CELEBRATION BRUNCH

wooden display platter, bamboo tongs + cocktail napkins, 3 hour event (bamboo plates + cutlery not included)

included

assorted bagels + cream cheese
seasonal melons + berries + fruits, vegan + gf
chocolate & butter croissants + assorted pastries
seasonal cheese board + charcuterie + grapes, veg

select 2

passed: bacon + egg + cheese breakfast sandwich OR breakfast tacos, scramble + avocado + feta, gf
yogurt + granola parfaits + lemon curd + berries, veg + gf
stationary smoked salmon + accoutrements + $7 per person, pesc
mini kale + gruyere quiches, veg
deviled eggs + chervil, gf + veg

up to 50 guests: $1750 base (1 chef, 2 servers) + $40 per guest
up to 100 guests: $2500 + $40 per guest (1 chef, 3 servers)
add bartender: $500 / add Bloody Mary Bar $25 per guest / add Mimosa Bar $18 per guest / ice not included
add Coffee Tricycle, includes iced coffee keg + hot coffee, accoutrements: $1000 + $8 per person