



DEELICIOUS PARK CITY  
435-731-7911  
www.deeliciousparkcity.com

# Signature Grazing Boards & Platters

Our boards are designed to be elegant, interactive centerpieces for your event, offering both visual artistry and rich, layered flavor.

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## Sizing

Size	Servings (Guests)
Extra Small (XS)	4 – 6
Small (SM)	8-15
Medium (MED)	18-25
Large (LG)	25-35
Extra Large (XL)	40-50

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## The Luxury Boards

These premium selections focus on high-end imported meats, artisan cheeses, and elevated presentation.

### Artisan Cheese & Charcuterie

**A Grand European Selection.** A curated mountain of flavor featuring premium charcuterie: Prosciutto di Parma, Creminelli Finocchiona, Salumeria Biellese Bresaola, and Iberico. Paired with international cheeses (Beehive Barely Buzzed, Aged Mimolette, Lenora Goat Brie, Aged Manchego), fig jam, and Marcona almonds. \$90/ \$125/ \$175/ \$250/ \$400

### Mediterranean Mezze Platter

**A Sun-Drenched Feast.** Features traditional house-made Hummus and cool Tzatziki, warm, honey-glazed Pastry Wrapped Feta, marinated Castelvetrano olives, dolmades, Peppadew peppers, Medjool dates, and Za'atar toasted pita. \$75 / \$100 / \$125 / \$175 / \$200

### Antipasto & Burrata Platter

**The Heart of Italy.** Showcases creamy, fresh Burrata and Mozzarella, surrounded by authentic salumi, slow-roasted cherry tomato confit, aged Parmesan, sweet basil, and garlic-infused olive oil. Served with marinated olives, peppers, and toasted baguette & focaccia. \$90 / \$125 / \$175 / \$250 / \$400

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\*Pricing is for delivery or pick up only. Does not include equipment/service fee, delivery fee, gratuity, or taxes.



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## The Specialty Platter Collection

These popular platters are indispensable for round-the-clock service, catering to every palate from savory to sweet.

### Market Vegetable Crudités

**An Edible Garden.** A stunning arrangement of fresh, seasonal market vegetables, beautifully displayed with our signature vibrant Roasted Beet Hummus and a cooling Herbed Crème Fraîche Dip. \$75 / \$90 / \$125 / \$150 / \$175

### Chip & Gourmet Salsa Bar

**The Grand Fiesta.** Our house-fried tortilla chips served with a premium lineup of fresh-made salsas: Pineapple Mango Habanero, Fire Roasted Salsa, Guacamole, Pico De Gallo, and Salsa Verde. \$75 / \$100 / \$150 / \$225 / \$275

### Rainbow Fresh Fruit Platter

**A Naturally Vibrant Display.** Beautifully arranged seasonal fruit, enhanced with bright lime zest and fresh mint for a refreshing finish. (N/A) / \$85 / \$125 / \$175 / \$225

### Warm Spinach & Crab Dip

**The Fireside Favorite.** Wild Caught Blue Crab, artichoke hearts, crème fraîche, and red peppers, served warm with toasted Red Bicycle Stick Bread for dipping. (N/A) / (N/A) / \$65 / \$130

### Artisan Sweet Bites Platter

**Decadent Miniatures.** A stunning collection of our finest house-made miniature desserts, perfectly balanced with seasonal tartlets, spiced bars, and chocolate bites for the ultimate sweet finish. \$75 / \$125 / \$165 / \$240 / \$400

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