Goodhart’s Charcuterie Pricing and Details

## Grazing Tables

## $12.00 a head for any number for any number that exceeds our 20 guest grazing table

## Prices are subject to change depending on customization.

$250.00 non-refundable deposit required to book a table.

Acceptable forms of payment include: Cash, Credit, Debit, Mobile Payments

# Bamboo cutlery, napkins and plates for guest count under 100 $50.00 $75.00 for guest count over 100.

# Prop and Décor Rental $75.00 for 30 and under. $125.00 for 40 and over

# Floral is priced upon market value.

# Additional food items will be priced according to the size/quantity

# We ask that all rentals be ready for pick -up within 48 hours of event.

# Breakdown Service $325.00

Items Included in Base Pricing Cheese and Meats will vary upon quantity of guests

-Stoneground Mustard

-Artisanal Fruit Jam

-Caprese Salad (fresh mozzarella, tomato and basil)

-4 Artisanal Cheeses: Aged White Cheddar, Double Crème Brie, Smoked Gouda and Manchego

-4 Cured Meats: Dry Italian Salami, Spicy Italian Salami, Summer Sausage, Prosciutto di Parma

-Pickled Vegetables

-Mixed Olives (Kalamata and Green Queen Ann)

-Assorted Crackers

-Assorted Breads

-Deluxe Nut Medley

-Assorted Chocolates

-Dried Fruits (Apricots, Bananas and Dates)

-Variety of Seasonal Fruits

# Additional Small Bites

Dips and Spreads

- Smoked Salmon Dip $3.00 per head

- Creamy Artichoke and Spinach Dip $2.00 per head

- Creamy Crab Dip $3.00 per head

- Roasted Pepper Dip $2.00 per head

- Cranberry Nut Cheese Log $3.00 head

- Beet and Whipped Goat Cheese $2.00 a head

- Fresh Mango Salsa with Tortilla Chips $3.00 a head

- Guacamole with Chips $3.00 a head

- Sweet Vidalia Onion and Bacon Dip $2.00 a head

- Spicy or Mild Pimiento Cheese $3.00

Cold Salads

- Creamy Shrimp Salad $3.00 per head

- Creamy Crab Salad $4.00 per head

- Waldorf Salad $2.00 per head

- Crisp Fruit Salad $3.00 per head

- Watermelon and Feta Salad $2.00 per head (seasonal)

- Mediterranean Orzo Salad with Lemon$2.00 per head

- Cool Cucumber Salad $2.00 per head

- House Salad with Greens and 3 Dressings $2.00 per head

-Caesar Salad $2.00 a head

- Potato Salad $2.00 a head

- Mediterranean Pasta Salad $3.00 a head

- Bacon, Broccoli and Creamy Cheddar Salad $2.00 a head

-Southwestern Bean, Corn and Roasted Pepper Salad $3.00 a head

Small Bites

- Sundried Tomato Bruschetta Crostini $3.00 per head

- Deviled Eggs $2.00 per head

- Seafood Salad Phyllo Cups $3.00 per head

- Blueberry and Chevre Phyllo Cups $3.00 per head

- Shrimp Cocktail Platter $3.00 per head

- Strawberry Balsamic Bites with Local Chevre $3.00 per head

- Smoked Salmon Bites with Herb Cream Cheese $3.00 per head

- Prosciutto Wrapped Cantaloupe $3.00 per head

- Bacon Jalapeño Pinwheels $3.00 per head

- Vegetable Quiche Bites $3.00 per head

- Roasted Beets and Fresh Blueberries topped with Chevre and a balsamic reduction $3.00

- Jalapeno, Bacon and Cream Cheese Bites $3.00 a head

Additional Food Items

- Chocolate Fountain; includes fresh fruits Fountain Rental $5.00 a head

- Smoked Salmon Platter $3.00 per head

- Sushi Platter (Market Value Pricing)

- Sandwich Bar (no hot items) $3.00 per sandwich

- Brunch Bar: bagels, assorted pastries, granola, yogurt parfaits, fresh fruits, etc. Does not include hot items. $12.00 per head

- Vegetable Platter $2.00 per head

- Fruit Platter $2.00 per head

Dessert Grazing Table

($11.00 per head for any number that exceeds our 20 guest grazing table)

Fresh Fruits

Dried Fruits

Marshmallow Dip

Hazelnut Spread

Assorted Chocolates

Brownie Bites

Cookie Platter

Double Crème Brie Cheese

Assorted Baked Goods

Deluxe Nut Medley

Rice Crispy Treats

We set up all dessert grazing tables as we would a traditional grazing table.

Cakes, cupcakes, personalized cookies and more available upon request. Priced accordingly.

Chocolate covered strawberries $2.00 a head

Cake Pops $3.00 a head

Ask about our Strawberry Towers!

Sandwich Menu

Turkey

Bun, Pesto Mayo, Greens. Sliced Tomato and Provolone Cheese

Honey Ham

Bun, Dijon Mustard, Greens, Tomato and Swiss cheese

Roast Beef and Horseradish

Bun, Greens, Swiss, Creamy Horseradish

Buffalo Chicken Wraps

Greens, Tomato, House Blue Cheese or Ranch Dressing

Chicken Salad Croissant

Creamy Dressing, Pecans, Grapes, Apples and Greens

Chicken Caesar Wraps

House Caesar Dressing, Shaved Parmesan, Pita Croutons and Greens

Chicken Bacon Ranch Wraps

Served with Greens

Crunchy Veggie Wraps

Honey Cilantro Dressing, Shredded Cabbage, Cucumber and Carrot

BLT

Seasoned Mayo, Greens, Tomato and BACON!

We can accommodate vegan, gluten free and vegetarian dietary needs.

We are not a full-service company, therefore we will not be present during events. Please allow us three hours prior to the event for set up, to ensure every detail has been tended to. We will come back after the event has ended to pick up rented materials/ breakdown service is requested. Please make sure all rentals are ready for pick-up within 48 hours of event. Thank you!

Brunch Grazing Table

($11.00 per head after any number that exceeds our 20 guest grazing table)

Assorted Bagels

Artisanal Cream Cheese Smear

Assorted Baked Pastries

Granola Parfait with Fresh Fruits

Honey

Fresh Fruits

Hazelnut Spread

Mini Vegetable Quiche

Triple Crème Brie

Crackers

Assorted Cured Meats