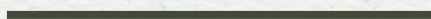


BRUNCH MENU



Soul

A M E R I C A N C U I S I N E S



BRUNCH WITH THE SOUL

A customized breakfast/brunch menu prepared at the hands of Chef AC. Take your typical breakfast menu to the next level with an exquisite twist of an American soul food brunch style meal. This service can be perfect for an intimate brunch date for two or a small event of your choice.

- Required 40% non-refundable deposit upon booking.
- Contracts & Final Menus are sent prior to the deposit.
- Substitutes are available, please contact the chef.
- All pricing include grocery and service fees. Travel fees may vary.

BRUNCH PRICING

BOMB BRUNCHAHOLIC

Up to 5 Selected Items

Premium Beverage: +\$10.00 pp

Premium Protein: starting at +\$75.00

Additional Side: starting at +\$20.00

PRICE PACKAGES

2-3 Guests: Starting at \$450.00

4-6 Guests: Starting at \$700.00

8-10 Guests: Starting at \$1,100.00

12-15 Guests: Starting at \$1,250.00

15-20 Guests: Starting at \$1,500.00

BRUNCH PRICING

BONAFIDE BRUNCHAHOLIC

Up to 7 Selected Items

Premium Beverage: +\$10.00 pp

Additional Protein: starting at +\$25.00

Additional Side: starting at \$20.00

PRICE PACKAGES

2-3 Guests: Starting at \$600.00

4-6 Guests: Starting at \$800.00

8-10 Guests: Starting at \$1,325.00

12-15 Guests: Starting at \$1,600.00

15-20 Guests: Starting at \$1,850.00

BEYOND BRUNCH PRICING

FOOD DISPLAY OPTIONS

Traditional Aluminium Pan Display

Food is prepared and displayed in traditional/basic aluminium pans and/or disposable chafers

Luxury Chafer Display

Starting at \$150.00

Food is prepared and displayed in deluxe versatile chafer dishes

The Soul Experience Display

Starting at \$250.00

Food is prepared and displayed in white porcelain dishes with minimum decor and risers

Decor Display

Additional decor: starting at \$75.00

assorted flowers, rose petals, dry ice, greenery, sparkles, individual menus, etc.

BRUNCH MENU

BEVERAGES

Lemonade

Apple Juice

Orange Juice

Spring Water

Strawberry Lemonade



PREMIUM BEVERAGES

Mojito Mimosa

Traditional Mimosa

Tequila Sunrise Mimosa

Strawberry Mango Mimosa

Orange Sweet Tart Mimosa



BRUNCH MENU

CLIENT FAVORITES

Brown Sugar Crusted French Toast

AC's Hennessy Cream Shrimp & Grits

AC's Seafood Shrimp & Grits

Traditional Shrimp & Grits Fried

Breakfast Charcuterie Boards

Chicken & Waffles

PREMIUM PROTEINS

Garlic Butter Ribeye Steak

Pan-Seared Lamb Chops

BBQ Lamb Chops

Fried or Pan-Seared Salmon

Bacon Wrapped Shrimp

Garlic Butter Lobster Tails

BRUNCH MENU

TRADITIONAL PROTEINS

Turkey Bacon

Pork Bacon

Pork Sausage

Turkey Sausage

Chicken Sausage

PASTRIES & SIDE DISHES

Breakfast Eggs Rolls

Buttermilk Pancakes or Waffles (Blueberry, Strawberry, Peach Cobbler, Cinnamon, Fresh Fruit, Cinnamon Roll)

Avocado Toast

Seasoned Potato Hash

Loaded Potato Hash

Veggie Potato Hash

Honey Butter Croissants

Honey Butter Biscuits

Cinnamon Roll

BRUNCH MENU

SIDE DISHES CONT.

Scrambled or Fried Eggs

Smoked Cheese Grits

Slow-Cooked Grits

Seasonal Assorted Fruit

Yogurt Parfait

Smoothie Bowls

Create Your Own

Grits Scramble Bowl

Potato Hash Bowl

Oatmeal Bowl

All pricing and packages include custom menus & basic display, groceries, and service. All travel, plateware, and additional items and fees are not included in the above packages. These fees may vary. Any additional costs required by Chef AC will be added to your quote and invoice.