

catered grazing tables
LAURCUTERIE

EST. 2020

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OUR PHILOSOPHY

At Laurcuterie, every grazing table is crafted with premium ingredients, generous portions, and thoughtful presentation.

Our grazing styles are focused on efficiency and structure or artistry and visual impact, depending on your preferences.

Both are abundant. The difference is in presentation and creative execution.

grazing tables
OVERVIEW

We offer three curated grazing experiences to suit different event needs.

Same food quality
Same generous portions
Different setup and styling approach

SIGNATURE
GRAZE

Modular
Structured
Efficient

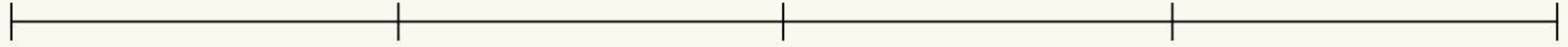
LUXURY
GRAZE

Styled Live
Organic Flow
Elevated

PLATINUM
GRAZE

Styled Live
On-site Attendant
Imported

SIGNATURE GRAZE



Event Type

Showers
Corporate Events
Birthdays
Casual Celebrations

Includes

Classic Cheeses & Charcuterie
Seasonal Fruits
Crackers & Italian Breads
Dips & Spreads
Modular Presentation

Pricing

Minimum 50 Guests
Starting \$15 per Guest
Service Fees Apply

A la carte

Chicken Salad
Cucumber Salad
Cookie + Brownie Tray
Candy Salad
Flavored Waters

Enhancements

Seasonal Herbs & Greenery
Signature Styling Requests

On-site Attendant
\$125 per hour

see pricing list on page 8

LUXURY GRAZE

Event Type

Weddings
Milestone Celebrations
Photographed Events
Statement Gatherings

Includes

Premium Cheeses & Charcuterie
Nuts, Italian Breads & Baguette
Dips, Butter, & Spreads
Serving Trays & Bowls

Pricing

Minimum 50 Guests
Starting \$18 per Guest
Service Fees Apply

A la carte

Italian Grinder Salad
Chicken Salad
Cucumber Salad
Finger Sandwiches
Italian Desserts
Candy Salad

see pricing list on page 8

Enhancements

Elevated Pairings
Signature Styling Touches
Seasonal Herbs & Greenery
\$125 for 1 ~ \$300 for 3

On-site Attendant
\$125 per hour

PLATINUM GRAZE

Event Type

Luxury Bridal Showers
Upscale Baby Showers
Private In-Home Parties
Influencer | Branded Events
VIP Corporate Events
Milestone Celebrations
Anniversaries

Includes

Imported Cheeses & Charcuterie
Premium Accompaniments
Tiered Serving Trays & Bowls
Eucalyptus Signature Styling
Elevated Pairings
Signature Styling Touches
Seasonal Herbs & Greenery
Menu Signage
On-site Attendant 3 Hours

Pricing

Minimum 50 Guests
Starting \$29 per Guest
Service Fees Apply

A la carte

Brie Centerpiece Wheel
Honeycomb
Truffle Upgrade
Charcuterie Rosettes
Caprese Skewers
Smoked Salmon Board
Prosciutto-wrapped Melon
Chocolate Truffles + Macarons
Edible Florals
Luxury Garnish Pack

Enhancements

European Imports
Reserve Cheese Vault
International Charcuterie
Platinum Rind Experience
Jam Sommelier Trio
Olive Bar
Gourmet Pickled Experience
Drink Pairing
Chocolate Pairing
Espresso + Cheese Pairing
Gold/Marble Risers + Styling

see pricing list on page 8

OPTION COMPARISON

	SIGNATURE	LUXURY	PLATINUM
Food Quality	Classic	Premium	Imported
Presentation	Structured & Clean	Artistic & Organic	Rare & Exotic
Styling Level	Minimal	Elevated	Maximalist
Visual Impact	Modular	Styled Live	Styled Live
Starting Price	\$15 per Guest	\$18 per Guest	\$29 per Guest

LAURCUTERIE

a la carte PRICING LIST

SAVORY ADD-ONS

- Chicken Salad: Pint \$18 | Quart \$34
- Cucumber Salad: Pint \$14 | Quart \$26
- Italian Grinder Salad: Pint \$16 | Quart \$30
- Finger Sandwiches: 24 pcs \$56 | 48 pcs \$98
- Caprese Skewers: 12 \$26 | 24 \$48
- Prosciutto-Wrapped Melon: 12 \$30 | 24 \$56

SWEET ADD-ONS

- Cookie + Brownie Tray: 24 pcs \$48 | 48 pcs \$88
- Candy Salad: Small \$18 | Large \$32
- Truffles + Macarons: 12 pcs \$42 | 24 pcs \$78
- Italian Desserts Tray: Small \$55 | Medium \$95

LUXURY UPGRADES

- Brie Centerpiece Wheel: \$38 (single) | \$68 (double)
- Honeycomb Add-On: \$16
- Truffle Upgrade: \$10–\$28 (bundle)
- Charcuterie Rosettes: 12 for \$22
- Edible Florals: \$18
- Luxury Garnish Pack: \$25

SPECIALTY BOARD

- Smoked Salmon Board
- Small \$85 | Medium \$140 | Large \$210

LAURCUTERIE

BOXED LUNCHES

Corporate Catering ~ Meetings ~ Trainings ~ Employee Appreciation
Elevated boxed lunches made for teams who want something better than standard catering.
Individually packaged, beautifully presented, and built to delight an elevated palate.

PRICING

CLB ~ Classic Lunch Box ~ \$12pp

A simple, elevated lunch that replaces basic catering and keeps budgets happy.
Includes: sandwich + fruit + crunch + sweet bite

SLB ~ Signature Lunch Box ~ \$14pp

More premium ingredients and fuller presentation for teams that want something special.
Includes: upgraded sandwich + premium side pairings + fruit + sweets

LLGB ~ Luxury Lunch Graze Box ~ \$17pp

A sandwich-free "lunch graze" experience with curated cheese + charcuterie with elevated pairings
Includes: 3 cheeses + 2 charcuterie + crackers/baguette + fruit + nuts + sweets

PLGB ~ Platinum Lunch Graze Box ~ \$28pp

A gourmet imported tasting box for the elevated palate with rare cheeses, exotic charcuterie and luxury accompaniments.
Includes: Imported cheeses + artisan charcuterie + premium pairings like honeycomb, jams, and olives + luxury sweets

Classic Box Includes Standard Sides

Signature Box Includes Premium Pairings + Upgraded Sweets

A La Carte available for any lunch box selection

LUNCH BOX MENU OPTIONS

CLB | SLB

Choose ONE sandwich for the entire order OR mix + match (+\$1 box)

Classic Lunch Box

Turkey + Havarti - herb aioli, greens, artisan roll

Ham + Swiss - honey mustard, pickle, baguette style

Italian Deli - salami, capicola, provolone, banana peppers, vinaigrette

Tuna "Luxe" - herb tuna salad, cucumber, greens

Veggie Hummus Wrap (V) - hummus, cucumber, peppers, feta

Signature Lunch Box

Chicken Salad Croissant - elevated classic, seasonal rotation

Caprese (V) - mozzarella, tomato, basil pesto, balsamic glaze

Roast Beef + Cheddar - onion spread, arugula

Spicy Deli Stack - bold salami, spicy aioli, provolone

Seasonal Special - monthly rotating chef-inspired sandwich

Signature Box Side Pairings

Choose ONE side for your SLB order

artisan cheese + cracker pairing (monthly rotation) | marinated olive cup

cornichons/gourmet pickle cup | spiced nut mix | dried fruit mix

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LUNCH GRAZE BOX OPTIONS

LLGB | PLGB

Choose ONE style

LLGB - Luxury Lunch Graze Box

- Luxury - crowd pleasing cheeses + premium charcuterie
- Mediterranean - olives, hummus, cucumber, feta-style pairings
- Wine Bar - aged cheese focus + jam pairing + nuts
- Sweet + Savory - fruit-forward + rich pairings + sweet finish
- Spicy Luxe - bold meats + brine-y accompaniments
- Seasonal Graze - rotating theme with fresh market ingredients

PLGB - Platinum Lunch Graze Box

- Imported ingredients sourced and curated for adventurous food lovers.
- Featured elements may include rare/imported cheeses including triple cream brie, aged gouda, manchego, alpine, truffle
- Artisan charcuterie like coppa, bresaola, truffle salami, specialty cured meats
- Luxury pairings such as honeycomb, fig jam, cornichons, marcona almonds, tapenade
- Premium finish - macaron truffle chocolate, luxe dessert bite



A LA CARTE ENHANCEMENTS

Available for any selection - lunch boxes or lunch graze boxes

\$2	\$3	\$4	\$6
Kettle Chips	Artisan Cheese	Cucumber Salad	Chocolate Strawberries
Crackers	Mustard	Italian Grinder Salad	Macarons
Baguette	Jam	Caprese Salad	Truffle Honey
Extra Fruit Cup	Butter	Bean Salad	Truffle Chocolates
Pickle/cornichon cup	Nuts	Cowboy Caviar	
Olive Cup		Tapenade	



REMINDERS

Signature Graze \$15pp & 50 Guest Minimum
Luxury Graze \$18pp & 75 Guest Minimum
Platinum Graze \$29pp & 50 Guest Minimum

A 50% non-refundable retainer
is required to reserve your date.

Final guest count is due
7 days prior to your event

ready to BOOK?

When you're ready to book, sign the contract and return via specified instructions on invoice to send back to Laur. Once your 50% deposit is submitted, you are one step closer to having the charcuterie grazing table of your dreams!

pricing for LAURCUTERIE

Per person pricing covers food, preparation and design.

Final invoices include standard service related fees:

EXPERTISE



OPERATIONS



MATERIALS



LABOR

All fees are itemized clearly so there are no surprises.

Laurcuterie CONTACT



@laurcuterie

717.425.3835

www.laurcuterie.com



Small Group Options

MINI GRAZE BOARD \$115

Serves 2-3

2 Cheese + 2 Charcuterie

Fruit, Nuts/Sweets Bite, Pickles/Olives, Crackers

2 Spreads

SMALL GRAZE BOARD \$215

Serves 8-10

3 Cheese + 3 Charcuterie

Fruits, Nuts/Sweets Bite, Pickles/Olives, Crackers/Baguette

2 Spreads + Honey

MICRO GRAZE TABLE \$425

Serves 16-20

4 Cheese + 4 Charcuterie

Fruits, Nuts/Sweets Bite, Pickles/Olives, Crackers/Baguette

3 Spreads + Honey and Honeycomb