



Interactive Buffet

Tapa's, small plates and shareables / cocktail reception menu

(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

Canopies and crostini's - **\$40**

-Brie, prosciutto and fig -Herbed goat cheese, tomato bacon onion jam

-heirloom tomato, mozzarella, basil and balsamic

Small Bites - **\$60**

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

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

Sliders-

\$60

-Smoked Ham and swiss,
tomato bacon onion jam

-Sous vide Turkey with cranberry jam
- Mini Cheese burger

-Wagyu beef with

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.

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. The station includes clear plastic service cups and ice. Requires an attendant, \$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 and 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

