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Generally minimum orders require 10 serves of a food item with a minimum order cost of \$150. Flexibility within this range is available upon request.

Delivery of food is available with a small fee.

Cold food is ready to serve on platters.

Hot food requires heating with instruction provided.

\*disposable platters/containers are available at a small cost or use of my platters/containers have no charge but do require return of them within 5 days.

A guide for cocktail food requirements:

2 hours of food – 5-6 food items per person

3 hours of food – 7-8 food items per person

4 hours of food – 9-10 food items per person

5 hours of food – 11-12 food items per person

If staff are required for serving at your function:

Jodi - \$60 per hour

Wait staff - \$40 per hour (minimum 3 hours)

Please [contact](#) Jodi to discuss and finalise your menu!



## Cocktail Menu (cold)



Asian Pork Mini Baguettes	\$4.00 a piece
Beef Croudites ~ Beetroot and Roasted Capsicum	\$3.00 a piece
Cold Rolls ~ Spicy Dipping Sauce (pork or vegetarian) (GF)	\$3.00 a piece
Corn Cakes ~ Avocado Cream (Veg)	\$2.50 a piece
Curried Egg Pappadums (Veg)	\$3.00 a piece
Cucumber Sundried Tomato and Fetta Bites (GF & Veg)	\$2.00 a piece
Creamy Mustard Chicken Ribbon Sandwiches (GF extra \$1.00)	\$2.50 a piece
Fresh Baguette Rounds	\$3.00 a piece
-Smoked Salmon, cream cheese, lettuce, onion and capers	
-Ham, lettuce, cheese, Dijon, tomato	
-Turkey, brie, cranberry, lettuce	
-Roast capsicum, eggplant, caramelised onion, jarlsberg	
-Beef, roasted capsicum, pesto, parmesan and curly lettuce	
Mini BLT's (GF extra \$0.50)	\$3.00 a piece
Mini Bruschetta (GF extra \$0.50) (Veg)	\$3.00 a piece
Mini Roast Veg Brushetta ~ basil ricotta (GF extra \$0.50) (Veg)	\$3.00 a piece
Mini Cheese and Herb Muffins (Veg)	\$3.00 a piece
Mushroom Nut Tart ~ Roast Tomato Salsa (Veg)	\$3.00 a piece
Olive Bread Rounds ~ Blue Cheese and Roasted Pear (Veg)	\$2.50 a piece
Prawn Cocktail (GF)	\$4.50 a piece
Ricotta & Pea Patties ~ beetroot & avocado	\$3.00 a piece
Salmon and Cucumber Finger Sandwiches (GF extra \$1.00)	\$2.50 a piece
Salmon and Creamy Horseradish Cucumbers (GF)	\$2.50 a piece

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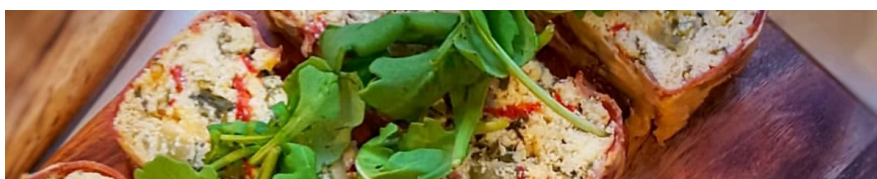
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## Cocktail Menu (cold)



Smoked Salmon and Horseradish Toasts (GF extra \$0.50)	\$2.50 a piece
Smoked Salmon Potatoes (GF)	\$3.00 a piece
Spicy Potato Tortilla (GF & Veg)	\$3.00 a piece
Stuffed Cherry Tomatoes (Veg)	\$1.50 a piece
Sushi Rolls	\$1.50 a piece
-California (GF)	
-Teriyaki chicken	
-Chicken and corn (GF)	
-Tuna, cucumber and avocado (GF)	
-Avocado & Cucumber (GF)	
Spinach & Sweet Potato Frittata (GF & Veg)	\$3.00 a piece
Thai Chicken Cucumbers (GF)	\$2.00 a piece
Zucchini Cakes ~ Basil Pesto and Cherry Tomatoes (Veg)	\$3.00 a piece

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## Cocktail Menu (hot)



Arancini Balls ~ mushroom	\$3.50 a piece
Baked Mushys	\$2.50 a piece
Beef, Spinach and Fetta open Pies	\$3.00 a piece
Cocktail Sausage Rolls	\$2.00 a piece
Cocktail Soup Cups ~ Sweet Potato & Corriander	\$3.00 a piece
Chicken, leek & tarragon mini pie	\$3.00 a piece
Chicken Satay Skewers (GF)	\$3.00 a piece
Creamy Mushroom & Thyme Toasts (GF extra \$0.50) (Veg)	\$2.50 a piece
Creamy Fish Tarts	\$3.00 a piece
Falafel ~ hommus & pita	\$3.00 a serve
Fetta and Bacon Meatballs	\$2.00 a piece
Mini Quiche ~ Spinach, bacon & maple syrup glazed pumpkin	\$3.00 a piece
Hoisin chicken Meatballs ~ Thai Spicy Sauce	\$2.00 a piece
Honey Soy Chicken Wings	\$2.50 a piece
Indian Lamb Meatballs ~ Tzatziki	\$2.00 a piece
Middle Eastern Lamb Skewers ~ yoghurt	\$3.50 a piece
Mini Chicken Yiros	\$3.50 a piece
Mini Pizza (GF extra \$0.50)	\$2.00 a piece
-Ham and pineapple	
-Spinach, pumpkin, fetta and pesto	
-Salami, olives, roast capsicum and sundried tomatoes	
-BBQ chicken	
-Tomato, bocconcini and basil	

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# Cocktail Menu (1)

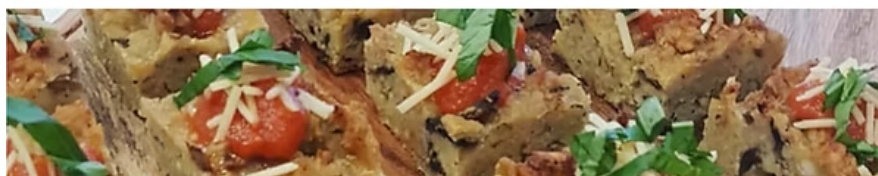


Parmesan Crumbed Lamb Cutlets	\$4.50 a piece
Pulled Pork Sliders ~ Slaw	\$4.00 a piece
Roast Potato Tarts ~ Caramelised Onion, Fetta and Prosciutto	\$3.00 a piece
Salt and Pepper Calamari ~ fresh lemon and aioli	\$3.00 a serve
Samosas with Tatziki	\$2.00 a piece
Spinach and Cheese Pastries (Veg)	\$3.00 a piece
Thai Fish Cakes ~ red curry sauce	\$3.00 a piece

## NOODLE BOXES (cocktail size)

Butter Chicken ~ Steamed Rice (GF)	\$6.00
Yellow Beef & Veg Curry (GF)	\$6.00
Sticky Cashew Chicken Noodles	\$6.00
Pulled Pork ~ Rice, Beans and Sour Cream (GF)	\$6.00

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# Nourish Bowls

(Minimum x 5 of one type of bowl)



## 1. Teriyaki Chicken or Tofu

Teriyaki marinated chicken OR tofu on a bed of rice. Topped with carrot, corn, capsicum, cucumber, pickled onion, seaweed, sesame and wasabi mayo

## 2. Satay Chicken or Tofu (GF)

Rice noodles with sesame, carrots, capsicum, onion, corn and peanuts, drizzled with satay sauce

## 3. Mediterranean

Roasted capsicum and zucchini on a bed of quinoa with cherry tomatoes, chickpeas, fetta and hummus.

## 4. Barley and Sweet Potato

Roasted sweet potato and chickpeas on a bed of barley with spinach, egg, fetta and capsicum.

## 5. Roast Veg and Quinoa

Roasted seasonal veg on quinoa ~ fetta, pepitas & a sweetened balsamic dressing.

## 6. Lentil and Roast Beetroot (GF)

Black lentils, roast beet and broccoli with carrot, onion, spinach, walnuts and fetta.

## 7. Falafel / Yiros Chicken

Lettuce, tabouli, roast capsicum, fetta, cherry tomatoes, tzatziki.

## 8. Chicken Tikka

Grilled chicken on rice salad with corn and chickpeas. Topped with carrot, capsicum, onion and yoghurt.

## 9. Thai Beef OR Tofu (GF,DF)

Marinated Beef OR Tofu, grilled and served on rice with carrots, capsicum, corn, onion & cucumber and a thai coconut dressing.

## 10. Vietnamese Chicken OR Tofu (DF)

Chicken OR Tofu marinated in a sweet soy & lime sauce. Served on a bed of rice noodles and fresh salads with a light vietnamese dressing.

All Nourish Bowls

\$15.00 each







# Breakfast/Brunch



## Savory

Baked Egg & Tomato wrapped in Bacon (GF)	\$3.50 per serve
Croissant ~ Ham & Cheese	\$3.00 per serve
Fetta & Caramelised Onion Tarts	\$3.00 per serve
Fresh Open Baguettes ~ Ham, Cheese and Tomato	\$2.50 per serve
Ham & Corn Frittata (GF)	\$2.50 per serve
Savoury Muffins (Veg option available)	\$4.00 per serve
Smoked Salmon Bruschetta (GF extra \$1.00)	\$3.50 per serve
Spinach and Ricotta Pastries	\$2.50 per serve
Tomato & Basil Bruschetta (GF extra \$1.00)	\$2.50 per serve
Veggie Slice (GF)	\$3.00 per serve

## Sweet

Apple & Walnut Muffins	\$4.00 per serve
Banana and Choc Chip Muffins	\$4.00 per serve
Banana and Coconut Bread	\$4.00 per serve
Bircher Muesli	\$4.00 per serve
Blueberry Friands	\$4.00 per serve
Creamy Vanilla Yoghurt ~ Crunchy Oats	\$4.00 per serve
Creamy Vanilla Yoghurt ~ Blueberries (GF)	\$4.00 per serve
Coconut Yoghurt ~ Crunchy Oats (DF)	\$4.50 per serve
Fruit, Nut & Oat Slice	\$4.00 per serve
Mini Banana Pancakes - Maple Syrup	\$3.50 per serve
Seasonal Fruit Danish	\$4.00 per serve
Fruit Salad Cup	\$4.00 per serve


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# Sweets



## Cupcakes

Banana & Coconut ~ passionfruit cream cheese	\$3.50 Mini
Carrot & Walnut ~ lemon cream cheese	\$4.50 Medium
Choc Chip ~ choc buttercream icing	\$5.50 Large
Orange & Almond ~ marscapone cream	
Strawberry ~ strawberry buttercream icing	*extra 50c for a filling
Vanilla ~ vanilla buttercream icing	*extra 50c for choc/candy atop
Caramel Mud ~ caramel ganache	
Milk Choc Mud ~ milk chocolate ganache	
White Mud - white chocolate ganache	

## Muffins

Apple & Walnut	
Banana & Coconut	\$3.00 Mini
Banana Choc Chip	\$4.00 Medium
Blueberry	\$5.00 Large
Strawberry	
Choc Chip	
Double Choc	*extra 50c for individually packaged
Pear & Vanilla	
Raspberry, White Choc & Almond	
Orange & Poppy Seed	

## Friands

Blueberry	\$4.00 each
Peach	*extra 50c for individually packaged
Raspberry	

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## Sweets



### Cookies

\$3.00 each

Anzac

Choc Chip

Coconut Jam Drop

\*extra 50c for individually packaged

Greek Almond

Melting Moment

Shortbread

Triple Choc Chip

Apricot & Almond

White Choc & Raspberry

### Fruit Danish / Tarts / Pastries

\$4.00 each

Pear Danish

Raspberry Danish

\*extra 50c for individually packaged

Portuguese Custard Tart

Raspberry & Nutella Pastries

### Cakes

\$40.00 (10 slices)

Apple & Pecan ~ caramel icing

Cinnamon Tea Cake ~ cinnamon sugar

\*individual serves \$5.00

Banana ~ vanilla cream cheese

Carrot & Walnut ~ cream cheese icing

Chocolate ~ chocolate icing

Orange & Almond ~ mascarpone icing

Spiced Red Wine Cake ~ dusted icing sugar

Strawberry ~ vanilla cream cheese icing

Pistachio & Almond ~ cream cheese icing

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# Sweets



## Slices

Caramel Slice \$4.00 a serve

Cinnamon Filo Custard

Lemon Coconut

Jelly Slice

Strawberry Creamcheese

Raspberry Almond & White Choc Blondies

Caramel Pecan Brownies

Triple Choc Walnut Brownies

Mini Cheesecake

\$5.00 a serve

\*extra 50c for individually packaged

## Desert Cups

Raspberry Cheesecake

\$6.00 a serve

GF & DF available -\$6.50

Tiramisu

Banana Caramel Pie

Trifle

White Chocolate Panna Cotta with Berries (GF)

Chocolate Mousse ~ Fresh Strawberries

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## Sweets

### Gluten Free Sweets

Banana Loaf

Apple & Coconut Muffins

\$4.00 a serve

Carrot & Walnut Muffins

Chocolate & Coconut Muffins

\*extra 50c for individually packaged

Coconut and Apricot Cookies (DF)

Almond Coconut Cookies (DF)

Melting Moments

### Gluten Free Cakes

Chocolate & Coconut (DF)

\$50.00 per cake (serves 10)

Chocolate & Hazelnut

\*\$6.00 for individual serves

Coconut & Almond

Lemon & Coconut

Carrot & Walnut

### Vegan Cakes

Chocolate

\$50.00 per cake (serves 10)

Vanilla

\*\$6.00 for individual serves

Sugar & Spice

Banana

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# Corporate Lunches



<b>Bagels</b>	\$10.00
<b>Baguettes</b>	\$10.00
<b>Sandwiches (GF extra \$1)</b>	\$8.00
<b>Wraps</b>	\$9.00
<b>Rolls</b>	\$10.00
<b>Foccacia</b>	\$13.00
<b>Turkish Rolls</b>	\$12.00
<b>Gluten Free Rolls</b>	\$10.00

## Fillings:

- Cheese, Mayo & Salad
- Curried Egg ~Mango Chutney
- Beef, Hommus, Tomato & Baby Spinach
- Beef, Cheese & Slaw
- Beef, Cheese, Horseradish Beetroot
- Falafel, Hummus & Salad
- Ham, Cheese & Salad
- Ham, Cottage Cheese, Avo, Sundried Tomato
- Chicken, Djionaise & Salad
- Chicken Caesar
- Creamy Mustard Chicken
- Tuna, Mayo, Sundried Tomatoes, Red Onion & Lettuce
- Bacon, Tomato, Lettuce & Mayo
- Turkey, Brie, Cranberry & Lettuce
- Salami, Pesto, Tomato, Onion & Lettuce
- Smoked Salmon, Creamcheese, Red Onion & Lettuce
- Roast Veg & Basil Ricotta
- Pancetta, Rocket & Cheese

## **SALAD TRAYS** - \$15 lunch serve OR \$20 dinner serve

(minimun order of 5 of any one type of tray)

- \* Chicken OR Tofu Caesar (GF)
- \* Sticky Chicken OR Tofu, Slaw & Corn
- \* Lamb ~ Greek Salad (GF)
- \* Asian Noodle ~ Chicken OR Tofu (DF)
- \* Beef Brisket ~ Roast Veg & Fetta (GF)
- \* Cold Meat Cuts ~ Cheese, Olives, Veggie Sticks, Gerkins, Egg (GF)









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## Corporate Lunch

### Meals

Butter Chicken & Rice (GF)  
Yellow Chicken Curry & Rice (GF/DF)  
Thai Chicken Curry & Rice (GF/DF)  
Beef Korma Curry & Rice (GF/DF)  
Beef and Mushy Creamy Strog & Rice (GF)  
Beef & Veg Satay Noodles  
Balinese Beef Curry & Rice (GF/DF)  
Beef & Veg Stew (GF)  
Slow-Cooked Lamb Stew (GF)  
Swedish Meatballs and Rice  
Chicken Satay & Rice (GF/DF)  
Cashew Chicken Noodles  
Sticky Chicken ~ Fried Rice  
Honey Mustard Chicken & Rice (GF)  
Apricot Chicken and Rice (GF/DF)  
Chilli Con Carne ~ Corn Chips, Guacamole, Sour Cream, Cheese

### Price Per Serve

\$15.00 add citrus side salad - \$3  
\$15.00 add citrus side salad - \$3  
\$15.00 add citrus side salad - \$3  
\$15.00 add citrus side salad - \$3  
\$15.00 add garden side salad - \$3  
\$15.00  
\$15.00  
\$15.00  
\$15.00  
\$15.00 add garden side salad - \$3  
\$15.00 add iceberg citrus side salad - \$3  
\$15.00  
\$15.00  
\$15.00 add garden side salad - \$3  
\$15.00 add greek side salad - \$3  
\$15.00

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## Corporate Lunch



### Meals (cont)

Moroccan Beef and Chickpea ~ Cous Cous  
Chicken Drumsticks with Napoli, Pinenut & Rice (GF)  
Beef Lasagne  
Vego Lasagne (VEGO)  
Cheese & Spinach Cannelloni (VEGO)  
Pork Meatballs & Spaghetti  
Creamy Penne Bolognaise  
Beef & Tomtato Pasta Bake  
Creamy Pumpkin & Chorizo Risotto (GF) (VEGO option available)  
Beef Spanish Rice  
Roast Pumpkin & Bacon Quiche  
Veggie & Bacon Slice (GF) (VEGO option)

### Price Per Serve

\$15.00 add garden side salad - \$3  
\$15.00 add greek side salad - \$3  
\$15.00 add garden side salad - \$3  
\$15.00 add garden side salad - \$3  
\$15.00 add garden side salad - \$3  
\$15.00 add rocket side salad - \$3  
\$15.00 add garden side salad - \$3  
\$15.00 add garden side salad - \$3  
\$15.00 add rocket side salad - \$3  
\$15.00 add greek side salad - \$3  
\$10.00 add greek side salad - \$3  
\$10.00 add garden side salad - \$3

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# Platters



## **Antipasto**

- Cold meats, Sundried Tomatoes, Roasted Capsicum, Gherkins, Olives, Cheese, Bread

\$9.00 per serve

## **Cheese**

- Assorted Cheeses, Dried fruit, Crackers

\$9.00 per serve

## **Dips**

- Toasted Turkish Bread and Veggie Sticks

\$7.00 per serve

## **Cold Meat and Cheese**

- Assorted Cold Meats, Cherry Tomatoes, Eggs, Cheeses, Olives and Gherkins

\$8.50 per serve

## **Mediterranean Platter**

- Meatballs, Falafel, Fetta, Hummus, Tzatziki, Tabouli, Olives, Flat bread

\$9.00 per serve

## **Fresh Fruit and Cheese**

- Fresh Seasonal Fruit and Assorted Cheese and crackers

\$9.00 per serve

## **Fresh Fruit**

- Seasonal fruits

\$7.50 per serve



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## Children's Parties



### Savory

Cheese, Kabana, Cucumber, Tomato Skewers	\$1.50
Dip & Veggie Sticks Cup	\$2.00
Ham & Corn Mini Muffins	\$1.50
Ham & Cheese Wraps	\$2.00
Ham & Pineapple Pizza	\$2.00
Mini Hotdogs	\$2.50
Pizza Pinwheels	\$2.00
Popcorn Cups	\$2.00
Sausage Rolls	\$2.00

### Sweets

Choc Chip Cookie	\$1.50
Fairy Bread Circles	\$1.00
Fruit Skewers	\$3.00
Funny Face Cookies	\$2.50
Funny Face Cupcakes	\$2.50
Honey Crackles	\$1.50
Jelly Cups	\$2.00
Mini Choc Muffins	\$2.00
Mini Banana and Choc Muffins	\$2.00

# Wedding and Celebration Cakes



## Flavours

Vanilla  
Lemon & Coconut  
Lime & Coconut  
Mango & Coconut  
Orange & Almond  
Citrus Blend  
Strawberry  
Raspberry  
Blueberry  
Blackforrest  
Banana  
Carrot & Walnut  
Apple & Pecan  
Chai Tea  
Red Wine & Cinnamon  
Red Velvet  
Traditional Chocolate  
Traditional Fruit Cake  
Pistachio  
Sticky Date  
Choc Hazelnut  
Red Velvet  
Dark Chocolate Mud  
Milk Chocolate Mud  
White Chocolate Mud  
Caramel Mud

## Filling

Vanilla Buttercream  
Chocolate Buttercream  
Strawberry Buttercream  
Choc Hazelnut Buttercream  
Caramel Buttercream  
Dark Chocolate Ganache  
Milk Chocolate Ganache  
White Chocolate Ganache  
Nutella  
Cream Cheese  
Coffee Buttercream  
Caramel  
Apricot Cream  
Strawberry Cream  
Blueberry Cream  
Raspberry Cream  
Vanilla Cream  
Vanilla Mascarpone  
Lemon Curd  
Passionfruit Curd

## Drip Flavours

Dark Chocolate Ganache  
Milk Chocolate Ganache  
White Chocolate Ganache  
Caramel

## Icing

Vanilla Buttercream  
Chocolate Buttercream  
Strawberry Buttercream  
Caramel Buttercream  
Nutella Buttercream  
Dark Chocolate Ganache  
Milk Chocolate Ganache  
White Chocolate Ganache  
Vanilla Cream Cheese

## Cake Toppers

Lollies/Candy  
Chocolates  
Licorice  
Nuts  
(These choices can be discussed)

*All my cakes are custom made to suit your budget and style.  
Please contact me to get a quote.*





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## Tapas Party



Dips ~ Flat Bread	\$3.50 per serve
Roast Veg & Mascarpone Terrine	\$3.00 per serve
Grilled Haloumi ~ Lemon & Rocket	\$2.50 per serve
Cheese & Spinach Polenta	\$2.50 per serve
Lamb Filo Cigars ~ Tzatziki	\$3.00 per serve
Mushroom Arrancini Balls	\$3.50 per serve
Goats Cheese Baked Mushrooms	\$3.00 per serve
Lamb Backstrap with Parmesan & Rocket	\$3.50 per serve
Chorizo ~ Chickpeas & Capsicum	\$3.00 per serve
Chargrilled Chicken Skewers	\$3.00 per serve
Salt & Pepper Calamari	\$3.00 per serve
Prawn Saganaki	\$3.50 per serve
Pork Meatballs ~ Hot Tomato Salsa	\$3.00 per serve
Potato, Pea & Mint Tortilla	\$2.50 per serve
Potato Bravas	\$3.00 per serve
Crumbed Lamb Cutlet ~ Tzatziki	\$4.50 per serve
Zucchini & Haloumi Cakes	\$3.00 per serve
Greek Salad	\$3.50 per serve

## Grazers



### Savoury Grazers

Grazers display a variety of seasonal fresh, delicious and colourful food to entice and excite your guests. They include cheeses, dips, breads, pates, crackers, veggie crudites nuts, antipasto, fresh and dried fruit, and assorted cold meats.

**Starter Grazer** ~ a nice spread to start off your function (\$15.00 per head)  
or use in combination with cocktail items.

**Meal Grazer** ~ enough food to feed your guests for a meal replacement. (\$20.00 per head)

**Deluxe Grazer** ~ same size as a meal grazer but includes (\$25.00 per head)  
smoked salmon & fresh prawns for those special occasions.

### Sweet Grazers

An assortment of homemade slices, cookies, mini cakes & (\$10.00 per head)  
muffins scattered with chocolates and strawberries. Perfect (4-5 treats each)  
for dessert or a decadent morning or arvo tea!

### Brunch Grazers

A relaxed manner to provide an indulgent brunch for your (\$20.00 per head)  
guests. Brunch grazers include fresh fruit, bread, muffins,  
egg & bacon bakes, croissants, fruit danish, smoked salmon.

*Grazers are an easy way to entertain guests and provide a huge array  
for everyone to enjoy. Grazing platters can be picked up or delivered with a small fee.*

*Larger orders that require set up are presented as a grazing table.*

*This requires staff to come to the venue and set up the table prior to event.*

*This is an extra cost of \$50 and usually takes 1-2 hours depending on size.*



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