

# Cheese Grazing Tables

There are two types of grazing tables - flat lay and layered.

The grazing tables include but are not limited to 6 or more artisan cheeses and 3-4 varieties of cured meats(chicken, pork, beef or turkey), homemade dips and relishes, roasted nuts, fresh and dried fruits, crudites, chocolate, pickles, olives, jam/honey, herbs, gourmet bread and crackers.

Please note that the portions are for grazing and do not serve as full meals.

## Flat Lay Grazing Tables

Includes the following : Set up on brown paper or banana leaves, food styling and minimal décor.

1 meter : For up to 25 pax	\$750/-
1.5 meters: For up to 30 pax	\$980/-
2 meters: For up to 40 pax	\$1200/-
2.5 meters : For up to 60 pax	\$1550/-

## Layered Grazing Tables

Includes the following: Set up on display ware, set of chinese knives, serving boards, platters, utensils, food styling, décor & floral display

1 meter : For up to 25 pax	\$1,150
1.5 meters: For up to 30 pax	\$1,300
2 meters: For up to 40 pax	\$1,650
2.5 meters : For up to 60 pax	\$2,150

**\*\* Additional add ons available upon request**