

Grazings

by _____ deli-zabeth



No-nonsense, aesthetically stunning grazing boards for every event. Forget about stiff table settings - and enter a new era of catering.

Grazings

Nothing brings people together like good food. And then there is Grazing; an Australian phenomenon that's making its way into The Netherlands. Grazings start conversations at every gig. Not only does it romantically style your event - it tastes crazy good.

All Grazings are designed and selected by Deli-zabeth- a renowned Amsterdam based foodstylist and graduate of the Ballymaloe Cookery school. She will go out of her way to find the finest local ingredients, discover new trends and inspire you with freshness only. Add a bit of styling and no-nonsense to it - and Grazings was born.





Grazing boards

Starting from:
€7,45 p.p.

These visual feasts start from 10 people and will bring a little magic to your event. We offer 8 types of grazing boards that are not only pretty on the eye - but prepared with the finest-quality seasonal products. From breakfast to dinner, we've got you covered! Next to that, we have our brand new single-serve (very cute) graze boats! Perfect for brand, corporate and press events, canapés at a Wedding, or events where guests don't want sharing platters.

Minimum: 10 people

Grazing tables

Starting from:
€34,95 p.p.

Housewarming, babyshower, wedding or corporate event? - Our tables are designed to feed a larger group of guests. Grazing tables are set for a social eating experience to remember. It's kind of like a buffet - but completely different.

Minimum: 30 people

Grazing runners

Starting from:
€34,95 p.p.

Enjoy a sit-down breakfast, lunch, brunch or dinner. Imagine. A spectacular table full of delicious, fresh and stunning food - giving your event a creative flair.

Minimum: 30 people

all prices are incl. 9% btw



Grazing
Boards



Picnic board

it's veggie



- 4 local Dutch cheeses composed by Deli-zabeth (Fromagerie Kef)
- Deli-zabeth's homemade mini quiches with gruyère cheese, spring onion and dill
- Dates filled with goat cheese
- Deli-zabeth's homemade hummus
- Deli-zabeth's whipped herb and garlic butter
- Olives
- Gherkins & sweet onions (Kesbeke)
- Crudités
- Seasonal fruit
- Salted cashew nuts and almonds
- Small jar of honey and chutney
- Decorated with edible flowers and fresh herbs
- Pavese crackers

Grazing boards

Picnic board:

€149,-

serves about 10 people

Charming Cheese & Charcuterie

fromage & charcuterie



- 3 local Dutch cheeses composed by Deli-zabeth (Fromagerie Kef)
- Local wild boar coppa (De Predetariër)
- Local wild deer & boar grilled sausage (De Predetariër)
- Dried sausage (Brandt en Levie)
- Deli-zabeth's whipped herb and garlic butter
- Olives
- Gherkins, sweet onions (Kesbeke)
- Crudités
- Seasonal fruit
- Salted cashew nuts and almonds
- Small jar of honey & chutney
- Decorated with edible flowers and fresh herbs
- Pavese crackers

Charming cheese & charcuterie board:

€149,-

serves about 10 people

Streetfood board

Asian style



- Salmon sashimi with soy sauce
- Deli-zabeth's Vietnamese rice paper rolls
- Deli-zabeth's sticky hoisin & sesame chicken meatballs
- Deli-zabeth's chicken satay
- Peanut sauce
- Seaweed chips
- Crudités
- Kewpie sesame dressing
- Wasabi nuts
- Edamame beans
- Decorated with edible flowers

Grazing boards

Streetfood board:

€199,-

serves about 10 people



Sweet feast

ready for dessert?

- Deli-zabeth's lemon poppyseed cakes topped with mascarpone-lemon curd frosting and blueberry
- Deli-zabeth's miso double chocolate chip cookies
- Chocolate squares from Holtkamp topped with ganache, orange
- Cheesecake squares from Holtkamp topped with raspberry
- Strawberries
- Decorated with edible flowers

Sweet feast board:

€149,-

serves about 10-20 people

Fruity grounds

seasonal fruit



- Fresh, healthy and gorgeous. This board changes seasonally and we can work with a colour theme if you like.

Grazing boards

Fruity grounds board:

€89,-

serves about 10 people



Colourful rebel

Crudités with 2 dips

- Cucumbers
- Bunch of carrots
- Sugar snaps
- Radishes
- Watermelon radish
- Celery
- Bell peppers
- Coloured cauliflower / romanesco
- Deli-zabeth's mango hummus
- Deli-zabeth's crispy chili oil hummus
- Decorated with edible flowers

Veggies may vary according to season

Colourful rebel board:

€89,-

serves about 10 people

Bagelicious board



- 10 bagel halves with wild goose pastrami (De Predetariër), gherkin, mustard-mayonaise and rocket
- 10 bagel halves with brie de meaux (fromagerie Kef), honey and rocket (vegetarian)
- 12 bagel halves with homemade hummus, roasted red peppers and rocket (vegan)

A fully vegetarian bagel board? Swap the pastrami bagels for bagels with homemade egg salad and cress. You can also swap this variant for another one if you prefer, it's a perfect breakfast addition!



Bagel party board

- 10 bagels
- Smoked salmon/ homemade egg salad (for a fully vegetarian board)
- Cream cheese with chives
- Homemade hummus
- Brie de meaux (fromagerie Kef)
- Pickled red onion
- Small jar of honey
- Little gem
- Tomatoes
- Cucumber
- Lemon
- Dill and chives
- Capers
- Decorated with edible flowers

Grazing boards

Bagelicious board:

€149,-

serves about 10-16 people

bagel party board:

€149,-

serves about 10 people

Grazing boards

Grazing boats



- 3 local Dutch cheeses composed by Deli-zabeth (Fromagerie Kef)
- Wild boar coppa (de Predetariër)
- Crackers
- Seasonal fruit
- Crudités
- Dried apricot
- Decorated with edible flowers and fresh herbs

Want a vegetarian or vegan version, savoury or sweet products? Let me know and we will send you a customised grazing boat option!

Grazing boats:

€12,50

Minimum order value is 10 boats

Grazing package inspiration



Breakfast/ brunch party:

- Bagel party or Bagelicious board
- Fruity grounds board
- Overnight oats pots
- (branded) Smoothies/ Freshly pressed orange juice in glass bottles
- (branded) Water glass bottles with fruit and mint



Lunch party:

- Bagel party or Bagelicious board
- Fruity grounds board
- Sweet feast board
- Deli-zabeth's homemade mini quiches with gruyère cheese, peas, spring onion and dill
- (branded) Water glass bottles with fruit and mint



Bites/ Dinner:

- Picnic board
- Charming cheese and charcuterie board
- Colourful rebel board
- Streetfood board
- Wine

Grazing
Tables



Flat-lay grazing table

Choose your grazing table from:

1. Picnic board
2. Charming Cheese & Charcuterie board
3. A mix of the above

Flat-lay grazing table

Starting from 34.95 p.p.
minimum 30 persons

Customised grazing table

Specific wishes? We can probably make them come true! Choose your own composition or add whatever extras you want (e.g. salads or bagels). Ideal for high teas, breakfast, children's parties in particular themes.

Customised grazing table:

Starting from 34.95 p.p.
minimum 30 persons



Grazing
Runners



Flat-lay grazing runner

Choose your grazing runner from:

1. Picnic board
2. Charming Cheese & Charcuterie board
3. A mix of the above

Flat-lay grazing runner:

Starting from 34.95 p.p.
minimum 30 persons

Customised grazing runner

Specific wishes? We can probably make them come true! Choose your own composition or add whatever extras you want (e.g. salads or bagels). Ideal for high teas, breakfast, children's parties in particular themes.

Customised grazing runner:

Starting from 34.95 p.p.
minimum 30 persons



Add-ons

Add extra's to make your grazing table complete.
We strongly recommend this!

Design



- (logo branded) freshly pressed orange juice €5,95 (starting from 10 bottles)
- (logo branded) homemade smoothie €5,95 (starting from 10 bottles)
- (logo branded) water with fruit and mint €2,95 (starting from 10 bottles)
- Overnight oats pots with fruit and flowers €4,95 (starting from 10 pots)
- Deli-zabeth's homemade quiches with gruyère cheese, peas, spring onion and dill €4,95 (starting from 10 quiches)
- Honeycomb 150gr. €10,-
- Palm leaf plates €1,- per plate
- Wooden cutlery €1,- per set
- Napkins €0.50 per napkin
- Mini bamboo tongs €2,5 per 5 pieces
- Woven bread from Vlaamsch Broodhuys €6,-
- Floral bouquets starting from €150,-



Handmade cheese wheels in the shape of a cake. Decorated with edible and non-edible flowers for a stunning display. That's another way to look at a wedding cake...

PRICE:
starting at €250,-

Cheese-cake



The vines of la Combe Saint Paul are almost rooted in the seashore of Narbonne Plage, which comes back into the flavour of the wines. The combination of mineral and salty soil with cool nights and sun-drenched days, makes a jewel of a wine. La Clape is one of France's oldest wine regions with lots of experience in an area with a microclimate.

Paul and Line from Maury are a young couple who are running this beautiful domain. A domain that is next to the beach and that is where their choice of label comes from. An ammonite to show the fossils that can also be found among the vines.

La Combe st. Paul Chardonnay (white) €13,95

La Combe st. Paul Les amandiers (rosé) €16,95

La Combe st. Paul Gres rouge (red) €17,20

Elegance de Jean Babou Blanquette Brut (bubble) €22,00



Fine wine pairing

Table styling

From moodboarding to renting and styling your table: looking for a creative touch and carefree experience? That's also us.

PRICE:
On request



Get in touch



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Free pickup at Schinkelkade 31-hs, 1075 VJ
Amsterdam or delivery within the ring of
Amsterdam from €35,-.

Outside Amsterdam: Price on request.