



**BIG BITE CATERING**  
THE SECRET INGREDIENT

# Grazing Board Ideas

## VEGAN GRAZING BOARD

*Catering to those following a plant-based diet? It's easier than you think to assemble a meat-free board full of delicious snacks. If you're buying ready-made ingredients, don't forget to check the nutrition information.*

Vegan dips such as hummus, beetroot humus, roasted carrot humus and chutneys with crudities & bread sticks, toasted breads & pitta pockets, Crackers & pretzels

Beetroot puy lentil & roasted fennel seed pithivier

A selection of sliced seasonal fruits such as grapes, berries, apples, melon, papaya, mango, kiwi and dried fruits such as apricots & medjool dates

Roasted butternut squash & purple sprouting broccoli salad pots

Beetroot & aged balsamic terrine with horseradish mayo

Olives, roasted peppers and dried tomatoes

Pickles, kimchi and other ferments

Nuts such as almonds, cashews or walnuts

Carrot cake

**£15.00pp\***

## SEAFOOD GRAZING BOARD

*For something more unique, try a seafood platter to fit in with your busy meetings schedule.*

Hot smoked salmon with a creamed horseradish & potato salad

Sweet chilli king prawns with lightly dressed crisp salad leaves

Smoked salmon pâté with crackers and blinis, rye bread and caperberries

A selection of home cured sea trout from gin & treacle cure, beetroot cure or gravadlax

Big Bite Signature prawn salad – succulent Atlantic prawns served with aged balsamic beetroot, avocado, lightly pickled cucumber and all topped off with horseradish crème fraîche

Seafood sushi rolls

**£19.50pp\***

## MEAT GRAZING BOARD IDEAS

*Why not make this a old style pic-nic ploughman's style lunch to work through –*

Sliced meats which could include a selection of – prosciutto, salami Milano & Napoli, mortadella, Ayrshire ham, honey roast ham, roast chicken, sliced home smoked & roasted turkey breast,

Ploughman's board to include gala pie, selection of 4 British cheeses with pickles, chutneys & farmhouse breads

Sausage rolls various types which could include a selection of – plain, venison, braised onion, Cornish pasties and chicken wellingtons

Chicken liver parfait with homemade oatcakes crusty bread & orange and apricot chutney

Curried lamb samosa, chicken & vegetable pakoras with spiced onions, raita & spiced dipping sauce

**£17.50pp\***

## SWEET GRAZING BOARD

*Sweet treats work just as well for a grazing board and make for a creative sharing dessert. This sweet grazing wreath is great fun at Christmas but is perfect for any party.*

Tray Bakes such as brownies and blondies,

One jar from the following – Chocolate & Amarena cherry pots, lemon posset, panna cotta with exotic fruit salad jelly with homemade biscotti

Wafers, chocolate sticks, homemade sour mallows and chocolate pretzels & shortbread fingers

Caramel shortcake and bite sized meringue with mascarpone cream

A selection of sliced seasonal fruits such as grapes, berries, apples, melon, papaya, mango, kiwi and dried fruits such as apricots & medjool dates

Dips like chocolate spread, peanut butter and salted caramel

Seasonal fruit skewers with honey & poppy seed yoghurt

**£12.00pp\***

## SHARING PIES

Why not treat yourself and guests to our world-famous sharing buffet pies –

Apple & blackberry crumble pie

Pear & almond crunch pie

Pecan pie

Glazed lemon tart

Butterscotch tart

**A selection of 6**

**£7.50pp\* min numbers 80**

**A selection of 3**

**£5.50pp\* min numbers 30**

## BREAKFAST GRAZING BOARD

*Treat your friends and family to a luxe brunch spread. Wake up to a continental breakfast served with a warming cup of tea or a brunch cocktail.*

Waffles and mini pancakes

Pastries such as croissants, pain au chocolat and cinnamon rolls

Smoked salmon, hot smoked salmon, beetroot cure sea trout, treacle & gin cure sea trout, salmon mousse

deli meats & vegetables

breakfast cheeses with breads & chutneys

Fruit such as grapes, berries, citrus and avocado

Granola and cereals or overnight oats

Yogurt

Dips and toppings such as jam, marmalade, chocolate spread and cream cheese

**£15.00pp\***

## WHY NOT MIX & MATCH FROM ALL THE OPTIONS TO CREATE YOUR OWN

Vegan dips such as hummus, beetroot humus, roasted carrot humus and chutney's with crudities & bread sticks, toasted breads & pitta pockets, Crackers & pretzels

Olives, roasted peppers and dried tomatoes

A selection of home cured sea trout from gin & treacle cure, beetroot cure or gravadlax

Big Bite Signature prawn salad – succulent Atlantic prawns served with aged balsamic beetroot, avocado, lightly pickled cucumber and all topped of with horseradish crème fraiche

Ploughman's board to include gala pie, selection of 4 British cheeses with pickles, chutneys & farmhouse breads

Curried lamb samosa, chicken & vegetable pakoras with spiced onions, raita & spiced dipping sauce

A selection of vegetable & seafood sushi rolls with wasabi mayo

Tray Bakes or sharing pies

Chocolate & Amarena cherry pots with homemade biscotti

Seasonal fruit skewers with honey & poppy seed yoghurt

**£19.50pp\***

*\*Prices are exclusive of cater hire costs and VAT, and may incur an additional staff charge*