



GRAZING TABLE

The perfect start to your perfect event

An assortment of the following items:

Three Cured Meats such as sopressa salami, prosciutto or pastrami

A variety of Little Creek Club Cheddars

Large Brie Wheel topped with local honeycomb

Red Capsicum oven roasted in our woodfire oven

Marinated Mushrooms

Chargrilled Zucchini marinated in rosemary, chilli and garlic

Trio of Homemade Dips; woodfired Moroccan kumara, beetroot tzatziki and hummus

Marinated Laguna Olives

Warm Pita Bread

Fresh Focaccia

Assorted Crackers

Fresh Fruits

At Little Seed Catering we take pride in the fact that where possible we make all of the items served here ourselves. If we can't make it better than we can buy it then you are always guaranteed amazing quality.

\$15PP – MIN. 20 GUESTS (IF WITH ANOTHER PACKAGE) MIN. 40 GUESTS STAND ALONE
INCLUDES ONSITE CHEF TO SET UP AND RETURN TO COLLECT | TRESTLE TABLE WITH
CLOTH | LOCAL JACARANDA TIMBER BOARDS | BIOPAK PLATES, FORKS AND SERVIETTES
AVAILAVLE TO HIRE: 2.6M RAW EDGE TIMBER TABLE - \$150