

Detroit Charcuterie

COMPANY

GRAZING TABLE OPTIONS

START BY SELECTING THE TYPE OF TABLE DESIGN YOU WOULD LIKE.
TABLE STYLES ARE AS FOLLOWS:

Flat Lay Graze

Think of this as a “back to basics” grazing table aesthetic. This grazing table is a simple, one-level look without risers or display props.

//These tables come with gourmet cheese selections, cured meats, nuts, olives and other charcuterie items as well as in-season, local fresh fruit and veggies

//Your table is prepped with butcher paper and the food is placed directly on top of the flat surface.

//This table is a drop-off option and we do not offer maintaining or cleanup services for this style of graze. All items are disposable for your convenience.

Simply wrap up what’s left on your table with the butcher paper underneath, and you’re all cleaned up! Stress free, mess free.

Traditional Graze - (\$20/pp with a 30 person minimum)

Vegan, Halal, or GF Graze - (\$22/pp with a 30 person minimum)

Styled Graze

This grazing table includes risers and props to add height and dimension. This option provides a more styled aesthetic can be themed as bohemian (earthy, textural, and warm), minimalist chic (white marble, golds, woods), or we can work together to create a bespoke option. These tables come with gourmet cheese selections, cured meats, dried fruit, nuts, olives and other charcuterie items as well as in-season, local fresh fruit and veggies

Traditional Graze - (\$25/pp with a 30 person minimum)

Vegan, Halal or GF Graze - (\$27/pp with a 30 person minimum)

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A FEW THINGS TO NOTE BEFORE ORDERING YOUR GRAZING TABLE:

// We'll need approximately 90-minutes to set up your graze. Be sure to take this into consideration before placing your order. If your graze is for 100 guests or more, you'll need to factor in a setup time of 2- 2.5 hours.

// You'll need to provide the table or area for your graze setup. If needed, you can rent a table from us for an additional cost.

// A 50% deposit is required for us to book your date

TABLE GUIDE

Number of Guests	Approximate Table/Size Area Needed	Notes
30-40 People	3x2ft. Table or Area	The amount of the table/area that gets filled in depends on your final guest count Please note that these figures are approximate
50-70 People	4-5ft Table or Area	
75-95 People	5.5-6ft Table or Area	
95-150 People	6.5-8ft Table or Area	
200 -250 People	9-10ft Table or Area	
300 People	10-12ft Table or Area	



ADDITIONAL ADD-ON OPTIONS

ENHANCE YOUR EVENT FOR AN IMPRESSIVE TOUCH!

CHEESE WHEEL CAKE
STARTING AT \$100

GREENERY/FLORAL
STARTING AT \$50

CHARCUTERIE CUPS
\$12/EACH

EUCALYPTUS FLAT LAY
\$50

With this option, a border of eucalyptus branches are added to surround your grazing table.

MOCKTAILS
PRICE TBD; BASED ON
CUSTOMIZATION

CUTLERY
\$2/PP

DISPOSABLE PLATES
\$2/PP

CONTACT US AT
HELLO@DETROITCHARCUTERIECO.COM
WITH ANY
QUESTIONS!



GRAZING TABLE ADD-ON OPTIONS

ENHANCE YOUR EVENT FOR AN IMPRESSIVE TOUCH!

HOT FOOD ADD-ONS

ASSORTED TEA SANDWICHES
\$6/PP

PROSCIUTTO & HERB CHEESE
CROSTINI
\$3/PP

STUFFED MUSHROOMS
\$25/DOZ VEG - \$30/DOZ SAUSAGE

MUSHROOM & TRUFFLE
FLATBREAD (FEEDS 4 - 6)
\$25/EA

BLT BITES W/ BASIL MAYO
\$30/DOZ

BLISTERED TOMATO & GOAT
CHEESE CROSTINI
\$30/DOZ

SHRIMP TOAST
\$35/DOZ

SEARED STEAK, BALSAMIC &
BLUE CHEESE CROSTINI
\$35/DOZ

GALETTE (FEEDS 8)
\$30

SPRING PEA & HERBED CHEESE OR
CARMELIZED ONION & FONTINA

ARANCINI (FRIED RISOTTO BALLS)
\$35/DOZ

BACON WRAPPED ASPARAGUS
\$25/DOZ

WHIPPED FETA & HONEY DIP W/
FRIED PITA (FEEDS 4-6)
\$21/EA

GRILLED STEAK SKEWERS
\$45/DOZ

PROSCIUTTO & BRIE TARTINE
\$10/EACH