

# Treat

g o u r m e t



## Grazing Table

 Treat Gourmet

 treatgourmet

Phone - 04-3386682 | Website [www.treatgourmet.ae](http://www.treatgourmet.ae)

## About our Grazing Table

Do you want to make a statement at your next event? If you are looking to 'wow' your guests and offer something unique and appetising, look no further than our Grazing Tables. The beauty of our Grazing Tables is the variety in everything. Feast on a selection of premium cheese in different textures, gourmet cold cuts, home-made olives and pickles, nuts, pastries as well as fresh and dried fruits. The table can be easily customized according to your preferences – purely savoury or purely sweet or a mix of both!

Every metre is good for 20 persons; 2 metres good for up to 40 persons, and so on..

Pricing is per person; each person is budgeted roughly –

75 grams of cheese

75 grams of cold cuts

50 grams of antipasti – olives, pickled cornichons, sun dried tomatoes, etc

Generous servings of fresh & dried fruits, nuts, crackers, breads, spreads and chutneys

Pricing includes food items, service equipment, set up and breakdown

Pricing does not include food station hire, staffing, flowers and foliage and/or candles



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## Cheese

Aged Cheddar  
Comte  
Gouda  
Camembert  
Manchego  
Brie  
Blue Stilton  
Gorgonzola

## Nuts

Pistachios  
Roasted almonds  
Walnuts  
Macadamia  
Cashews

## Fresh Fruits

Red grapes  
White grapes  
Strawberries  
Figs  
Blueberries  
Mandarins  
Kiwi  
Cherries

## Dried Fruits

Apricots  
Prunes  
Dates  
Cranberries  
Apples

## Cold Cuts

Bresaola  
Beef salami  
Dried chicken  
Chorizo  
Roast turkey ham

## Gourmet Items

Green olives  
Kalamata olives  
Pickled cornichons  
Sun dried tomatoes  
Honeycomb (with  
spool)  
Fig jam  
Apricot jam

### Dry Items

Water crackers  
Wheat crackers  
Sliced baguette  
Bread sticks  
Mini salted pretzels

### Sweet Items

Dark chocolate covered  
Rose macarons  
Pistachio macarons  
Chocolate truffles  
Triple chocolate cookies  
White chocolate & macadamia cookies  
Mini banana muffins  
Glazed doughnuts

### Salads

Chargrilled asparagus, courgettes and feta cheese  
Coriander spiced chickpea salad with yoghurt and almonds  
Tomato, basil and burrata salad  
Baby potato salad with chorizo and fresh chive and mayonnaise dressing

### Wraps

Chicken mince, smoked beef, sundried tomato, rocket  
Grilled Mediterranean vege with pesto wrap tuna  
Butter bean, sundried tomato and basil salad  
Quinoa salad with black beans, avocado, and cumin lime dressing

### Whole quiches

Smoked chicken and mushroom quiche  
Broccoli and asparagus quiche

Premium Items (surcharge applies)

Smoked salmon platter, with dill aioli & capers

Truffle honey (jar)

Beluga caviar (jar)

Layered Naked Cake

Petit Pains (additional cost)

Roast beef with horseradish sauce

Sweet chipotle chicken

Smoked turkey with black cherry jam

Spicy tuna with guacamole and roasted corn

Roasted cauliflower with tahini sauce (v)

Mehdi club sandwich