

It's Graze-y Brunch Menu

Full Brunch Menu - \$36pp

\$150 Set Up Fee, \$150 Greenery + Florals
Service Fee, Tax

In Order to Save Time, our team provides Pricing Upfront with no Hidden Costs for Weddings/Brands/Corporations

Our Full Brunch Menu Includes:

A Food Spread Set Up with Heat Warming Lights, Polished Chaffing Dishes, Ceramic/Wooden/Stone Decor to match your theme. Upon arriving our team will set up for 1.5-2hrs prior to your guests arriving. Your Final Grazing Table will be arranged with multiple tiers, pop of color and a Graze that will WOW your guests!

Your Grazing Menu

Charcuterie Boards

Fruit Platters

Parfait or Overnight Oat Cups

Quiches (Menu Selection will be provided)

Breakfast OR Lunch Selection of Sandwiches Avocado Toast, Lox Bagels OR Burritos

(Menu Selection will be provided)

Belgian Waffles, Powdered Sugar, Marmalade

Breakfast Potatoes

Pastry Assortment

Coffee Station

Add Ons:

Server/Clean Up: \$33hr

Bamboo Plates + Utensils + Napkins \$2pp

Infused Water Station \$1.50pp

Mimosa Station \$9pp

Fried Chicken + Waffle Cups \$4

& A La Carte Menu

18% Off Any Chef Attended Station (Omelette, Waffle, Smoothie & etc...)

Brunch Flat Lay Charcuterie Table

4ft - \$630 | 6ft - \$830 | 8ft - \$1,030 | 10ft - 24ft Available

Includes: Light Charcuterie + Fruit, Pastries, Yogurt, Belgian Waffle Pastry, Bagels + Whipped Cream Cheese