

It's Graze-y Full Meal Graze

Full Brunch Menu - \$37pp

\$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

Sandwiches, Skewers and or Sliders

Seasonal Salad

Cold Pasta or Hot Pasta

Infused Water Station

EX MENU: (Selection Numbers vary on Guest Count)

Artisanal Charcuterie Displays

Seasonal Fruit Arrangement

Crisp Chicken Parmesan Sandwich with Spicy Chipotle Aioli

Garlic Butter Shrimp Skewers with Mango Salsa

CheeseBurger Sliders with Bacon Jam

Heirloom Caprese Skewers with Aged Balsamic

Mediterranean Cucumber & Feta Salad

Lemon Basil Orzo with Parmesan Crisp

Add Ons:

Bamboo Plates + Utensils + Napkins \$2pp

Infused Water Station \$1.50pp

Mimosa Station \$9pp

Appetizer Menu

Servers + Clean Up: \$33 an hour

& A La Carte Menu

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

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