

Brunch and Chill

CASUAL DINING BRUNCH SERVICE | \$150 FOR 6 TO 8 GUESTS

THIS IS A PRIVATE CHEF SERVICE WHERE I COME TO PREPARE THE MEAL FOR THE GROUP AND SERVE IT ON INDIVIDUAL PLATES. A CLEAN AND SPACIOUS KITCHEN IS REQUIRED FOR THIS SERVICE, AS WELL AS A DINING TABLE. DECORATING IS NOT INCLUDED. THIS PRICE DOES NOT INCLUDE TRAVEL FEES AS IT IS DETERMINED BY DISTANCE AT THE TIME OF CONSULTATION.

INDIVIDUAL BRUNCH CHARCUTERIE | \$10 PER GUEST

INCLUDES:
EGGS
SHRIMP & GRITS
BACON
WAFFLES
SEASONAL FRUIT

CHICKEN & WAFFLES BRUNCH | \$10 PER GUEST

WAFFLES LAYERED WITH CRISPY GOLDEN CHICKEN TENDERLOINS, BACON, AND LIGHT SYRUP. ACCOMPANIED WITH FRESH SEASONAL FRUIT AND ROSEMARY SPRIGS.

SALMON & GRITS BRUNCH | MARKET PRICE

STONE GRITS TOPPED WITH A FINELY SEASONED PAN SEARED SALMON FILLET AND CHERRY TOMATO CONFIT.

STEAK & EGGS BRUNCH | MARKET PRICE

CAST IRON SEARED STEAK TOPPED WITH A CHIMICHURRI SAUCE, PAIRED WITH SCRAMBLED EGGS AND BREAKFAST POTATOES.

*SUBSTITUTIONS AVAILABLE FOR EGGS AND SOME DAIRY PRODUCTS

SELF-SERVICE ADD ONS

MIMOSAS | \$40
FRESH FLORAL BOUQUET | \$30
SEASONAL FRUIT TRAY | \$40
ANY BAR STYLE OPTION
SHRIMP & GRITS | \$35
NONALCOHOLIC BEVERAGE BAR | \$30
BRUNCHUTERIE BRUNCH BOARD | \$100 TO \$200 RANGE