



CHARCUTERIE GRAZING TABLES

Charcuterie Board: the following items prepared on a board provided by clients or Kim; cured meats, i.e.: prosciutto, soprasetta, sausages, salami, assorted cheeses, breads, crackers, olives, bread sticks, fruits, jams, nuts \$10 person minimum 15 ppl

Grazing Tables: the following items laid out in design on a large counter, island, or table with butcher paper. Cured meats, i.e.: prosciutto, soprasetta, sausages, salami, assorted cheese blocks and pieces, breads, crackers, olives, gherkins, bread sticks, assorted fruits, jams, spreads, dips, seeds, nuts \$14 per person minimum 25ppl \$75 set up fee (set up time 60-90 minutes)

BRIDAL GRAZING TABLES

Don't be hungry on your wedding day! Kim offers a personalized grazing table for the wedding party during the day's preparations. Answer a few questions like favorite foods and ingredients and I will create a special spread just for you to graze at during hair, make up and pictures. Groom tables available as well with things like beer dip or a pretzel bar!

You do not see what you were looking for??

**Contact Kim Today and she will create
a personalized menu just for you!**

www.cookinwithkim.com