

THE BLONDE BUTLER

GRAZING TABLE MENU SPRING/SUMMER 2023



THE **BLONDE** BUTLER

GRAZING TABLE MENU

CHEESE GRAZING TABLE

A stunning grazing table of fresh produce, styled beautifully on wooden boards and ceramic platters with fresh produce to tie it all together. Your grazing table will include:

A selection of cheeses including vintage cheddar, triple cream brie, gorgonzola & creamy blue
Fig jam, whole bunches of grapes, figs & strawberries

Olives, cornichon & marinated vegetables

Dried fruits & nuts

Crackers, sourdough & cultured butter

CHEESE, CHARCUTERIE & ANTIPASTO GRAZING TABLE

A stunning grazing table of fresh produce, styled beautifully on wooden boards and ceramic platters with fresh produce to tie it all together. Your grazing table will include:

A selection of cheeses including vintage cheddar, triple cream brie, gorgonzola & creamy blue
Prosciutto, sopressa, truffle salami & bresaola

Quince paste, whole bunches of grapes, figs & strawberries

Olives, cornichon & marinated vegetables

Dried fruits & nuts

Crackers & sourdough

Pricing starting from \$30 per person with a minimum of 30 guests

Styling costs additional

Contact us for a quote: info@blondebutler.com.au



THE **BLONDE** BUTLER

GRAZING TABLE MENU

SEAFOOD GRAZING TABLE

A visually impressive and delicious seafood bar, styled to perfection using premium platters and fresh produce. Your grazing table will include the following:

Freshly shucked Sydney Rock oysters with mignonette dressing

Peeled poached tiger prawns with finger lime aioli & fresh cut lemons

Moreton Bay bug tails with mayonnaise & fresh lime

Platters of smoked salmon, soft blinis, crème fraiche, chives & caviar

Pricing starting from \$30 per person with a minimum of 30 guests

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