



Grazing Tables

Make an edible impression

Serving the Oklahoma City and
Dallas Metro Areas



@charcuterations • (405) 438-0760



Catering for weddings, private parties, and corporate events, has made **Charcuterations** one of the best known charcuterie event coordinators in the Oklahoma City and Dallas Metro Areas, with a hard earned reputation for quality and service.

Creative Designers Todd Shelton and Daymon Capers, manage a small team of well trained staff dedicated to offering a friendly and reliable service to our clients.

Events

weddings - birthdays - anniversaries - private dinner parties - corporate events company dinners - business lunches - corporate hospitality product launches
boardroom catering - dinner dances

www.charcuterations.com

Grazing Tables

Grazing Tables are the ultimate event setup – perfect for graduations, birthday parties, corporate events or wedding appetizers! Grazing Tables are packed full of various traditional meats, cheeses, nuts, honey/jams, and produce.

Minimum Guest Count: 25

SERVICES

Cocktail Table 2-3 Ounces Per Person
Appetizer Table 4-5 Ounces Per Person
Full Meal Table 6-7 Ounces Per Person

ADD-ONS

Premium Cheese Upgrades
Tea/Water/Soft Drink Beverage Service
Bartending Service
Disposable and Fine China Options
Table Rentals

***Request a quote online at
www.charcuterations.com or email
orders@charcuterations.com***



Packages

Cocktail Table 2-3 Ounces Per Person
\$8.00 Per Person Minimum 50 People

- 2-3 Ounces Per Person
- Domestic Cheeses
- Assorted Cured Meats
- Berries, Fruits, Dried Fruits, Vegetables
- Chocolates and/or Truffles
- Various Crostini's and Crackers
- Table Greenery

Appetizer Table 4-5 Ounces Per Person
\$15.00 Per Person Minimum 25 People

- 4-5 Ounces Per Person
- Imported and Domestic Cheeses
- Assorted Cured Meats
- Olives, Pickles, Peppers, Vegetables
- Berries, Fruits, Dried Fruits
- Chocolates and/or Truffles
- Various Crostini's and Crackers
- Table Greenery

Full Meal Table 6-7 Ounces Per Person
\$24.00 Per Person Minimum 25 People

- 6-7 Ounces Per Person
- Imported and Domestic Cheeses
- Assorted Cured Meats
- Choose 2 Items from Hors d'oeuvres Menu
- Olives, Pickles, Peppers, Vegetables
- Berries, Fruits, Dried Fruits
- Chocolates and/or Truffles
- Various Crostini's and Crackers
- Table Greenery

Premium Cheese Upgrade \$6.50 Per Person
*Includes: Gruyere, Gouda, Gorgonzola,
Manchego, Brie de Nangis



Hors d'oeuvres Menu

Add-On Hors d'oeuvres for Grazing Tables. Prices are per person but calculated by the dozen.

CANAPES - AVAILABLE AFTER OCTOBER 2023

- Smoked salmon with horseradish cream, capers, & onions Canapes (\$4.00 Per Person)
- Bleu Cheese Crumbles with sliced pear and balsamic drizzle Canapes (\$3.50 Per Person)
- Bruschetta Canapes, topped with a mixture of tomatoes, fresh basil, garlic, and olive oil and finished with a sprinkle of parmesan cheese

DIPS

- Spinach & Artichoke Dip with Pita Chips (\$2.25 Per Person)
- Roasted Red Pepper Hummus with Pita Chips (\$1.50 Per Person)
- Crudit  with raw vegetables served with roasted onion dip (\$1.75 Per Person)
- Dip Trio – Roasted red pepper hummus, olive tapenade, roasted onion dip with Pita Chips (\$5.00 Per Person)

SLIDERS - AVAILABLE AFTER OCTOBER 2023

- BBQ beef slider with classic slaw and gherkin pickle (\$5.25 Per Person)
- Classic Chicken Salad Slider with mixed greens (\$4.50 Per Person)
- Trio Roast Beef, Ham, and Turkey Sliders with mixed greens (\$5.25 Per Person)

SAVORY - AVAILABLE AFTER OCTOBER 2023

- Turkey pinwheels with roasted red pepper cream cheese and spinach (\$3.00 Per Person)
- Caprese Skewers with tomato, fresh basil, mozzarella, and a balsamic reduction (\$3.00 Per Person)
- BBQ Cocktail Meatballs, 3 per person (\$2.50 Per Person)

DESSERTS - AVAILABLE AFTER OCTOBER 2023

- Rice Pudding Cups dusted with cinnamon (\$4.00 Per Person)
- Cupcakes White, Chocolate, Strawberry (\$4.50 Per Person)
- Cookies sampler pack (\$3.00 Per Person)
- Chocolate Trifle Cup with Oreo crumbs, chocolate mousse, and whipped cream (\$5.00 Per Person)

Beverage Menu

Add-On Beverage Menu

Equipment Service Fee: \$150.00

- Tea by the Gallon \$5.00 (Includes Sweeteners)
- Fruit Water by the Gallon \$2.00
- Soft Drinks by the can \$1.00 Each (Billed at the end of the event)

Bartending Service

Add-On Bartending Service

Pricing for bartending services is based on multiple factors but not limited to:

- Open/Cash Bar
- Venue Location
- Types of Beverages Served: Beer, Wine, Mixed Drinks
- Event Start and End Times

Please reach out to Charcuterations for a custom proposal for your bartending service and check availability for your event.

Catering Policies

Proposals

As always, thank you for inquiring about the wide array of great services we offer at Charcuterations. Pricing and budget are affected by multiple factors, and we feel it is important that we treat each client individually to accommodate your needs. We appreciate providing as much detail to provide options that can best serve your budget and expectations. Event pricing depends on several determinants often including (but not limited to):

- Type of Event
- Menu
- Length of Event
- Rentals vs. Disposables
- Staff
- Guest Count
- Bar service
- Service requirement

Set Up Times/Arrival Times

Our goal is to have the event set up and ready 30 minutes prior to your event start time to allow for early arrivals and to avoid last minute changes. For most events we like to arrive 2 hours prior to your scheduled event time.

Staff

We pride ourselves on our well-trained, professional staff to help take care of your special event. The levels of service are based on your guests' needs, whether it be a small grazing table or a corporate event. Labor Fees are as follows:

- Delivery, Onsite Table Design and 48 Hour Return for Equipment Pick-Up \$100.00 *We do not offer drop-offs for events over 50 people. Over 50 people will require (2) staff members to set up, manage the grazing table, and break down.
- Stay and Serve/Cleanup \$150.00 Per Staff Member up to 4 hours of the scheduled event time. *Events over 50 people require (2) Staff Members. Additional hours incur a charge of \$25 per hour for each staff member required to stay. 20% Gratuity will be added.

Catering Policies

Rentals

Equipment Rentals for Stands, Boards, and Serving Dishes are included in your proposal.

Whether you prefer disposables or real china, we can accommodate your needs for dishware and linens. We are happy to provide rental items for your event to include plates, glasses, flatware, napkins, linens, tables, chairs, and tablecloths.

Elegant disposable plates, flatware, and napkins are \$1.50 per person.

Tables and Tablecloths are not included, pricing is on a per-event basis, please reach out to us with your requirements for a proper quote.

Guest Count

We require a final guest count 7 days before the event. We can try our best to accommodate an increase in numbers. In order to serve your needs to the best of our ability, we must know at least 7 days in advance due to product availability. Once the guest count has been submitted, your final invoice will be calculated and delivered.

Deposit and Cancellation

Charcuterations requires a deposit of 50% of the invoice total if within 90 days of the event, deposit is refundable up to 7 days prior to the event excluding an administrative fee of \$100 or 5% whichever is greater.

Events over 90 days can secure their date with a non-refundable \$100 deposit, with 50% due at 90 days and the remaining balance due 7 days prior to your event date.

Final Payment for your event is due 7 days prior to your event date.

A 1-3% Fuel Surcharge will be added to all final invoices depending on the venue location.

For an official quote, please complete our quote request online at www.charcuterations.com or email orders@charcuterations.com for a link.

TESTIMONIALS REVIEWS



Julianne W - 5 Stars

Charcuterations has made some incredible spreads for us! From family gatherings, to Friendsgiving, thanksgiving, Christmas parties, even a very near and dear memorial service. They truly blew us away with the spread they created. So much detail, thought and consideration went into their set up, planning and purchasing. We were thrilled!



Rachel M - 5 Stars

We used Charcuterations for our wedding and it was perfection! Our guests still rave about it (for real). It was a great to do for a Cocktail hour bc it was self serve. And it lasted ALL NIGHT. People kept grazing. I laugh because everyone told me that as a bride I wouldn't eat on my wedding day. I'm telling you right now ladies, you will eat if you get this board!



Rob M - 5 Stars

The quality and taste of the items for our Wine party were amazing. It was the perfect touch to the party!!

