THE BRUNCH EXPERIENCE

The

Soul

AMERICAN CUISINES

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 BRUNCHAHOLIC

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 $650.00

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 BRUNCHAHOLIC

Curated 6-7 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 $750.00

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 chafer dishes, 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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