

Charcuterie Board & Grazing Packages





Platter & Board Sizes

Traditional: feeds 10-15

Party: feeds 20-25

Grand: feeds 30-40

Colossal: feeds 65-80

FLAVORS FROM EVERY CORNER OF THE GLOBE. CRAFTED FOR YOU

Our premium-crafted charcuterie boards draw inspiration from diverse global flavors and culinary traditions, featuring premium meats, cheeses, and accompaniments. Perfect for any occasion, each board transforms your gathering into an unforgettable experience





Charcuterie Boards





ELWOOD SIGNATURE

White wine dry sausage, salami,
Prosciutto, chorizo, Coppa, Brie,
Cheddar, Swiss, figs, caprese
skewers, vine grapes, Boursin select,
fresh bread & crackers

Serrano Ham, Coppa, Salami, Gruyère, Emmental, Swiss Blue Cheese, Cornichons mini pickles, dijon grain mustard, swiss bread, berries, apricot, pears, figs

SWITZERLAND

Gorgonzola, provolone, antipasto olive & peppers, salami, coppa, Mortadella, Asiago, Fontina, Ciabatta, crostinis, caprese, Artichokes, grilled vegetables, figs, prosciutto melon, Grissini

TUSCAN

Prosciutto, Salami Toscano, Bresaola, Parmigiano-Reggiano, Pecorino, Mozzarella di Bufala, Marinated Olives, Figs Compote, Roasted Red Peppers, sun-dried tomatoes, Mortadella, pears, grapes, tapenade



SPAIN

Manchego, Spanish ham, chorizo, Salami, Goat cheese, Havarti, cheddar, imported Spanish cheeses, olive antipasto, seasonal Fruit, Season inspired Chutney, crackers & fresh bread

MEDDETERANIAN

Chorizo, Salami, Capicola, Jamón Ibérico, Feta, Halloumi, Manchego, Goat cheese, Tzatziki and hummus, Marinated Olives, Roasted red peppers, Pomegranate, figs, Walnuts

PORTUGUESE

Dry-cured ham, red wine sausage, artisanal salami, Azeitão Cheese, figs, grapes, pears, cherries, Marinated olives portugese crackers and bread

FRANCE

French dry sausage, French-Style Prosciutto, Brie de Meaux, Camembert, Chèvre goat cheese, fig jam, baguette, mini croissiants, berries, Cornichons pickles, french crackers & herbs



Graze Packages



THE CLASSIC

Assortment of client-selected sandwiches, fresh fruit board with flower garnishing, cheeses, crackers, seasonal vegetables

Cheesecake, tiramisu, assortment of macarons, chocolate mousse, fruit cups, cookies, donut board

SWEETS TABLE GRAZE

BRUNCH

Fresh fruit, biscuits, croissants, jams, smoked salmon platter, caprese skewers, cheeses, vegetables, mini Belgian waffles, mimosa bar

HIGH TEA

Finger sandwich assortment, fresh fruit, scones, biscuits, crostinis, butter cake, seasonal Jam, mini eclairs, cookies, mini cheesecakes, iced tea, hot tea assortments









Platters

SEAFOOD EXTRAVAGANZA

Chilled jumbo shrimp with cocktail sauce, Smoked salmon crostini,
Grilled octopus with lemon and olive oil Seasonal ceviche shooters, crab legs, crab dip, fresh baguette, capers, assorted crackers, lemon wedges,

MINI SANDWICHES

Choices of Ham & Swiss, Egg salad, Cucumber, roasted vegetables, turkey, cheddar, roast beef, chicken salad, caprese

CROSTINI BOARD

Client selection of 100 crafted crostinis



MEZZE PLATTER

Hummus, Tzatziki, marinated feta cheese, pita bread, olives, pickled red onion, baba ganoush, pita chips, roasted red pepper, tomatoes, cucumber, Feta

FRUIT BOARD

Elegant fruit tray with a rainbow of seasonal fruits and floral arrangement

VEGETABLE BOARD

Elegant Vegetable tray with a rainbow of seasonal Vegetables & handcrafted hummus

