

The box theory

EAT PRETTY FOOD

Grazing Board

In Luxury Bamboo Disposable Box



Petite Snacks Box (6x6)

3 cheeses, 1 meat, fruits, nuts, crisps

3 orders minimum

27 (each)

Small Board (8x8)

Serves 1-2

3-4 cheeses, 2 meats, fruits, nuts, crisps on the side

70

Medium Board (10.5x10.5)

Serves 4-6

6 cheeses, 3 meats, fruits, vegetables, nuts, crisps on the side

115

Large Board (11.5x15)

Serves 6-8

7 cheeses, 4 meats, fruits, vegetables, nuts, crisps on the side

175

XL Board (15x20 sheet cake container)

Serves 12-14

270



Charcuterie Numbers and Letters (13.7 ")

110 (per letter/ number)



REUSABLE BOARD ARRANGMENTS ARE ALSO AVAILABLE IN VARIOUS SIZES



Fruit Cake

1 Tier cake

Starting at 80

2 -Tier cake

Starting at 160



Flower Watermelon cake

50

Cup Cakes

Watermelon roses (cup cake size)

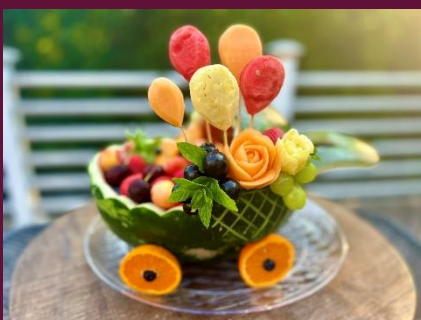
1 dozen 120



Watermelon Baby Carriage

Boy/Girl design options available

\$160



Fruit platter

Small (12" round)

Serves 4-6

120

Medium (16" round)

Serves 8-10

200

Large (20" round)

Serves 15-20

270



Ultimate Flowers Platter

Serves 8-10

200



VEGETABLES

Crudit  Platter (16" Round)

Serves 8-10

Assorted seasonal vegetables with dip or hummus

170

**Add-on pita bread*

10

Fruits and Crudit  Platter

Serves 15-20

Assorted seasonal fruits and vegetables with dip or hummus

270



SANDWICH PLATTER

Serves 4-6

Assorted 20 mini sandwiches

(Egg salad, chicken salad, ham, turkey, roasted beef, pulled pork)

120



BRUNCH PLATTER

Serves 4-6

Croissants, bagels, pastries, fresh fruits, vegetables, cream cheese, butter and jam

100

**Add-on Egg Salad*

15

**Add-on Assorted Chesses*

25

**Add-on cured meats*

15

**Add-on bacon or turkey bacon*

15

**Add-on smoked salmon*

20

**Gluten Free*

20



Specialties

Papaya Salad (Gluten Free)

Shredded green papaya, shredded carrots, green beans and tomato in spicy lime dressing



(Serves 6-8)

65

Crispy Vegetable Spring Rolls (Vegan)

Shredded vegetables and bean thread noodles wrapped with rice sheet (pan-fried) serve with sweet chili sauce

40 mini rolls

65



Fried Rice (Gluten Free)

Thai style fried rice with eggs, carrots, green peas, scallions and choice of chicken, vegetable or tofu



4 Qt Platter (Serves 10-12)

120

Vegan

120



Chili and Basil Fried Rice

Thai style spicy garlic and chili fried rice with chicken, onion, sweet peppers, basil

4 Qt Platter (Serves 10-12)

120

Tofu and Vegetable (Vegan)

120

Thai Red Curry (Gluten Free)

Thai style chicken red curry with eggplant bamboo shoots. Serve with white rice

4 Qt Platter and 4 Qt Platter of Steamed Jasmine Rice (Serves 10-12)

160

Tofu and Vegetable Red Curry (Vegan)

160



Chicken Teriyaki

Boneless chicken cooked in sweet soy glazed accompany with steamed broccoli. Serve with white rice

4 Qt Platter and 4 Qt Platter of Steamed Jasmine Rice (Serves 10-12)

160

Tofu Teriyaki (Vegan)

160

Stir-fried Mixed Vegetable (Vegan Free)

Mixed seasonal vegetables stir-fried in garlic and soy sauce. Serve with white rice

4 Qt Platter and 4 Qt Platter of Steamed Jasmine Rice (Serves 10-12)

120

Garlic and Butter Shrimp (Gluten Free)

4 Qt Platter (Serves 10-12)

250

Baked Salmon (Gluten Free)

Salmon fillet seasoned with garlic and herbs

4 Qt Platter (Serves 10-12)

250



Chili and Basil Beef Meatballs (appetizer)

Meatball glazed with spicy garlic and sauce

4 Qt Platter (Serves 8-10)

150

Asian Style Chicken Wings

Ginger and Soy Glazed

4 Qt Platter (Serves 8-10)

150

Sushi

Nigiri or Sashimi Platter (60 pcs)

Tuna

Salmon

White Fish

Shrimp

260

Maki Platter (20 Rolls – 120 pcs)

Spicy Tuna

Crunchy Shrimp

California

Salmon Avocado

Vegetables

260

Curry Puffs

40 Vegan Curry Puffs (Potato and vegetables)

100

40 Chicken Curry Puffs

100

All Times Favorites Dishes

Standing Bone-in Prime Rib Roast

(on location private chef experience only)

A succulent, slow-roasted bone-in prime rib, generously seasoned with a fragrant blend of Herbes de Provence. Cooked to perfection and served with Gravy and horseradish cream.

Minimum 4 bones

Market price starts at 400

Tomahawk Steak

(on location private chef experience only)

A massive, bone-in ribeye steak, expertly seasoned and cooked to perfection. A true steak lover's indulgence!

Market price starts at 100

Garlic Butter Parmesan smashed potatoes

golden smashed potatoes tossed in rich garlic butter and topped with freshly grated Parmesan cheese. Finished with a touch of fresh herbs for the perfect balance of flavor and crunch.

4 Qt Platter (Serves 8-10)

120

Mac and Cheese

A rich and creamy blend of classic cheddar, smoky Gouda, and nutty Gruyère cheeses, creating the perfect balance of bold and velvety flavors. Baked to perfection.

4 Qt Platter (Serves 8-10)

120

Lobsters Mac and Cheese

250

O's Famous Green Bean Casserole

A timeless classic of everything made from scratch. Tender green beans, rich and creamy mushroom sauce, and topped with crispy golden fried onions and cheese. A comforting, crowd-pleasing favorite!

4 Qt Platter (Serves 8-10)

120

Grazing Table Packages

60x15 inch arrangement

On site flat Lay arrangement custom designed for your event with disposable platters

ALL ARRANGEMENT INCLUDES COMPLEMENTARY DECORATIVE GREENERIES/ FLOWERS

All Grazing table is subject to 20% service fee

Brunch Graze Table

Bagels, Pastries and fruits only

(Serves 20-30)

550



Bagels, Croissants, Sweet brioche, Cured meats, Egg Salad, Cheese, Fruits, Vegetables

(Serves 20-30)

650

Charcuterie Flat Lay Graze Table

Cheeses, Charcuterie meats, Fruits, Vegetables, Dips

(Serves 20-30)

650

Sandwich and Charcuterie Flat Lay Graze Table

60 pieces of assorted sandwiches, along with Cheeses, Charcuterie meats, Fruits, Vegetables, Dips

750

****ALL ARRANGEMENT INCLUDES COMPLEMENTARY DECORATIVE GREENERIES/ FLOWERS**

Luxury Grazing Table

On site arrangement custom designed for your event with multi-layer reusable platters

Party of 20 and up

All Grazing table is subject to 20% service fee

ALL ARRANGEMENT INCLUDES COMPLEMENTARY DECORATIVE GREENERIES/ FLOWERS



Brunch Graze Table

Bagels, Croissants, Pastries, Cured Meats, smoked salmon, Egg Salad, Cheese, Fruits, Vegetables

Starting at 24 (per person)

***Brunch Graze Table with Pancakes and Bacons or Chicken and Waffles**

Starting at 26 (per person)

***Brunch Graze Table with Quiches and Pancakes and Bacon or Chicken and Waffles**

Starting at 28 (per person)

***Brunch Graze Table with Sandwiches, Quiches and Pancakes and Bacon or Chicken and Waffles**

Starting at 30 (per person)

** Bagels, Croissants, Pastries, Cured Meats, Egg Salad/ Chicken Salad, Cheese, Fruits, Vegetables are included
in all Brunch Graze Table Options*

Appetizers Charcuterie Graze Table

Cheeses, Charcuterie meats, Fruits, Vegetables, Dips

Starting at 25 (per person)



Sandwich and Charcuterie Graze Table

Bite size sandwiches, along with Cheeses, Charcuterie meats, Fruits, Vegetables, Dips

Brunch and Sandwiches or Regular Sandwiches Graze

Starting at 28 (per person)



Ultimate Feast

Party hot dishes buffet with Charcuterie graze, Fruits, Vegetables, and Appetizer platters

Starting at 45 (per person)



Hot Buffets

Party of 30 and up

All buffet is subject to 20% service fee

Asian Flair Buffet

Buffet style arrangement. Each dish is served in hot chafing dish.
Available with add-on salad bar and charcuterie appetizer grazing table

Starting at 45 (per person)

Chicken Red Curry

Garlic and Herbs Baked Salmon

Garlic Butter Shrimp

Stir Fried Mixed Vegetables

Chicken Teriyaki

Steamed Jasmine Rice

Vegetables or Chicken Fried Rice

Spring Rolls

Add -on Salad

Additional \$3 (per person)

Add -on Desserts

Additional \$6 (per person)

In-home private chef experiences available per inquiry
Private workshop experiences available per inquiry

Gluten Free

Vegan

Halal

are available upon request

Every order is custom arranged and subject to availability of the ingredients.

Please feel free to request for a special design to fit your special occasion.

Thank you for choosing to “EAT PRETTY FOOD”!!

THE BOX THEORY

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