


- THE -

LOCAL

NATIVE


CATERING COMPANY

GRAZING TABLE

MENU

2024



GRAZING TABLE MENU

Local Produce Grazing Table

3 Types of Cold Cured Meats

3 Locally Sourced Cheeses

Including A Soft and Creamy, Semi Hard and Blue Cheese

Assorted Local Dried Fruits and Nuts

Assorted Olives, Selection of Marinated and Fresh Vegetables

House Made Dips

Selection Of Fresh Seasonal Fruit

Selection of House Baked Sweet Treats

Artisan Bread

Assorted Crackers

GF - Gluten Free | **DF** - Dairy Free | **V** - Vegetarian | **VG** - Vegan

GFO - Gluten Free when requested | **DFO** - Dairy Free when requested



GRAZING TABLE MENU

Sweet Treats Desert Table

A minimum of 30 pieces per selection

Pecan Fudge Brownie (GFO)

Mango, Lime & Coconut Cheesecake (GFO)

Salted Caramel Slice (GFO)

Lemon Meringue Tartlet

Cookies & Cream Cheesecake

Raspberry & Chocolate Ganache Tartlet

White Choc Pistachio Biscotti

Chocolate Espresso Truffles (VGO) (GFO)

Assorted Cupcakes (GFO) (DFO) (VGO)

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Dietary Requirements

If you have guests that have specific dietary requirements, we are often able to adapt our menu to suit your needs. Please let us know at the time of booking if you are expecting to have dietary requirements so we can discuss how we can accommodate your needs.

Please note gluten free, dairy free and vegan options may attract an additional charge

*The pricing quoted is inclusive of standard service charges.

Travel surcharge, public holidays surcharge and additional staffing will be charged additionally if applicable for your event. All pricing is inclusive of GST*

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