

# Grazing Table Menu

## Charcuterie Boards

Our charcuterie boards feature some of our favorite independent producers of cured meat alongside our house-made, small batch accompaniments. Expect salumi from local legends like Fra' Mani and Fatted Calf, as well as a selection of our very own pâté and seasonal pickles. Freshly-baked Morell's bread rounds out a selection perfect for any occasion.

### SMALL & INTIMATE

A selection of three salumi and our chicken liver pâté, plus accompaniments.  
Serves up to 12 | df options | gf options | \$225

### IN THE MIDDLE

For larger groups, we recommend our mid-sized charcuterie offering. Expect the same delicious, local meat and preserves, with the addition of spicy capicola, and lentil pâté for the vegans and vegetarians in your group; a little more to satisfy the whole party.

Serves up to 25 | df options | gf options | \$350

### A LARGER GATHERING

Expecting a crowd? Consider upgrading to our largest charcuterie offering. We supplement the already-generous portions of our original board with even more local goodness, an extra charcuterie item, homemade pickles and preserves. The additions of domestic prosciutto from La Quercia and Potliquor's everything-spiced rye crisps, and more surprises ensure the perfect bite every time.

Serves up to 50 | df options | gf options | \$675

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## Vegan & Vegetarian Charcuterie Boards

Our vegan and vegetarian charcuterie boards offer a meatless alternative to the classic salami and pâté combination. We feature a seasonal selection of produce from some of our favorite farmers, coupled with plant-based dips and spreads like eggplant caponata, lentil mushroom pâté, and creamy white bean dip. For a little extra crunch, we include a basket of our favorite Norwegian-style seed bread toast.

### SMALL & INTIMATE

The vegan pâté, caponata, and dip come with an assortment of best of season vegetables and seed toasts, plus our smoked carrot and date skewers. The small version is completely vegan.

Serves up to 12 | vv | \$130

### IN THE MIDDLE

Our medium-sized vegetarian charcuterie board makes for an excellent plant-based alternative grazing table for a larger group. This version is a little larger than the small with the addition of a dozen rich and lemony stuffed eggs.

Serves up to 25 | v | vv option | gf & nut free option | \$250

### A LARGER GATHERING

Double down on plant-based charcuterie with this nourishing and substantial vegetarian spread. With this larger option, we bulk up our original offering with the addition of even more local produce, handmade seed crackers, and a side helping of radish and good butter (or olive oil, to make it vegan.) Our smoked carrot date skewers and stuffed eggs round out this truly memorable and unique grazing table.

Serves up to 50 | v | vv option | gf & nut free option | \$400

# Grazing Table Menu

## Cheese Boards

In our opinion, nothing beats a good cheese board. A spread of cow, sheep, and goat milk cheeses with fresh and preserved seasonal accompaniments make for a classic yet unique take on this stalwart hosting staple. We love to feature cheeses from local producers like Cowgirl Creamery, Central Coast Creamery, and Stepladder Creamery. Included on the board are homemade rye crisps, Morell's bread, and seasonal fruit preserves.

### SMALL & INTIMATE

A selection of three small production cheeses, best of season fruit, house made accompaniments and bread.

Serves up to 12 | v | gf & nut free option | \$225

### IN THE MIDDLE

For a higher guest count, we offer a medium-sized option of our classic cheese board. Four distinct and local cheeses, along with some of our favorite house-made jams and crackers, will ensure that there is a little something for everybody.

Serves up to 25 | v | gf & nut free option | \$375

### A LARGER GATHERING

Sometimes more of a good thing is a really good thing. Our more robust cheese spread bolsters our traditional offering by adding an additional locally-sourced cheese and even more bread and spreads. A great option for your next gathering.

Serves up to 50 | v | gf & nut free option | \$675

# Grazing Table Menu

## Abundant Vegetables

Seasonality is at the very core of what we do, and these generous platters exemplify our philosophy perfectly. We like to show off these seasonal delicacies raw, roasted, and marinated or pickled based on their flavor and texture at the moment.

### SMALL & INTIMATE

A farmers market delight, with two of our seasonal dips and house made crispbreads.

Serves up to 12 | v | vv option | gf & nut free option | \$135

### IN THE MIDDLE

For those who crave even more seasonal veggies and spreads and citrus herb olives, our medium-sized platter is the way to go. A step up in size from our smaller offering, this platter is perfect for entertaining a larger group.

Serves up to 25 | v | vv option | gf & nut free option | \$195

### A LARGER GATHERING

More fresh seasonal veggies? Yes. More crackers and dips? You got it. This generous platter has enough local goodness to satisfy you and your party. Like the others, we feature a variety of dipping vegetables and house-made crackers and crisps, rounded out with pickles preserved at their peak.

Serves up to 50 | v | vv option | gf & nut free option | \$375

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## A Little Something Extra

A few items that can be added on to your grazing table order.

### SEASONAL HAND PIES

All year round we rotate our sweet and savory hand pie offerings. Ask us about what will be available on your event date.

Two dozen | meat, \$165 | vegetable, \$145 | fruit, \$135

### BEST OF SEASON FRUIT

A still life platter of all that the season provides.

Serves 10-12 | \$55

### COOKIE & SWEETS PLATTER

An assortment of little cookies, meringues and or seasonal frangipane tart. Ask about what we are baking today!

Small | 2 items | 3 dozen | \$75; Middle | 3 items | 5 dozen | \$120; Large | 4 items | 7 dozen | \$165

**SEED CRACKERS** 3 dozen | v | gf | \$19

**NORDIC SEED TOASTS** 3 dozen | vv | gf | \$18

**MORELL'S BREAD BASKET** Two loaves | \$15

**VEGAN CHEESE** 6.5 oz cheese | \$17

**DISPOSABLE WARE** \$3 per person

### ABOUT OUR INGREDIENTS

Just Fare and Potliquor use the best ingredients we can get our hands on: pastured, organic, and ethically raised meat; vegetables and grains grown with sustainable practices, from the worker to the table. We love to use what is in season near where we live and cook. Please ask us about any ingredient you'd like to know more about.

*\*Pricing does not include sales tax. Delivery fee is based on location. For parties with more than 50 guests, or if you are in need of service, set-up, or breakdown for your gathering please call us at (510) 982-6672.*