

Grazing Deli Style Buffet Table

LUXURY GRAZING TABLE SELECTION

An indulgent and beautifully balanced spread, thoughtfully curated for a rich and satisfying grazing experience.



CHARCUTERIE SELECTION

An enticing variety of premium cured meats and salami, carefully sourced to offer a range of flavours and textures. Expect a mix of continental classics and bold, savoury cuts — from delicately sliced prosciutto and Italian salami to spiced chorizo options — all artfully arranged and ready to pair with cheeses and antipasti.



ARTISAN CHEESE BOARD

A sophisticated selection of British and Continental cheeses, celebrating both traditional craftsmanship and regional variety.

Including creamy Brie, tangy goat's cheese, mature cheddar, velvety blue cheese, and firm continental favourites like Manchego



MEDITERRANEAN ANTIPASTI

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DIPS & FRESH CRUDITÉS

For a refreshing and creamy contrast, enjoy:

Luxurious hummus – smooth and lightly spiced, drizzled with olive oil

Homemade guacamole – fresh and zesty, made with ripe avocados, lime, and herbs

Seasonal crudité's – a crisp selection of vegetables such as carrots, cucumber, celery, radishes, and peppers



FRESH & DRIED FRUIT WITH NUTS

A vibrant mix of fresh fruit (think grapes, figs, berries, citrus) paired with sweet, dried fruits like apricots and dates, alongside a variety of nuts — offering sweetness, crunch, and contrast throughout the board



ARTISAN BREADS & CRACKERS

A rustic assortment of freshly baked artisan breads, including sliced sourdough, focaccia, and baguette, paired with a mix of gourmet crackers and crispbreads. The perfect base for cheeses, charcuterie, or chutneys



HOMEMADE CHUTNEYS & CHILLI JAM

Made in-house with care and bold flavours:
 Caramelised onion chutney – rich and savoury
 Fruit-based chutneys – sweet with a subtle tang
 Chilli jam – a perfect sweet-heat accompaniment for cheese or meat



SEASONAL SALADS & COLESLAWS

A refreshing, colourful selection of seasonal salads and slaws, freshly prepared and bursting with flavour. Options may include:
 Creamy or tangy coleslaws
 Grain-based salads like quinoa & roasted veg
 Bright leafy greens with citrus or balsamic dressings

TO ELEVATE STANDARD GRAZING TABLE TO INCLUDE HOT ITEMS

Only available on staffed event due to Health and Safety

HOT AND COLD ITEMS – CHOOSE 4

Mini Lamb Koftas - served with fresh Tzatziki

Mini Meatballs – with a warm, fresh tomato salsa

Stuffed Bell Peppers – with pesto, rice and pinenut filling

Selection of Grilled Prawn, Chicken and Vegetables Skewers – Served with a side of spicy aioli.

Mini Frittatas – warm frittatas filled with vegetables, bacon, or cheese – please choose

Crab Cakes – Serve warm with a tangy sweet chilli sauce

Spring Rolls – crispy fried spring rolls served with sweet chilli or soy sauce

Vegetarian Samosas – Crispy, golden samosas filled with spiced potatoes, peas, and carrots, served mint yoghurt sauce

Spinach and Ricotta Puffs – filled with spinach and ricotta cheese, a perfect finger food for grazing

Homemade Sausage Rolls

Cold Gammon Ham Slices

Cold Roast Beef Slices

Quiche Fingers – choose from various flavours

PRICES

Table for up to 10 people - £210.00
Table for up to 20 people - £420.00
Table for up to 40 people - £830.00
Table for up to 60 people - £1,240.00
Table for up to 80 people - £1,650.00
Table for up to 100 people - £2,060.00

PRICE TO ELEVATE TO ADD HOT ITEMS:-
(Only available on staffed events)

Table for up to 10 people - £330.00
Table for up to 20 people - £660.00
Table for up to 40 people - £1,310.00
Table for up to 60 people - £1,960.00
Table for up to 80 people - £2,610.00
Table for up to 100 people - £3,260.00

Our Bespoke Grazing/Deli Buffet Table includes Tablescaping, Extra Props & Foliage,
Delivery & Set Up.

The above prices do not include crockery and cutlery
(Our Prices will be reviewed every 3-4 months)

All prices are subject to VAT