

GRAZING & PLATTERS

Thoughtfully curated platters designed for wedding party suites, pre-ceremony gatherings, and cocktail hour

WEDDING PARTY GRAZING

Designed for bridal suites, groom suites, and wedding party preparation rooms

Seasonal Vegetable Crudités (GF) | \$150

Farm-Sourced Vegetables | Dressings & Dips

Luxe Mezze Platter | \$175

Charred Peppers | Marinated Cherry Tomatoes & Persian Cucumbers | Pickled Vegetables | Olives | Artichokes | Truffle Hummus | Baba Ghanoush | Labneh with Aleppo Pepper Oil | Assorted Bread

Artisan Cheese Platter | \$195

Premium Aged Cheeses | Seasonal Fruit Marmalades & Spreads | Honeycomb | Fresh Fruit | Toasted Nuts & Seeds | Lavash Crackers

Charcuterie Platter | \$225

Premium Cured Meats | House-Made Pâté | Mostardas | Aioli Selections | Marinated & Pickled Vegetables | Dried Fruits | Baguette & Crackers

Wedding Party Grazing Platters serve approximately 10–12 guests

WEDDING PARTY PLATTERS

Seasonal Vegetable Crudités (GF) | \$10 per guest

Farm-Sourced Vegetables | Dressings & Dips

Luxe Mezze Platter | \$12 per guest

Charred Peppers | Marinated Cherry Tomatoes & Persian Cucumbers | Pickled Vegetables | Olives | Artichokes | Truffle Hummus | Baba Ghanoush | Labneh with Aleppo Pepper Oil | Assorted Bread

Artisan Cheese Platter | \$14 per guest

Premium Aged Cheeses | Seasonal Fruit Marmalades & Spreads | Honeycomb | Fresh Fruit | Toasted Nuts & Seeds | Lavash Crackers

Charcuterie Platter | \$16 per guest

Premium Cured Meats | House-Made Pâté | Mostardas | Aioli Selections | Marinated & Pickled Vegetables | Dried Fruits | Baguette & Crackers

Cocktail Hour Platters require a minimum of 50 guests. Portions are designed as shared starters and enhancements—not full meal replacements