



Signature Charcuterie

Price: £12.50

At Le Petit Chariot, we offer three distinct grazing cart options, each designed to suit different moments within your celebration. From light canapé-style bites to a more generous feast, each tier varies in portion and presentation to help you choose the experience that best fits your event.

Petite - Canapé Style Grazing

From £7.00 per guest

Our Petite option offers beautifully presented, canapé-style charcuterie designed for light, elegant grazing. Perfect for post-ceremony drinks, welcome receptions, or as a light snack during photographs, this option provides refined bites that complement champagne and conversation without replacing a full meal.

Petite is ideal when you would like a stylish food moment that enhances the atmosphere while keeping the focus on celebration.

Classique - Our Signature Grazing Experience

From £12.50 per guest

Classique is our most popular grazing cart and the heart of Le Petit Chariot. Designed as generous evening food for weddings and celebrations, it offers a balanced selection of cheeses, cured meats, breads and accompaniments — beautifully arranged and abundantly presented.

This option is perfect for relaxed receptions where guests can return to the cart throughout the evening and enjoy sociable, informal dining.

Grande - The Full Grazing Feast

From £19.25 per guest

Grande is our most substantial offering, created for occasions where grazing becomes the main event. With larger portions and an extended service window, this option is designed to comfortably replace a traditional sit-down meal while maintaining the effortless charm of a grazing experience.

Ideal for alternative wedding breakfasts, long summer celebrations, or couples seeking a relaxed but generous dining style.

Designing Your Menu

You can choose any 12 items from our menu.

To ensure a well-balanced and visually generous grazing cart, we recommend the following mix:

Meats: 2-3 selections

Le Petit Chariot

Cheeses: 3 selections

Crackers & Breads: 1–2 selections

Fruit & Vegetable Accompaniments: 5–6 selections

Meats

Salami

Prosciutto

Chorizo

Beef Salami

Soppressata

Coppa

Spicy Salami

Cheeses

Vintage Cheddar

Brie

Feta

Smoked Cheese

Mozzarella Balls

Gouda

Red Leicester

Manchego

Crackers

Breadsticks

Black Pepper Flatbreads Thins

Sea Salt Crackers

Rosemary Crackers

Oatcakes

Hitched

Le Petit Chariot

Mini Pretzels

Wheat Crackers

Fruits & Vegetables

Grapes

Strawberries

Blueberries

Cherry Tomatoes

Olives

Cucumber

Carrots

Celery

Peppers

Miscellaneous

Sun-dried tomatoes

Cornichons

Mixed Nuts

Honey

Dark Chocolate

Standard Inclusions

Sliced Fresh Baguettes

Balsamic Glaze

Extra Virgin Olive Oil

Chutney

Sea Salt

Fresh Herbs

Hitched