

BOARDS & TABLES

Graze Together

(301) 651-6970 | heather@boardsandtables.com | www.boardsandtables.com

BOX LUNCH

includes a sandwich, chips & fresh-baked cookie.

Elevate side to seasonal fruit, feta veggie toss, pasta salad or potato salad \$2 upcharge

Elevate dessert to a brownie \$2.75

Add a 2nd side to the box \$2.75

Gluten Free "Box" bread (sandwiches only) and gluten free cookies - \$2 upcharge

6" Sub Box \$13.59 & 12" Sub Box \$17

Turkey

provolone, lettuce, tomato & avocado, with signature herb mayo on soft baguette

Ham

Swiss, lettuce, tomato, with dijon mustard on soft baguette

Roast Beef

cheddar, lettuce, tomato & red onion, with signature horseradish mayo on soft baguette

Premium Box \$17 & 12" \$20

Satriale

ham, salami, provolone, lettuce, tomato, house-pickled red onions, banana peppers, with Italian herbs & extra virgin olive oil on soft baguette

Iconic Box \$13.59

Club

ham, turkey, bacon, cheddar, Swiss, lettuce, tomato, with mayo on toasted wheat

Chicken Club

rotisserie chicken, bacon, cheddar, Swiss, lettuce, tomato, with mayo on ciabatta

Turkey Club

turkey, bacon, provolone, lettuce, tomato, with signature herb mayo on kaiser roll

Chicken Salad

signature rotisserie chicken salad with tomato & arugula on a croissant

Tuna Salad

house-made with sweet relish & red onion with tomato & arugula on croissant

Californian

turkey, bacon, gorgonzola, avocado, tomato & arugula with dill ranch on rosemary focaccia

Garden Veggie

English cucumber, tomato, carrots, house-pickled red onions, avocado, arugula & hummus on rosemary focaccia (vegan)

Wrap Box \$13.59

Chicken Caesar

rotisserie chicken, parmesan, romaine with creamy Caesar (available w/o chicken)

Greek

rotisserie chicken, English cucumber, tomato, kalamata olives, romaine, feta & hummus (available w/o chicken)

SW Chicken

rotisserie chicken, pepper-jack cheese, corn & black bean salsa, romaine, tomato & avocado w/ chipotle mayo

Pesto Chicken

rotisserie chicken, pesto, tomato, parmesan & romaine

Turkey BLT & Avocado

turkey, bacon, spring mix, tomato & avocado w/ dill ranch

Garden Veggie

English cucumber, tomato, carrots, house-pickled red onion, avocado, arugula & hummus



ENTRÉE & GROUP SALADS

\$14 entrée (Chicken Caesar \$13 w/o Chicken \$11, House \$12)

\$9 group (House & Chicken Caesar \$7.50 w/o Chicken \$6.50) minimum 5 people

Dressings are served on the side

Group Salads “deconstructed” (everything on the side) – upcharge \$10

Signature

mixed greens, rotisserie chicken, English cucumbers, cherry tomatoes, feta, dried cherries, almonds & house-made croutons w/ balsamic dressing

Southwest

mixed greens, rotisserie chicken, avocado, corn & black bean salsa, red onion, cherry tomatoes, cheddar-jack w/ in-house chipotle ranch

Strawberry-Feta

mixed greens, rotisserie chicken, English cucumbers, red onions, fresh strawberries, feta & house-made croutons w/ balsamic dressing

Greek

romaine, rotisserie chicken, English cucumbers, cherry tomatoes, kalamata olives, feta & Greek dressing

Cobb

romaine, rotisserie chicken, bacon, English cucumbers, cherry tomatoes, avocado, gorgonzola, hard-boiled eggs w/ dill ranch

Chicken Caesar

romaine, rotisserie chicken, parmesan, house-made croutons w/ creamy Caesar dressing (available w/o chicken \$11)

House

mixed greens, English cucumbers, cherry tomatoes, carrots, red onions & house-made croutons w/ choice of dressing

Dressing Selections

Balsamic, Chipotle Ranch, Dill Ranch, Caesar & Greek

Add a Fresh-baked Cookie \$2

Add a Bag of Chips \$2

SANDWICH & SLIDER BOARDS

Assorted Sandwich Board

Sandwiches & wraps are paired with chips \$13.75 per person

Gluten Free Bread available \$1 per sandwich

Assorted Wrap Board

Wraps are paired with chips \$13.75 per person

Sandwiches & wraps are cut in half

Slider Board by the dozen \$42

An assortment of BLT, turkey, roast beef, ham & chicken salad sliders

Condiments on the side available by request

Vegetarian, vegan, dairy free & gluten free options available

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BREAKFAST

The perfect way to start the day!

Pastry Board

A collection of fresh-baked croissants, Danish, muffins & breads

Small \$60 (8-12 people) | Large \$100 (20-25 people)

Summer Fruit Board

A collection of seasonal melon, pineapple, grapes, berries & more

Small \$70 (8-12 people) | Large \$100 (20-25 people)

Greek Yogurt Cups

Vanilla infused yogurt with fresh berries & granola served one the side

Mini (2oz) \$48 per dozen minimum 1 dozen | Regular (4oz) \$7 ea minimum 6 pieces

The YBG Bar

The perfect way to let your guests create their own parfit.

Bowls of vanilla infused yogurt, fresh berries, granola & honey

\$9 pp minimum 6 people

Rise & Shine Box

When breakfast needs to be an elevated on-the-go experience. Guests will love fresh-squeezed OJ paired with a fresh-baked croissant, or muffin with fruit & cheese.

Small – 8oz OJ \$16 | Regular – 12oz OJ \$19

BEVERAGES

Canned Soda \$2

Flavored Sparkling Water \$2.50

Mini Bottled Water \$2

Bottled Water \$2.75

Fresh Squeezed Juice 8oz \$8 | 12oz \$12

Coffee Tote \$19.95

includes creamers, sweeteners, cups

Hot Tea Tote \$19.95

includes tea bags, sweeteners, lemon wedges, honey & cups

Beverage Service

Call to discuss event needs

DESSERTS

Cookie Board - \$36 (feeds 20-25 people)
Fresh-baked bite-size cookies

Dessert Board - \$39 (feeds 20-25 people)
An assortment of bite-size fresh-baked cookies, brownies & petite fours

Cookie Bag - \$10
12 Assorted Fresh-baked Bite-size Cookies

Fresh-baked Cookies \$2 each
Choose: Chocolate Chip, Sugar, Snickerdoodle, Red Velvet -OR- Triple Chocolate

Fudgey Brownies \$4 each

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SNACKS

The perfect indulgence for meetings & event breaks

Charcuterie

A curated collection of cheeses, meats, crackers, nuts, dried fruits, fresh berries & chocolate. Selections vary weekly.

Mini Charcuterie Box \$12 each (minimum 12)

Duo Charcuterie Box \$20 each (minimum 12)

Charcuterie Boats \$120 per dozen (minimum 2 dozen)

Charcuterie Cups \$144 per dozen (minimum 2 dozen)

Crudit  Cups \$144 per dozen (minimum 2 dozen)

Charcuterie Board \$15 per person (minimum 4 people)

Garden Fresh Veggie Board

A collection of crisp veggies full of color and flavor.

Small \$70 (8-12 people) | Large \$100 (20-25 people)

Choose: Hummus -OR- our signature herby dip

Summer Fruit Board

A collection of seasonal melon, pineapple, grapes, berries & more.

Small \$70 (8-12 people) | Large \$100 (20-25 people)

Sweet & Salty Box

The ultimate in grab & go. A collection of individually wrapped chips, candies, nuts, trail mix, cookies, brownies, granola bars & more.

Small \$60 (8-15 people) | Large \$100 (25-30 people)

SIGNATURE SIDES

House-made Sides \$16 – by the quart
(feeds 3-5 people)

Pasta Salad

al dente pasta tossed with fresh veggies and a light dressing (vegetarian)

Choose: Balsamic with parmesan -OR-
Greek with feta

Potato Salad

Fingerling potatoes, hard boiled eggs, cornichon pickle, s&p, with fresh dill, mayo & Dijon

Greek Veggie Toss

English cucumbers, cherry tomatoes, red onions & feta tossed with Greek dressing

Assorted Bags of Chips \$2

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GRAZE TOGETHER

CUSTOM CHARCUTERIE & GRAZING TABLES

Charcuterie Boards

\$25 per person (minimum 2 people)

Each custom board is a work of art created for your special occasion. Boards include a selection of cheeses, meats, crackers, preserves/honey, dried & fresh fruits, nuts, olives, chocolates. Variety is based on the size of the board.

Grazing Table

Pricing upon request. Please call to discuss your event and all of the exciting options!

Hours

If you have an event outside of these hours, please call to discuss.

Monday – Friday 7am to 6pm

Saturday – 8am to 5pm

Sunday – 10am – 3pm

Delivery

Minimum Subtotal \$150 for delivery

Catering Delivery Fee \$30

Grazing Tables Set Up Fee \$25 & up depending on the size of order

Onsite Staff

Please call to discuss your event

Please inform your catering coordinator if anyone in your group has special dietary needs or food allergies: wheat, eggs, fish, tree nuts, shellfish, soybeans, peanuts, milk or sesame.