

Artisan Grazing Table

A Stunning Culinary Showcase for Any Occasion

Starting at \$25 per person

Create a personalized grazing table that's as visually stunning as it is delicious. Whether you're hosting an elegant wedding, corporate gathering, or upscale social event, our Artisan Grazing Tables are designed to impress with high-quality ingredients, bold flavors, and an abundance of variety.

Every Grazing Table Includes:

A chef-curated charcuterie selection featuring an artful display of premium meats and artisan cheeses, paired with:

- Freshly baked breads and gourmet crackers
- Seasonal fresh fruit and crisp garden vegetables
- A selection of condiments for the perfect pairing

Customize Your Grazing Table with Handpicked Selections

Choose Two Additions:

- **Texas Caviar** – A vibrant blend of black beans, black-eyed peas, bell peppers, onions, and fresh cilantro in a zesty seasoning.
- **Pico de Gallo** – Bright and fresh tomatoes, red onions, jalapeños, and cilantro with a splash of lime juice, served with crisp tortilla chips.
- **8 Layer Mexican Dip** – A rich layering of salsa, guacamole, sour cream, seasoned refried beans, cheddar cheese, green onions, mild green chilies, and black olives, served with tortilla chips.
- **Hummus & Pita Chips** – A smooth and savory house-made hummus, perfect for dipping.
- **Pineapple Pico de Gallo** – A tropical twist on a classic, combining juicy pineapple, fresh tomatoes, red onions, jalapeños, cilantro, and lime juice, served with tortilla chips.
- **Mexican Street Corn Dip** – Sweet grilled corn blended with Cotija cheese, fresh cilantro, creamy mayo, and signature seasonings.

(Add an extra for just \$3 per person)



Charcuterie

Choose One Signature Slider:

Homestyle Chicken Salad Slider – Roasted chicken tossed in a flavorful garlic-mayo blend, served with lettuce and tomato on a soft slider bun.

Ham & Cheese on Garlic Cheddar Biscuit – Smoked ham and melty American cheese nestled in a warm, house-made garlic cheddar biscuit.

Curried Chicken Salad Slider – Roasted chicken blended with a delicately spiced curried mayo, lettuce, and tomato.

Peppadew Cheese Slider – Our signature peppadew cheese spread with crisp lettuce and tomato on a slider bun.

(Add an extra for just \$4 per person)

Choose One Side Dish:

Italian Pasta Salad – A vibrant mix of tri-color rotini, fresh tomatoes, bell peppers, red onions, and black olives, tossed in creamy Italian dressing.

Bacon Ranch Potato Salad – Buttery Yukon gold potatoes combined with tangy ranch dressing and crispy bacon.

Greek Pasta Salad – A Mediterranean medley of rotini pasta, grape tomatoes, olives, red onions, and bell peppers, drizzled with house-made Greek dressing.

Chickpea Salad – Protein-packed chickpeas tossed with tomatoes, bell peppers, red onions, cilantro, and a light lemon-olive oil dressing.

(Add an extra for just \$3 per person)



Ham & Cheese Slider on Garlic Cheddar Bisuit

Choose Two Crowd-Pleasing Bites:

- **Pigs in a Blanket** – Spicy kielbasa wrapped in flaky puff pastry, baked to perfection.
- **Bacon Praline Skewers** – Applewood smoked bacon caramelized with brown sugar and toasted pecans.
- **Sausage Cheddar Balls** – Spicy pork sausage and sharp cheddar baked into irresistible bites.
- **Herb Marinated Chicken Skewers** – Juicy, all-white meat chicken marinated in lemon and fresh herbs, then grilled to perfection.

(Add an extra for just \$5 per person)

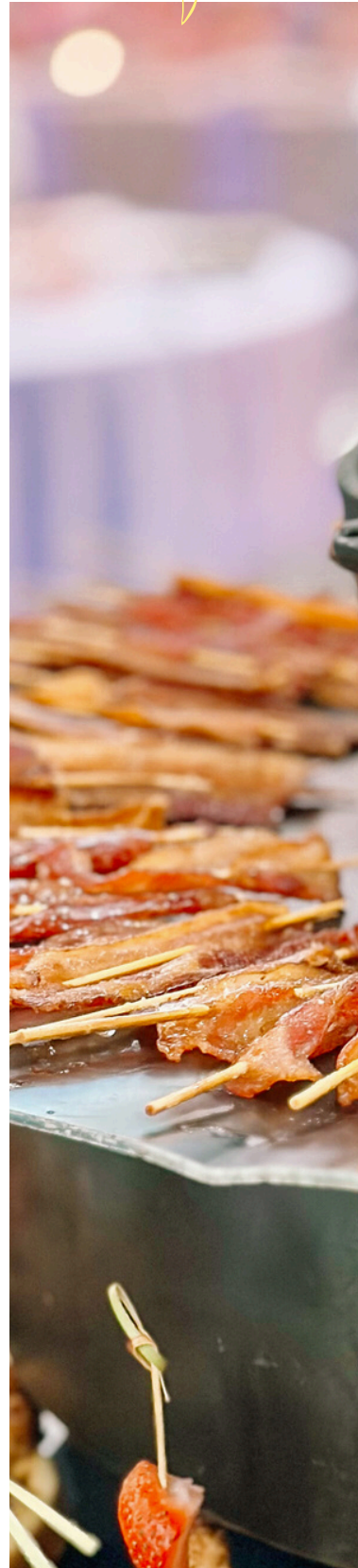
Choose One Gourmet Dip:

- **Creamy Ranch Crab Dip** – A rich, savory crab dip with bold ranch seasoning, perfect for sharing.
- **Spinach Artichoke Dip** – A warm, cheesy classic served with crispy pita chips.
- **Peppadew Cheese Spread** – Topped with sweet and spicy pepper jelly, served with seasoned crackers.
- **Loaded Hummus** – Topped with marinated feta, pepperoncini, tomatoes, olives, and garlic-infused olive oil.

(Add an extra for just \$3 per person)

Beverage Service Included:

Sweetened & Unsweetened Iced Tea | Chilled Water



Bacon Praline Skewers