



Salt & Light

CHARCUTERIE BOARDS & GRAZE TABLES

2026 Menu

info@saltandlightcheeseboards.com

Traditional Charcuterie Graze Table Options:

Option 1 ~ Full Graze

Our full graze table includes a variety of cheeses, charcuterie meats, olives & assorted relishes, dried fruit, nuts, chocolate covered pretzels, crackers & breads, fresh fruit & vegetables, and choice of 3 chilled dips: Hummus, Whipped Feta Dip, Spinach & Artichoke Dip, Fruit Dip, & Ranch Dip

Option 2 ~ Cocktail Graze

Our cocktail graze is a lighter option from our full graze table. This one comes with a variety of cheeses, charcuterie meats, crackers, nuts, olives, dried fruit, grapes, strawberries, & chocolate covered pretzels.



Traditional Graze Table Pricing

Grazing tables are designed to provide an appetizer size portion. For a larger, more filling meal, we suggest adding our boards & more items like sandwiches, salads, and/or small bites.

Full Graze

30 Guest Minimum

Up to 50 guests - \$13.75/ person

51-99 guests - \$13/person

100-150 guests - 12.25/person

151-200+ guests - \$11.50/person

Cocktail Graze

30 Guest Minimum

Up to 50 guests - \$11.50/ person

51-99 guests - \$11/person

100-150 guests - \$10.50/person

151 -200+ guests - \$10/person

Our traditional graze table prices include
disposable plates, forks, and napkins.

Light florals and greenery provided to add an extra touch of elegance.

Additional Services ~ Boards & More

Build your own graze table by mixing and matching “boards & more” items. Or add them onto our traditional grazing tables for a complete meal.

Brunch Graze

includes nice disposable plates, flatware, & napkins

3 Selections - \$15/ person

4 Selections - \$16/ person

5 Selections - \$17/person

6 Selections - \$18/ person

7 Selections - \$20/ person

1. Assorted Fresh Fruit
2. Assorted Mini Muffins
3. Mini Waffles with Toppings
4. Egg Bites (choose 1-2 types)*
5. Quiche (choose 1-2 types)*
6. Assorted Bagels & Spreads
7. Yogurt Parfaits with Granola & Berries
8. Assorted Tea Sandwiches Or Petite Traditional Sandwiches*
9. Garden Salad or Caesar (Ranch & Cider Vinaigrette on side for garden salad)
10. Tomato Mozzarella Salad (+ \$1/person)
11. Spinach Salad with Berries, Feta, Pecans, Candied Red Onions, & Cider Vinaigrette Dressing (+ \$.50/ person)

Egg Bite & Quiche Options:

Cheddar, Cheddar & Bacon, Spinach & Feta, or Ham & Swiss

Tea Sandwich Options: Egg Salad, Tuna Salad, Chicken Salad, or Pimento Cheese

Traditional Sandwich Options: Ham & White Cheddar, Turkey & Swiss, Roast Beef & Cheddar

Additional Services ~ Boards & More

Petite Traditional Sandwiches Tray of 12 - \$48

Choose from:

Oven Roasted Turkey + Swiss + Herb Mayo + Greens

Smoked Ham + White Cheddar + Dijon Mustard + Greens

Savory Roast Beef + Cheddar + Garlic Aioli + Greens

Classic Chicken Salad OR Cranberry Pecan Chicken Salad

Tuna Salad

Bread Options: Dollar Rolls, Mini Croissant, 3 inch Baguette

Petite Tea Sandwiches Tray of 24 - \$60

Choose from:

Pimento Cheese

Egg Salad, Tuna Salad, or Chicken Salad

English Cucumber + Dill Caper Cream Cheese

Smoked Salmon + Dill Caper Cream Cheese (+ \$12 per tray)

Bread Option: White, Wheat, Multigrain

Petite Italian Pressed Focaccia Sandwiches

Choose from:

Salami + pepperoni + fresh mozzarella + arugula + pesto

Tray of 12 - \$48

Fresh mozzarella + seasoned tomato + arugula + pesto

Tray of 12 - \$42



Additional Services ~ Boards & More

Fresh Salads

(each serves approx. 15-20 people)

Perfect to add on to a sandwich board, brunch, or graze table!

Spinach Berry Salad \$75

Fresh baby spinach, seasonal berries, candied red onion, candied pecans & feta cheese tossed in cider vinaigrette dressing

Fresh Mozzarella & Tomato Salad \$75

Arugula lettuce, tomatoes, fresh mozzarella cheese, chopped basil, salt & cracked pepper, & basil vinaigrette drizzle

Caesar Salad \$55

Romaine lettuce, shaved parmesan, caesar dressing, croutons, & fresh cracked black pepper

Garden Salad \$55

Mixed greens, tomato, red onion, cucumber, carrot, radish, shredded cheddar cheese, & croutons

Housemade Ranch and Cider Vinaigrette Dressing on the side

**** Add on - Artisanal Bread & Butter Basket \$18 (serves 15-20)**

Additional Services ~ Boards & More

Large Charcuterie Board

Serves 10-12 \$135.00

Filled with assorted cheeses + charcuterie + accoutrements

X-Large Charcuterie Board

Serves 18-20 \$240.00

Filled with assorted cheeses + charcuterie + accoutrements

Crudite Board

Platter for 12 - \$95

Filled with assorted raw vegetables and choice of 2 dips
whipped feta dip, hummus, or house made ranch

Relish Board

Platter for 12 - \$60

Filled with assorted pickles, olives, peppers, & more!

Fresh Fruit Board

Platter for 12 - \$85

Filled with assorted fresh, seasonal fruits

Add fruit dip - \$10 per tray

Small Bites & Spreads

Perfect addition to any graze table!

Fig & Goat Cheese Pinwheels *V

Fig jam, crumbled goat cheese, thyme, puff pastry
\$48 tray of 24

Pretzel Bites with Cheddar Beer Cheese & Grain Mustard *V

\$42 tray of 40

Italian Style Meatballs with Marinara & Parmesan

\$42 tray of 48

Spinach & Artichoke Bites *V

Spinach, garlic, goat cheese, parmesan, & cream cheese in
a bite size phyllo dough shell
\$58 tray of 45

Bacon Bourbon Jam Deviled Eggs *GF

Bacon deviled eggs topped with a bacon bourbon jam
\$48 tray of 36

Smoked Salmon Cream Cheese Spread *GF

Cream cheese, fresh dill, diced red onion, capers, lemon zest, cracked pepper,
chilled smoked Norwegian salmon. Served with cucumber slices &
bagel chips for dipping.

\$85 per tray (serves 10-12)



Dessert Boards

Add a little something sweet to your table!

Dessert Shooters

Choose from: Strawberry Shortcake, Cookies & Cream, Lemon Curd, or Salted Caramel Crumb Cake

\$36 tray of 12

(each flavor must be ordered in quantities of 12)

Brownie Bites

\$20 tray of 24

Cookie Bites

Choose from: Brown Butter Chocolate Chip, White Chocolate Strawberry Crunch, Sprinkle Sugar Cookie, or Cinnamon Crunch

\$30 tray of 24

(each flavor must be ordered in quantities of 24)



Individual Charcuterie Cups, Cones, Boxes, & Cart

Individual charcuterie cups \$100 per 10

Filled with assorted meats, cheese, fruit, nuts, cracker, herb garnish

Individual charcuterie cones \$90 per 10

Filled with assorted meats, cheese, fruit, nuts, cracker, herb garnish

*display stands available for rent

Individual charcuterie boxes \$100 per 10

Filled with assorted meats, cheese, fruit, nuts, cracker, herb garnish

**NEW Mobile Charcuterie Cart **

Our mobile charcuterie cart offers guest unlimited, made to order, traditional charcuterie for up to 2 hours. Includes serving attendant & disposable serve ware. Pricing starts at \$15/ person.

A \$150.00 setup fee is also added.



Booking

A non-refundable \$150 booking deposit must be paid to secure a date.
The booking deposit is applied to your final balance due.

A \$125.00 set up/clean up fee is added to all bookings and includes a food attendant for up to 3 hours. Additional hours are charged at \$25/ hour.

Disposable plates, flatware, & napkins are included on traditional graze table orders, brunch graze table orders, & our mobile charcuterie cart.
All other orders are charged a \$2/ person serve ware fee.

8.5% Sales tax is added to all orders.

The final balance must be paid in full 10 days prior to event date. No refunds given within 10 days from the event date. Cancellation within 10 days of the event date will not receive a refund, however the money paid can be used toward a new date/order within 6 months of the original event date.

FOR BOOKING PLEASE CONTACT:

Nicki Welshans ~ Owner

314.541.5664 info@saltandlightcheeseboards.com

We look forward to the opportunity to serve you and your guests!

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