



sadlergates

catering

Grazing Boards



Contact Us

To find out more or start your order

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GRAZING BOARD MENU

Our Grazing Boards can be prepared two ways, the 'Main Event', where people go and pick what they want, or the 'In The Middle', where the food will be set in the middle of the table.

We recommend using grazing boards as starters and desserts.

THE GREEK

Halloumi, Hummus, Tzatziki, Pita Bread,
Lamb Koftas, Crudites, Olives, Feta,
Mini Greek salads

THE ITALIAN

Focaccia, Salami, Prosciutto
Mozzarella Balls, Caprese Salad
Sun dried tomatoes, Olives
Artichoke hearts

THE PLOUGHMANS

Cheddar, Stilton, Brie, Sliced ham
Mixed crusty rolls, Pickled onion
Homemade chutney, Sausage roll
Pork pie

THE MIDDLE EAST

Samosas, Falafel, Hummus,
Spiced Flat Bread, Beef Koftas
Mango Chutney, Kachumber Salad
Paneer Tikka Wraps, Chicken Tikka Wraps

THE DESSERT

Mini Doughnuts, Mini Waffles
Brownies, Victoria Sponge
Fresh Berries, Chocolate Mousse
Sliced Kiwi

Crate Serves 10 - £97.00

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