

## 'Graze to Amaze' (Savory Grazing Board)

### COLD ITEMS

Assortment of cured meats (NF, DF) \*\*

- Local SA Cacciatore
- San Daniele 'Morgante' prosciutto
- Barossa Fiori Di Cotto Ham
- D'Orsogna pepper mortadella

Chef's selection of quality cheese \*\*

- 'Kingfisher' double cream brie
- Cracker Barrell vintage cheddar
- La Casa Del Formaggio bocconcini

Assortment of in-house dips (NF, GF, V)

- Inhouse Tzatziki
- Beetroot, feta & garlic
- Slow roasted & spiced capsicum

Handmade spanakopita (NF, V)

Marinated Penfield Kalamata olives

*\*\* Items subject to availability & subject to reasonable change \*\**

Adelaide Event Catering will also provide:

- Cocktail napkins
- Assortment of breads, crackers & fillers
- Alternatives available on request for Vegan and Gluten free guests

Our professional staff will prepare and present the grazing board on-site for your guests to feast.

## 'Graze to Amaze' (Sweet Grazing Board)

### DESSERT ITEMS

Assortment of chef's Panna cotta

White chocolate & lemon cheesecake

Dark chocolate & citrus tart

Assortment of macaroons

Chocolate brownie, vanilla cream

Fresh chocolate & vanilla cannoli

Coffee & chocolate eclairs

Portuguese tarts

Assortment of cocktail doughnuts

Assortment of chocolate, cookies & wafer biscuits

Nutella cob loaf with fresh fruit & marshmallows

\*\* Client's cake sliced & featured on board, if available \*\*

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