

# Fabulous

CATERING

## Grazing Board 2022





# Grazing Tables

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**Mini Graze-Serves up to 20 people**

2 options

Full 75cm board \$500

Smaller thin board \$250

Grazing table delivered antipasti 2m  
40-60pax **\$1350**

Grazing table delivered antipasti 3m  
60-100pax **\$1750**

Grazing table delivered antipasti 4m  
100-150pax **\$2350**

**Delivery/Setup/Pick up - \$150**

All boards can be made into Vegetarian





# The Fab Dessert Board

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The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the day!

A variety of our mini desserts styled on a wooden board garnishes with fresh fruit and extra mini sweets macarons and chocolates.

Raspberry, apple almond cake

Mini raspberry and apple cake topped with almonds (gf)

Tiramisu cups

Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

Salted toffee pudding

Prunes and dates, salted toffee sauce double cream

Limone

Meyer lemon curd, torched Italian meringue, butternut crumb tart, edible flowers

## PRICING

Mini Graze Board (around 20 pax) \$400

1 m (40-60 pax) \$900

2 m (80-100 pax) \$1500

3 m (100+) \$2000

**Delivery/Setup/Pick up - \$150**



# The Fab Fruit Board

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This fruit grazing board is a perfect way to accompany other items during any event, It is a real showstopper and will wow your guests. The fruit is all freshly and seasonally sourced and styled by our chef.

A variety of the fruit below:

Watermelon

Pineapple

Cantaloupe

Honeydew

Grapes

Strawberries

Kiwifruit

Seasonal Berries

Whole fruit

Garnished with various and edible flowers

Styled with wooden boards, risers and rustic props

## PRICING

Mini Graze Board (40-50 pax) \$350

2 m (80-100 pax) \$1000

3 m (100+ pax) \$1500

Delivery/Setup/Pick up - \$150