

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.



Crazing
Boards



Morning medley board

- 8 glass jars with mango 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!

€99,- serves about 15 people



Swedish bun board

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

€119,- serves about 15 people



Sweet feast board

- Mini cheesecakes with raspberries
- Sicilian lime and oat cookies
- Brownies with hazelnut, topped with orange and edible flowers
- Apricot sponge cakes with whipped cream and fresh fruit
- Carrot cakes with cream cheese frosting

€99,- serves about 10 people



Bagelicious board

- 10 bagel halves with pastrami, mayonaise, gherkins and pickled mustard seeds
- 12 bagel halve with smashed avocado - sundried tomato and pickled red onion (vegan)
- 10 bagel halves with Smoked salmon, cream cheese, capers and dill

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

€149,- serves about 10-16 people



Brioche bun board

- 7 brioche buns with coppa di parma, tzatziki and pickled mustard seeds
- 7 brioche buns with salmon mousse, smoked salmon fish eggs and chives
- 7 brioche buns with egg salad, a quail egg and afilla cress (vegetarian)

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

€129,- serves about 10 people



Fruity grounds board

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

€80,- serves about 10 people



The garden potato board

- A fresh garden salad with baby potatoes, sugar snaps, green asparagus, fresh herbs, red chicory, pickled red onion and a mustard vinaigrette (vegan)

€90,- serves about 7-10 people



Vietnamese chicken crunch board

- A crunchy and vibrant salad with pulled chicken, cabbage, carrot, fresh herbs, spring onion, peanuts and a Vietnamese dressing

€95,- serves about 7-10 people



Sicilian burrata affair board

- Fresh & healthy salad with burrata, grilled courgette, aubergine and red peppers, beautifully ripe tomatoes, basil and a Sicilian raisin and caper dressing (vegetarian)

€95,- serves about 7-10 people



Italian antipasti board

- Parmesan cheese
- Gorgonzola
- Burrata
- Mozzarella skewers with tomato, basil and seasonal fruit
- Focaccia bread (Dough studio)
- Pesto dip
- Artichokes
- Seasonal fruit
- Crudités
- Olives
- Salted cashew nuts and almonds
- Two types of chutney
- Decorated with fresh herbs
- Pavesi crackers
- (Vegetarian)

€159,- serves about 10-16 people



Dutch cheese & charcuterie board

- 3 local Dutch cheeses
- Coppa di parma
- Grilled sausage
- Dried sausage
- 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

€149,- serves about 12 people



Mezze club board

- Babba ganoush with nigellaseeds and pomegranate
- Beetroot hummus
- Tzatziki
- Marinated feta in za'atar spices
- Olives
- Börek with spinach, feta and nigellaseeds
- Flatbread
- Stuffed grape leaves
- Crudités
- Figs
- Mediterranean pickles
- Shifka peppers
- (Vegetarian)

€99,- serves about 10 people



Seafood feast board

- Smoked salmon
- Blini's
- Crème fraîche
- Capers
- Chives
- Pickled red onion
- Spicy tuna dip
- Mackerel and horseradish dip
- Pan con tomate and anchovies
- Olives
- Crudités
- Pavesi crackers

€110,- serves about 8-10 people



Chic cheese & charcuterie board

- Tete de moine cheese
- Tomme de savoie cheese
- Old dutch cheese
- Fennel finocchiona
- Coppa di parma
- Parmaham
- Pavesi crackers

€129,- serves about 10-15 people



Colourful rebel board

- Hummus with mango chutney
- Hummus with crispy chili oil
- Cucumbers
- Bunch of carrots
- Sugar snaps
- Radishes
- Watermelon radish
- Celery
- Bell peppers
- Pickled cauliflower
- Decorated with edible flowers
- Veggies may vary according to season
- (Vegan)

€99,- serves about 10 people

Add-ons



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

Design

- (logo branded) freshly pressed orange juice €5,95
- (logo branded) homemade smoothie €5,95
- (logo branded) water with fruit and mint €2,95
- Grazing boats (Crudités or cheese & charcuterie) Starting from €9,50
- Deli-zabeth's homemade quiches €4,95
- Focaccia bread board €35,-
- Scacciata bread board €17,50
- 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
- Floral bouquets Starting from €50,-

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



Get in touch



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Delivery information

- Minimum order value is 2 grazing boards
- Delivery in and around Amsterdam & Hoofddorp costs €36,30
- Orders delivered before 9 am costs €50,-
- Outside Amsterdam region: Price on request
- All delivery prices are incl. 21% BTW.