

Trois Soeurs Charcuterie Pricing and Details

Grazing Tables

Minimum 15 guests – **\$345.00**

\$16.50 per guest for each additional person beyond the 15-guest minimum.

Pricing may vary based on custom requests and ingredient availability

A **50% non-refundable deposit** is required within 7 days of contract acceptance to secure your date.
The **remaining 50% balance** is due **14 days prior to the event**.

*Please note: Any cancellations made **less than 14 days** before the scheduled event will result in forfeiture of the initial deposit.*

Bamboo Cutlery, Napkins and Plates

\$65 up to 50 Guests

\$105 up to 100 Guests

\$160 up to 150 Guests

Tiers, Stands and Greenery Rental

\$65.00 up to 50 Guests

\$95.00 up to 150 Guests

\$155.00 up to 250 Guests

Floral is priced upon market value.

Setup and Breakdown Service – \$395.00

(Optional service, recommended for events exceeding 100 guests to ensure a seamless and stress-free experience.)

Additional food items may be added and are priced based on portion size and quantity.

We kindly ask that all rental items be made available for pick-up within 48 hours following your event.

What's Included in Every Grazing Table Experience

A feast for the senses, curated with care and soul:

A curated selection of imported and domestic hard + soft cheeses

Smoked and cured meats, sliced and styled to perfection

Assorted gourmet crackers and artisan sliced baguettes

Seasonal fresh berries and lush grapes

House-made and locally sourced artisanal jams

Marinated and pickled vegetables with Mediterranean flair

Signature *Trois Soeurs* chocolate selections

Sun-kissed dried fruits including apricots, dates, and fig

Additional Small Bites

Available for 15 or more guests

Dips and Spreads

- Mediterranean Feta Dip \$4.00 per guest

Trois Soeurs Charcuterie Pricing and Details

- Creamy Artichoke and Spinach Dip \$3.00 per guest
 - Roasted Garlic Hummus Dip \$4.00 per guest
- Roasted Eggplant Dip (Baba Ghanouj) \$3.00 per guest
 - Olive Oil and Herb Cheese Log \$3.00 per guest
 - Wildflower and honey Goat Cheese \$3.00 per guest
 - Labneh Dip with Pita Chips \$3.00 per guest
- **Ful Medames (Fava Beans) Dip** with Pita Chips \$3.00 per guest
 - Tuna and spiced Mayo Dip \$3.00 per guest
 - ~Chips and Salsa \$3.00 per guest

Cold Salads

- Creamy Chicken Salad \$4.00 per guest
 - Waldorf Salad \$3.00 per guest
- Watermelon and Feta Salad with fresh mint \$4.00 per guest
- Mediterranean Greek Salad with olive oil vinegarette \$3.50 per guest
 - Creamy Cucumber Salad \$3.00 per guest
- House Chop Salad with Greens and 2 Dressings \$4.00 per guest
 - Caesar Salad \$4.00 per guest
 - Potato Salad \$3.50 per guest
- Mediterranean Tabbouli Salad \$5.00 per guest
- Creamy Chicken Salad with Apples and Grapes \$5.00 per guest

Small Bites

- Kaymak-Stuffed Dates with Pistachio Crumble – \$9.50 per guest
- Bacon-Wrapped Dates – \$9.00 per guest
- Stuffed Grape Leaves with Herbs & Citrus Zest – \$4.50 per guest
- Mini Chicken Salad Croissants – \$4.50 per guest
- Ciabatta Bites with Whipped Feta, Roasted Red Pepper & Mint – \$3.50 per guest
- Bacon-Wrapped Asparagus – \$4.00 per guest
- Mini Mediterranean Quiche – \$3.50 per guest
- Charcuterie Cups (individual) – \$12.00 per guest
- Baked Pears with Goat Cheese, Honey & Walnuts – \$6.00 per guest
- Dubai-Style Chocolate Ganache Date Bites – \$4.50 per guest
- Chicken Salad Phyllo Cups \$4.00 per guest
- Blueberry and Chevre Phyllo Cups \$3.00 per guest
- Smoked Salmon Bites with Herb Cream Cheese \$4.25 per guest

Additional Food Items

- Smoked Salmon Platter \$5.50 per guest
- Sandwich Bar (no hot items) \$5.50 per sandwich
- Garden-Fresh Vegetable Platter – \$4.00 per guest
- Seasonal Fruit Harvest Platter – \$4.00 per guest

Dessert Grazing Table Features

- Fresh Seasonal Fruits
- Lush Dried Fruit Selection
- Assorted Artisan Desserts
- Decadent Brownie Bites
- Curated Cookie Platter
- Handcrafted Baked Goods
- Deluxe Roasted Nut Medley
- Chocolate-Drizzled Popcorn

Trois Soeurs Charcuterie Pricing and Details

Sweet Additions & Custom Options

Our dessert grazing tables are styled with the same care and visual elegance as our signature spreads.

Chocolate-Covered Strawberries – \$4.50 each
Pistachio or Walnuts Baklava – \$4.00 each
Cake Pops – \$5.00 each
Dubai-Style Chocolate Assortment – \$5.00 each

Sandwich Menu

Turkey on Ciabatta Bun \$7.00
Pesto Mayo, Fresh Greens & Provolone

Mortadella \$7.50
Gourmet Asiago, Fresh Greens & Garlic Thyme Mayo

Prosciutto, Salami & Capicola \$8.00
Mozzarella, Balsamic Glaze & Fresh Greens

Chicken Salad Croissant \$7.25
Walnuts, Grapes, Apples & Fresh Greens

Mediterranean Wraps \$7.00
Hummus, Feta, House Toom Dressing, Grilled Veggies & Greens

Four-Cheese Puff Pastry Triangles \$7.50
A flaky, buttery bite with a rich blend of cheeses

Roasted Red Pepper & Feta Wrap \$7.00
Fire-roasted Red Peppers, Whipped Feta, Fresh Cucumber Ribbons & Mint in a Soft Flatbread

Additional Hot (Spread style) Entrée Options

Priced Per Guest

Pasta Béchamel (Chicken or Beef) \$7.80
Classic creamy béchamel tossed with seasoned chicken or beef and golden pasta layers

Lamb and Beef Kofta Kabob \$8.90
Savory spiced kofta served with Tahini & Tzatziki for the perfect Mediterranean bite

Chicken Kabob \$7.30
Juicy marinated chicken skewers grilled with peppers & onions, served warm

Beef Kabob \$18.90
Tender spiced beef skewers, fire-grilled and finished with a hint of lemon and parsley

Chicken Caprese à la Trois Sœurs \$8.30
Garlic herb chicken breast topped with Mozzarella, Basil, and Roasted Tomato

Trois Soeurs Charcuterie Pricing and Details

Rosemary & Garlic Roast (Lamb or Beef) \$8.40

Slow-roasted with fresh rosemary, garlic, and olive oil until tender and bold

Mediterranean Stuffed Peppers or Grape Leaves \$7.25

Vegetarian/Vegan – filled with herbed rice, olive oil, and warming aromatics

Spanakopita or Thyropita \$7.50

Flaky Greek savory pastries filled with Spinach & Feta or Rich Cheese

Pasta Alfredo (with or without Chicken) \$7.10 / \$8.60

Creamy Alfredo sauce over pasta, with or without tender seasoned chicken

Rosemary & Olive Oil Pasta (with or without Chicken) \$6.50 / \$8.00

Aromatic rosemary and olive oil pasta, with optional garlic chicken

Pasta Thymé à la Fromage (with or without Chicken) \$6.40 / \$7.90

A luxurious thyme cream sauce with parmesan, with or without chicken

Additional Hot/Cold Side Options (Spread style)

Priced Per Guest

Chickpea Salad with Roasted Vegetables & Feta \$7.50

Hearty, herb-tossed chickpeas with seasonal roasted veggies and crumbled feta

Fresh Greek Salad with Feta and Lemon Vinaigrette \$6.25

Crisp cucumbers, tomato, red onion, and feta tossed in a bright lemon dressing

Mediterranean Rice Pilaf \$3.75

Aromatic rice simmered with olive oil, herbs, and a hint of garlic

Roasted Za'atar Potatoes or Garlic Mashed Potatoes \$4.00

Earthy roasted potatoes with za'atar *or* creamy garlic mashed with olive oil

Cucumber Yogurt Salad or Mediterranean Slaw \$3.75

Cool and creamy cucumber dill yogurt *or* crunchy lemon-dressed slaw

Seasonal Grilled Vegetables \$4.25

Char-grilled peppers, zucchini, eggplant & more—served chilled or warm

Tabbouleh Salad \$4.50

Bright bulgur wheat salad with parsley, tomato, cucumber & lemon

Strawberry Citrus Salad with Poppy Seeds \$4.75

A sweet, zesty mix of greens, strawberries, citrus & poppy seed vinaigrette

Brunch Grazing Table

Fresh Fruit and Granola Parfaits

Mini Bagels

Cream Cheese

Assorted Baked Pastries

Trois Soeurs Charcuterie Pricing and Details

Granola Parfait with Fresh Fruits

Jam

Fresh Fruits

Dried Fruits

Hazelnut Spread

Brie Cheese

Pancakes with Maple Syrup

We can accommodate vegan, gluten free and vegetarian dietary needs.

To ensure every detail is beautifully arranged, we kindly ask for a two-hour window before your event for set-up. If breakdown service has been requested, we will return after the event to collect all rented materials. Please ensure rentals are ready for pickup within 48 hours. We appreciate your care and partnership in helping us bring your vision to life!