

# It's Graze-y Brunch Flat Lay Menu

Our Flat Lays are Priced by Size and not by Guest Count. Making this option perfect for Small Parties, Conventions, Corporate Meetings, Memorial Services, Bridal Showers and More! Pair our Brunch Flat Lays with our Add On Menu to make it a heavier meal.

## What Does Flat Lay Mean?

If you have taken a look at our website or Instagram you will see two types of Grazing Tables. Those with decor, vases and tiers and those that look like a huge flat charcuterie board. A Flat Lay is a graze in which my team places parchment paper down on a table or space of your choice. We will then spend 45mins-1hr setting up this Grazing Table. Due to no decor/vases or tiers, there is no need for my team to come back! Just pull the parchment paper into the trash once you are done grazing! This Grazing Selection is a Continental Breakfast/Brunch that will have your guests satisfied and ready for a great day!

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

## Your Grazing Menu

Bagels + Whipped Cream Cheese Assortment  
, Belgian Waffles, Mini Conchas, Pastry Assortment  
Parfait Cups

### Cheeses:

Cranberry Cheddar, White Cheddar, Manchego, Brie, Onion Cheddar, Blueberry Goat Cheese

### Meats:

Salami, Spicy Salami

### paired with:

Fig Jam, Honey and Fruit Spread  
Olives, Candied Oranges, Dried Apricots, Nuts, Cracker Assortment, Dried Fruit & Variety of Fresh Fruit  
Seasonal Sweet Goodies

### Fruits:

Fresh Fruit (Seasonal Produce)

4ft x 21 inch Flat Lay Graze - **\$630**  
Approx Feeds 25-35+

6ft x 21 inch Flat Lay Graze - **\$830**  
Approx Feeds 35-55+

8ft x 21 inch Flat Lay Graze - **\$1,030**  
Approx Feeds 55-85

Tables 10ft & above, 2 Staff Members will arrive upon site.

10 ft x 25 inch Flat Lay Graze - **\$1,630**  
Approx Feeds 85-110

12ft x 25 inch Flat Lay Graze - **\$1,930**  
Approx Feeds 110-140

16 x 25 inch Flat Lay Graze - **\$2,530**  
Approx Feeds 140 -175

18ft x 25 inch Flat Lay Graze - **\$2,830**  
Approx Feeds 175-200

Feel Free to order WHATEVER size, for WHATEVER amount of guests you have.  
\*If larger sizing is needed, please contact directly.

# It's Graze-y Brunch Menu


## Breakfast + Brunch A La Carte Menu


MIN \$600 to book, unless pairing with a Flat Lay Grazing Table or Chef Attended Station

SERVICE FEE WILL APPLY  
\* Minimum Per Item

### Quiche + Frittatas

Full Size: \$45, Individual Minis \$5.50


Mushroom + Swiss 


Spinach + Swiss 


Quiche Lorraine


Bacon + Ham


Roasted Veggies 

Caramelized Onions 

Spinach + Sundried Tomatoes + Feta 

Bell Pepper + Onions + Mushrooms 

Meat Lovers - Bacon, Ham, Sausage + Onions 

Chefs Choice (Spring) - Leeks, Spinach, Mushrooms, Tomatoes 

Any Selected can be made into a Frittata to accommodate a GF Diet 


### Breakfast Classics


Breakfast Burritos \$15 or GF Breakfast Tacos \$3.25

Classic - Bacon + Eggs + Hashbrowns + Cheddar

Traditional - Sausage + Eggs + Hashbrowns + Cheddar

La Mexicana - Chorizo + Eggs + Potatoes + Cheddar

Vegetariana - Soyrizo + Eggs + Potatoes + Cheddar 

Veggie Lover - Egg + Potatoes + Mushrooms + Spinach + Peppers 

Chefs Choice - Eggs + BellPeppers + Bacon + Cheddar + Black Beans

### Breakfast Classics


Breakfast Sandwich

GF + \$1


Croissant + Egg + Bacon + Cheddar \$6

English Muffin + Egg + Ham + Bacon + Cheddar \$5.50

Croissant + Ham + Swiss \$5.50

Avocado Toast + Poached Egg + Feta + Roma Tomato + Pickled Onions + Microgreens \$11   
(Halves \$5.50)

Open Faced Lox Half Bagel + Pickled Onions + Capers + Tomatoes + Whiped Cream Cheese \$6

Bagel Bar (Sweet & Savory) \$13pp 

Pick your Bagel Flavors upon booking

Assorted Bagels + 4 Types of Cream Cheese + Peanut Butter + Berries + Granola + Honey + Lox +  
Picked Onions + Capers + Tomatoes + Cucumbers + Hard Boiled Eggs +

### 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

# It's Graze-y Brunch Menu

## Breakfast + Brunch A La Carte Menu

MIN \$800 to book, unless pairing with a Flat Lay Grazing Table or Chef Attended Station

SERVICE FEE WILL APPLY  
\* Minimum Per Item

Drop Off Menu (Chaffers) | Food Spread + Greenery \$225 Set Up + Pick Up Fee

### Breakfast Sides

Seasonal Salad \$55 Full Sheet Tray

Yogurt Parfait Cups \$4

Overnight Oats \$4

Chia Pudding \$5

Homestyle Potatoes \$100 Full Sheet Tray

Classic Bacon \$2pp

Turkey Bacon \$2.50pp

Pork Maple Sausage \$2pp

Turkey Maple Sausage \$2.25pp

French Toast Casserole \$80 Full Sheet Tray

Blueberry French Toast Casserole \$80 Full Sheet Tray

Chicken Apple Sausage \$3pp

Fried Chicken + Waffle Cups \$4pp

Per Person - PP = 2Pieces

### Platters

Fresh Fruit Platter - \$3.50pp

Charcuterie Platter - \$10pp

Pastry Assortment - \$6pp

Crudite Platters

### Breakfast + Brunch Interactive Stations (Chef Attended) - 25 Person Minimum - 2hrs

Each Station Includes: Plates + Utensils, Bar, Table + Linens, Cooks, Potatoes & Coffee Bar

If booked with a Grazing Table 18% Discount will be applied to Stations

Gluten Free +\$1pp

**Chilaquiles Station \$22** + Beans + Fried Egg + Crema + Cilantro + Queso Fresco

**Waffle Station \$15** - Sweet (Red Velvet, Chocolate, Cinnamon, Regular) or Savory (**GF + \$1**) + Berries, Bananas, Whipped Butter, Nuts, Powdered Sugar, Chocolate Chips, Nutella, White Chocolate, Potatoes, Coffee

**Omelette Station \$28** - 10 toppings (Menu Upon Inquiring) + Toast, Potatoes, Coffee

**Pancake + Egg Station \$21** - Pancakes, Syrup, Toppings, Eggs, Potatoes, Coffee

**French Toast Station + Egg Station \$22** - Eggs, Toppings, Syrup, Potatoes, Coffee

**Panini Station \$27** - Variety of Cheese/Protein/Veggies, Pasta & Salad (no potatoes),

**Acai Station \$16** - Fresh Fruit + Toppings

**Smoothie Station \$10** - Chef + Customer will create a customizable menu

**The Grand Slam Bar \$40pp** (Omelette or Egg Scramble, Waffle, Pancake, Potatoes, Bacon + Coffee)

### Mimosa Station \$9pp

Fruit Assortment, 4 Juice Types, Glass Drinkware, Glass Carafes, Bar, Umbrella, Cooler

\*Customizable Edible Drink Toppers (Brand Activation/Wedding/Baby/Bridal Shower)

Poured Service \$35per hr server (2hr min)

# It's Graze-y Drinks Menu

**MIN \$600 to book, unless pairing with a Flat Lay Grazing Table  
or Chef Attended Station**

**SERVICE FEE WILL APPLY  
\* Minimum Per Item**

## Drinks Menu

**Bottled Orange Juice: \$3**

**Bottled Apple Juice: \$3**

**Milk: \$1.50**

**Water Bottles: \$1.50**

**Sparkling Water: \$2.50**

**Bottled + Flavored Cold Brew (in-house): \$5**

**Classic Lemonade: \$3**

**Iced Tea: \$3**

**Aguas Frescas: \$5**

**Cucumber Lime**

**Watermelon**

**Chia Limenade**

**Hibiscus Tea (Jamaica)**

**Melon Water**

**Strawberry Horchata**

**Horchata**

**Customized Drink + Brand Activation Label: \$6**

## Drinks Stations

**Agua Fresca : \$6pp**

**Mimosa Station: \$9pp**

**Infused Water Station**

**Coffee Station**

**Juice Station**

## Brunch + Charcuterie Boards

**Brunch Round Board - \$330**

**Brunch Runner - \$450**

**XL Charcuterie Board - \$220**

**Fruit Platter - \$120**

**Fruit Salad - \$60p Bowl**

**These options are recommended for our A LA Carte Clients to curate the perfect Breakfast or  
Brunch Assorted Spread.**

# It's Graze-y Interactive Food Stations

## Breakfast + Brunch Chef Attended Stations


### **Breakfast + Brunch Interactive Stations (Chef Attended) - 25 Person Minimum - 2hrs**

*Each Station Includes: Plates + Utensils, Bar, Table + Linens, Cooks, Potatoes & Coffee Bar or Water Station*


**If booked with a Brunch Grazing Table (\$36pp) a 18% Discount will be applied to Stations**

**If booked with a Brunch Flat Lay a 10% Discount will be applied to Stations**


**GLUTEN FREE + \$1**


**Chilaquiles Station \$22** + Beans + Fried Egg + Crema + Cilantro + Queso Fresco 


**Waffle Station \$16** - Sweet (Red Velvet, Chocolate, Cinnamon, Regular) or Savory (**GF + \$1**) + Berries, Bananas, Whipped Butter, Nuts, Powdered Sugar, Chocolate Chips, Nutella, White Chocolate, Potatoes, Coffee


Eggs + \$3.50pp 


On Site Fried Chicken + \$4.50


**Omelette Station \$28** - 10 toppings (Menu Upon Inquiring) + Toast, Butter, Potatoes, Coffee 

**Pancake + Egg Station \$25** - Pancakes, Syrup, Toppings, Eggs, Potatoes, Coffee 


**French Toast Station + Egg Station \$25** - Eggs, Toppings, Syrup, Potatoes, Coffee 

**Panini Station \$28** - Variety of Breads/Spreads/Cheese/Protein/Veggies, Pasta & Salad (Leafy or Potato) 

**Acai Station \$15** - Fresh Fruit + Toppings 

**Smoothie Station \$10** - Chef + Customer will create a customizable menu 

**The Grand Slam Bar \$40pp** (Omelette or Egg Scramble, Waffle, Pancake, Potatoes, Bacon + Coffee)

**Waffle Pops \$5pp** (No A LA CARTE - Must Book with Grazing Table) 

### **Mimosa Station \$9pp**

Fruit Assortment, 4 Juice Types, Glass Drinkware, Glass Carafes, Bar, Umbrella, Cooler

\*Customizable Edible Drink Toppers (Brand Activation/Wedding/Baby/Bridal Shower)

Poured Service \$35per hr server (2hr min)