

CHEF'S
PRIVATE
DINING
EXPERIENCE

BRUNCH

Chef
PRISCILLA
CATERING • PRIVATE CHEF



PRIVATE BRUNCH

Package for 6-15 Guest
Drop Off-\$695+Tax
Catered-\$825+Tax

This Brunch includes the choice of 1 bread option 1 meat options, 1 side option and scrambled eggs 1 specialty option

THE PRIVATE BRUNCH PARTY

Package for 5-15 Guest
Drop Off -\$725+Tax
Catered -\$999 +Tax

This Brunch includes the choice of 1 bread option 1 meat options, 1 side options and scrambled eggs 1 specialty option

THE ULTIMATE BRUNCH

Package 15-30 Guest
Drop Off-\$1495
Catered-\$1625

This Brunch includes the choice of 1 bread option 1 meat options, 1 side option and scrambled eggs 1 specialty option

Pastries/ breads

Buttermilk Biscuits
Croissants
Muffins
English Muffins
Bagels

Sides

Cheesy Hashbrowns
Hashbrown Patty
Garlic Breakfast Potatoes
Grits or Cheese Grits
Sweet Potato Hash
French Toast Bake
Garlic Asparagus
Cajun Rice

Meats

Crispy Bacon
Turkey Bacon
Sausage Patty or Link
Beef Sausage

Specialty Options

Golden Fried Chicken & Waffles
New Orleans Shrimp & Grits
Cajun Salmon +\$2 pp
Herb Grilled Lamb +3 pp

Add Ons

Additional Side \$4 pp
Additional Specialty Side \$8 pp
Additional Meat \$5 pp
Fruit Platter \$65

Additional Service Fees

For full-service events, clients must provide their own glasses, silverware, and plates. If needed, these items can be provided at \$10 per person. For drop-off events, a \$75 fee will be added for disposable catering and serving equipment if required. Additionally, disposable plates, cups, utensils, and napkins are available for \$50 per 25 guests.



WINE/CHAMPAGNE & COCKTAILS

Bottle of champagne	17.99
Red wine (Glass/Bottle)	9/18
White wine (Glass/Bottle)	9/18
Smokin Cocktails	19
Mimosas /Unlimited	9/89