

Signature Grazing Boards

Gourmet Fruit & Cheese Board

A premium assortment of Manchego, Smoked Gouda, Vintage Cheddar, Goat Cheese, and Gorgonzola Dolce. Complemented by Marcona Almonds, Spanish Olives, Dried Figs, Seasonal Fresh Fruit, and a Luscious Fruit Dip.

Rustic Artisan Cheese Board

A handpicked selection of Gouda, Brie, Dill Havarti, Smoked Blue, and Coastal Cheddar, served with a mix of Nuts, Cornichons, Sweet Honey, and a Rich Fig Spread.

Signature Charcuterie Board

A chef's choice of specialty cured meats and cheeses, featuring Truffle Mousse, Country Pâté, Cornichons, Crackers, Fresh Fruit, and a Variety of Nuts.

Mediterranean Mezze Board

A vibrant collection of Dolmas, Kalamata Olives, Roasted Peppers, Tabbouleh, Grilled Artichoke Hearts, Herbed Beans, Feta Cheese, Soft Flatbread, Hummus, and Creamy Tzatziki.

Fresh Crudités Board

A colorful medley of crisp vegetables and fresh fruits, paired with Olives, House-Made Dips, Roasted Nuts, and Seasonal Additions.

Classic Antipasti Board

An Italian-inspired spread of Mortadella, Soppressata, Prosciutto-Wrapped Asparagus, Kalamata & Green Olives, Marinated Mushrooms, Fire-Grilled Vegetables, Creamy Mozzarella, and Aged Parmesan.

Brunch Favorites Board

A delightful mix of Mini Quiches, Tea Sandwiches, Fresh Berries, Muffins, Yogurt Parfaits, Deviled Eggs, Brown Sugar Bacon, and Specialty Cheeses.

Decadent Dessert Board

An indulgent selection of Cookies, Cupcakes, Chocolate-Dipped Pretzels & Strawberries, Candied Fruit, Cannolis, Cheesecake Bites, French Macarons, Mini Tarts, and an Assortment of Fresh Fruits.

Pricing Details

Our grazing boards are priced at \$50 per guest, with a 10-guest minimum, plus the cost of groceries. If you have a smaller group, no worries—you're welcome to book for fewer than 10 guests, as long as the minimum is covered. We're happy to work with you to create the perfect spread for your gathering!