



DELICIOUS WEDDINGS MELBOURNE

Jude & Taylor

Amore Grazing Station

This menu was created for between the wedding ceremony and the reception to thank all who attended the ceremony. Each graze menu is custom crafted, served onto giant timber boards and platters.

Savoury

Gourmet Cheese Rounds & Wedges
Marinated Feta
Premium Deli Meats & Smoked Cabana
Seasonal Dips
Seasoned Nuts
Cornichons & Caperberries
Stuffed Olives & Belle Peppers
Prosciutto Wrapped Grissini

On the Sweet Side

(+\$5 pp)

Softened Double Brie Round with Dripping Honeycomb
Giant Goblets of Fresh Fruit Chunks & Seasonal Berries
Fresh & Dried Fruit Accents

To Complement

Gourmet Grissini & Watercrackers
Pumpnickel & Flavoured Breads
Edible Flower & Herb Garnish

Ask about choc-dipped strawberries & mini desserts



*From \$17 pp (entrée size)
Add truffle cheese +\$2 pp*

Includes:

- Hand styled food station
- Gluten free, vegetarian, vegan alternatives
- Friendly, professional serving team

WEDDINGS ~ CATERING | DECOR | HIRE

Call (03) 9532 0400

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