

Sides and Main

PRIVATE CHEFS + EVENTS

Grazing Tables

1. Daytime events

2. Party tables

Creating beautiful grazing tables for events is my passion and a creative calling. I have been creating celebration tables for 12 years and each table is truly unique. Each host and home reflects different tastes and aesthetics to make every table truly unique. Wild colours or pastels, different textures, dramatic table ware, cool and chic tone or rustic and tumbling fabulousness — lets choose together. We can custom your menu any which way you like, below is just a guide. All we need is a table and a date.

1. Daytime Events

These menu options suit morning or afternoon gatherings such as baby showers, bridal showers, christenings, gender reveals, birthday brunches, wakes, children's parties (adult food options), girls days.....or any celebration or milestone event you may have. You may choose to have decadent cheeses and say a few sweet and a few savoury options. The choice is yours.

We set it up ready for your guests to enjoy. Let us know if you would like a waiter/s for the event to help serve the champagne, drinks, tea and coffee service plus clean up!

Something Savoury

Quiche lorraine

Blinis with smoked ocean trout, creme fraiche and trout roe

Poached chicken and tarragon cocktail sandwiches

Herb and cheese scones with salted butter

Roasted cherry tomato, goats cheese and mixed olive tart

Mini soft prawn roll with marie rose sauce and iceberg

Smoked salmon finger sandwiches with cream cheese and dill on light rye

Triple smoked ham, chutney and cheddar finger sandwiches

Cheese, crackers, honeycomb, fig, parmesan sables

Pork and fennel cocktail sausage rolls with tomato chutney

Peeled prawns and oysters (add \$15pp)

Something Sweet

Raspberry and pistachio macaroons

Mini mixed French eclairs

Custard tartlets with seasonal berries

Mini pavlova, passionfruit and fig
Citron tarte
Lemon drizzle cake
Persian love cake
Pain au chocolate
Flourless chocolate cake and raspberries
French canelés
Selected cookies and palmiers
Assorted butter cream iced cupcakes

Drinks

Fresh juices served on ice
Sparkling water
Tea and coffee

PLEASE NOTE we can organise wait staff, equipment hire (linen, glasses, plates, tables, chairs, coffee cups etc) and waiters to serve as required

Food package

Price includes set up and styling of the grazing table on our platters and cake stands, fruit garnishes plus florals. Fifteen guests minimum

Choose 3 savoury and 3 sweet \$75pp plus GST

Choose 4 savoury and 4 sweet \$85pp plus GST

Choose 5 savoury and 5 sweet \$95pp plus GST

* please note we can custom these tables so you have the menu of your dreams

* * delivery and cartage plus collection of platters \$150

Drinks package

\$20pp plus GST

Includes 2 freshly squeezed juices, Pellegrino sparkling water, freshly ground coffee, plungers, selected teas, milk and sugar, crushed ice

Please reserve your date immediately as these are popular!!!!

2. Party Tables

Every party needs a dedicated table heaving with decadent treats for their guests. Whimsical, lush and abundant or simple and contemporary we can create the magic needed. Perfect for birthdays, corporate events, house warmings, engagements and weddings. Each table can be customised to suit the event so let your imagination run wild (or just choose from the options below). We set it up ready for your guests to enjoy. Let us know if you would like a waiter/s for the event to help serve the champagne and drinks plus clean up!

Classic grazer

A curated assortment of ripe soft, semi hard, goat and blue cheeses with all the accompaniments along with cured meats, grilled and pickled vegetables. Beautiful in its simplicity. The perfect party starter. Min 20 guests

Mediterranean grazer

A deluxe visual vibe offering a heaving table filled to the brim with all our favourite cheeses, quality charcuterie and antipasto along with all the fun garnishes. The ultimate wow factor to feast on. Min 25 guests.

PLEASE NOTE we can organise wait staff and equipment hire

Food package

Price includes set up and styling of the grazing table on our platters and cheese boards, fruit garnishes plus florals.

Classic grazer

\$55pp plus GST

Mediterranean grazer

\$85pp GST

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* * delivery and cartage plus collection of platters \$150

Please reserve your date immediately as these are popular!!!!