



Interactive Brunch Buffet

(Menu is priced for every 20 guest)

Charcuterie display- \$140

Genoa, capracola, soppressata and prosciutto, Marinated Mozzarella, marinated artichokes and olives. Assorted crackers and pita

Domestic cheese display- \$90

Aged sharp cheddar, provolone, swiss, monterey jack, smoked gouda.

Imported and domestic cheese display- \$140

Fontina, Grand Cru, Van gogh, Asher Blue, and all the domestic listed cheeses.

Fruit display- \$80

Seasonal fresh fruit display with fresh berries. Including strawberries, pineapple, and grapes.

Vegetable crudite- \$80

Seasonal fresh Vegetables, Brocolini, zucchini, celery, carrot, squash, bell peppers and english cucumbers. Served with our fresh basil vegetable dip.

Baked Dips- (served with assorted crackers and toasted pita) \$70

-Artichoke and fontina with spinach, -Baked Buffalo Blue dip

-Baked Feta, Tomato, bacon and caramelized onion

-South western street corn queso -Loaded Baked potato dip

Pastry and Muffin- \$40

-Guava cheese filled pastry -Assorted fresh baked muffin -Scones

Small Bites - \$60

-Spanakopita - Empanadas -Vegetable spring rolls - korean BBQ meatballs

-Bacon Mac N Cheese Bites -Pulled BBQ Mac N Cheese bites

Breakfast items

\$60

- Heirloom tomato, spinach and feta Frittata
- Sous vide Turkey breast with cranberry jam
- Traditional French toast
- whole grain blueberry pancakes
- Nutella french toast
- Cowboy scramble eggs (pickled jalapeno, onion, cheddar)
- Center cut Bacon
- Breakfast red potatoes with bell peppers and onions

Assorted mini dessert display-

+\$5 per person

- Assorted mini cheesecake: strawberry, chocolate, guava, blueberry and plain
- Guava cheese mini pastry
- assorted mini cookies
- triple fudge mini brownies

Popular request's-

- Olive tapenade
- Garlic Aioli
- Mediterranean hummus
- Smoked Fish Dip.
- Bloody Mary bar!!!
- Field green salad with heirloom tomato, feta and creamy basil vinaigrette

You may also add any entree to the interactive buffet, All requests welcome!

Other services:

Rental- large event tent rental, chair, tables, high top tables, linen, fine china, stem where, glassware

Gourmet coffee bar: Spice up your event with a gourmet coffee bar! Hot and cold brew with a custom menu for your event! Includes an attendant.

Non alcoholic beverage station:

+ \$5 per person

Coke diet, sprite, ginger ale, peach tea and lemonade. station includes clear plastic service cups and ice

Attendant is required @ \$50 per hour

This menu is priced for platter and foil pan drop off. Buffet, plate, utensils and decoration charge is \$150 for every 50 people. Disposable/ 9in black gourmet plates, silver utensils, napkins, serving utensils and full service buffet provided with buffet charge. Rental available. Labor is +\$50 per hour per attendant. One attendant is required for every 50 people

V = Vegetarian, VE = Vegan, GF = Gluten-free, DF = Dairy-free options available Order online @ www.Carepackagemp.com or email contactus@carepackagemp.com