



Grazing Boards.

Pricing

Combination Mini Plates or Mini Bowls of 2-3 Cheeses, Salami, Prosciutto, Marcona Almonds & Fresh Fruit with Assorted Crackers.

Individual Cheese/Charcuterie Plates or Bowl \$ 17.00 per person.

Couples Cheese/Charcuterie Plates or Bowls \$ 34.00 per couple.

Artisan Cheese Platter: 5 Artisan Cheese selections with Grapes, Rosemary-Marcona Almonds and assorted Gourmet Crackers.

10-20 people \$125-\$150

25-30 people \$165 - \$ 185

35-45 people \$195 - \$ 225

50-60 people \$230 - \$ 275

65-75 people \$280 - \$325

Crudité Board-Assorted Seasonal Raw Vegetables with choice of one Homemade Dip

Additional dips are \$35. (See dip menu).

10-20 people \$75-\$145

25-30 people \$ 150

50-60 people \$ 195

35-45 people \$ 175

65-75 people \$ 225

Seasonal Fruit Board with assorted Fruit and Berries.

10-20 people \$100-\$150

25-30 people \$ 175

50-60 people \$ 225

35-45 people \$ 195

65-75 people \$ 250

Deluxe Charcuterie Board with assorted Cured Meats & Cold Cuts including Genoa Salami & Prosciutto 6-8 assorted Cheeses, Olives, Nuts, Mustards & Jams served with Baguette Slices & Gourmet Crackers.

25-30 people \$ 300

50-60 people \$ 450

35-45 people \$ 375

65-75 people \$ 500

Antipasto Board with assorted Cured Meats including Genoa Salami, and Prosciutto or Mortadella. Grilled Bell Peppers, Fresh Mozzarella, Garbonzo Beans, Caper Berries, Tomatoes with Olive Tapenade & French Banquette & Crackers.

25-30 people \$ 300

50-60 people \$ 450

35-45 people \$ 375

65-75 people \$ 500

Full Table Top Grazing Boards are available at a "Per Person" rate.
Please contact us for pricing.

NOTE * Custom Grazing Boards are available in any combination.
They will be priced accordingly.

www.chefdebby.com

805-908-1845