

Manchego



Where tradition and elegance converge

Mobile Grazing Cart Experiences

@manchegobar



THE MANCHEGO DIFFERENCE

At Manchego, every grazing experience begins with thoughtfully selected ingredients sourced from trusted local partners and artisan producers.

We are proud to collaborate with **Beauregard's Fine Meats & Butchery in Boca Raton**, which allowing us to feature premium imported charcuterie, specialty-cured meats, and artisan selections from around the world.

Our offerings may include Prosciutto di Parma, Prosciutto San Daniele, Mortadella with Pistachio, Finocchiona Salami, Coppa, Soppressata, Calabrese Salami, Spanish Chorizo, Serrano Ham, Speck, and other carefully curated selections.

For elevated events, premium upgrades may include Jamón Ibérico, Bresaola, Truffle Salami, Duck Prosciutto, and seasonal imported specialties.

Because every event is unique, selections may vary based on seasonality, availability, and your personalized preferences.



Curated Charcuterie Selections

- Prosciutto di Parma
- Calabrese Salami
- Mortadella
- Fennel Finocchiona Salami
- Soppressata Salami
- Coppa
- Hot Coppicollo Salami
- Spanish Chorizo
- Genoa Salami
- Speck
- Whole Leg Boneless Prosciutto
- Smoked Pancetta Roll
- Truffle Salami
- 12 mo Boneless Serano
- Piccante Salametto
- Black Forest Ham
- Duck & Port Wine Mousse Pate
- Rosette De Lyon, Dry Sausage
- Duck Pate
- Salmon & Spinach Pate

*Proudly featuring premium selections sourced through our partnership with
Beauregard's Fine Meats & Butchery in Boca Raton.*

Thoughtfully curated ingredients sourced from trusted local partners and artisan producers.

Artisan Cheeses

- Manchego
- Triple Cream Brie
- Fontina
- Fresh Mozzarella
- Parmigiano Reggiano
- Goat Cheese
- Gruyère
- Camembert
- Sharp Cheddar
- Havarti

Seasonal Fruits

- Grapes
- Strawberries
- Blueberries
- Blackberries
- Fresh Figs (seasonal)
- Pears
- Peaches (seasonal)



Artisan Preserves & Sweet Pairings

- Fig Jam
- Hot Pepper Jelly
- Raspberry Preserves
- Apricot Preserves
- Local South Florida honey (premium add-on)

Artisan Breads & Crackers

- French baguette
- Crostini
- Breadsticks
- Water crackers
- Multigrain crackers
- Cracked black pepper crackers

Mediterranean Delicacies

- Castelvetrano olives
- Marinated Olives
- Cornichons
- Marinated Mushrooms
- Roasted red peppers
- Marinated artichoke hearts



Nuts & Crunch

- Marcona Almonds
- Mixed roasted nuts
- Pistachios

The Manchego Experience

More than a Charcuterie

At Manchego, we believe the best celebrations happen when people gather, connect, and create memories. Our mobile grazing cart transforms any event into an elevated experience through beautiful presentation, premium ingredients, and thoughtful service.

What's Included

- ✓ Two-Hour Grazing Experience
- ✓ Cart Delivery & Setup
- ✓ Elegant Presentation & Styling
- ✓ Premium Charcuterie & Artisan Cheeses
- ✓ Curated Accompaniments
- ✓ Continuous Replenishment During Service
- ✓ Complete Breakdown & Cleanup

The Manchego Promise

Let us enchant your guests with a two-hour experience that delights every sense. From the moment we arrive, everything is taken care of—transportation, setup, and breakdown—so you can simply savor the magic. Our carefully curated selections are kept at the perfect temperature and lovingly replenished until the final moment.

Each bite is presented on charming, labeled wooden boards, turning your event into a feast for both the eyes and the palate.

Every Manchego experience is customized to your event, guest count, and vision.

Perfect For

- Open Houses
- Bridal & Baby Showers
- Graduation Parties
- Birthday Celebration
- Client Appreciation Events
- Corporate Events
- Private parties
- and Holiday Gatherings

Ready to Plan?

www.manchegobar.com

@manchegobar

561-699-8634 Call or Text