

CHARCUTERIE BOARDS & GRAZE TABLES

2025/2026 Menu

info@saltandlightcheeseboards.com

# Full Graze Table









Looking for a fun & unique way to wow your guests? Consider a full grazing table – it's a genuine masterpiece!

The full graze table includes a variety of gourmet 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

Cocktail Graze Table





Looking for the ideal spot for guests to relax and unwind after the ceremony? Everyone will surely enjoy the cocktail grazing table!

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.

Graze Table Pricing

Prices do not include tax or the clean up fee of \$125.00 which includes staff to stay on site to clean up after and use of our china/glass platters, risers, and serving bowls.

Pricing reflects an appetizer size portion. Standard set up is 2 hours of service time. Longer service times can be added if requested for additional cost.

#### **Full Graze**

30 Guest Minimum
Up to 50 guests - \$13/ person
51-99 guests - \$12.75/ person
100-150 guests - 12.50/person
151-200 guests - \$12.25/ person
201-250 guests - \$12/ person

#### Cocktail Graze

30 Guest Minimum
Up to 50 guests - \$11.25/ person
51-99 guests - \$11/ person
100-150 guests - \$10.75/ person
151 -200 guests - \$10.50/ person
201-250 guests - \$10.25/ person

Our table prices include disposable plates, forks, and napkins. Light florals and herbs are provided to add an extra touch of elegance.

\*Customized tables available, inquire for options and pricing!

\*\* Boards & more items do not include plates, forks, or napkins, can be added on for additional cost. Build your own graze table by mixing and matching items

## Brunch Boards

Choose 3 items - \$13/ person Choose 4 items - \$14/ person

Choose 5 items – \$15/person All 6 items – \$16/ person

\*minimum 12 people

Assorted Bagels & Spreads
Assorted Fresh Fruits
Yogurt w/ Granola & Honey
Mini Muffins
Mini Waffles with Butter & Syrup
Mini Egg Bites
(choose cheddar & bacon, ham & swiss, or spinach & feta)

## Petite Sandwich Boards

#### Petite Traditional Sandwiches

Tray of 12 - \$65

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 + Greens

Cranberry Pecan Chicken Salad + Green

Tuna Salad + Greens

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

## Petite Sandwich Boards - Continued

## Petite Tea Sandwiches

Tray of 24 - \$60

Perfect for an afternoon tea party!

Choose from:

Pimento Cheese

Egg Salad

Tuna 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 Sandwiches

Served on petite herb foccacia bread Choose from:

Salami + pepperoni + fresh mozzarella + arugula + pesto Tray of 12 - \$72

Fresh mozzarella + seasoned tomato + arugula + pesto Tray of 12 - \$60







## Fresh Salads

(each serves approx. 12 people)
Perfect to add on to a sandwich board, brunch, or graze table!

(Side Portion Size)

#### Spinach Berry Salad \$85

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

#### Fresh Melon & Crispy Proscuitto Salad \$100

Arugula lettuce, cantaloupe, crispy proscuitto, burrata cheese, fresh basil, salt & pepper, olive oil & balsamic reduction drizzle

#### Fresh Mozzarella & Tomato Salad \$95

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

#### Broccoli and Cauliflower Salad \$65

Fresh chopped broccoli & cauliflower, red onion, bacon, sunflower seeds, & cheddar cheese, tossed in a sweet & creamy dressing

#### Traditional Salads

#### Caesar Salad \$65

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

#### Garden Salad \$65

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

Housemade Ranch and Italian Dressing on the side

## XL Charcuterie Board

Serves 12 - \$120.00

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 - \$42

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 Dits

Perfect addition to any graze table!

Fig & Goat Cheese Pinwheels
Fig jam, crumbled goat cheese, thyme, puff pastry
\$52 tray of 24

Pretzel Bites with Sharp Cheddar Cheese & Grain Mustard \$52 tray of 48

Pesto Meatballs with Marinara & Parmesan \*GF \$68 tray of 48

Spinach & Artichoke Puff Pastry Bites

Spinach, garlic, goat cheese, Parmesan, & cream cheese in a bite size puff pastry shell

\$72 tray of 48

## Smoked Sausage Bites \*GF

Smoked kielbasa sausage coins, grain mustard, honey, cider vinegar, garlic, & brown sugar, garnished with chopped parsley \$62 tray of 48









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, and Boxes

## Individual charcuterie cups \$100 per 10

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

## <u>Individual charcuterie cones \$90 per 10</u>

Filled with assorted meats, cheese, fruit, nuts, cracker, herb garnish \*display stands available for rent

## <u>Individual charcuterie boxes \$100 per 10</u>

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

## Individual tea cups \$110 per 10

Filled with assorted meats, cheese, fruit, nuts, crackers, & more cups/saucers must be returned \$50 deposit held for breakage/missing





A non-refundable \$100 deposit will be due to secure a date for a graze table booking or any catering order over \$500.00.

Some orders may require a server to stay on site for set up and table maintenance & food clean up. Fees are charged based on amount hours and the size of the event.

8.5% Sales tax is added to all orders.

The final balance must be paid in full 15 days prior to event date.

No refunds given within 15 days from the event date.

FOR BOOKING PLEASE CONTACT:

Nicki Welshans ~ Owner 314.541.5664 info@saltandlightcheeseboards.com