



**Elwood**  
Catering

# **Charcuterie Board & Grazing Packages**





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## Platter & Board Sizes

Traditional: feeds 10-15

Party: feeds 20-25

Grand: feeds 30-40

Colossal: feeds 65-80

All of our boards are served with seasonal bread, baguette, handcrafted crackers & crostinis





# Charcuterie Boards



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## **THE CLASSIC**

Salami, Prosciutto, Chorizo, Coppa, Brie, Cheddar, Swiss, strawberries, Seasonal chutney Jam, Marinated Olives, Roasted peppers, Vine Grapes

## **ITALIAN ANTIPASTO**

Prosciutto, Salami Toscano, Bresaola, Parmigiano-Reggiano, Pecorino, Mozzarella di Bufala, Marinated Olives, Figs Compote, Roasted Red Peppers, Balsamic tomatoes, tapenade

## **ELWOOD SIGNATURE**

Prosciutto, Red wine Artisanal Dry Sausage, Salami, Boursin, Havarti, Brie, Peach Jam, Marinated cherry tomatoes & olives, Whipped herb butter and honey, roasted peppers, Seasonal fruit

## **ARTISANAL SAUSAGE**

Artisanal Dry Sausage assortment, Chorizo, Manchego, Brie, Gouda, Blue Cheese, Grainy Mustard, Horseradish Sauce, Dijon Aioli, Pickled beets. Roasted Red Peppers



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## **SEASONALLY CRAFTED**

Prosciutto, Salami, chorizo, seasonally selected Paired Boursin, Goat cheese, Havarti, cheddar, roasted vegetables, seasonal Fruit, Season inspired Chutney

## **MEDDETERANIAN**

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

## **VEGETARIAN DELIGHT**

8 Vegetable seasonal medley & and roasted mushrooms, Boursin, Fontina, Swiss, cheddar, Olive Tapenade and seasonal hummus, Crunchy vegetable sticks

## **DESSERT BOARD**

Assorted macarons, brownies, fresh berries, tiramisu, chocolate dip, mini-cheesecakes, blueberries strawberries, blackberries, mini donuts



# Graze Packages



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## THE CLASSIC

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

## SWEETS TABLE GRAZE

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

## 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

