Goodhart’s Charcuterie Pricing and Details

## Grazing Tables

## Minimum head count 15- $345.00

## $13.50 a head after any number exceeding our 15 guest grazing table.

## Prices are subject to change depending on customization.

$250.00 non-refundable deposit required to book a table.

Acceptable forms of payment include: Cash, Credit, Debit, Mobile Payments

# Bamboo Cutlery, Napkins and Plates

# $30.00 up to 50 Guests

# $75.00 up to 100 Guests

# $115.00 up to 150 Guests

# Tiers, Stands and Greenery Set Up

# $50.00 up to 50 Guests

# $75.00 up to 150 Guests

# $125.00 up to 250 Guests

#  Floral is priced upon market value.

# Hired Staff and Breakdown Service $375.00

# (Optional, only recommended for parties over 100 guests.)

# Additional food items will be priced according to the size/quantity

# We ask that all rentals be ready for pick -up within 48 hours of event.

Items Included in Base Pricing

-Variety of hard and soft cheeses

-Variety of smoked and cured meats

-Assorted crackers

-Sliced Baguettes

-Fresh berries and grapes

-Artisanal Jams

-Assorted nut medley

-Assorted pickled vegetables

-Assorted chocolates

-Dried fruits (apricots, dates and fig)

# Additional Small Bites

# Available for 15 or more guests

Dips and Spreads

-Smoked Salmon Dip $3.00 per head

-Creamy Artichoke and Spinach Dip $2.00 per head

-Creamy Crab Dip $3.00 per head

-Roasted Pepper Dip $2.00 per head

-Cranberry Nut Cheese Log $3.00 head

-Beet and Whipped Goat Cheese $2.00 a head

-Fresh Mango Salsa with Tortilla Chips $3.00 a head

-Guacamole with Chips $3.00 a head

-Sweet Vidalia Onion and Bacon Dip $2.00 a head

-Spicy or Mild Pimiento Cheese $3.00

Cold Salads

-Creamy Shrimp Salad $3.00 per head

-Creamy Crab Salad $4.00 per head

-Waldorf Salad $2.00 per head

-Watermelon and Feta Salad with fresh mint $2.00 per head

-Mediterranean Orzo Salad with Lemon $2.00 per head

-Creamy Cucumber Salad $2.00 per head

-House Chop Salad with Greens and 2 Dressings $2.00 per head

-Caesar Salad $2.00 a head

-Potato Salad $2.00 a head

-Bacon, Broccoli and Creamy Cheddar Salad $2.00 a head

-Southwestern Bean, Corn and Roasted Pepper Salad $3.00 a head

-Creamy Chicken Salad with Apples and Grapes $2.00 a head

Small Bites

-Deviled Eggs $2.00 per head

-Seafood Salad Phyllo Cups $3.00 per head

-Blueberry and Chevre Phyllo Cups $3.00 per head

-Shrimp Cocktail Platter $2.00 per head

-Strawberry Balsamic Bites with Local Chevre $3.00 per head

-Smoked Salmon Bites with Herb Cream Cheese $3.00 per head

 -Vegetable Quiche Bites $3.00 per head

-Roasted Beets and Fresh Blueberries topped with Chevre and a balsamic reduction $3.00

-Jalapeno, Bacon and Cream Cheese Bites $3.00 a head

Additional Food Items

-Chocolate Fountain; includes fresh fruits and assorted dessert items $250.00 Fountain Rental $5.00 a head

-Smoked Salmon Platter $4.00 per head

-Sushi Platter (Market Value Pricing)

-Sandwich Bar (no hot items) $3.50 per sandwich

-Vegetable Platter $2.00 per head

 -Seasonal Fruit Platter

Dessert Grazing Table

Fresh Fruits

Dried Fruits

Marshmallow Dip

Hazelnut Spread

Assorted Chocolates

Brownie Bites

Cookie Platter

Double Crème Brie Cheese

Assorted Baked Goods

Deluxe Nut Medley

Rice Crispy Treats

We set up all dessert grazing tables as we would a traditional grazing table.

Cakes, cupcakes, personalized cookies and more available upon request. Priced accordingly.

Chocolate covered strawberries $2.00 a head

Cake Pops $3.00 a head

Ask about our Strawberry Towers!

Sandwich Menu

Turkey

 Bun, Pesto Mayo, Greens. Sliced Tomato and Provolone Cheese

Honey Ham

Bun, Dijon Mustard, Greens, Tomato and Swiss cheese

Roast Beef and Horseradish

Bun, Greens, Swiss, Creamy Horseradish

Buffalo Chicken Wraps

 Greens, Tomato, House Blue Cheese or Ranch Dressing

Chicken Salad Croissant

Creamy Dressing, Pecans, Grapes, Apples and Greens

Chicken Caesar Wraps

House Caesar Dressing, Shaved Parmesan, Pita Croutons and Greens

Chicken Bacon Ranch Wraps

Served with Greens

Crunchy Veggie Wraps

Honey Cilantro Dressing, Shredded Cabbage, Cucumber and Carrot

BLT

Seasoned Mayo, Greens, Tomato and BACON!

We can accommodate vegan, gluten free and vegetarian dietary needs.

We are not a full-service company, therefore we will not be present during events. Please allow us two hours prior to the event for set up, to ensure every detail has been tended to. We will come back after the event has ended to pick up rented materials/ breakdown service is requested. Please make sure all rentals are ready for pick-up within 48 hours of event. Thank you!

Brunch Grazing Table

Fresh Fruit and Granola Parfaits

Assorted Bagels

Artisanal Cream Cheese Smear

Assorted Baked Pastries

Granola Parfait with Fresh Fruits

Assorted Jams

Fresh Fruits

Dried Fruits

Hazelnut Spread

Creamy Brie Cheese

Pancakes with Maple Syrup