

*Grazing Table*, a beautifully curated display for guests to enjoy during the cocktail hour.



Choose the items you would like to include, select 1 per 25 guests expected.

- Chocolate covered fruits
- Artisan meat and cheese, crackers, nuts and dried fruit
- Fruit and Vegetable
- Assorted cookies and dessert squares
- Smoked salmon crostini with capers and dill cream cheese
- Shrimp with seafood sauce

If you have guests with dietary concerns or allergies, please let us know in advance so that we can prepare their own personal graze board to suit their needs.

*Served*, please choose 10 options. We plan for each guest to receive a minimum of 1 of each item. We serve these items throughout the room while guests are mixing and mingling. The service is about 45 minutes to an hour based on 100 guests.



- Savoury sausage
- Italian meatballs
- Stuffed mushrooms
- Coconut shrimp
- Peppers & Hummus
- Spanakopita
- Bacon wrapped scallops
- Puff pastries assorted
- Chicken satay & Thai peanut sauce
- Mini quiche (mixed selection)
- Shrimp cocktail
- Bacon wrapped shrimp with Monterey jack cheese
- Mozza sticks
- Pear & goat cheese medallions
- Onion rings
- Grilled shrimp with garlic butter and lemon
- Buffalo roasted cauliflower bites
- Wings
- Antipasto bites
- Sliders
- Loaded potato skins
- Jalapeno poppers
- Cod bites
- Fish cakes

Please make us aware of any dietary concerns so we can plan accordingly. If you have any suggestions of apps that are not listed and you would like to add them just let us know.

