



Charcuterie, Grazing Tables & Hors d'oeuvres

Events and Gatherings for 10 or more

Classic Charcuterie Board

A grand assortment of charcuterie meats and savory cheeses, garnished with fresh and dried fruits, nuts, olives, pickled vegetables, condiments, fruit preserves, crackers, and bread, beautifully arranged with fresh herbs and edible flowers.

Minimum 10 people.

\$20 Per Person

Vegan Delight

A bounty of grilled and marinated vegetables, with dips and spreads, vegan cheese, country olive mix, nuts, legumes, crackers, bread, condiments and pickled vegetables.

\$20 Per Person

Crudité Platter

A crisp and colorful rainbow assortment of garden vegetables, served with your choice of two dips: hummus, green goddess, romesco, creamy gorgonzola, and roasted red pepper walnut dip.

\$20 Per Person

Charcuterie Cups

Individual cups, generously filled with an assortment of delectable cheeses, savory cured meats, crisp crackers and breadsticks, seasonal fresh fruit, dried fruit and nuts, and pickled vegetables; artfully arranged and ready for you and your guests to enjoy. There is a minimum order of 10.

\$12 Per Person

Sandwich Platter

Your choice of house specialty sandwiches. See sandwich menu for sandwich selection. Add on chips and pickle spears for \$3/person.

\$15 Per Person

Brunch Grazing Table

Your guests will greet the day with a delectable spread of savory and sweet breakfast treats. Customize to your liking with quiche, egg bites, muffins, scones, breakfast breads, croissants, waffles with maple syrup, biscuits with jam, bagel boards, fresh fruit, breakfast meats, hard boiled egg, yogurt and granola.

Starts at \$20 Per Person

Add Ons

Delivery Fee	\$15
Disposable Plates and Napkins	\$3/person
Clean Up Service	\$25

Set up typically takes 60-90 minutes. Platters include bamboo serviceware.

For questions, customizations, and booking contact kat@aftercarecafe.com