

T.I Catering

T.I Hospitality



Grazing Tables

Sample Menu

Assorted Breads, Grissini & Lavosh in baskets

Butter & Olive Oil Pads

Marinated Olives Jars

Boards & Platters

Grilled Vegetables ~ tomato, eggplant red pepper & zucchini flowers

Chicken Pate & Pickle Fennel in jars

Hummus & white bean puree in labelled tins

Assorted Cheeses Boards

Assorted cold meats Boards

smoked salmon Boards

Chutneys & relish jars

Decorations

Flowers, fresh vegetables or fruit stems and branches, dried pasta jars, & large tomato tins for display

Whole watermelons, cabbages, vine ripened tomatoes, asparagus & herbs

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Mini Dessert Boards Put out at the end of the evening around the room.

Assorted Mini Tarts

Mini Doughnuts, Assorted Cookies

Assorted Dessert Terrines

Jalousie Fruit Pastries & Cup cakes

Fresh Fruit boards

Menu options start from \$22 per person. We tailor the menu to suit your function. We use local seasonal produce, due to this the menu changes regularly We use what is fresh and best at the time of your function. Minimum order 50 guests.

Smaller events – We can provide grazing boxes for groups of 2-4 to share. Starting from \$45.

COVID-19 Practices – Safe food handling

Guests must be served by wait staff as they move along the table display.