

- THE -

LOCAL

NATIVE


CATERING COMPANY

GRAZING

BOX

MENU

2024



GRAZING BOX MENU

Sweet Morning Tea Box

An assortment of house baked cakes, slices and cookies

Savoury Morning Tea Box

Chefs' selection of savoury pastries, quiche or frittata

Sweet + Savoury Morning Tea Box

An assortment of house baked cakes, slices and cookies and a selection of savoury pastries

Mixed Sandwiches & Wraps Box

Chefs selection of Sandwiches, Rolls and Wraps

Seasonal Fruit Platter

Includes a selection of freshly sliced seasonal fruits

Gourmet Local Produce Grazing Box

Caters for 10-15 people

3 types of cold cured meats, 3 locally sourced cheeses, assorted local dried fruits and nuts, assorted olives, selection of marinated and fresh vegetables, house made dips, selection of fresh seasonal fruit, selection of house baked sweet treats, artisan bread, assorted crackers.



GRAZING BOX MENU

Dietary Requirements

If you have guests that have specific dietary requirements, we are often able to adapt our menu to suit your needs. Please let us know at the time of booking if you are expecting to have dietary requirements so we can discuss how we can accommodate your needs. Please note gluten free, dairy free and vegan options may attract an additional charge.

Minimum Order Quantity

Morning Tea and Sandwich boxes have a minimum order quantity of 15 people. Seasonal Fruit Platter has a minimum order quantity of 10 people as long as it is ordered in conjunction with another box that has met the 15 person order quantity.

Order Cut Off

All orders for grazing boxes and platters must be placed and confirmed by The Local Native Catering Company in writing no less than 7 days prior to your event.

The Local Native Catering Company

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