

# GRAZING TABLE



*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