



Amazesing Graze

CHARCUTERIE ARRANGMENTS | EVENT CATERING | PRIVATE WORKSHOPS

CATERING MENU





Grazing Boards

CHARCUTERIE BOARDS

Each charcuterie board is artfully crafted with artisan cheeses, premium cured meats, seasonal fruit, marinated olives, assorted nuts, and indulgent sweet bites for the perfect balance of flavor and presentation.

Small Arrangement Feeds 1-6 people	\$70.00
Medium Arrangement Feeds 6-8 people	\$140.00
Large Arrangement Feeds 10-15 people	\$250.00

FRUIT & VEGGIES

Fresh seasonal fruit and crisp vegetables artfully arranged with house-paired dips for effortless grazing.

Crudité Platter	\$100.00
Fruit Arrangement	\$100.00

SPECIALTY BOARDS

Warm, indulgent s'mores components and gourmet hot cocoa accompaniments beautifully styled.

S'mores Board	\$75.00
Hot Cocoa Board	\$70.00

CHARCUTERIE CUPS

Perfectly portioned grazing cups filled with artisan cheeses, antipasto and salami skewers, briny olives, fresh tomatoes, crisp cornichons, seasonal fruit, assorted nuts, a savory sourdough cheddar twist, and a delightful sweet treat to finish.

Minimum order of 20	\$12.00 EACH
----------------------------	---------------------



Grazing Tables

Our grazing tables transform any gathering into an elevated culinary experience—where breathtaking presentation meets exceptional flavor. Each thoughtfully curated spread features premium antibiotic-free charcuterie, world-class cheeses, seasonal fruits, crisp vegetables, artisanal dips, gourmet crackers, olives, assorted nuts, and carefully selected seasonal accents.

We offer our grazing tables in two thoughtfully portioned service styles:

Light Appetizer Grazing Tables are ideal for cocktail receptions or events with additional food service planned.

Hors d'Oeuvres Grazing Tables feature more generous portions per guest, this option is perfect for receptions where no additional food is being served, accommodating heartier appetites or longer events before dinner.

Served as Light Appetizer's

25-49 People	\$19/pp
50-99 People	\$17/pp
100-149 People	\$15/pp
150+ People	\$13/pp

Served as Hors d'oeuvres

25-49 People	\$22/pp
50-99 People	\$20/pp
100-149 People	\$18/pp
150+ People	\$16/pp

Styled Grazing Tables are an elevated elegance upgrade to our grazing tables designed to captivate guests and transform your event into a visual and culinary showcase with dynamic heights and dramatic presentation created by incorporating artisan hardwood platters, bowls, and trays and thoughtfully styled tablescape elements, enhanced with lush greenery tailored to your chosen aesthetic.

Our styled grazing option also includes setup before the event and teardown and cleanup when the event ends.

Styled Graze Option

\$2/pp



Morning Meetings

Amayesing Graze offers an elevated approach to morning meeting catering, featuring beautifully curated breakfast spreads designed to energize and impress. Our thoughtfully crafted menus blend fresh, wholesome ingredients with indulgent favorites—artfully arranged to encourage connection, conversation, and a strong start to the day.

CONTINENTAL

\$8.50pp

Breakfast Pastry Tray, Croissants, Butter and Assorted Jams

THE HEALTHY START

\$9.25pp

Yogurt, Granola, Cottage Cheese, and a Fresh Fruit Tray with Honey

ENHANCED CONTINENTAL

\$9.50pp

Breakfast Pastry Tray, Fresh Fruit Tray, Croissants, Butter, and Assorted Jams

A TOAST TO THE AVOCADO \$10.00pp

A build-your-own Avocado Toast Bar featuring fresh avocado spread, cherry tomatoes, radishes, onions, feta cheese - served with freshly sliced bread and a Fresh Fruit Tray.

MID MORNING DELIGHTS

\$17.00pp

Pastry tray, assorted bagels, cream cheese, smoked salmon, capers, artisan cheeses, crispy bacon, hard-boiled eggs, sliced vegetables, stuffed olives, lemon slices, a fresh fruit tray with fresh dill and basil, nuts, chocolates and other sweets.





Lunch Menu

The Amayesing Graze lunch menu blends fresh, vibrant flavors with premium ingredients and seasonal produce, thoughtfully crafted to feel both satisfying and elevated. Each offering is prepared with care and presented beautifully, making it perfect for meetings, events, and relaxed yet refined gatherings where quality and presentation matter.

PARTY BUNDLE

\$425.00

- One Large Charcuterie Arrangement
- One Large Cracker Tray
- One Large Crudite Platter with hummus and veggie dip
- One Blueberry Goat Cheese Salad with spinach, arugula, fresh blueberries, goat cheese crumbles, praline pecans, balsamic glaze, and a vinaigrette dressing on the side
- One Appetizer Mini-Sandwich Platter (6 mini caprese sandwiches cut in half with pesto, tomatoes, mozzarella, and arugula and 6 mini charcuterie sandwiches cut in half with genoa salami, capicola, prosciutto, baby arugula, peppadew peppers, provolone, and a pepper jelly)

STYLED PARTY BUNDLE UPGRADE

\$75.00

We replace all disposable platters with artisan wooden serving pieces and provide elegant serving utensils for a refined, elevated presentation. Our team will also professionally set up your Party Bundle before the event and return afterward for complete teardown and cleanup.

BOXED LUNCHES

Classic Boxed Lunch

\$15.00

Served with choice of gourmet sandwich or wrap, chips, pickle spear, and a sweet treat

Curated Boxed Lunch

\$18.00

Served with choice of gourmet sandwich or wrap, freshly curated side salad, chips, a pickle spear, and a sweet treat

Premium Boxed Lunch

\$22.00

Served with choice of gourmet sandwich or wrap, a premium curated side salad, chips, pickle spear, sweet treat, and a fresh fruit cup



Salad Menu

Our catering salads feature vibrant produce paired with artisan cheeses, house-crafted dressings, and gourmet toppings—artfully arranged and generously portioned to serve approximately **10 Guests per Salad.**

MARKET FRESH SALADS

\$85.00

Strawberry Feta Salad

Spinach and Arugula mixed with fresh strawberries, red onion, feta cheese, toasted pecans and topped with a Honey-Balsamic Vinaigrette.

Roasted Beet & Goat Cheese Salad

Mixed greens with roasted red and golden beets, goat cheese crumbles, candied walnuts, and a balsamic vinaigrette.

Caprese Salad

Fresh sliced mozzarella and heirloom tomatoes with fresh basil, balsamic glaze, olive oil, and a basil pesto on the side.

SIGNATURE SALADS

\$110.00

Blueberry Goat Cheese Salad

Spinach and Arugula mixed with fresh blueberries, red onion, goat cheese crumbles, praline pecans, balsamic glaze, and a vinaigrette dressing.

Burrata & Heirloom Tomato Salad

Creamy burrata cheese and heirloom tomatoes tossed with basil pesto, oil, and balsamic pearls with Maldon sea salt and crostini croutons.

Michigan Harvest Salad

Mixed Greens with Honeycrisp apples, dried Michigan cherries, toasted pecans, aged white cheddar cheese, and red onion tossed in a Apple Vinaigrette.

Antipasto Salad

Imported cured meats, marinated olives, artichokes, roasted red peppers, tangy pepperoncini, mozzarella, provolone cheese, and cherry tomatoes drizzled with our signature italian dressing and sprinkled with fragrant italian herbs.



Sandwich Menu

Our sandwiches are handcrafted with premium ingredients, fresh produce, and artisan breads, layered with house-paired spreads for balanced, satisfying flavor.

SANDWICH PLATTER \$12/PERSON

Platters serve 10 people and are accompanied by chips and pickle spears. Choose up to three different sandwiches per platter

The Amalfi Sandwich

Creamy burrata cheese, ripe tomato, arugula, Parmesan cheese, herby pesto; all wrapped up in ciabatta

The Smokehouse Garden

Smoked turkey breast, avocado, mixed greens, sprouts, Havarti cheese, and herbed aioli served on sourdough

The Tuscan Stack

Soppressata, prosciutto, fresh mozzarella, roasted red peppers, arugula, balsamic glaze, olive tapenade, served on Ciabatta.

The Velvet Caprese

Pesto, tomato, mozzarella, and arugula with a balsamic glaze drizzle and served on Ciabatta

The Orchard Chicken

Chicken salad with celery, red onion, cranberries, spring mix, pecans, tomato, and Swiss cheese on a croissant

The Mediterranean Glow

Roasted red pepper hummus, cucumbers, cherry tomatoes, shredded carrots, sliced red bell peppers, feta cheese, arugula, and tzatziki in a whole wheat wrap

The Roman Classic Wrap

Grilled Chicken, crisp romaine, cherry tomatoes, grated parmesan cheese, and herb croutons tossed in a creamy Caesar dressing served in a flour wrap



Small Bites Menu

Amayesing Graze offers a thoughtfully curated selection of cold and hot hors d'oeuvres designed to elevate cocktail hours, receptions, corporate events, and private gatherings. Our small bites are crafted with the same attention to detail and visual presentation that defines our grazing experiences—balancing flavor, texture, and seasonal ingredients in every bite.

COLD HORS D'OEUVRES

Assorted Crostinis
Assorted "Small Salad" Cups
Mini Caprese skewers with balsamic glaze
Melon, prosciutto & mozzarella pearls
Smoked salmon cucumber rounds
Crab salad endive boats
Antipasto skewers
BLT Deviled Eggs

Caviar Caviar "Bump & Blini" Spoons
Sushi and Sashimi Display
Jumbo Shrimp Cocktail
Lobster salad mini rolls
Seafood Tower

HOT HORS D'OEUVRES

Spinach and Cheese Spanakopita
Brie with Raspberries in Phyllo
Bacon-wrapped dates with goat cheese
Stuffed mushroom caps (herb & cheese)
Mini meatballs in a sweet-and-tangy glaze
Chicken Satay Skewers

Mini Beef Wellington bites
Southwest Steak and Cheese Firecracker
Chicken Bourbon & Boursin En Croute
Mini crab cakes with remoulade
Bacon Wrapped Scallop

Ask About Creating a Custom Menu!





Signature Brunch

The Amayesing Graze Signature Brunch is a fully curated, restaurant-quality brunch experience designed to wow your guests. Amayesing Graze brings everything needed for the brunch—food, display pieces, and setup—delivering and styling the entire experience at your home or venue. You get to relax and enjoy your guests while we transform the space into a one-of-a-kind brunch moment that feels effortless, elevated, and unforgettable.

BRUNCH COLD OPTIONS

Signature charcuterie & cheese grazing boards
Fresh seasonal fruit display
Honeycomb, jams, compotes & nut assortments
Greek yogurt parfaits with house granola & berries
Chia pudding cups (vanilla, coconut, or berry)
Citrus & fennel salad with champagne vinaigrette
Arugula salad with shaved parmesan & lemon dressing
Mixed greens with berries, candied nuts & goat cheese
Chicken salad croissant sliders
Smoked turkey & havarti mini sandwiches
Ham & gruyère pinwheels
Mini caprese skewers (mozzarella, tomato, basil)
Deviled eggs (classic, bacon jam, or smoked paprika)

BRUNCH HOT OPTIONS

Herb-scrambled farm eggs
Soft scrambled eggs with crème fraîche
Assorted Mini Quiche
Eggs Benedict bake with hollandaise drizzle
Thick-cut applewood smoked bacon
Brown sugar & pepper bacon
Chicken apple sausage links
Maple glazed breakfast ham
Chicken & waffles with hot honey and maple syrup
Brioche French toast bake with vanilla bean & Syrup
Belgian waffle quarters
Cheesy hash brown casserole
Crispy breakfast potatoes with roasted garlic & herbs
Parmesan roasted fingerling potatoes

BRUNCH SWEETS

Mini muffins (blueberry, lemon poppy, banana nut)
Pastry basket (croissants, danish, scones)
Cinnamon roll bites with cream cheese glaze
Mini loaf slices (pumpkin, lemon, or banana bread)
Fresh fruit tarts



Additional Services

Amayesing Graze offers more than beautifully curated food we create elevated experiences and professional service designed to enhance every event from start to finish.

CHARCUTERIE WORKSHOPS

Our interactive charcuterie workshops invite guests to design their own stunning grazing boards through hands-on instruction, creative styling, and expert tips. Perfect for team-building events, bridal showers, birthdays, and celebrations, each workshop blends fun, connection, and culinary artistry into a memorable experience guests love.

SERVICE STAFF

Our professional service staff ensures seamless presentation, replenishment, and attentive guest care throughout your event. From maintaining beautiful food displays to assisting guests and managing flow, our team allows hosts to relax and enjoy every moment with confidence.

BARTENDING

Amayesing Graze provides professional bartending services delivered by ServSafe-trained staff with the required insurance, experience, and industry knowledge to ensure safe, smooth, and polished beverage service. Our bartenders bring the same level of hospitality and attention to detail that defines every Amayesing Graze experience.

Clients supply all alcoholic beverages in accordance with local regulations, while our team expertly handles setup, service, guest interaction, and cleanup—creating a seamless, stress-free bar experience that perfectly complements your event.

EVENT RENTALS

We offer convenient event rental services to complete your gathering with style and ease. For events we are catering, we can provide a curated selection of essential rentals including china, glassware, silverware, linens, tables, chairs, and more. Each item is chosen to complement our elevated food presentation while ensuring a seamless, stress-free event experience.

Amayezing Graze



CONTACT US

(517) 212-9074

catering@amayezinggraze.com
danielle@amayezinggraze.com

www.amayezinggraze.com

