

# **GRAZING TABLE**



#### **GOURMET CHEESE BOARD**

- Chef Selection Premium Imported & Domestic Cheese.
- Accompaniments: Fresh & Dried Fruits, Marinated Olives, Salted Nuts, Crackers & Crostini

## **MEZZE PLATTER**

- Hummus, Baba Ghanoush, Muhammara, Labneh.
- Served With Whole Wheat Lavash, Chips & Crackers

#### **SUSHI**

- Avocado & Cream Cheese
- Truffle Oil-Infused Edamame & Black Rice
- Blue Pea California Roll With Crunchy Vegetables
- Smoked Salmon & Shrimp Tempura.

## ANTIPASTI STICKS AND SALAD CUPS

- Brie, Walnut & Truffle Oil Infused Honey Skewers
- Pesto Mozzarella Arugula & Cherry Tomato Skewers
- Watermelon, Feta, Arugula & Balsamic Reduction
- Seasonal Fruit, Arugula, Caramelised Walnuts & Orange Dressing

# CANAPÉS

- Vietnamese Rice Paper Summer Rolls
- Cream Cheese & Avocado Vol-Au-Vent
- Truffle Oil Infused Edamame Mousse Canapés
- Avocado & Hummus Tartlets
- Spicy Guacamole In Mini Cones
- Mini Chicken Burgers With Cheese
- Sali Boti Canapés
- Grilled Prawns Skewers
- Smoked Salmon, Dill & Caper Crostini

#### **DESSERTS**

- Mini Chocolate & Hazelnut Tarts
- Mississipi Mud Sliced
- Classic Tiramisu In Cups



- A Minimum Billing Of ₹50000 + GST Is Applicable
- Food Will Be Served At Room Temperature
- Transportation Charges Are Not Included, And Will Be Billed Separately.
- Additional Items: Any One Appetiser, Main Course, Desserts And Mocktail ₹100 Per Person
- Additional Man Power Server ₹1800, Chef ₹2500, Butler ₹2500, Hostess ₹2500
- Bartender: ₹3000 Per, Bar Server: ₹1800 Per
- Bar Mixers: ₹400 Per Person (Aerated Beverages, Juices, Mixtures, And Ice Tubs)
- Bar Glassware Rental ₹4000 For Up To 20-25 Guests. (Wine, Whisky, High Ball)
- The Client Must Provide A Table For Setup, Pantry Space With Electrical Plug Points, And Access To Water Supply.



