



Meraki Collective: Holiday Celebration Catering Proposal

Like a Food Passport — Taking Your Taste Buds on a First-Class Trip

✨ Event Overview

Event Type: Holiday Party

Service Style: Drop-Off or Full Service Buffet Setup

Estimated Guest Count: TBD (pricing below based on 75–100 guests)

Event Month: December 2025

Theme: Festive, multicultural comfort with a touch of luxury

Station 1 – Holiday Buffet Experience

Choose 1 Starch, 1 Protein, and 1 Vegetable per Package

**All options can also be made as a Hors d'Oeuvres & Small Bites choice*



Starch Options

- Yellow Rice & Beans – slow-simmered with sofrito and herbs.
- Gourmet Mashed Potatoes – whipped with herbs, butter, and Parmesan cheese.
- Mashed Sweet Potatoes – finished with honey, brown sugar, and cinnamon butter.

- Roasted potatoes - seasoned and roasted with herbs and olive oil
- Five Cheese Mac & Cheese – creamy, decadent blend of five artisan cheeses.
- Herbed White Rice with Butter – simple, fragrant, and buttery.



Protein Options

- Grilled Jerk Chicken – marinated in our signature jerk seasoning, flame-grilled over pimento smoke.
- Baked or Grilled Mojo Chicken – citrus and herb-marinated chicken infused with fresh sofrito.
- Fried Chicken Strips with a side of Buffalo sauce, Blue cheese, BBQ sauce – golden, crispy tenders drizzled in a light honey glaze. Served w/ carrots and celery
- Fried Chicken Strips with Honey Thyme Glaze – golden, crispy tenders drizzled in a light honey glaze.
- Latin Brown Stew Beef with Gravy – slow-simmered beef in rich, savory brown stew sauce.
- Honey Garlic Salmon – glazed with a blend of honey, soy, garlic, and herbs.
- Jerk Chicken & Turkey Meatballs with Pineapple Glaze – sweet, spicy, and perfectly balanced.
- Pernil the Meraki way - slow-roasted marinated pork shoulder or juicy, and packed with robust, savory flavor from the garlic, oregano, and other spices.



Vegetable Options

- Garden Salad – fresh greens with cucumber, tomato, carrots, red onion, boiled egg, cheese, croutons and house dressing.
- Lemon Garlic String Beans – bright, tender green beans with fresh garlic and lemon zest.
- Roasted Veggie Medley – seasonal vegetables roasted with olive oil and herbs.
- Maple Thyme Glazed Carrots – oven-roasted carrots with maple butter and fresh thyme.
- Cucumber & Tomato Salad – refreshing and lightly seasoned.
- Southern Greens with Smoked Turkey – slow-cooked, rich, and flavorful.
- Steamed Broccoli - Drizzled with butter, house seasoning and lemon



Station 2 – Hors d'Oeuvres & Small Bites

Choice of Two (2)

- Charcuterie Cups – turkey pepperoni, cheese, fruit, crackers, and nuts (nut-free option available).
- Meraki Shrimp Cocktail Cups – old bay shrimp with a zesty mix of tomatoes, cucumbers, onions, avocado, cilantro and celery jalapeño peppers.
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- Mini Jerk Beef Patties – flaky pastry filled with spicy, flavorful jerk-seasoned beef.
- Mini Bruschetta Trio – tomato basil, mango salsa, and balsamic mushroom on crostini.

- Spinach & Feta Puffs – bite-sized golden pastries with spinach and feta.
 - Mediterranean Chicken Skewers – Grilled greek marinated and served with garlic roasted hummus or homemade tzatziki for dipping.
 - Stuffed Mini Bell Peppers – filled with herbed rice, veggies, and cheese (vegetarian-friendly).
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Station 3 – Made-to-Order Pasta Bar

Choice of One (1)

- Jerk Chicken Rasta Pasta – penne tossed in creamy jerk Alfredo sauce with bell peppers and herbs.
 - Turkey Penne with Red Sauce, Spinach & Ricotta – hearty, Italian-inspired comfort.
 - Garlic Butter Parmesan Pasta with Roasted Vegetables (Vegetarian) – rich, creamy, and vibrant with seasonal produce.
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Dessert Add-On Options

- Meraki Butter Cake with Fresh Strawberries & Powdered Sugar (\$4.00)

- Assorted Cookies (seasonal) \$3.50
- Mini Cheesecake Cups (Classic, Berry Swirl, or Caramel Drizzle) \$4.50 per person



Beverage Add-On Options

- Infused Water (Seasonal) – \$2.75 per person
- Homemade Lemonade or Sweet Tea – \$3.00 per person
- Seasonal Agua Fresca (Mango-Ginger, Hibiscus-Lime) – \$4.00 per person



Setup Options

Setup Option	Description	Price
Lite Setup	Simple buffet arrangement with disposable pans, serving utensils, and signage.	+\$150 flat
Full Luxury Setup	Includes floral and holiday décor, elevated serving ware, chafers, risers, themed tablecloths, and signage, dinnerware, utensils.	Starting at \$500–\$850 (based on guest count & space)

Suggested Pricing Tiers

Service Package	Includes	Price per Person (est.)
Buffet Only	One starch, one protein, one vegetable	\$28–\$32 pp
Buffet + Hors d'Oeuvres Station	Adds two appetizers	\$38–\$42 pp
Buffet + Hors d'Oeuvres + Pasta Bar	Adds pasta station and tasting portions	\$48–\$55 pp
Full Experience (All 3 Stations + Décor)	All food stations, setup, décor	\$58–\$60 pp

***Item Add-On**

Add-On	Suggested Price per Person
Protein	\$6–\$8
Starch	\$3–\$5
Vegetables	\$3–\$5
Hors d'Oeuvres (additional 1–2 items)	\$5–\$7
Pasta Station Portion	\$7–\$10

 NYS Sales Tax (8.75%) and Delivery/Service Fee additional