

Catering & Grazing

CHARCUTE- CUPS

These charcute-cups are a dream for COVID friendly gatherings, cocktail hours, and much more!

25 CUPS

\$375

50 CUPS

\$625

75 CUPS

\$750

100 CUPS

\$950

ADD ONS -

Pricing Varies

CUCUMBER CANAPÉS Cucumber / Loursin Mousse / Cold Smoked Salman / Firesh Dill

CROSTINIS

Baguette / Fig Butter / Goat Creese / Crumbled Bacon

CAPRESE CUP Field Greens / Whipped Monacrella / Cherry Tomata / Balsamic

GRAZING

Grazing tables make for an incredible entrance appetizer, cocktail hour offering, or full blown meal for your guests looking to nosh, mix and mingle. These gargeous displays feature an assortment of cheeses, cured meats, crunch, fresh and brined vegetables, dips, fresh and dried fruit, nuts, local honey, jams, and chocolate.

> STARTING AT \$18/ PER PERSON TABLE FOR 50 / \$1200 MINIMUM TABLE FOR 100 /. \$2100 MINIMUM TABLE FOR 150+ / STARTING AT \$2700

GRAZING 2 GO

Mant a grazing table without the set-up?

25 - 30/ \$400 2 GRAZE 2 GO TRAYS

50 - 75/ \$800 4 GRAZE TO GO TRAYS

100/\$1200 6 GRAZE TO GO TRAYS PLEASE NOTE THAT OUR CATERING & GRAZING OPTIONS DO NOT INCLUDE SERVE WARE, UTENSILS, PLATES, NAPKINS OR TABLE ATTENDANTS, GRAZING TABLES REQUIRE 2 TO 3 HOURS OF SET-UP, WHICH IS INCLUDED IN OUR PRICING. GRAZING TABLES CANNOT BE SET-UP OUTSIDE. A \$100 NON-REFUND-ABLE DEPOSIT IS REQUIRED TO SECURE YOUR DATE. THE REMAINING BALANCE IS DUE 14 DAYS PRIOR TO YOUR EVENT, IF BOOKING WITHIN LESS THAN 14 DAYS PRIOR TO YOUR EVENT, YOUR FULL BALANCE IS DUE AT THE TIME OF BOOKING. A 15% GRATUITY IS ADDED TO ALL CATERING AND GRAZING INVOICES. FOR ANY ADDITIONAL QUESTIONS OR INQUIRIES PLEASE EMAIL US AT HELLO@MAXINESTABLE.COM PLEASE UTILIZE OUR ONLINE CALENDAR TO CHECK OUR AVAILABILITY FOR YOUR CATERING & GRAZING NEEDS!

WWW.MAXINESTABLE.COM/CATERINGANDGRAZING