

big girls
EVENTS & CATERING

Southern Brunch



Before brunch begins, we recommend 2 of the following selections during photo's or cocktail hour. Our servers will greet your guests with trays of passed appetizers while the guests help themselves to drinks.

\$2.50 Appetizers

Old Fashioned Pigs
in a Blanket

Cucumber & Dill
Canapes

Strawberry & Mint
Bruschetta

Pimento & Jalapeno
Crostini's

\$3.00 Appetizers

Sharp Cheddar &
Raspberry Crostini's

\$3.25 Appetizers

Brown Sugar Bacon
Wrapped Smokies

Vermont White
Cheddar & Apple
Crostini's

Everything Avocado
Canapes

\$3.50 Appetizers

Caprese Skewers

\$4.00 Appetizers

Mini Crab Cakes

Shrimp, Cucumber &
Curry Canape

Crab Stuffed
Mushrooms

Smoked Salmon
Canapes

\$4.75 Appetizers

Shrimp cocktails



Salad Selections \$3.25 per guest

(we recommend 1 selection)

Strawberry Fields Mixed Organic Green Salad
with Strawberry Poppy Seed Dressing

Seasonal Fruit & Cheese Display with Nutella Dip

Charleston Shrimp Pasta Salad

Ambrosia Salad

Fresh Fruit Salad with Yogurt & Granola

Baked Brie with Fruit Accents



Southern Brunch Selections *(we recommend 2 selections)*

1 entree - 10.25 per guest, 2 entrees - \$14.50 per guest

Garden Vegetable Omelet Bake	Southern Quiche (choice of: Lorraine, Ham & Cheese, Asparagus & Cheddar)
Brown Sugar Baked Ham	Country Ham & Tea Biscuit Display with homemade preserves
Chicken & Waffles (fried chicken tenders served with waffles & syrup)	Smokehouse Meats: Bacon & your choice of Sausage Patties or Sausage Links
Crab Cakes	Salmon Croquettes
Chilled Salmon with lemon & capers	Bagels & Lox display includes tomatoes, boiled eggs, dill, capers & red onion
Carved Roast Beef (requires carver)	Carved Smoked Pit Ham (requires carver)
Carved Bourbon Pork Tenderloin	Carved Beef Tenderloin (market price)
Cajun Shrimp & Grits	Corned Beef Hash

- Carved meats require a carving attendant \$250



Brunch Side Selections \$3.00 per guest

(we recommend 2 selections)

Big Girls Famous Mac & Cheese	Scrambled Eggs (requires kitchen on site)
Hashbrown Casserole	Potatoes O'Brien
Roasted Potato Wedges	Southern Grits
Smoked Gouda Grits	Biscuits & Gravy
Sauteed Mushrooms, Peppers & Onions	Fried Apples

Sweet Selections - \$3.50 per guest

(we recommend 1-2 selections)

Biscuit & Bagel Bar with homemade jams, cream cheeses & preserves	Mini Muffins & Cinnamon Rolls
Pancakes with Warm Syrup	French Toast with Warm Syrup
Waffles with Warm Syrup	Breakfast loaf breads (banana, pumpkin, zucchini, apple)
Variety of sweet danish	Donuts & donut holes (kid friendly)



Drink Station Selections

Southern Drink Station (tea, lemonade & water at self serve station \$3.00 per guest	Juice Bar (Mock Mimosa's, Cranapple, White Grape Juice) \$3.50 per guest
Coffee Station \$2.75 per guest	Gourmet Coffee Station with variety of creamers & mix in's \$3.75 per guest
Hot Chocolate Bar with cinnamon sticks, mini marshmallows, whipped cream \$2.95 per guest	Full Bar with sodas, brunch juices & mixers, tea, lemonade & coffee \$6.00 per guest * Client must provide alcohol*
Beer, Wine & Signature Drinks - \$4.50 per guest includes all mixers, condiments & garnishes *Client must provide alcohol*	Hot Apple Cider Bar with cinnamon sticks, Red Hots \$2.95 per guest

Staffing

Each event requires service staff. The amount of staff will depend on how many guests and the service that you request.

- Each staff is \$175.00
- 6 hours of service to include
- Set-up,
- serving,
- Assisting those in need
- clearing guest tables during event,
- clean-up of buffet & kitchen area.



We have several licensed bartenders on staff if your venue does not provide for you.

- Each bartender is \$225.00
- 6 hours of service
- Set-up of the bar,
- serving during event,
- packing up all leftover alcohol.

Depending on size, some events will require a bar-back to assist the bartender. Each bar-back is \$150.00, includes 6 hours of service

Production Fee

Each event is charged an 22% production fee of that covers a variety of incidentals for the event such as premium disposable dinnerware, decorated buffet tables with linens, chafing dishes and platters, travel to your venue, a tasting for up to 3 guests and unlimited phone/email access prior to your event. This is not a gratuity for your event staff. If you would like to give them a tip the day of your event, they will be appreciative. They don't expect a tip but always appreciate it. If you would like to add the gratuity to your final payment, just let us know and we can distribute your gratuity to them as well.

*Dinnerware rental is available starting at \$4.50 per guest (includes salad or cake plate, dinner plate, fork & knife duo, linen napkin & water goblet)
Production fee will increase with dinnerware upgrade!*



Deposits/Payments

A 20% deposit is required to hold/book your event date. This deposit is non-refundable but can be transferred to another date or person. Once we receive your deposit, we will lock-in your event date on our calendar. All other payments are due 10 days prior to your event. If you would like to make payments along the way, just let us know by sending an email letting us know you are sending in a payment.

Credit Card Payments

For your convenience, we accept all major credit cards with a 3% check out fee based on your final invoice amount.