



GRAZE  
IBIZA

'WE EAT FIRST WITH OUR EYES'

GRAZING TABLES FOR ALL OCCASIONS



Our Grazing tables are the perfect way to make a statement at your next wedding, event or even boat day. From weddings, birthdays, hen parties or intimate gatherings GRAZE Ibiza creates each 'graze' to perfectly suit your event.

Enjoy for breakfast, brunch, lunch or dinner. Replace your Canapes or evening bites for one of our grazing tables.

Add our GRAZE tables to your 'boat day' we can set up an exquisite table for your arrival or we can deliver one of our GRAZE picnics.

Bringing people together, creating conversations & delicious memories.

# GRAZE

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The reason we use a per head price when catering for larger groups is to ensure there will be enough food to not only keep your guests going throughout the event, but also to make sure the table itself looks beautiful and full of life and colour. Grazing tables are designed as just that 'grazing'. They will help keep your guests full throughout the night and accompany a light meal perfectly.

Note: We do not include the table with our GRAZE tables, we can however provide a wooden table for 50€ extra per table.

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## GRAZING TABLES MIN 20PAX OR 300€ SPEND

Prices per person

### SUMMER GRAZE 20€

Freshly baked croissants, sourdough bread, jams & preserves, cooked ham, Serrano ham, selection of soft & hard cheese, vine tomatoes, seasonal fruits (papaya, watermelon, oranges, grapes, kiwi, strawberries)  
Add yogurt & granola 2€

### THE LOX 20€

Smoked salmon, cream cheese, bagels, capers, mixed tomatoes, avocado, boiled eggs, olives, pickles, cucumber, radish, seasonal fruits.  
Add bacon or pastrami 2€

### POOL PARTY 25€

Sourdough loaf, cracker mix, hummus, dried fruits, selection of cheese, honey, local olives, roasted vine cherry tomatoes, cured hams, nuts, chocolate bark, lavish seasonal fruits (pineapple, melon, peach, grapes, kiwi, berries...)

### TASTE OF IBIZA 20€

Artisan cheese wheels, baskets of assorted breads & crackers, local charcuterie; salami, Serrano ham, cooked ham, hummus, olive tapenade, olives, pickles, seasonal fruits, nuts & seeds.  
Decorated with wild greenery & herbs

RAW RAINBOW 20€

Crudité selection; carrots, celery, cucumber, radish, lettuce, endive, cherry tomatoes, beetroot hummus, pea & mint dip, tzatziki, olive selection, avocado, grapes, bread & cracker basket, nuts & seeds.  
Decorated with wildflowers.

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WEDDING GRAZING TABLES MIN 30PAX

TASTE OF IBIZA 20€

Artisan cheese wheels, baskets of assorted breads & crackers, local charcuterie; salami, Serrano ham, cooked ham, hummus, olive tapenade, olives, pickles, seasonal fruits, nuts & seeds.  
Decorated with wild greenery & herbs.

RAW RAINBOW 20€

Crudité selection; carrots, celery, cucumber, radish, lettuce, endive, cherry tomatoes, beetroot hummus, pea & mint dip, tzatziki, olive selection, avocado, grapes, bread & cracker basket, nuts & seeds.  
Decorated with wildflowers.

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Wedding main graze

BBQ GRAZE 35€

BBQ lamb cutlets, roast beef or poached salmon, baked sweet potato, homemade falafel, charcuterie, cheese wheels, local tomato & red onion salad, Leafy herb & rocket salad, chargrilled veg, dips & spreads, seasonal fruits, nuts & seeds. Decorated with foliage, herbs & wildflowers  
(additional wedding décor to suit your theme is available)

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To add desserts, contact for pricing.  
Our Menus are designed to be self-service, we will arrive and set up leaving you guys to do the grazing. If you would however like to add serving staff then please just let us know.



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