



# 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.

|                                               |                 |
|-----------------------------------------------|-----------------|
| <b>Small Arrangement   Feeds 1-6 people</b>   | <b>\$70.00</b>  |
| <b>Medium Arrangement   Feeds 6-8 people</b>  | <b>\$150.00</b> |
| <b>Large Arrangement   Feeds 10-15 people</b> | <b>\$250.00</b> |

## FRUIT & VEGGIES

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

|                                 |                 |
|---------------------------------|-----------------|
| <b>Crudité Platter</b>          | <b>\$100.00</b> |
| <b>Styled Fruit Arrangement</b> | <b>\$100.00</b> |

# Charcuterie Cups

## 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.

Vegetarian, Gluten Free, and Vegan Options Available

|                            |                     |
|----------------------------|---------------------|
| <b>Minimum order of 10</b> | <b>\$12.00 EACH</b> |
|----------------------------|---------------------|





# 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 Table Enhancement

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.

Perfect for weddings, showers, corporate gatherings, and elevated celebrations where presentation matters just as much as flavor.

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

Amayasing 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



*Amayesing Graze*



# 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*

### **Burrata Pesto Sandwich**

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

### **Turkey Avocado Sandwich**

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

### **Italian Antipasto Sandwich**

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

### **Classic Caprese Sandwich**

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

### **Harvest Chicken Salad Sandwich**

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

### **Chicken Caesar Salad Wrap**

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

**Any sandwich available  
on gluten-free bread or as  
a lettuce wrap**



# *Cold Hors d'Oeuvres*

Our cold small bites are thoughtfully curated to bring fresh flavor, beautiful presentation, and effortless elegance to cocktail hours, receptions, corporate events, and private gatherings. Designed to be light, flavorful, and easy to enjoy, each bite reflects the same attention to detail and visual style that defines the Amayesing Graze experience.

**Antipasto Salad**

**Assorted "Small Salad" Cups**

**Melon, Prosciutto & Mozzarella Pearls**

**Smoked Salmon Cucumber Rounds**

**Smoked Whitefish Pâté Canapés**

**Smoked Trout Dip on Rye Crisps**

**Gazpacho Shooters**

**Crab Salad Endive Boats**

**Assorted Deviled Eggs**

**Mini Caprese Skewers**

**Great Lakes Veggie Skewers**

**Antipasto Skewers**

**Assorted Crostini**

**Chicken Salad Crostini**

**Caviar 'Bump & Blini' Spoons**

**Sushi and Sashimi Display**

**Jumbo Shrimp Cocktail**

**Lobster Salad Mini Rolls**

**Seafood Tower**



# *Hot Hors d'Oeuvres*

Our hot hors d'oeuvres are crafted to add warmth, richness, and a savory touch to cocktail hours, receptions, corporate events, and private gatherings. Prepared with care and presented with intention, these elevated bites are designed to complement our grazing displays while bringing a memorable, full-flavored addition to your event menu.

**Spanakopita Triangles**

**Brie with Raspberries in Phyllo**

**Mini Beef Wellington Bites**

**Chicken Bourbon & Boursin en Croûte**

**Chicken Quesadilla Cornucopia**

**Southwest Steak and Cheese Firecracker**

**Bacon-Wrapped Dates with Goat Cheese**

**Prosciutto-Wrapped Dates**

**Stuffed Mushroom Caps (Herb & Cheese)**

**Chicken Satay Skewers**

**Hawaiian Teriyaki Glaze Chicken Kebobs**

**Mac and Four Cheese Bites**

**Mini Meatballs in a Sweet-and-Tangy Glaze**

**Mini Crab Cakes with Rémoûlade**

**Bacon-Wrapped Scallops**



# Desserts

Amayesing Graze offers a thoughtfully curated selection of small desserts designed to bring a classic, elegant touch to weddings, showers, corporate events, private gatherings, and special celebrations. Our dessert menu features timeless favorites such as cheesecakes, tarts, mini pastries, dessert cups, and other beautifully portioned sweets—each chosen for its flavor, presentation, and ability to create a polished, memorable finish to your event.

## TARTLETS

Maple Pecan Tartlets

Lemon Curd Tartlets

## CHEESECAKE BITES

Assorted Mini Cheesecakes

Chocolate-Dipped Cheesecake Bites

## DESSERT CUPS & SHOOTERS

Cherry Mascarpone Shooters

Strawberry Shortcake Cups

Banana Pudding Cups

## SWEET BITES

French Macarons in Assorted Flavors

Brownie Bites

*Ask About Creating a Custom Menu!*



# Confections

Amayesing Graze offers a beautiful custom confections designed to bring a sweet, memorable, and visually stunning touch to any celebration. As an exciting new side of our business, our dessert offerings include handcrafted chocolate-dipped fruit, custom treats, cake pops, and other thoughtfully designed sweets.

## CHOCOLATE DIPPED FRUIT

Chocolate-Dipped Strawberries

Chocolate-Dipped Pineapple

Chocolate-Dipped Bananas

Chocolate-Dipped Apple Slices

## CHOCOLATE DIPPED TREATS

Chocolate-dipped pretzel rods

Chocolate-dipped pretzel twists

Chocolate-dipped Rice Krispie treats

Chocolate-dipped Oreos

Chocolate-covered marshmallows

Chocolate-dipped graham crackers

Chocolate-dipped shortbread cookies

Chocolate-dipped biscotti

Custom color-drizzled Oreos

Sprinkle-covered pretzel rods



# 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

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