



The Perfect Party Menu

A sure way to impress your guests!

Host the **PERFECT** party ~~ with **Charcuterie** ~
~ a growing party trend!!

By popular demand, we now offer unique customized
“GRAZING BOARDS”
a fun, creative twist to entertaining!

Classic Grazing Party Board Menu

-Our beautiful decorated boards include everything below-

Cured Meats

(genoa salami, sweet & spicy soppressata, prosciutto)

Assorted Cheeses:

(French Brie, Goat Cheese, Manchego, Cheddar, Gorgonzola, Parmesan Reggiano)

Quince & Honey

Grapes, Strawberries, Cornichons,

Hummus & Pita

Raw Vegetables & Dill Dip

Grape Leaves, Olives, Artichoke Hearts, Roasted Red Peppers,

Assorted Nuts, Seeds & Dried Fruits

Foccacia, Crackers, Baguettes, Party Toasts, Bread sticks

Serves 25 – 35: \$ 600

Serves 35 – 45: \$ 800

Serves 45 – 55: \$1000

Serves 55 – 65: \$1200

Serves 65 – 75: \$1400

Options to Customize your Grazing Board:

Cold Poached Shrimp (2 lbs) - Lime Cocktail Sauce	\$ 55.00
Goffle Road Chicken Breasts (8 breasts - sliced thin) - Chimichurri	\$ 75.00
Filet Tenderloin (sliced thin) - Creamy Horseradish Dip	\$245.00
Dips – Babaganoush & Tzatziki (pint of each)	\$ 12.50
Sliced Smoked Salmon (3 lbs) Cream Cheese, Red Onions, Capers	\$145.00
Grilled Vegetable Skewers (per dozen)	\$ 43.50
Cheese Tortellini Skewers (per dozen)	\$ 36.00
Fresh Fruit Skewers (per dozen)	\$ 24.00
Slider Sandwiches (per dozen) - Roast Beef/Caramelized Onions; Turkey/Cheddar; Tomato/Basil/Mozzarella)	\$ 54.00

Hot & Cold Hors d' Oeuvres:

Elevate and enhance the menu with our bite sized hors d'oeuvres.
See our Full Catering Menu for a wide variety of options.

Staff:

Our professionally trained chefs, bartenders & waitstaff
will setup, serve & cleanup your event

Professional Chefs, Bartenders & Waitstaff
\$55/hour

Subject to availability

Minimum of 5 hours

Travel and other fees may apply

LaProm.com

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