



Charcuterie Boards/Grazing Tables

Group Size	Total Price	Per Person (approx.)	What's Included
1-2 people	\$50	\$25-\$50	2 cheeses • 2 meats • fruit • nuts/dried fruit • crackers • olives/pickles • sweet bite
3-5 people	\$90	\$18-\$30	3 cheeses • 3 meats • fruit (2-3) • nuts/dried fruit • crackers (2) • spreads & sweets
6-10 people	\$165	\$16-\$28	4 cheeses • 4 meats • fruit (3-4) • nuts/dried fruit • crackers (3) • chocolates & garnish
15-20 people	\$310	\$15-\$21	5 cheeses • 5 meats • fruit (4-5) • nuts/dried fruit • crackers (4) • spreads & sweets
25-40 people	\$450	\$15-\$18	6 cheeses • 6 meats • fruit (5-6) • nuts/dried fruit • crackers (4-5) • elevated styling
40-70 people	\$685	\$14-\$17	7 cheeses • 7 meats • fruit (6-7) • nuts/dried fruit • crackers (5-6) • wow-factor presentation
75-100 people	\$1,300+	\$13-\$17	9-10 cheeses • 9-10 meats • abundant accompaniments • grazing-style display

Individual Charcuterie Options

Item	Price	Notes
Standard Cups	\$10 each	Minimum order 10 • ideal for showers, open houses & corporate events. 2 cheeses, 2 meats, fruit skewer, chocolate, crackers, olive and pickle skewer, nuts
Premium Cups	\$15 each	Upgraded cheeses & meats • elevated styling
Lux Wine Topper	\$12 each	A handcrafted wooden topper that turns your wine glass into a charcuterie moment includes 2 cheeses, 2 meats, fruit skewer, chocolate, crackers, olive and pickle skewer, nuts
The Sip & Savor Board	\$35 each, 2 for \$60 or 4 for 100	One hand free. One glass full. 2 cheese, 2 meats, 2 fruits, chocolate, crackers, olives and pickle skewer, nuts

Optional Extras to Elevate Your Board

- Pricing depends on board size and type (premium vs. standard)

Item	Price Range	Notes
Locally Sourced Wooden Board	Small board (1–5 ppl): \$30 Medium board (6–10 ppl): \$50 Large board (15+ ppl): \$75+ Engraving Name / date / short phrase: + \$10–\$15	Keep the board, keep the memory
Dippers	\$3-5 per spread Bundle 3 for \$12 (not available for boards under 20people)	honey, fig jam, pepper jelly, mustard, dip, hummus
Fresh fruit top-up	\$3-7 per fruit type	seasonal berries, grapes, apple, citrus.
Sweet and salty	\$3-7 per nut/dried fruit	cashews, almonds, pistachios, dates, apricots
Cheesy goodness	\$4-10 per cheese	Brie, cheddar, blue
Protein fix	\$4-11 per protein	prosciutto, soppressata, salami
Sweet treats	\$5–\$8 per treat	chocolates, macarons, truffles, Seasonal or themed sweets
Rent Wine Topper (no food)	\$5/each (replacement \$20)	Elevate your event with our charcuterie wine topper!
The Sip & Savor Board (no food)	10\$/each (replacement 35\$)	Designed for one hand, made for indulgence.
Delivery (40km radius)	\$5-40	

*Boards are curated with seasonal and locally available ingredients. Exact selections may vary, but quality, abundance, and beauty are always guaranteed.
Locally curated in Kingsville.*