



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.

Sizing

Size	Servings (Guests)
Extra Small (XS)	6
Small (SM)	12
Medium (MED)	20
Large (LG)	30

Luxury Boards

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

Artisan Cheese & Charcuterie

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.

\$55/ \$125/ \$175/
\$250

Mediterranean Mezze Platter

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.

\$50/ \$100 / \$125 /
\$175

Antipasto & Burrata Platter

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.

\$55 / \$125 / \$175
/ \$250

*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

A stunning arrangement of fresh, seasonal market vegetables, beautifully displayed with our signature vibrant Roasted Beet Hummus and a cooling Herbed Crème Fraîche Dip.

\$45/ \$90 / \$125 /
\$150

Artisan Fiesta Platter

Our house-fried tortilla chips served with a premium lineup of our fresh-made salsas: Pineapple Mango Habanero, Fire Roasted Salsa, Guacamole, Pico De Gallo, and Salsa Verde.

\$55 / \$100 / \$150
/ \$225

Rainbow Fresh Fruit Platter

Beautifully arranged seasonal fruit, enhanced with bright lime zest and fresh mint for a refreshing finish.

\$55 / \$85 / \$125 /
\$175

Warm Spinach & Crab Dip

Wild Caught Blue Crab, artichoke hearts, crème fraîche, and red peppers, served warm with toasted Red Bicycle Stick Bread for dipping.

sm \$65 / lg \$130

Artisan Sweet Bites Platter

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.

\$60/ \$120 / \$200/
\$300

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