

O'Neal  
CATERING GROUP  
TABLE SPREADS  
CATERING

*“Beautiful to look at and oh so good to eat...”*

**Delivery/set-up & Full Service available**

**Fresh Fruit & Vegetable Displays** - choice of up to 5 food options with accompanied dips and sauces.

**Grazing Tables** includes assorted cheeses, charcuterie/meat (unless specified- can offer full vegetarian selections upon request), Baby Dill Pickles, Mixed Olive Medley, & various dry goods, Breads, & Mixed Nuts Assortments and size of graze vary on expected guest count.

*Cheeses and meats are chosen by us unless specified. Is there something you don't like? **Notify us***  
Mini bamboo tongs, Honey Sticks, and Toothpicks are included, & they can be tossed after use.

*\*\* All prices are subject to change and the food choices are subject to availability. \*\**

**Tax will be added at checkout/final invoice**

**>Any service that is over \$500 is subject to an 18% service charge<**



**Allergy WARNING:** Our products may contain or come into contact with wheat, eggs, tree nuts, and milk.

**CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS -**

**ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

## **PRICING:**

Grazing Table - \$12/Person

Fresh Fruit - \$5/Person

Fresh Vegetable/Crudites - \$5/Person

# STYLE OPTIONS:

## One-level

This table grazing is one-level and very simply displayed, which do not include risers or display props. Your table is prepped with brown butcher paper, and we lay the food directly on the flat surface. It makes for an easy clean-up.

When your event is finished, simply wrap up what is left on the table with the butcher paper that is underneath and toss. No mess! This style option is available for our delivery/set-up service where our staff will arrive at least 2 hours prior to the event start time to ensure all items are coordinated and organized properly. Once the set-up is completed the staff member will exit the property. This service will include packaging materials for any leftovers.

## Elevated

This table grazing includes metal & rustic, wooden style serving boards, tiers, & stands. This option is great if you are looking to have wooden risers and display props, giving your setting an earthy and textured style to your surface.

This style also helps with smaller spaces by allowing the tiers and stands to incorporate a various amount of goods while not taking up too much space (if needed)

This style option is only available through our Cater Waiter Services to ensure the food station is set-up to our high-quality standards and allows a serving attendant to be available for any refilling that may be needed and help with cleaning up the station after the event.

---

# SIZING:

50-75 People | 4ft. – 6ft. table space

75-150 people | 6ft. – 8ft. table space

150 – 200 people | 8ft. – 10 ft. table space

200-250 people | 10 ft. – 16 ft. table space

(Unless purchasing our Cater Waiter Services – tables MUST be provided by the customer along with any table linens or additional greenery/event themed décor)



Be amazed on how we  
*Graze*

*O'Neal*  
CATERING GROUP

What's included in a Grazing Table?

CHARCUTERIE

GOURMET CHEESES

FRESH PRODUCE

DRY GOODS

SWEETS

DIPS



# Grazing Table

**\$12**  
PER PERSON

**Only want  
Fruits & Veggies?**

We can offer our  
Specialty Displays  
for only  
**\$5/person**



OUR SPECIALTY GRAZING TABLE SPREADS CONSIST OF A PLETHORA OF SWEET AND SAVORY ITEMS TO MAKE YOUR NEXT GATHERING ONE TO REMEMBER

THESE SPREADS INCLUDE VARIOUS MEAT AND CHARCUTERIE OPTIONS, ASSORTED GOURMET CHEESES, FRESH BREADS & CRACKERS, ACIDS LIKE BABY DILL PICKLES & OLIVES MEDLEY.

ALSO INCLUDED IS LOCAL PRODUCE - MIXED FRUITS AND FRESH CRUDITES/VEGGIES ACCOMPANIED BY DIPS, JAMS, & LOCAL HONEY.

WE ALLOW OUR CLIENTS TO CUSTOMIZE THEIR OWN GRAZING TABLES WITH THEIR DESIRED ITEMS. OUR STAFF IS ALSO ABLE TO PROVIDE RECOMMENDATIONS ON WHAT OPTIONS WOULD WORK BEST IN ACCORDANCE TO THE EVENT TYPE, GUEST COUNT, & WHAT'S AVAILABLE SEASONALLY.

**CONTACT US:**

229-412-1900

[Catering.onealrestaurants@gmail.com](mailto:Catering.onealrestaurants@gmail.com)

[www.onealrestaurants.com](http://www.onealrestaurants.com)

[www.Facebook.com/ONEALcatering](http://www.Facebook.com/ONEALcatering)

  
O'Neal  
CATERING GROUP



# Grazing Table

Customizable Options

## **CATEGORY 1: CHEESE**

YOU WANT A VARIETY OF MILKS (COWS, SHEEP, GOAT) AND TEXTURES (HARD, SOFT, BLOOMY, BLUE) ON THE BOARD.

- GOUDA CHEESE, BRIE CHEESE, FETA, BAYBEL CHEESE, GRUYERE, MOZZARELLA CHEESE, SMOKED GOUDA CHEESE, GARLIC & HERB BOURSIN, BLUE CHEESE, CHEDDAR, PEPPER-JACK, COLBY-JACK, SWISS, HAVARTI, & MUENSTER

## **CATEGORY 2: MEAT**

“CHARCUTERIE” IS A FRENCH TERM FOR CURED OR AGED PORK PRODUCTS. IN RECENT YEARS, THIS TERM HAS BECOME SYNONYMOUS WITH ALL TYPES OF SALAMI AND DELI MEATS ALIKE.

- SALAMI, PEPPERONI, HAM, SMOKED SLICED PORK, SUMMER SAUSAGE, PEPPERED SALAMI, PROSCIUTTO, SOPPRESSATA

## **CATEGORY 3: PRODUCE - FRUITS**

- STRAWBERRIES, GREEN GRAPES, RED GRAPES, BLUEBERRIES, WATERMELON, CANTALOUPE, GREEN KIWI, HONEYDEW MELON, PINEAPPLES, RASPBERRIES, BLACKBERRIES, & ORANGES

## **CATEGORY 3: PRODUCE - CRUDITES/VEGETABLES**

- BROCCOLI, CAULIFLOWER, CUCUMBER SLICES, CELERY, BABY CARROTS, MIXED SWEET PEPPERS, OLIVES MEDLEY, BABY DILL PICKLES, PICKLED JALAPENOS, & GRAPE TOMATOES.

## **CATEGORY 4: CRUNCH**

CRUNCH COVERS EVERYTHING FROM CRACKERS AND BREAD TO CANDIED NUTS AND DARK CHOCOLATE.

- MIXED NUTS, CHOCOLATE COVERED ALMONDS, PRETZELS, CHEESE CRISPS, BREADSTICKS, WATER CRACKERS, BRUSCHETTA CRACKERS, ASSORTED SEASONED CRACKERS, FRESH BAGUETTE, & TORTILLA CHIPS

## **CATEGORY 5: DIPS, HONEYS, & JAMS**

- ZEIGLER'S HONEY (WILD BERRY, WILDFLOWER, GALLBERRY, ORANGE BLOSSOM), APRICOT JAM, FIG JAM, STRAWBERRY JELLY, GRAPE JELLY, RANCH, BLUE CHEESE, FRENCH ONION DIP, PIMENTO CHEESE DIP, GUACAMOLE, & SPINACH-ARTICHOKE DIP

## **CONTACT US:**

229-412-1900

Catering.onealrestaurants@gmail.com

www.onealrestaurants.com

www.Facebook.com/ONEALcatering

