

# *The Ultimate Brunch Baddie Experience*

## **PRIVATE BRUNCH MENU**

As promoted, our infamous & elaborate Brunch Setups are now available for exclusive booking. Each booking includes a custom set up & experience. You can request a custom menu or add items not mentioned. Certain Menu Items do require an additional fee. (Lamb Chops, Oxtails, Lobster, ect.)

**Buttermilk Waffles** – Topped with Fruit, Powder Sugar, & Syrup

- Red Velvet, Fruity Pebble, Chocolate Chip, Blueberry

**Creole Shrimp & Grits** - Creamy Grits topped with Blackened Shrimp.

**Fried Chicken Tenders** - Buttermilk Breaded Chicken Tenders

**Lamb Chops** - Cooked to Perfection, Savory or Sweet.

**Steak Strips** - Topped with a Garlic Butta Sauce.

**Lobster Mammiana** - Lobster Halves topped with Garlic Butter and Lemon Zest

**Eggs of Choice** – Scrambled, Poached, or Fried

**Bacon or Sausage** – Pork or Turkey

**Blackened Lemon Pepper Salmon Bites** - Seared Salmon seasoned to perfection.

**Fried Shrimp and Grit Balls** - Blackened Shrimp inside of a Fried Grit ball.

**Krabby Patties** - Hand Prepared Crab Cakes topped with a Creole Remoulade.

**Cinnamon Brioche French Toast** - topped with a Cream Cheese Sauce

- Fresh Berries, Cinnamon Toast Crunch, Peach Crème, Fruity Pebbles

**Chicken & Waffle Bites**– Buttermilk Fried Chicken w/ our Homestyle Waffles

**Short Rib & Grits** – Korean Style Short Ribs Braised with Bell Peppers & Onions.

**Oxtail & Grits** – Creamy Grits topped with a Brown Jamaican Sauce & Oxtail Meat

**Cajun Catfish** – Blackened, Grilled, or Fried

**Red Pepper Hash** – Roasted Bell Peppers, Onions, and Skillet Potatoes topped

**Hawaiian Roll French Toast Bites** – Cinnamon Butter French Toast Squares

**Specially Topped Eggs** (Regular, Creole Styled, Bacon Infused)

**Eggs Benedict** – Biscuit bottom topped with Canadian Bacon or Sausage, Egg, and Hollandaise Sauce

**Stuffed Egg Rolls** – Seafood, Buffalo Chicken, Philly ChzSteak, Breakfast Rolls

**Shrimp & Grit Shooters** – Individually prepared Shrimp & Grits

**Cinnamon Rolls** - Traditional, Peach Cobbler, Strawberry Shortcake,

**Croissant Sandwiches** – Tomato, Swiss, Lettuce, (Turkey, Ham, Roast Beef, Tuna)

**Boudin Balls** – Cajun Boudin Balls

**Mini Burger Sliders** – American Cheese, Bacon, Tomato, Lettuce

**Asian Zing Lettuce Wraps** - Ground Turkey cooked in Asian Spices Topped with Bell Peppers and Onions served on Lettuce Wraps

**Bacon Wrapped Shrimp** – Blackened Shrimp wrapped in Bacon Strips

**Tomato Cucumber Salad** – Zesty Dressing w/ Tomato, Cucumbers, Red Onions, Eggs

**Cajun Pastalaya Shooters** – Sausage, Chicken, and Shrimp Cajun Pasta in a Shooter

**Yogurt Parfaits** – Yogurt topped w/ Fresh Berries & Granola and fresh Mint.

**Berry Custard** – Fresh Glazed Berries in a custard pie w/ caramel topping.

**Avocado Tostadas** - Fresh Guacamole topped w/ Salmon, Red Onion & Chipotle Sauce.

**Lamb Chop Cupcakes** – Seared Lamb Chops on top of Mashed Potatoes/ a Cornbread Cupcake Base.

**Fruit Arrangement** – Fresh Cut Premium Fresh in Season Fruit

**Mimosas** - Champagne served with Orange Juice, Cranberry Juice, Raspberry Lemonade, or Orange Mango Punch

**Custom Cocktail** – Let me make something special for you!

## **EXTRAS/ ADD-ONS**

**Charcuterie Board** + \$75 small \$150 medium \$200 large

**Add Grazing Spread** (charcuterie table display) + \$250

**Acrylic Stirrers** - \$5 per guest

**Acrylic Custom Menu** - \$40 Extra

**Dry Ice & Sparkler Service** - \$30 Each | \$55 Both

**Custom Cocktails** – Add an extra cocktail \$50, +1 per guest

**Mimosa Tower** - \$175

**Additional Menu items** - \$85 Each item

## **PRIVATE BRUNCH STARTING PRICES**

10 Guest Minimum

**6 Premium Brunch Items \$85 PP**

**8 Premium Brunch Items \$110 PP** (\$20 Discount PP Guest Counts over 30 Guests)

Some items adhere to an extra surcharge due to constant economic changes.

**50% DEPOSIT DUE AT BOOKING.**

**\*\*Each Booking Includes the works which consist of a Luxury Set Up with Professional Chafing Stands and Warming Equipment. I strive my hardest to make every event feel exclusive and luxurious! Cups & Dry ice are included if Custom Cocktails are booked with a package. Please provide plates and utensils for your guests. PLATES/NAPKINS/UTENSILS are not included!**