

GRAZING TABLES AN OVERFLOWING TABLE OF THIS SEASONS' BOUNTY



Classically Abundant

Includes:

- 4 cheese varieties - soft, hard, blue & semi soft such as goats/sheep's
- 5 cured meats - 2 salamis, prosciutto, kabana & ham
- A range of breads and crackers
- 2-3 complimenting dips
- Fresh & dried fruits
- Marinated vegetables include olives, gardenia, cornichons
- Nuts & Crudités

Add-ons: Classic Canapes

(Can be introduced once party is well underway)

Full range of hot and cold canapés available to add to your grazing table including: Sliders, po boys, arancini, mini quiche, continental hotdogs, sushi, sausage rolls, homemade pies, zucchini fritters - just some of the items available

Add-ons: Luxe Canapes

Bring a little decadence to the tables with these optional extras

Fresh oysters with dressings , King prawns with sauces , Gravalax with blini, crème fraiche etc., Ham on the bone

Other Services

Fresh flower arrangements - 2 small arrangements for \$80
Return packdown and collection. \$50-\$80 depending on location

Pricing	Mini	0.75 metre	approx. 15 guests	\$450	Add-ons	Classic Canapes	\$4 per item per person
	Small	1 metre	approx. 25 guests	\$750		Luxe Canapes	\$5-\$6 per item per person
	Medium	1.5 metre	approx. 40 guests	\$1000			
	Large	2.0 metre	approx. 60 guests	\$1400			

Additional information

- \$100 refundable bond is required for all grazing board orders and will be refunded upon clean return of board. If boards are returned dirty, the fee is held by TMG.
- All boards, cutlery & props to be cleaned & returned to Taylor Made Gourmet within 3 days of your event or can be picked up for an additional \$60.
- Delivery within 10km of Essendon is free of charge. Delivery fee applies for distances beyond 10km of Essendon.