



MIERE CATERING

PACKAGES

SET UP

Party Boxes - Delivered in beautiful boxes, perfect for picnics, girls night, small events, date nights, and gifting

Individual Plated - great as a starter at a sit down service

Centerpiece - a fun way to bring your guests to the table to share a heavier portion of appetizer

Table Spread - give your guests the freedom to pursue a visually stunning landscape of goodies through cocktail reception or double the portion and skip the entrees all together.

*All rentals required will be a separate cost.



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SAMPLE MENUS

Classic Grazing Menu - Local cheese (hard, semi soft, and soft), variety of charcuterie, antipasto veggies, homemade spreads (tapenade, pestos, and preserves), honey comb, seasonal fruit, roasted nuts, artisanal crackers, and fresh bread

Family Style Menu - Cold roast beef slices w/ horseradish cream, slow roasted salmon w/ fennel citrus and chili, mushroom galette, barley and herbs w/ burrata, twice roasted sweet potato w/ hot honey, tomato onion and roasted lemon salad

Dessert Menu - Seasonal fruit, Seattle chocolate, macaroons, madeleines, roasted nuts, mini pavlova, fresh whipped cream

Breakfast Menu - Waffles, fresh whipped cream, honey comb, chia pudding, seasonal fruit, preserved fruit, yogurt, granola, croissant

*These are samples to give you an idea of what we can provide. We are first and foremost a custom catering company and every client receives a unique menu.



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PRICING GUIDE

Grazing/Dessert

2 guests: \$125
10 guests: \$250
15 guests: \$300
20 guests: \$400
30-40 guests: \$800
50-60 guests: \$1,200
60-80 guests: \$1,600
80-100 guests: \$2,100
150 guests: \$3,200

Family Style/Breakfast

2 guests: \$160
5 guests: \$375
10 guests: \$700
15 guests: \$975
20 guests: \$1,200
30-40 guests: \$2,400
50-60 guests: \$3,600
60-80 guests: \$4,800
80-100 guests: \$6,000
150 guests: \$9,000

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A LA CARTE

<u>Appetizers</u>	<u>Price/Person</u>
Egg salad crostini w/ serrano ham	\$6
Red pepper flake and cracked black pepper melon	\$4
Mortadella and pepperoncini toasts with with grass fed butter	\$5
Blistered lemony feta jalapenos	\$3
Furikake deviled eggs with salmon roe	\$5
Individual kimchi fried rice with sunny side quail egg	\$5
Grilled squash ribbons and crispy prosciutto skewers with mint dressing	\$3
Beet and goat cheese napoleons w/ truffle oil	\$3
Sesame and hot honey haloumi	\$3
Smoked trout cakes with date jam	\$7
Hand salad w/ buttermilk grapefruit dressing and mixed seeds	\$5
Crispy fingerling potatoes w/ remoulade	\$4

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A LA CARTE CONT.

<u>Desserts</u>	<u>Price/Person</u>
Mini Custard Desserts	\$5
Mini Tart	\$4
Large Tart	\$55/tart
Petit Fours	\$4
Large Cake	\$65/cake
Artisanal Chocolate Truffles	\$6
Canolis	\$5
Churros and Chocolate	\$5
StroopWafels	\$3
Cookies and Milk Shots	\$3
Smores Bar	\$5
Mini Candy Apples	\$3

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