



GRAZING TABLES

A MODERN ALTERNATIVE TO THE TRADITIONAL BUFFET. USING SEASONAL ARTISAN PRODUCE, A COST EFFECTIVE CATERING SOLUTION CREATING A REAL STATEMENT.

Tables are laden with Charcuterie, Crackers, biscuits, Selection of Artisan cheeses, Artisan breads, pickles, cornichons, nuts, dried fruits, seasonal fruits, and chutneys

We will need between 1-3 hours before the event to set up. All tables are to be provided by the client/venue. Tables must be provided in a cool area away from sunlight. All bin bags are to be disposed of by the client/venue.

FLAT LAYS

1M.	£345
1.5m.	£465 (40 People)
2M.	£645 (60 People)
3M.	£965 (90 People)
4M.	£1,295 (120 People)
5M	£1,605 (150 People)

Floristry + £150

Table Styling + £75

Highly recommend floristry and styling as this adds depth, colour and artistry to your table. We will discuss this with you and style the table in line with your theme.

Bokkie
FOOD FROM THE HEART

