#### MENU OPTIONS

# DELICIO DELIGHTS

# GRAZING TABLES



### Charcuterie & Cheese

A selection of premium uncured meats, specialty and crowd favorite cheeses — including our signature triple crème brie — topped with local honey. Accompaniments include marinated olives and cornichons, a variety of fresh breads and artisan crackers, premium preserves, bruschetta and crostini, assorted veggies with hummus and dips, grapes and fresh seasonal fruits, candied and roasted nuts, dried fruit and premium chocolate.



## Afternoon Tea

Your choice of delectable tea sandwiches — prosciutto, brie, apple, fig jam on mini croissant, cucumber & creamy dill spread, egg salad, homemade deviled ham spread — freshly baked scones, lemon curd, seasonal jam, an assortment of homemade pastries and sweets with fresh seasonal fruit garnishes.



# Brunch

Fresh croissants, assorted breakfast pastries, mini pancakes, smoked salmon station with cream cheese and capers, a variety of mini bagels and bakery breads, cured meats and cheeses, dried fruit, nuts, marinated olives, crackers, jam, seasonal fruits and grapes.



# Dessert Bar

To satisfy the sweet tooths, we offer a delicious dessert grazing bar. It features all the wow factor favorites such as our famous macarons, an assortment of petit cakes, fruit tarts, brownies, lemon bars, chocolate chip cookies and fresh fruits. All made by our pastry chef!

#### HERE'S HOW IT WORKS

# DELICIO DELIGHTS GRAZING TABLES

delicio delights

#### **TABLESCAPE STYLES**

FLAT LAY An elegantly designed single layer tablescape showcasing an abundance of delectable bites arranged directly on your table surface. Your graze is built overtop parchment paper, with all items disposable, making it the perfect option for a quick and easy clean-up post event. No mess, no fuss.

LAYERED A multilevel tablescape, designed with risers, pedestals and platters for added height and dimension. This is the ultimate event showstopper and our most popular grazing option. Our style combines the warmth of a natural Bohemian feel with a modern luxe look, adaptable to any atmosphere.

#### **FLAT LAY**



#### **LAYERED**



Our grazing tables serve as heavy appetizer or as even as light dining portions and are designed for a 20 person minimum. Pricing is based on Tablescape chosen and the total number of guests at your event. Pricing is as below. If you require more people than shown, below, add \$20 per additional guest or call us if your event is larger than 250 guests.

20 GUESTS

FLATLAY **\$400**LAYERED **\$500** 

100 GUESTS

LAYERED ONLY \$2250

40 GUESTS

FLATLAY **\$800** LAYERED **\$900** 

150 GUESTS

LAYERED ONLY \$3250

**60 GUESTS** 

FLATLAY **\$1200** LAYERED **\$1350** 

200 GUESTS

LAYERED ONLY \$4350 80 GUESTS

FLATLAY **\$1600** LAYERED **\$1850** 

250 GUESTS

\$5350