

PlatedbyD Artisanal Grazing & Gourmet Boxes

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Menu Packages & Pricing Tiers

Note: No Minimum Applies to Orders

Package	Price	Description	Inclusions
Individuals & Minis	\$8.50 and up * Premium Sandwich: +\$6.00/box * Salad Protein: +\$5.25/box	Lovely individual treats prepared for personal gatherings. From single-serve cheese boards and fresh veggie boats to fruit cups and yogurt parfaits, prepared for effortless grazing.	Tiny Charcuterie (\$15) / Mini Charcuterie (\$20) / Medi Charcuterie (\$45) • Charcuterie Cup (\$12.50) / Charcuterie Boat (\$15) • Yogurt Parfait (\$8.50) • Crudites Boat (\$12.50) / Dessert Boat (\$15) • Must be ordered in quantities of 5
Small Bites & Appetizers	\$20 and up	Lovely bite-sized appetizers, perfect for social hours and backyard gatherings. Prepared fresh and ready-to-serve.	Apple Brie Bites (\$30) / Stuffed Dates (\$30) • Caprese Skewers (\$30) / Caprese Picks (\$20) • Peach Burrata Crostini (\$35) / Speck & Fig Crostini (\$35) • Melon Prosciutto Picks (\$30) / Salami Provolone Picks (\$30) • Watermelon Wedges (\$25) / Speck & Melon Skewers (\$45) • All bites come in quantities of 15. Add a wooden platter for \$18.
Sandwich Platters Collection	\$115 per platter	Trays of mini sandwiches built on fresh breads with house-made spreads. Choose from delicate tea sandwiches, soft brioche buns, or rustic artisan bread combinations.	24 Tea Sandwiches (\$115): Cucumber & Cream Cheese, Ham & Swiss, Turkey & Cheddar, Mozzarella Tomato Pesto • 24 Brioche Sandwiches (\$175): Provolone & Salami, Ham & Swiss, Turkey & Cheddar, Mozzarella Tomato Pesto • 24 Artisan Sandwiches (\$215): Brie & Prosciutto with Apple, Turkey & Smoked Gouda with Avocado, Ham & Swiss with Truffle Mustard, Mozzarella Tomato Pesto • Add-ons: Pickles (\$10), Garnish (\$8), Condiments (\$10) • Prepared ready to serve. Add a wooden platter for \$18.
Fresh Salads Selection	\$45 per bowl	Fresh, crisp green bowls and sweet fruit salads, tossed with house dressings. Available in individual portions or large sharing bowls for family-style serving.	Fruit Salad: Melons, berries & grapes (Individual \$45 / Serves 6-8: \$45 / Serves 15-25: \$85) • Iceberg Salad: Blue cheese crumbles, bacon, chives, tomatoes (Individual \$45 / Serves 6-8: \$45 / Serves 15-25: \$85) • Melon Prosciutto Salad: Arugula, mozzarella, melon, balsamic (Individual \$50 / Serves 6-8: \$50 / Serves 15-25: \$120) • Peach & Burrata Salad: Sweet peaches, creamy burrata, fresh greens (Serves 6-8: \$80 / Serves 15-25: \$160) • Apple & Pecan Salad: Crisp apples, candied pecans, vinaigrette (Serves 6-8: \$50 / Serves 15-25: \$120)

Package	Price	Description	Inclusions
Standard Charcuterie	\$95 per platter	A balanced combination of cured meats, fine cheeses, crunchy nuts, fresh fruits, and crackers arranged on a ready-to-serve platter.	Serves 4 (\$95): Cheddar, mozzarella, gouda, prosciutto, salami, crackers, nuts, olives, jam & fresh fruit • Serves 6-8 (\$120): Cheddar, mozzarella, gouda, prosciutto, salami, ham, crackers, nuts, olives, jam & fresh fruit • Serves 10-12 (\$175): Cheddar, mozzarella, gouda, brie, goat cheese, prosciutto, salami, ham, turkey, crackers, nuts, olives, jam & fresh fruit • Serves 15-20 (\$240): Adds blue cheese, sopressata, and pepperoni • Prepared ready to serve on a to-go platter. Add a wooden platter for \$18.
Deluxe Charcuterie	\$135 per platter	An abundant collection of hard and soft cheeses, fine cured meats, sweet jams, olives, nuts, and fresh seasonal fruit.	Serves 4 (\$135): Brie, cheddar, Parmesan, gouda, prosciutto, salami, sopressata, crackers, nuts, olives, jam & fresh fruit • Serves 6-8 (\$145): Brie, cheddar, Parmesan, gouda, prosciutto, salami, sopressata, ham, crackers, nuts, olives, jam & fresh fruit • Serves 10-12 (\$195): Adds blue cheese, goat cheese, and turkey • Serves 15-20 (\$255): Adds pepperoni • Prepared ready to serve on a to-go platter. Add a wooden platter for \$18.
Large Charcuterie Platters	\$275 per board	Abundant, show-stopping meat and cheese displays presented on our large wooden boards. Features fine specialty cheeses, cured meats, dried fruits, nuts, and sweet spreads.	Serves 20-25 (\$275): Brie, cheddar, gouda, mozzarella, cranberry & blueberry goat cheeses, Manchego, prosciutto, salamis, pepperoni, ham, turkey, mortadella, jams, nuts, olives, crackers & fresh fruit • Serves 30-35 (\$350) / Serves 40-45 (\$485): Larger variations with additional raspberry jams and pickles • Presented on high-quality wooden boards (\$50 board rental fee applied)
Fruit & Crudites Platters	\$85 and up	Vibrant seasonal fruits with chocolate, cannoli cream, or honey dipping spreads; or fresh, crisp raw vegetables with hummus, ranch, tzatziki, or artichoke dip.	Fresh Fruit Platters (Serves 4: \$90 / 6-8: \$115 / 10-12: \$150 / 15-20: \$200 / 20-25: \$250 / 30-35: \$325 / 40-45: \$450) • Fresh Crudites Platters (Serves 4: \$85 / 6-8: \$105 / 10-12: \$140 / 15-20: \$185 / 20-25: \$250 / 30-35: \$325 / 40-45: \$450) • To-go fruit/veggie platters can be placed on a wooden platter for an additional \$18. Rental boards carry a \$50 fee.
Brunch Platters	\$150 per board	A morning feast of fresh-baked croissants, scones, danishes, and bagels, paired with cream cheeses, sweet jams, butter, and fresh seasonal fruit.	Brunch for 6-12 (\$150): 1 dozen croissants (butter, chocolate, almond), 1/2 dozen scones, 1/2 dozen danishes, spreads & fruit on 16x16 board • Brunch for 12-20 (\$190): 1 dozen croissants, 1 dozen scones, 1 dozen danishes, spreads & fruit on 16x16 board • Brunch for 20-25 (\$250) / 30-35 (\$325) / 40-45 (\$450): Includes bagels, scones, danishes, croissants, and spreads on large rental boards (\$50 rental board fee applies)

Package	Price	Description	Inclusions
Grazing Tables	Custom Quote per event	The ultimate food display for weddings, showers, home celebrations, and large events. Styled on-site with multi-level boards, local cheese blocks, fresh fruits, and herbs.	Fully customized menu tailored to your event theme • Styled on-site by a professional food planner with eye-catching height • Features premium local cheeses, fine meats, fresh fruits, crackers, and dips • Includes complete setup, styling, and post-event cleanup

The Sandwich Board Selections

Premium Options (Note: Premium sandwiches carry a +\$6.00/box upcharge inside Personal Lunch Boxes)

Name	Description
Assorted Selection	Chef's curated mix of premium seasonal varieties
Premium Dilly-o	Fresh sliced Turkey breast paired with dill havarti, crisp lettuce, ripe avocado, crunch dill pickles, and a signature house-infused dill mayo.
Le Madam	Gourmet sliced ham & Swiss cheese styled with seeded mustard, premium smoked coppa, and sweet & hot bread-and-butter pickles. (Cut into sections)
Peached & Burrata	Crusty, artisanal Focaccia bread stuffed with pistachio pesto, fresh creamy burrata, prosciutto de parma, and seasonal sweet peach slices. (Cut into sections)
Dilly Chicken Caesar	Golden breaded chicken cutlet tossed with house dill caesar dressing, crisp romaine lettuce, and shaved aged parmesan flakes.
The Chicky Special	Rich pistachio pesto, golden breaded chicken cutlet, fresh burrata, wild baby arugula, thick balsamic glaze, and a dusting of parmesan.
The Tinny	Imported mortadella ham layered with fresh creamy burrata, sun-dried tomatoes, and a drizzle of olive oil. (Cut into sections)

Standard Options

Name	Description
Assorted Selection	Chef's curated mix of standard picnic favorites
Standard Tuna Salad	Chunky white tuna salad mixed with spicy pickles, diced onions, premium mayo, and a tang of yellow mustard.
Ham & Swiss	Classic sliced tavern ham and Swiss cheese with a sweep of standard deli-style mustard.
Turkey & Smoked Gouda	Thick sliced turkey breast paired with rich smoked gouda cheese and finished with a spicy chipotle mayo.
Salami & Provolone	Premium cured salami slices layered with sharp provolone, completed with oil & vinegar and dry Italian herbs.