

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:

€6.30 p.p.

These visual feasts start from 10 people and will bring a little magic to your event. We offer 13 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) grazing boats and salads! Perfect for brand, corporate and press events, canapés at a wedding, or events where guests don't want sharing platters.

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 diner. 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



Crazing
Boards



Grazing boards

Morning medley board



- 8 glass jars with matcha chia pudding, raspberry coulis, banana and toasted coconut flakes (vegan)
- 7 glass jars with Greek yoghurt, granola and fresh berries (vegetarian)

A fully vegan board or just 1 of the 2 options? No problem, just let us know!

Morning medley board: €99,-
serves about 15 people

Swedish bun board



- Freshly baked cardamon buns from Läckar (vegetarian)
- Freshly baked cinnamon buns from Läckar (vegetarian)
- Freshly baked pistache buns from Läckar (vegetarian)
- Topped with seasonal fruit

Swedish bun board medium: €119,-
serves about 15 people

Swedish bun board large: €139,-
serves about 22 people

Grazing boards



Fruity grounds board

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

Fruity grounds board: €99,-
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!

Bagelicious board: €149,-
serves about 10-16 people

Grazing boards

Sweet feast board



- 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 orange
- Cheesecake squares from Holtkamp topped with raspberry
- Strawberries
- Decorated with edible flowers

(Vegetarian)

Sweet feast board: €149,-
serves about 10-20 people

Colourful rebel board



- 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
(Vegan)

Colourful rebel board: €99,-
serves about 10 people

Burrata brilliance board



- Burrata
- Selection of different varieties tomatoes
- Seasonal fruit
- Chili-mint dressing
- Roasted pine nuts
- Decorated with mint and edible flowers

(Vegetarian)

Burrata Brilliance board: €139.-
serves about 10 people

Aubergine amore board



- Spiced roasted aubergine
- Herby pearl couscous salad
- Creamy tahini dressing
- Pomegranate seeds
- Decorated with edible flowers

(Vegan)

Aubergine amore board: €149.-
serves about 10 people

Crunchy noodles bliss board

Grazing boards



- Rice noodles
- Crunchy vegetables
- Edamame beans
- Lime & sesame oil dressing
- Secret homemade peanut sauce
- Coriander
- Sesame seeds
- Crushed peanuts

(Vegan)

Crunchy noodle bliss board: €139,-
serves about 10 people

Ultimate cheese board



- 5 local Dutch cheeses composed by Deli-zabeth (Fromagerie Kef)
- Deli-zabeth's whipped herb and garlic butter
- Date roll
- Olives
- Gherkins (Kesbeke)
- Crudités
- Seasonal fruit
- Salted cashew nuts and almonds
- Small jar of honey and mustard
- Dried apricots
- Decorated with edible flowers and fresh herbs
- Pavesi crackers

(Vegetarian)

Grazing boards

Ultimate cheese board: €149,-
serves about 10 people

Dutch cheese and Wild charcuterie board



- 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 (De Predetariër)
- 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 & mustard
- Decorated with edible flowers and fresh herbs
- Pavesi crackers

Dutch cheese & Wild
charcuterie board: €149,-
serves about 10 people

Grazing boards

Streetfood board



- 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

Streetfood board: €199.-
serves about 10 people

Italian antipasti board



- Parmesan cheese (Fromagerie kef)
- Gorgonzola (Fromagerie kef)
- Mozzarella skewers with tomato, basil and seasonal fruit
- Burrata
- Rosemary and seasalt focaccia bread
- Pesto dip
- Seasonal fruit
- Crudités
- Olives
- Salted cashew nuts and almonds
- Small jar of honey & chutney
- Caperberries
- Decorated with fresh herbs
- Pavesi crackers

(Vegetarian)

Italian antipasti board: €159.-
serves about 10 people



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 boards

Grazing boats: €14,90
Minimum order value is 10 boats



Single serve salad bowls

Choose any of the above grazing boards and turn it into single serve salad bowls!

Single serve salad bowls: €14,90
Minimum order value is 10 bowls

Grazing package inspiration



Breakfast/ brunch party:

- (Branded) smoothie/freshly pressed orange juice in glass bottles
- (branded) water glass bottles with fruit and mint
- Morning medley board
- Swedish bun board
- Bagelicious board
- Fruity grounds board



Lunch party:

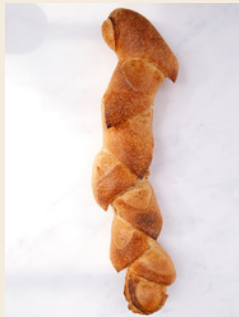
- Bagelicious board
- Burrata brilliance board
- Aubergine amore board
- Crunchy noodle bliss board
- Fruity grounds board
- Sweet feast board
- Deli-zabeth's homemade quiches
- (branded) water glass bottles with fruit and mint



Bites/ Dinner:

- Ultimate cheese board
- Dutch cheese and Wild charcuterie board
- Italian antipasti board
- Burrata brilliance board
- Aubergine amore board
- Crunchy noodle bliss board
- Colourful rebel board
- Streetfood board
- Wine/ drinks

Add-ons



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

Design

- (logo branded) freshly pressed orange juice
- (logo branded) homemade smoothie
- (logo branded) water with fruit and mint
- Overnight oats pots with fruit and flowers
- Deli-zabeth's homemade quiches with gruyère cheese, peas, spring onion and dill
- Honeycomb 150gr.
- Palm leaf plates
- Wooden cutlery
- Napkins
- Mini bamboo tongs
- Woven bread from Vlaamsch Broodhuys
- Floral bouquets

€5.95 (starting from 10 bottles)
 €5.95 (starting from 10 bottles)
 €2.95 (starting from 10 bottles)
 €4.95 (starting from 10 pots)
 €4.95 (starting from 10 quiches)
 €10.-
 €1.- per plate
 €1.- per set
 €0.50 per napkin
 €2.5 per 5 pieces
 €6.-
 starting from €150.-

Fine wine pairing



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





Birthday, business anniversary or lustrum? These homemade number lemon-poppysseed cakes with a double layer of lemon curd mascarpone icing, fresh seasonal fruit and edible flowers are the perfect treat for your guests!

Price:

- 1 number cake (€79,-)
serves 8-10 people
- 2 number cakes (€139,-)
serves 18-20 people

Number cakes

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

*Grazing
Tables*



Flat-lay grazing table

Choose your grazing table from:

- Ultimate cheese board
- Dutch cheese & Wild charcuterie board
- Italian antipasti board
- A mix of the above

Flat-lay grazing table Starting from €34.95 p.p.
minimum 30 persons

Customized 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 €39.95 p.p.
minimum 30 persons



*Crazing
Runners*



Flat-lay grazing runner

Choose your grazing runner from:

- Ultimate cheese board
- Dutch Cheese & Wild charcuterie board
- Italian antipasti board
- 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 €39.95 p.p.
minimum 30 persons



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



info@delizabeth.nl
+31 - 6 54330033
@deli_zabeth
Schinkelkade 31-hs
1075 VJ Amsterdam

Delivery information

- Minimum order value is 2 grazing boards
- Orders above €1000,- comes with free delivery
- Delivery in and around Amsterdam & Hoofddorp costs €35,-
- Orders delivered before 9 am costs €50,-
- Outside Amsterdam region: Price on request
- All delivery prices are incl. 21% BTW.