

# Z3 PRIVATE CATERING

GRAZING & ADD-ONS

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PRINTABLE SAMPLE MENU FOR CLIENT USE

# GRAZING & ADD-ONS SAMPLE MENU

Grazing is built as an atmosphere piece, not a tray dropped on a table. Each board or table is styled with layered cheeses, cured meats, seasonal fruit, crisp vegetables, breads, crackers, pickles, olives, dips, herbs, and warm finishing details that fit the Z3 Private Catering style: abundant, textured, rugged refined, and intentional.

This menu can be added to private dinners, buffet events, poolside gatherings, retreat arrivals, wedding weekends, brunches, and late-night service. Final pricing may adjust based on guest count, location, rentals, specialty product requests, dietary needs, and service timeline.

## CLIENT SELECTION GUIDELINES

Boards are best for smaller groups, arrival snacks, cocktail hour, or pre-dinner grazing.

Grazing tables are best for larger groups, weddings, retreats, and events where the display should become part of the room.

Light grazing is not meant to replace dinner unless selected as a meal-style grazing table.

Minimums apply so the display looks full, intentional, and properly styled.

## SAMPLE PRICE LADDER

Offering	Best For	Starting Price	Minimum
Z3 Arrival Board	Small rental welcome, poolside snack, pre-dinner bite	\$24 per person	12 guests
Z3 House Grazing Board	Cocktail hour, private dinner add-on, casual celebration	\$34 per person	12 guests
Estate Grazing Board	Larger board with stronger styling, better cheeses, fuller texture	\$42 per person	18 guests
House Grazing Table	Styled table for cocktail hour or retreat arrival	\$48 per person	25 guests
Estate Grazing Table	Abundant private event table with added dips, breads, fruit, and specialty items	\$62 per person	25 guests
Luxury Grazing Table	Premium cheese, charcuterie, specialty accompaniments, stronger styling	\$85+ per person	25 guests
Add-On Boards	Bread, dips, dessert, brunch, late night, kid-friendly snacks	Starting at \$14 per person	Varies

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# SIGNATURE GRAZING BOARDS

Boards are designed for smaller guest counts or as an add-on to a private dinner. They arrive styled, full, and ready for guests to gather around without feeling like standard grocery-store charcuterie.

## Z3 ARRIVAL BOARD

A compact but polished welcome spread with sharp cheddar, soft brie or herb cheese, sliced salami, grapes, berries or apples, dried fruit, olives, honey mustard, crackers, nuts, herbs, and a small seasonal garnish. Built for rental check-in, poolside arrival, or a casual pre-dinner snack.

Starting at \$24 per person / 12 guest minimum

## Z3 HOUSE GRAZING BOARD

The default private dinner board. Includes 3 cheeses, 2 cured meats, fresh fruit, dried fruit, marinated olives, cornichons or pickles, toasted nuts, jam or honey, mustard, crackers, sliced bread when appropriate, herbs, and a warm rustic presentation.

Starting at \$34 per person / 12 guest minimum

## ESTATE GRAZING BOARD

A larger and more elevated board with fuller selection, better visual styling, and more variety. Includes 4 cheeses, 3 meats, seasonal fruit, pickled vegetables, olives, nuts, honey or jam, grain mustard, flatbread or baguette, crackers, and one composed dip or spread.

Starting at \$42 per person / 18 guest minimum

## VEGETARIAN GARDEN BOARD

A meat-free board that still feels abundant and complete. Includes soft cheese, aged cheese, whipped feta or labneh, hummus or roasted pepper dip, crisp vegetables, fruit, olives, pickles, toasted nuts, crackers, bread, herbs, and olive oil.

Starting at \$32 per person / 12 guest minimum

## KIDS & FAMILY SNACK BOARD

Designed for family-friendly events without making the adult menu feel watered down. Includes fruit, cheddar, turkey or ham rolls when requested, crackers, pretzels, ranch or dip, cookies, and simple snack items presented cleanly.

Starting at \$16 per person / 10 guest minimum

# LARGE GRAZING TABLES

Grazing tables are built for visual impact. They work best when guests enter a space and immediately see warmth, abundance, height, texture, and a clear invitation to gather. These are ideal for weddings, retreats, property manager events, estate dinners, and larger private gatherings.

## HOUSE GRAZING TABLE

A full cocktail-style grazing table with assorted cheeses, cured meats, fresh fruit, dried fruit, olives, pickles, crackers, sliced breads, nuts, honey, jam, mustard, herbs, and warm rustic styling. Best for approachable events that still need to feel elevated.

Starting at \$48 per person / 25 guest minimum

## ESTATE GRAZING TABLE

A richer, more layered table with 4-5 cheeses, 3-4 meats, seasonal fruit, crisp vegetables, two dips or spreads, olives, pickles, nuts, honey, jam, bread, crackers, styled bowls, risers, herbs, and a more dramatic tablescape.

Starting at \$62 per person / 25 guest minimum

## LUXURY GRAZING TABLE

Premium table for high-end private rentals, weddings, retreats, and special events. Includes upgraded cheese, specialty charcuterie, premium spreads, honeycomb or specialty honey, marinated vegetables, breads, fruit, nuts, olives, pickles, composed accents, and heavier styling.

Starting at \$85+ per person / 25 guest minimum

## MEAL-STYLE GRAZING TABLE

Designed for events where grazing replaces a light meal. Includes increased portions, more breads, more dips, more vegetables, hearty cheese and meat selections, added composed bites, and a more substantial refresh plan.

Starting at \$72 per person / 25 guest minimum

### WHAT CLIENTS SHOULD EXPECT

Grazing tables are styled before guests arrive and should be photographed before service begins.

For outdoor Arizona events, softer cheeses and chilled items may be refreshed in smaller waves depending on heat and timeline.

Tables can be built on client-provided surfaces or quoted with rental tables, linens, risers, boards, and display pieces.

A grazing table can be unattended, lightly refreshed, or fully attended depending on event size and service needs.

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## ADD-ON BOARDS & TABLES

These can be attached to private dinners, buffets, grazing tables, retreats, weddings, brunches, or late-night service. They are meant to add atmosphere and value without turning every event into the same menu.

### BREAD, BUTTER & FIRE BOARD

Warm baguette, focaccia or hearth-style bread, cultured butter, smoked honey butter, roasted garlic, chile oil, flaky salt, herbs, and optional warm cast-iron presentation.

Starting at \$14 per person

### DIP TRIO BOARD

Three styled dips such as whipped feta, roasted pepper hummus, labneh, salsa macha, charred onion dip, or green chile queso-style spread. Served with pita, flatbread, crackers, and crisp vegetables.

Starting at \$18 per person

### DESSERT GRAZING TABLE

A styled dessert spread with brownies, cookies, chocolate bark, fruit, mini jars, caramel, cream, crumble, marshmallow, candies, and seasonal accents. Works well for weddings, late-night events, and family gatherings.

Starting at \$28 per person

### BRUNCH GRAZING TABLE

A morning table with pastries, fruit, yogurt, granola, bagels or breads, cream cheese, jam, honey, hard-boiled eggs, optional smoked salmon, and coffee-friendly sweets.

Starting at \$32 per person

### LATE NIGHT SNACK BOARD

A casual but styled after-dinner board with pretzel bites, chips, dips, sliders or crostini when selected, cookies, fruit, pickles, and salty snack elements.

Starting at \$24 per person

### CROSTINI BOARD

Toasted bread with rotating toppings such as whipped ricotta and honey, tomato jam, mushroom and goat cheese, roasted pepper, smoked trout, olive tapenade, or charred onion.

Starting at \$22 per person

### MEZZE-STYLE TABLE

Hummus, labneh, feta, olives, cucumbers, tomatoes, roasted peppers, pita, herbs, pickled vegetables, olive oil, and warm rustic presentation.

Starting at \$34 per person

# LUXURY UPGRADES

Luxury upgrades are best for clients who want the grazing section to feel more private chef driven. These items usually require advance planning and may be quoted separately based on availability, shipping, and event size.

Upgrade	What It Adds	Sample Pricing
Premium Charcuterie Upgrade	Prosciutto, soppressata, bresaola-style meats, duck prosciutto, or other specialty cured meats	+\$18-\$35 per person
Pate / Mousse Addition	Foie-style mousse, duck rilette, country pate, cornichons, mustard, toast points	+\$12-\$28 per person
Honeycomb / Specialty Honey	Adds strong visual value and a polished luxury detail	+\$4-\$8 per person
Imported / Artisan Cheese Upgrade	Better cheese selection, stronger flavors, more refined board identity	+\$10-\$24 per person
Seafood Accent	Smoked trout, smoked salmon, shrimp cocktail-style accents, or chilled seafood additions	Market priced
Full Rental Display Upgrade	Additional boards, risers, linen, candles, ramekins, signage, and table styling	Custom quoted

Luxury upgrades are recommended for estate dinners, wedding welcome parties, brand events, intimate retreats, proposal dinners, and property manager showcases.

# HOW TO PAIR GRAZING WITH OTHER Z3 MENUS

The grazing section should feel connected to the rest of the event. It can be simple and welcoming, or it can become a major visual centerpiece depending on the event style.

Event Type	Best Grazing Choice	Why It Works
Private Dinner at Rental Home	Z3 House Board or Bread, Butter & Fire Board	Gives guests something warm and generous while dinner is being finished.
Buffet Event	Dip Trio, Bread Board, or Estate Grazing Board	Adds height and interest before the buffet without duplicating dinner.
Wedding Weekend	Estate Grazing Table or Dessert Grazing Table	Creates a strong welcome moment and photographs well.
Retreat / Wellness Group	Vegetarian Garden Board or Brunch Grazing Table	Feels abundant without being heavy. Easy for mixed diets.
Poolside Gathering	Arrival Board, Mezze Table, or Late Night Snack Board	Casual, colorful, and easy for guests to move around.
Luxury Estate Event	Luxury Grazing Table with Premium Upgrades	Turns the display into a centerpiece rather than an appetizer.

## SERVICE STYLE OPTIONS

- Unattended setup: styled before guests arrive with client-ready display and basic refresh plan.
- Light refresh: Z3 returns or stays nearby to refresh crackers, fruit, dips, and cold items during the event window.
- Attended grazing: staff remains at the display for cleanliness, replenishment, and guest flow.
- Full styled table: includes display planning, layout, risers, linens, signage, candles where appropriate, and rental coordination.

# PORTIONING, TIMING & EVENT NOTES

The final build depends on whether grazing is meant to be a light snack, cocktail hour, or meal-style service. Guest count, event timing, weather, and dinner timing all affect the recommended size.

Use Case	Recommended Portion	Best Window
Arrival Snack	Light board portions; enough for a few bites per guest	30-60 minutes
Cocktail Hour	Standard board/table portions with a fuller selection	60-90 minutes
Meal-Style Grazing	Increased portions, more breads, dips, vegetables, and hearty items	90-150 minutes
Late Night Snack	Salty, sweet, and casual items after dinner service	45-90 minutes
Brunch Grazing	Morning-friendly table with fruit, pastries, breads, yogurt, eggs, and optional smoked salmon	60-120 minutes

## NOTES & POLICIES

- All grazing menus are samples and can be adjusted by season, availability, guest count, dietary needs, and event style.
- Outdoor summer grazing may require adjusted timing, smaller staged refreshes, or shaded/chilled setup depending on heat.
- Specialty items, premium seafood, imported cheese, luxury meats, and rentals may be quoted separately.
- Client-provided tables, surfaces, and shade should be discussed before final quote.
- Allergy-friendly adjustments are available, but shared boards are not recommended for severe allergy environments unless separately quoted and built.

# SAMPLE CLIENT PACKAGES

These sample combinations help clients understand how the grazing section can be used without needing to design everything from scratch.

Package	Includes	Sample Starting Price
Private Dinner Welcome	Z3 House Board before dinner + Bread, Butter & Fire Board at table	\$48 per person add-on package
Estate Cocktail Hour	Estate Grazing Board or House Grazing Table with styled bowls, breads, fruit, meats, cheeses, dips	\$48-\$62 per person
Wedding Welcome Table	Estate Grazing Table with added dip trio, seasonal fruit, signage, and rental display upgrade	\$62+ per person
Retreat Arrival Spread	Vegetarian Garden Board, Mezze-style dip section, fruit, breads, herbs, and sparkling water-friendly snacks	\$42-\$58 per person
Luxury Rental Showcase	Luxury Grazing Table with artisan cheese upgrade, premium charcuterie, honeycomb, and styled table display	\$85-\$125+ per person
Late Night Finish	Late Night Snack Board plus Dessert Grazing Table	\$46-\$62 per person

## FINAL QUOTE NOTE

Final pricing is based on guest count, menu selections, rental/display needs, travel, staffing, and specialty product availability.

The goal is always the same: a grazing display that feels abundant, warm, intentional, and completely in line with the private dinner atmosphere.