

The Ultimate Grazing Table Grocery List

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A few months ago I posted one of my most popular posts – ***How to Create a Grazing Table Your Guests Will Never Forget***. Since everyone LOVED the last grazing table post, I decided to create a master grocery list for all the items I use, including things that will really elevate your table and impress the crowd.

This Thanksgiving Holiday I created a Fall Themed Grazing Table at our family home in the mountains. We did the table on Wednesday night which was perfect – no one had to cook, and leftovers could be munched on throughout the day on Thursday until the big turkey was done roasting!

Hope this grazing table master list helps and be sure to tag Sunny Coastlines in any photos so I can see your beautiful creations!

GRAZING TABLE MASTER LIST

Flowers-

I use a foundation flower like eucalyptus, this year I used dried fall leaves which really made the fall colors POP! After I play around with placement of that I'll add in larger flowers placed directly on the table and then I'll add tiny vases at different heights to create a layering affect.

Cheese– I slice all the cheese before placing on the board to make it easier for guests to grab!

Gouda

Cheddar

Brie – (I do NOT cut the wheel of Brie) always drizzle honey

Goat Cheese

Cheese soaked in Merlot

Gruyere

Manchego

Meats

Prosciutto

Capicola

Genoa Salami

Soppressata

Olives – I usually go to an olive bar and do a variety of olives

Peppadew peppers stuffed with goat cheese (usually found on olive bar)

Crackers – I usually get rosemary, wheat, and black pepper

Bread – I will either go to my bakery or a high end grocery store with a variety of bread loafs. I get a couple of baguettes, and tuscan style loaves.

Chocolate – I always go with Lindt Dark Chocolate bar – surprisingly the chocolate is always the first to go!

Pretzel Sticks

Dried Apricots

Banana Chips

Large Sprigs of Rosemary

Fruit

Red Grapes

Grapefruit + Pomegranates – I cut these in half and place on table – you can cut these up later for salads if you choose

Pears

Granny Smith Apples

Strawberries

Blueberries

Raspberries

Figs

Vegetables

Carrots

Cherry Tomatoes

Campari Tomatoes – leave on vine – great to put on sandwiches the next day!

Bell Peppers

Cucumbers

Dips

Red Pepper Hummus

Garlic Hummus

Spinach and Artichoke Dip

Condiments

Whole Seed Mustard

Dijon Mustard

Stonewall Kitchen Bourbon Molasses Mustard

Stonewall Kitchen Ginger Fig Jam

Stonewall Kitchen Maine Blueberry Jam

Honey

Nuts

Almonds

Cashews