

GRAZING TABLE 2024



Events
by TCC

Tuscan Grazing

PRICE \$35 PER PERSON

MINIMUM 50 PEOPLE

STYLED WITH GREENERY & HEIRLOOM PRODUCE

CURED MEATS BY VICTORIAN PURVEYORS
PROSCIUTTO CRUDO, FELLINI SALAMI, CAPOCOLLO, MORTADELLA,
BRESAOLA & HOUSE MADE PORCHETTA

LOCAL & ARTISAN CHEESE
OLIVE FILLED BOCCONCINI, TRECCE, BURRATA,
SAN ANTONIO TALLEGGIO, ARIGONI PICANTE GORGONZOLA &
REGGIANO TASTY

SALAD CAPRESE BOARDS
BUFFALO MOZZARELLA, ROMA TOMATO, BASIL LEAVES & REDUCED
BALSAMIC & MOUNT ZERO OLIVE OIL

HOUSE CHARRED VEGETABLES
PEPERONI ARROSTITI SOTTO OLIO – CHARRED RED CAPSICUM,
MELANZANI – EGGPLANT W. ITALIAN HERB & OLIVE OIL,
ZUCCHINE – ZUCCHINI ITALIAN HERB & OLIVE OIL,
MOUNT ZERO MIXED OLIVES

ARTISAN BREAD
FOCACCIA, OLIVE BAGUETTE, PANE TOSCANO, GARLIC BREAD & HOUSE
MADE GRISSINI, NIGELLA & POPPY SEED BARK

CANAPES
+POTATO ROESTI W OLIVE TAPENADE, ROASTED BALSAMIC CHERRY
TOMATO & BASIL GF / V

+RISOTTO BALL W ROASTED PUMPKIN, SUNDRIED TOMATO,
MOZZARELLA, PEA & PARMESAN W GARLIC AIOLI V

+FRITTATA MEDITERRANEAN

DOLCE
CUSTARD FILLED CANNOLI