



Grazing table

Price: £25.00

Bespoke Grazing selection

We recommend selecting 6 to 8 dishes from our grazing table options to create a well-balanced and generous spread for your guests. You are welcome to add more dishes if you'd like an even wider variety! We will prepare appropriate quantities of each dish based on your guest count, but please note that not every guest will receive a portion of every single item when more than 8 options are selected.

If you would prefer to ensure that each guest receives a portion of every dish, we can tailor the quantities accordingly. This can be added as an upgrade at £4 per guest, per additional dish — the same applies to desserts as they can either be a part of the main selection or added as an additional item

Savoury options:

-artisan cheese (select up to 4: Brie, Camembert, Blue Stilton, White Stilton with mango and ginger, Wensleydale with Cranberries, Wensleydale with apricots, Wensleydale, Double Gloucester, Mature Welsh Cheddar, Cheddar with chillies and honey, Danish Blue, Swiss Emmental, Aged Gouda, Jarlsberg, Bavarian Smoked cheese, Double Gloucester with onion and chives, Cream cheese, Cream cheese with garlic and herb, Soft Goat's cheese, Hard Goat's cheese, Soft Goat's cheese roulade with toppings (chili & lime / garlic & herb / cranberries & pecans / sea salt & rosemary / honey & thyme), Manchego, Vintage Red Leicester, Gruyere, Comte, Truffle Gouda + £0.50 supplement, Truffle Brie + £0.50 supplement, Mature cheddar with Black truffle + £0.50 supplement, Belgian Old Groendal + £1 supplement, Cornish Yarg + £1 supplement, Yoredale + £1 supplement, St. Jude + £1 supplement)

-charcuterie meats (select up to 4: Salami, Chorizo, Pork OR chicken cocktail sausages, Prosciutto, Kabanos sausages, chicken bites, Pastrami, Honey roast ham, Mortadella, German sausage slices, German salami, Breasola + £1 supplement, Spicy Chorizo, Serrano ham + £1 supplement, Porchetta + £1 supplement, Saucisson Sec)

-selection of antipasti (olives, cornichons, ricotta stuffed peppers, dried fruits and nuts, can also include sun-dried tomatoes)

-selection of chutneys and dips (select up to 3: Caramelised red onion chutney, Branston's pickle chutney, Wholegrain mustard, Honey, Mango chutney, Plum chutney, Tomato chutney, Cheddar and chives mayo dip, Tzatziki, Spicy Feta dip with chillies, Tomato & paprika dip, Hummus, Pesto & Greek yoghurt dip)

-selection of artisan crackers and / or crisps

-selection of artisan baguettes served with butter (usually garlic and herb butter, sea salt and rosemary butter and regular) – perfect to accompany charcuterie meats, pates and English classics selection

Eat Greek Catering

-selection of fresh fruits – perfect addition to savoury options including cheese, charcuterie meats etc

-crudités (carrots, cucumbers, cherry tomatoes, peppers, cauliflower and celery sticks) accompanied by Hummus

-Mediterranean selection (falafel selection, stuffed vine leaves, spinach and veggie bites and Tzatziki)

-English classics (scotch eggs, savoury eggs, pigs in blankets, pork pies)

-Indian selection (onion bhajis, vegetable pakoras, vegetable samosas, chicken tikka bites and mango chutney)

-pates (select 2): Pork Brussels pate / Pork Ardennes pate / Mackerel pate / Duck & orange pate / Chicken liver pate

-mini skewers (select 2): Melon, Parma ham and Brie / Serrano ham, Gouda and olives / Chorizo, Gouda and olives / Mozzarella, basil and cherry tomatoes / Mozzarella, cherry tomatoes and olives / Meatballs / Tikka meatballs / Spicy chili meatballs / Salami, cherry tomatoes and olives / Sweet chilli chicken / Lemony pork / Minted lamb / Honey & thyme grilled pork sausage bites / Grilled vegetables / Fruit skewers / Sweet and sour chicken and pineapple skewers

-sliders (select 2): Pulled beef with lettuce and Tzatziki / Sweet chilli Halloumi with roasted vegetables / Falafel with tomato and paprika dip / Grilled chicken with coleslaw / Slow cooked minted lamb with rocket and onions / Prawn and crab with chives mayo and leafy greens / Pulled Cajun chicken, leafy greens and garlic mayo

-sandwiches (select 2 fillings and a base for each - brioche roll / mixed rolls (flour top, seeded top and bran top) / ciabatta bread / croissant / sandwiches with granary or white bread / bagels / low carb option - tortilla):

Leafy greens with egg, mayo and Mortadella / Bacon, egg, cheese and mayo / Avocado and watercress with chilli flakes / New Yorker style pastrami and mustard with pickles and horseradish / Smoked salmon, cream cheese and capers / Smoked salmon and cream cheese deli style / Italian style with pesto, tomatoes, rocket, mozzarella and balsamic glaze / Italian style with pesto, tomatoes, rocket, mozzarella, prosciutto and balsamic glaze / Ham with wholegrain mustard and mayo / Mature Cheddar Ploughman's with leafy greens and chilli jam / Coronation chicken / Chicken Tikka / Egg and mayo with watercress / Halloumi with avocado and chilli jam / Feta cheese, mortadella ham, red peppers, tomato, olives and balsamic glaze / Chicken, red onion, Tzatziki, tomatoes and lettuce / Tuna mayo / Tuna crunch with sweetcorn, rocket and red onion / Cream cheese, cucumber and dill / BLT / Brie, bacon, rocket and caramelised onion chutney / Cheddar ham and mayo / Ham, Cheddar, mayo, tomato and lettuce (vegetarian available) / Chicken, coleslaw and leafy greens / Chicken club sandwich style rolls with lettuce, bacon and tomato / Hummus & roasted peppers / Tomato and paprika dip with falafel and leafy greens / Egg, beetroot, mayo, gherkins and pickled onions / Prawn cocktail / Prawn and crab with garlic mayo, chives and leafy greens / Blue Stilton, avocado, leafy greens and cucumber / Minted pulled lamb, Tzatziki, leafy greens and capers / Sticky soy sauce steak with Gruyere, rocket and sauerkraut + £1 supplement / Cream cheese, ham, tomato, pesto and mozzarella (vegetarian available) / Pulled beef with lettuce, Tzatziki, red onion and tomato

-salads (select 2): Greek salad / Caprese Salad / Melon, Parma ham and leafy greens and rocket salad topped with black peppers and parmesan cheese / Potato salad with chives / Cold pasta salad with chicken, courgettes, sun dried tomatoes and lemon dressing / Chicken Caesar salad with croutons and parmesan /

Hitched

Eat Greek Catering

Coleslaw / Halloumi Cheese salad with sweet chili dressing / Beetroot salad with walnuts, pears, blue cheese and yoghurt dressing / Chicken gyros salad with sweetcorn, tomatoes, red onion, gherkins and burger salad dressing / Honeyed beetroot and carrot salad with Feta cheese and hazelnuts / Roasted aubergine salad and leafy greens with tahini & Greek yoghurt dressing and topped with pomegranate / Leafy greens and rocket salad with parmesan, red onion and balsamic glaze / Leafy greens and rocket salad with parmesan, strawberries and balsamic glaze / Feta, kale, cranberry and apple quinoa salad / Watermelon, mint and Feta summer salad / Cherries and peach salad with garlic and parmesan croutons, Burrata cheese, tomatoes and shallots on a bed of leafy greens + £1 supplement / Orzo pasta with Feta, sundried tomatoes, pumpkin seeds and leafy greens / Pesto pasta salad with cocktail tomatoes, mozzarella and pine nuts / Cretan Dakos salad with barley rusk, tomatoes, Feta and balsamic glaze / Potato salad with gherkins and herring / Coronation Chicken with leafy greens / Chicken Tikka with leafy greens / Salad Nicoise with tuna and anchovies / Cobb Salad / Mixed Bean Salad / Garlicky green beans salad topped with crispy onions / Herby baby potato salad with asparagus and peas

-savoury pastries (select 2): Feta pastry bites with cranberry sauce and rosemary / Figs pastry bites with Goat cheese, pistachios and honey / Camembert pastry bites with Fig jam / Sausage rolls / Vegan sausage rolls / Cheese and onion rolls / Mini pizzas with cheese and tomato sauce / Greek spinach and Feta filo pastry / Greek Feta filo pastry

-quiche (select 2): Quiche-lorraine with ham / Cheddar and onion / Cheddar and tomato / Smoked salmon and veg / Cheddar, broccoli and tomato

Sweet options:

-selection of fresh fruits – perfect addition to savoury options including cheese, charcuterie meats etc

-sweet pastries accompanied by Strawberry preserve, Honey and Hazelnut chocolate spread

-sweet treats (sweets, cakes, chocolates, wafers, cookies and cupcakes)

-S'mores board (selection of fruits, biscuits and chocolates + gel burner and skewers)

-stuffed croissants (select 2): Dubai chocolate and pistachio cream / Vanilla bean cream with coconut flakes / Chocolate sauce and fresh strawberries / Matcha cheesecake

-dessert pots (select 2): Banoffee / Strawberry shortcake trifle / Berry cheesecake / Chocolate caramel trifle / Ferrero / Oreo cookies and cream / Tiramisu / Sour cherry cheesecake / Lemon cheesecake / Baklava cheesecake / Kinder Bueno Blondie trifle / Chocolate orange cheesecake / Brownie cheesecake / Vegan carrot cake / Apple crumble / Dubai chocolate and pistachio cream cheesecake / Pecan pie / Victoria sponge / Eton Mess / Red velvet / Birthday cake

-Greek yoghurt pots with granola and fruits

-chia puddings (vegan; made with oat milk and maple syrup – select 2): Strawberry / Passionfruit & mango / Chocolate / Coconut / Caramel / Matcha cheesecake

-overnight oat pots (vegan; made with oat milk – select 2): Biscoff / Chocolate / Coconut / Summer fruits / Mixed berries / Matcha cheesecake

Hitched