

D O D Y O L I V E R

Grazing Table

\$60.00 per head, minimum 25 people

Fromager D’Affinois Le Fromager, white mould, France

Maffra cloth ashed cheddar, Victoria

Cropwell Bishop stilton, blue mould, England

Air dried beef bresaola

Prosciutto di Parma

Mild Sopressa salami

Melbourne Cured smoked salmon, pickled shallot, crème fraiche, salmon caviar

House marinated Mount Zero olives, chilli, rosemary, lemon

Pickled heirloom radish, cornichon and caperberries

Chargrilled eggplant and zucchini

Roasted Piquillo pepper and garlic hummus

Julianne’s kitchen quince and orange paste

The seasons best grapes, honey roasted walnuts, muscatels

Fig and sunflower seed crackers, Irish brown bread crackers, all butter spelt crackers

Baker bleu ficelles and baguettes, smoked salt butter

Extras- \$7.50 per head

Maple and burnt orange glazed wood smoked ham, carved off the bone

Baker bleu country roll wheel

Artisanal mustards, tomato chutney

Seafood bar- \$16.50 per head

The best available freshly shucked oysters

Queensland tiger prawns

Served on ice

Lemon and lime wedges/mignonette dressing/cucumber and olive oil pearls/sauce Marie Rose



Dody Oliver Catering

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