grazing Table (60-100 people):** \$18 per person
- **Grazing Table (100+ people):** \$16 per person



Grazing Table Additions & Upgrades-

Artisan Cheeses- add \$3 per person. Block cheeses make great statements on boards and tables and also bring more interesting flavors. **Sage Manchego** and **Port Wine Gruyere** cheeses are SG customer favorites. **Gouda:** Gouda is one of the more expensive cheeses on the list. There are many varieties of gouda (aged, smoked, etc.), so it's a great option to add in more flavor! **Gruyere:** Gruyere is another cheese option that many people enjoy. **Hard cheese (asiago, parmesan):** Hard cheese is another cheaper option! It can also be cut and displayed in many beautiful ways. **Manchego:** Manchego is a type of hard cheese that's priced a little higher than other hard cheese varieties. **Soft Cheese (brie):** a large wheel of brie with dried fruits and honey will serve quite a few people, and make a great statement piece for your board or grazing table.

Artisan Meats- add \$3 per person. Elevate your grazing table by adding more meat flowers and designs with more artisan meats added and upgraded Salami, Sopressata, Genoa and Prosciutto.

Tea Sandwiches- add \$3 per person. Assortment of cucumber sandwiches, pimento cheese sandwiches.



Chicken Salad and Deli Croissants- add \$4 per person. Ham and turkey croissants, chicken salad sandwiches.

Pulled Pork or Chopped Beef Sliders- add \$8 per person. Texas BBQ smoked the night before your event.

Potato Salad- add \$3 per person.

Pasta Salad- add \$3 per person. Italian pasta salad with fresh cut olives, tomatoes, cucumbers, mozzarella cheese and pepperonis.

Caesar, Greek and/or Garden Salad- add \$2 per person per salad option.

Caprese Skewers-add \$3 per person. Mozzarella, tomato and basil skewers with balsamic glaze.

Queso Fountain and Dips- add \$5 a person

Dessert Table- add \$3-10 per person. Table display of brownies, cookies, macaroons, lemon bars, fudge, cakes, and other desserts. Price varies on choice options.

Add Mimosa Bar or Bloody Mary Bar- add \$5 per person

Add Tea and Cucumber Mint Infused Water- add \$3 per person

Water bottles- add \$2

Coffee Bar- add \$3 per person. We provide k cup machines and assortment of coffees and teas. Coffee syrup flavors, creams, sugars, coffee cups, wooden stirs.

SG Catering fine print. Delivery: delivery fee applies for any order outside a 10-15 mile radius. For Grazing tables, we arrive 2 hours before event time to set up and one hour after the event ends to clean up the table and collect our wooden boards. **Gratuuity:** 20% gratuity added. **Deposits:** 50% deposit due to reserve the event date, remaining balance due day of event. **Cancellation Policy:** no full refunds, cancel 5 business days prior to the event date for partial refund. **Eco-friendly Boards/Utensils:** Provided bamboo tongs, bamboo serving spoons, a honey dipper, and decorative toothpicks. Plates and cutlery not included, upgrade to premium reusable or eco-friendly plates and cutlery for \$2.00 a person.

