## GRAZING TABLE

OPTIONS AND ENHANCEMENTS

Bring the magic of the season to your event with a lavish grazing display overflowing with artisan cheeses, cured meats, fresh fruits, crisp vegetables, flavorful dips, crackers, and rustic breads. Beautifully arranged with holiday touches, this is a centerpiece your guests will rave about.



UP DELIC

## STANDARD GRAZING TABLE

\$12 per person\* (minimum 40 guests)
Includes: Artisan Cheese Selection,
Cured Meats, Seasonal Fresh & Dried
Fruits, Fresh Vegetables with House Dip,
Crackers & Breads



INP DELIC

PAW, MIC

### GRAZING TABLE ENHANCEMENTS

Priced per person unless otherwise noted.

## **SLIDERS**

- Sundried Tomato Pesto Chicken Salad (+\$4 p/p)
- Shredded Beef with Caramelized Onion & Horseradish Cream (+\$6 p/p)
- Harrison Pickle Chicken Salad (+\$4 p/p)

# IPPETIZERS Antipasto Salad

Marinated vegetables, olives,

mozzarella pearls, and cured

meats (+\$3p/p)

# Holiday Meatballs Beef or chicken simmered in a festive cranberry-bourbon glaze (+\$6p/p)

Bacon-Wrapped Dates Sweet Medjool dates with smoky bacon, brushed with maple

(+\$4p/p)

Shrimp Cocktail
Jumbo shrimp with zesty
cocktail sauce (+\$6p/p)

Bacon-Stuffed Mushrooms Savory bites filled with creamy herbed cheese and wrapped in crisp bacon (+\$6 p/p)

Spinach & Artichoke Dip Creamy, warm, and perfect for sharing. Served with tortilla chips (+\$4p/p)

#### Shrimp Dip Ball

A holiday classic with cream cheese and herbs served with crackers (+4\$p/p)

## Smoked Whitefish Dip

Lake-inspired, smoky and rich. Served with crackers (+\$5p/p)

## **SWEETS & SCENES**

#### Holiday Sweets Assortment

Mini cheesecakes, cookies, brownies, and festive treats to add a sweet touch (+4\$p/p)

#### Holiday Greenery & Flowers

Enhance your grazing table with seasonal garlands, florals, and decorative touches (+\$1p/p)