



✉ info@pieceofcheese.com.au

☎ 0431 436 559

f facebook.com/pocheese

📷 @pofcheese

ABOUT US AND WHAT WE DO



Here at Piece of Cheese we believe that food should be used as a form of entertainment, décor & comfort. We offer both a good & a service by providing house made food using home recipes & transforming your traditional buffet table into an eye catching piece of décor for your guests to enjoy.

Our menu includes a grazing option, which is truly a striking feature. It allows guests to graze and mingle all at their own pace & comfort. The menu is then followed by a range of finger food options that are put together with the thought of ease while consuming.

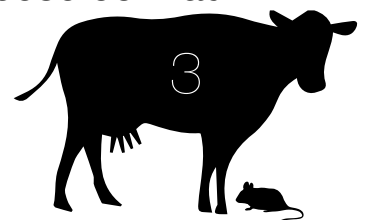
We at Piece of Cheese believe our menu is best utilised by incorporating

a range of the finger food options with the grazing option. This way, you as our client & your guests will be able to experience majority of what we have to offer and we at Piece of Cheese will be able to truly show what we are about.

For your event we will drop off and set up (including style items) to make your food station a centrepiece for your event, collection at an agreed time, provide napkins & bamboo side plates where required.

For further questions +/- or queries in regards to your next function please contact us

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TIME TO GRAZE

includes:

- 90g cheese p/guest (variety of cheddar, blue, brie)
- 70g variety of cold meats p/guest
- variety of fresh + dried fruits
- mixed olives
- crackers including lavosh, grissini + water crackers
- jam + paste
- nuts
- dips
- caramelized balsamic dressed cherry tomatoes
- other bits + seasonal pieces

\$18 per guest
minimum 30 guests



SLIDERS

soft shell crab w slaw

schnitzel w haloumi + slaw

\$65 per dozen

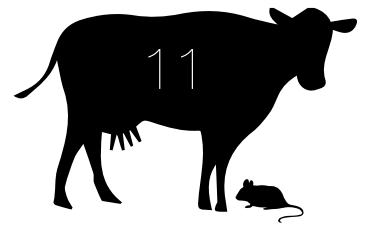


SEAFOOD COCKTAILS

local seafood including:
scallops, prawns, crab
meat + calamari w
mango + lime

\$83 per dozen





VINE LEAVES

stuffed with rice, fresh
herbs + tomato

\$30 per dozen

SEARED SCALLOPS

cauliflower puree

tomato + coriander salsa

\$60 per dozen
2 scallops per shell



CAPRESE

bocconcini, cherry
tomato, olives + fresh
basil, dressed w
caramelised balsamic

\$38 per dozen





FEES

SERVICE

SET UP | \$200 | Includes set up + styling of Grazing Items on boards and required serving utensils/napkins supplied by us + crates, greenery, tree slices and potted plants. For custom props, additional charges may apply.

PACK DOWN | \$100 | If boards, utensils and props are all cleaned, packed and prepared to be picked up - pack down fee does not need to apply.

TRAVEL – From Mt Eliza

Up to 20KMS	No Charge
21KMs – 35KMs	\$35
36KMs – 50KMs	\$45
51KMs – 65KMS	\$55
66KMS – 80KMS	\$70
81KMS - 90KM	\$90

For events passed 90KM, please enquire.

OTHER INFORMATION

- 20% deposit required to secure date. Balance due before event date.
- Deposit will not be refunded if event is cancelled within 4 weeks of the event date.
- Food Allergies / Please notify us of any allergies no later then 3 weeks prior to event date.
- Grazing option requires a minimum of 30 guests
- Finger food options require a combined minimum of 10 dozens when grazing option is not selected



THANK YOU
FOR
CHOOSING
US

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