

www.theholygraze.com

THE HOLY GRAZE

GATHER & BOARDS

Mobile Carts
Catering & Desserts
Grazing Tables
Charcuterie Boards

Orlando

(689) 251 5149



THE HOLY GRAZE

GATHER & BOARDS



WHO WE ARE

The Holy Graze is an Orlando-based charcuterie catering specializing in grazing tables, signature carts, and artisan boards for weddings and events.

Founded by an interior designer, every detail is thoughtfully curated — blending premium ingredients with refined styling to create a seamless visual and culinary experience.

WHERE WE SERVE

Serving Central Florida, including Orange County, Seminole County, Osceola County, Volusia County, Brevard County, and surrounding areas such as Orlando, Winter Park, Lake Nona, Sanford, Kissimmee, Daytona Beach, Titusville, and nearby coastal communities.



Beautifully designed. Thoughtfully shared.

Intimate Brunch

An over-the-table grazing experience styled over kraft paper — perfect for intimate gatherings, celebrations, client events, and getting-ready moments.

What's Included

- Artisan cheeses
- Premium charcuterie
- Fresh seasonal fruits
- Mini pastries & sweet bites
- Brunch breads
- Sweet & savory spreads

Presentation & Service

Styled with our signature greenery and thoughtfully arranged over kraft paper. Delivered fully set and ready to enjoy upon arrival.

Starting at \$22 per person | 20 guest minimum



The Holy Brunch

An abundant, beautifully styled grazing experience — designed for intimate gatherings, celebrations, and elevated hosting moments.

What's Included

- A selection of artisan cheeses
- Premium charcuterie
- Fresh seasonal fruits
- Mini pastries & sweet bites
- Soft brunch breads
- Sweet and savory spreads
- A refreshing juice station
- Yogurt parfait

Presentation & Service

Styled abundantly with wood display pieces, elevated risers, signature greenery, and refined decor — creating a photo-ready table designed to impress.
Delivered fully set and ready to enjoy.

Starting at \$26 per person | 20 guest minimum



The Signature Grazing

This abundant, beautifully styled table allows guests to mingle, graze at their own pace, and enjoy a seamless culinary experience without interrupting the flow of your event.

What's Included

- Artisan cheese selection
- Premium charcuterie
- Fresh seasonal fruits & mixed nuts
- Savory accompaniments (olives, antipasto, pickled vegetables)
- Artisan breads, crackers & crostinis
- Sweet & savory spreads (such as hummus, fig preserves, jams, and honey)
- One fresh salad selection (Caesar, Greek, spinach & berry or crudité with dip)

Perfect For

Cocktail hour · Pre-reception gatherings · Post-ceremony transitions · Welcome receptions · Bridal showers · Engagement celebrations · Late-afternoon or early-evening events

Presentation & Service

Styled with natural wood boards, elevated risers, and signature greenery — creating a refined, photo-ready tablescape.

Includes full delivery, professional setup and breakdown.

Starting at \$28 per person | 20 guest minimum



The Charcuterie Cart Experience

A fully attended, white-glove grazing experience where guests are served continuously from a beautifully styled cart.

Every detail is thoughtfully curated — from presentation to ingredients — creating a luxury focal point your guests will remember.

What's Included

- Bottomless grazing for 2 hours
- A curated selection of premium charcuterie, artisan cheeses, seasonal fruits, and elevated pairings
- Customizable menu (choose up to 15 items)
- Personalized stationery (menu cards, signage, and coordinated details)
- Curated cart styling tailored to your event aesthetic
- 2 Professional attendants to serve, replenish and maintain the experience

Perfect For

Cocktail hour · Wedding receptions · Bridal showers
Welcome parties · Engagement celebrations · Private events

Starting at \$23 per guest | 30 guest minimum



Delivery included within 10 miles of Downtown Orlando

The Coffee Cart

A fully attended, white-glove coffee experience featuring handcrafted drinks served continuously from a beautifully styled cart.

Warm, inviting, and seamlessly integrated into your event.

What's Included

- Unlimited coffee & matcha service for 2 hours
- Espresso-based drinks, brewed coffee & iced coffee
- Signature syrups (vanilla, caramel and seasonal flavors)
- Freshly baked cookies and sweet bites
- Milk options
- Customizable menu tailored to your event
- Styled beverage cart with coordinated décor
- 2 Professional attendants to prepare serve, and maintain the experience

Starting at \$500 | 2-hour minimum



The Coffee & Matcha Cart

A fully attended, white-glove beverage experience where guests are served continuously from a beautifully styled cart — featuring both handcrafted coffee and specialty matcha.

What's Included

- Unlimited coffee & matcha service for 2 hours
- Espresso-based drinks, brewed coffee, iced coffee and specialty matcha beverages
- Signature syrups (vanilla, caramel, and seasonal flavors)
- Freshly baked cookies and sweet bites
- Milk options
- Customizable menu tailored to your event
- Styled beverage cart with coordinated décor
- 2 Professional attendants to prepare, serve, and maintain the experience

Starting at \$600 | 2-hour minimum

Individual Charcuterie Savors

Thoughtfully curated individual portions designed to elevate your wedding celebration. Perfect for welcome receptions, bridal showers, rehearsal dinners, or as elegant grab-and-go bites during cocktail hour.

The Holy Cup

\$8 each

min 20 pcs

Layered with artisan cheeses, premium charcuterie, seasonal fruits, nuts and crackers perfectly portioned for easy enjoyment.

Each cup may be individually wrapped in a clear presentation bag and finished with a coordinated bow.

Add a customizable wedding sticker featuring the couple's names, wedding date, or a special message.



Box of Blessings

\$12 each

min 20 pcs

A beautifully arranged individual box featuring artisan cheeses, charcuterie, fruits, crackers and nuts. Abundant, refined and thoughtfully presented.

Each box may include a customizable wedding sticker designed to match your wedding aesthetic, adding a personal and memorable detail for your guests.



Petite Sandwich Selections

An elegant assortment of bite-sized sandwiches designed to complement charcuterie and grazing tables.

Petite Croissant Sandwiches - 20 pcs

Buttery mini croissants filled with classic, crowd-favorite combinations:

- Chicken Salad.....\$80
- Turkey & Swiss\$70

Classic Tea Sandwiches - 20 pcs

Traditional crustless finger sandwiches, delicately prepared and cut for effortless grazing:

- Cucumber & Cream Cheese.....\$55
- Egg Salad.....\$55
- Smoked Salmon & Cream Cheese.....\$90

Mini Baguette Sandwiches - 20 pcs

Artisan breads layered with refined savory fillings:

- Turkey, Provolone & Mixed Greens.....\$70
- Prosciutto & Fresh Mozzarella\$90
- Caprese\$70

Focaccia Sandwiches - 20 pcs

Artisan breads layered with refined savory fillings:

- Turkey, Provolone & Mixed Greens.....\$80
- Prosciutto & Fresh Mozzarella.....\$100
- Caprese\$80



Dessert Bites

An elegant assortment of bite-sized sandwiches designed to complement charcuterie and grazing tables.

Dessert Cups

Lemon Cream Shot.....12 pieces **\$24** | 24 pieces **\$42**
Buttery mini croissants filled with classic, crowd-favorite combinations.

Passion Fruit Mousse Shot.....12 pieces **\$24** | 24 pieces **\$42**
Silky passion fruit mousse with a bright tropical flavor.

Strawberry Cream Shot..... 12 pieces **\$24** | 24 pieces **\$42**
Fresh strawberry cream layered with soft cake crumbs.

Chocolate Brownie Mousse Shot.....12 pieces **\$26** | 24 pieces **\$46**
Smooth chocolate mousse layered with soft brownie pieces for a rich chocolate dessert.



Mini Desserts

Alfajores..... 12 pieces **\$22** | 24 pieces **\$40**
Traditional buttery cookies filled with dulce de leche and finished with powdered sugar.

Chocolate Brownie Bites.....12 pieces **\$20** | 24 pieces **\$36**
Rich chocolate brownies cut into elegant bite-size portions.

Mini Flan.....12 pieces **\$24** | 24 pieces **\$42**
Classic creamy caramel flan served in individual portions.

Mini Cheesecake.....12 pieces **\$26** | 24 pieces **\$46**
Classic, Berries, Mango or Biscoff.
New York style cheesecake topped with seasonal fruit, compote or caramel.



Specialty Desserts

Cannolis..... 12 pieces **\$22** | 24 pieces **\$40**
Crispy pastry shells filled with sweet ricotta cream sprinkled with chocolate or pistachio.

Chocolate Covered Strawberries.....12 pieces **\$24** | 24 pieces **\$42**
Fresh strawberries dipped in premium chocolate.



Gourmet Cookie Selection

12 pieces **\$20** | 24 pieces **\$36**

Chocolate Chip Cookies
Classic soft cookies filled with rich chocolate chips.

White Chocolate Macadamia Cookies
Buttery cookies with white chocolate chips and crunchy macadamia nuts.

Red Velvet Cookies
Soft red velvet cookies with a delicate cocoa flavor and white chocolate chips.



Catering Trays & Enhancements

SEASONAL SALAD SELECTIONS

Classic Caesar Salad 20 pp | 40 pp
\$90 | \$170
 Crisp romaine, parmesan, house-made dressing & croutons.

Greek Salad with Feta & Olives \$100 | \$190
 Tomatoes, cucumbers, olives, red onion & oregano vinaigrette.

Pasta Salad with Italian Dressing \$110 | \$210
 Tri-color rotini with vegetables tossed in zesty Italian vinaigrette.

Spinach & Berry Salad \$120 | \$250
 Baby spinach, feta, strawberries & candied pecans with light balsamic drizzle.

Crudité & Tzatziki Tray \$100 | \$190
 Colorful tray of celery sticks, carrots & bell pepper strips served with creamy Greek tzatziki dip.

SIDES

Lemon Herb Rice Pilaf 20 pp | 40 pp
\$80 | \$150
 Fluffy long-grain rice finished with fresh lemon, olive oil, garlic, and Mediterranean herbs.

Grilled Seasonal Vegetables \$100 | \$190
 Zucchini, bell peppers, asparagus, and mushrooms, grilled and lightly seasoned with olive oil and herbs.

Honey-Glazed Carrots \$90 | \$170
 Tender carrots glazed with honey and butter for a sweet-savory balance.

Sweet Potatoe Puree \$110 | \$210
 Silky sweet potato purée with a light whipped finish and subtle seasoning.

Garlic Mashed Potatoes \$100 | \$190
 Creamy Yukon mashed potatoes finished with roasted garlic and butter.

PROTEIN SELECTIONS

Lemon & Herb Grilled Chicken 20 pp | 40 pp
\$170 | \$330
 Grilled chicken breast marinated with lemon, garlic, and herbs. Light and perfectly balanced for grazing.

Tuscan Herb Chicken \$180 | \$350
 Italian-style grilled chicken seasoned with rosemary, oregano, garlic, and olive oil. Aromatic and balanced.

Honey Mustard Chicken \$190 | \$370
 Grilled chicken finished with a delicate honey mustard glaze. Subtly sweet with a savory finish.

Lemon Dill Roasted Salmon \$230 | \$450
 Roasted salmon with fresh dill, lemon, and butter. Flaky, elegant, and brunch-friendly.

Honey Garlic Glazed Salmon \$240 | \$470
 Roasted salmon glazed with honey and garlic. Savory with a hint of sweetness and a polished finish.

Maple Dijon Glazed Pork Tenderloin \$200 | \$390
 Roasted pork tenderloin glazed with maple and Dijon mustard. Sweet and savory with refined depth.

Pork Tenderloin with Dijon Cream Sauce \$210 | \$410
 Herb-roasted pork tenderloin served with a smooth Dijon cream sauce. Rich, comforting, and elegant.



*All pricing includes preparation, presentation in covered catering trays, and delivery within a 10-mile radius of Downtown Orlando.

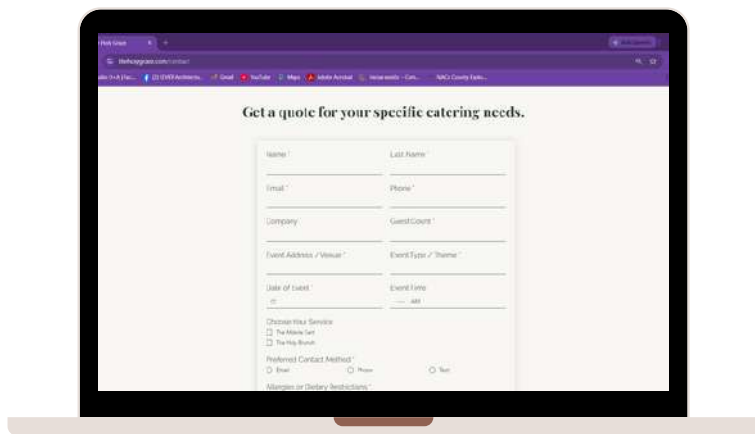
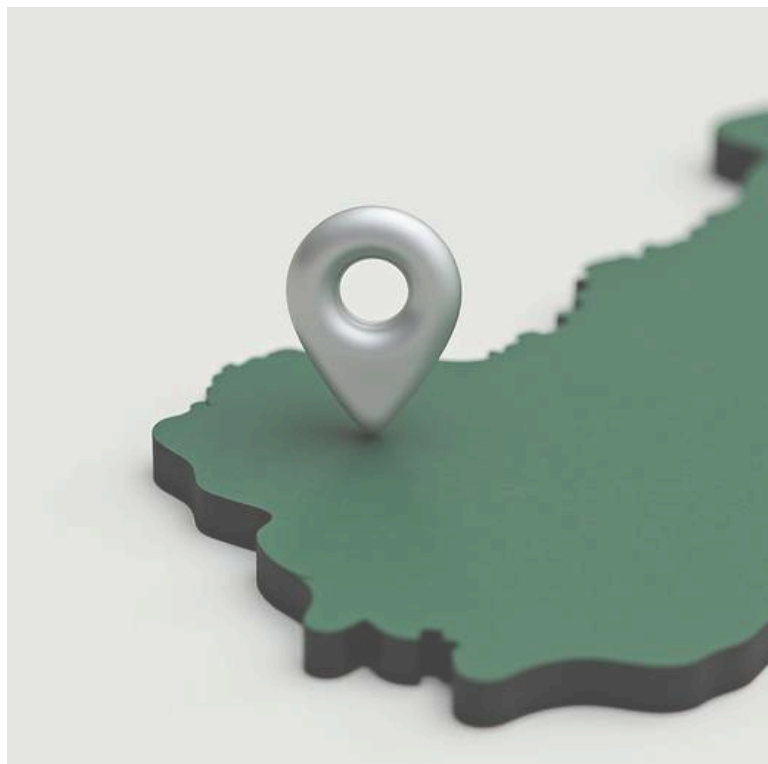
Let's Create Something Beautiful Together

Delivery & Service Area

All menu offerings include delivery within 10 miles of Downtown Orlando.

For events beyond this area, delivery fees apply:

- **Nearby areas | Starting at \$30-\$50**
(Sanford, Kissimmee, St. Cloud, Poinciana, Winter Garden, Lake Mary and surrounding areas)
- **Mid-distance areas | Starting at \$60-\$90**
(Mount Dora, Clermont, Daytona Beach, Titusville and surrounding areas)
- **Extended areas | Starting at \$90+**
(Vero Beach, Melbourne, Port St. Lucie, and beyond)



BOOK YOUR ORDER!
WWW.THEHOLYGRAZE.COM

Custom Quotes

Pricing may be adjusted based on guest count, event scale, and level of service.

How to Order

To begin your Holy Graze experience, submit your event details through our website:

www.theholygraze.com/contact

Or email us directly:

theholygraze.fl@gmail.com

Please include:

- Event date
- Guest count
- Location / venue
- Type of service
- Any special requests or vision