

THE BRUNCH EXPERIENCE



The

Soul 

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



THE EXPERIENCE

A fully customized, chef-curated brunch experience prepared by Chef AC, blending elevated Southern influences with a diverse range of American cuisine and creative culinary expression. From classic brunch staples to innovative, flavor-forward dishes, each menu is thoughtfully designed to reflect both tradition and modern refinement. This experience elevates familiar brunch favorites into a luxurious, personalized dining moment, perfect for intimate gatherings or curated events.

- 40% non-refundable retainer required to secure your date (50% non-refundable retainer required for catering)
- Service agreement and final menu confirmed prior to booking
- Customizations available upon request
- Pricing includes groceries and standard service; travel and enhancements may vary.

TRADITIONAL BRUNCH

BOMB BRUNCHAOLIC

Curated 4-5 item brunch experience

Premium Beverage: +\$15.00 *per guest*

Premium Protein: starting at +\$95.00

Additional Side: starting at +\$40.00

PRICE PACKAGES

2-3 Guests: Starting at \$750.00

4-6 Guests: Starting at \$1,000.00

8-10 Guests: Starting at \$1,450

12-15 Guests: Starting at \$1,850

15-20 Guests: Starting at \$2,300

ELEVATED BRUNCH

BONAFIDE BRUNCHAHOLOG

Curated 4-5 item brunch experience

Premium Beverage: +\$15.00 *per guest*

Premium Protein: starting at +\$95.00
(steak, lamb, seafood selection)

Additional Side: starting at +\$40.00

PRICE PACKAGES

2-3 Guests: Starting at \$850.00

4-6 Guests: Starting at \$1,075.00

8-10 Guests: Starting at \$1,700.00

12-15 Guests: Starting at \$2,200.00

15-20 Guests: Starting at \$2,600.00

BEYOND BRUNCH

FOOD DISPLAY OPTIONS

Traditional Standard Display *(included)*

A clean, polished setup using disposable aluminum service ware or classic dishes, designed for a seamless and elevated dining experience.

Luxury Chafer Display

Starting at \$200.00

An upgraded presentation with high-quality stainless steel chafers, offering a refined and upscale buffet-style display.

The Soul Experience Display

Starting at \$350.00

A signature, fully styled presentation with curated dishware, risers, and heat lamps for elevated style and optimal quality.

Enhanced Décor Styling

Starting at \$100

Enhance your display with custom décor such as florals, greenery, candles, rose petals, dry ice accents, and personalized menus to elevate your event's aesthetic.

BRUNCH MENU

BEVERAGES

Spring Water

Lemonade

Apple Juice

Orange Juice

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

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.

ELEVATED BRUNCH

ELEVATED SELECTIONS

**Peruvian Chicken Breakfast Potatoes with
Sunny Eggs & Creamy Jalapeño Salsa Verde**

Smoked Salmon Croissant Scramble
Agave Chipotle Aioli & Lemon-Herbed Arugula

Shakshuka-Ghanaian Poached Eggs & Tomato
Roasted Potato Medley & Fresh Herb Crema

Fried Green Tomato Benedict
with Spiced Beef Bacon & Herb Hollandaise

Brown Butter Cornbread Waffles
with Maple Gastrique

Braised Short Rib Breakfast Hash
Over-medium Pasture Raised Eggs, Spiced Salsa Roja & Cilantro

Mediterranean Branzino & Parmesan Polenta
Ladolemono & Vierge Sauce

Candied Bourbon Peach Pain Perdu
Lemon Whipped Cream & Mint

Caviar & Crème Fraîche Potato Rosti
Soft-Scrambled Pasture Raised Eggs & Maple Chicken Sausage

Rockefeller Oyster Canapés
Buttery brioche crumble

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