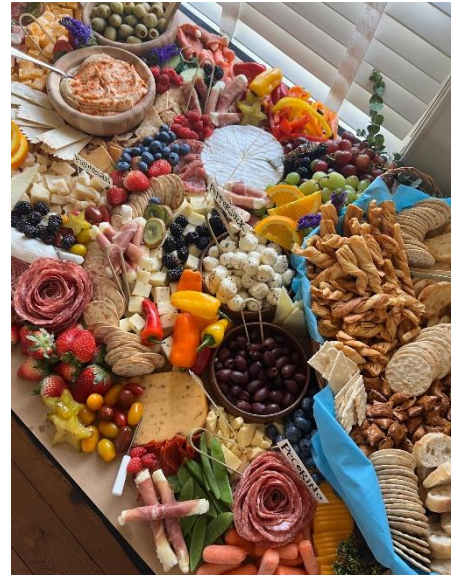


Chef Margaret

PERSONAL CHEF

CHARCUTERIE GRAZING TABLES



Charcuterie Packages:

Basic-

Colorful variety of cured meats; wedges, slices, crumbles, and cubes of cheese; seasonal fresh fruits; honey; and assorted crunchies and crackers

\$ Market price

Classic-

Basic *plus* hummus; colorful fresh veggies; cheese straws and crostini breads; dried fruits; cocktail olives

\$\$ Market price

Premium-

Classic *plus* custom cheese labels; cut fruit garnishes; nuts; floral and greenery garnishes; cocktail napkins and plates

\$\$\$ Market price



Market Price:

Charcuterie tables and packages will be quoted on an individual-event basis. A detailed proposal will be provided to client. Pricing will reflect location and date of event, number of anticipated guests, seasonality of ingredients, and food cost inflation.

Size suggestions:

Less than 50 guests: Countertop and individual trays

50-100 guests: 6' rectangle table

100-150 guests: 8' rectangle table

150+ guests: (2) 6' tables plus restocking attendant*

Note: Client to provide table(s) and tablecloth(s). Tables will be covered with disposable butcher paper, provided by caterer, to be rolled up and thrown away upon completion of event.

***Restocking attendant:**

On-site throughout the event to replenish and refresh charcuterie displays and break down upon completion of the event. Hourly rate calculated on an individual-event basis.

Equipment rental:

\$100 deposit which will be refunded or taken off final bill upon return of undamaged and rinsed equipment. Caterer will leave behind catering tubs to collect dishes, trays, stands, cheese knives, spoons, etc. to be returned to caterer no later than one week after event.

Contact:

Chef Margaret Hale
(205)-215-0586
chefmargarethale@gmail.com