



# PROMOTIONAL PACKAGES

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EXPERIENCE THE TASTE OF THE CARIBBEAN





# FULL SERVICE CATERING

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EXPERIENCE THE TASTE OF THE CARIBBEAN



# POLICY & GUIDELINES

## Notice Requirement:

- We require four (4) weeks' notice for all Full Service Catering orders.
- Orders placed less than **four (4) weeks** in advance will incur a mandatory late fee of **\$200.00** and will be required to pay in full at the time of booking
- Orders less than two (2) weeks from the event date will not be accepted.



# PAYMENT TERMS:

- To secure MNR Catering for your event, a **60% non-refundable Booking Retainer** is required.
- The remaining balance is due two (2) weeks prior to your event date.
- If a Booking Retainer is not made, the booking is not confirmed.





# HOW WE CHARGE:

- Food Cost (Your Order)
- Elevated Experience Fee: *Starting* at \$799
- Cleaning Fee: \$350.00
- Delivery Fee: *Starting* at \$150.0 (Outside GTA extra charge)
- Minimum 12 people
- Tax: 13% tax will be added to your order



# ACCEPTED PAYMENT METHODS

1. EMT (Email Money Transfer)
2. Cash
3. Debit/Credit (4.7% service charge fee - must be paid 7 business days prior to the event)
4. Cheque (Must be received 2 weeks prior to the event)
5. EFT (Electronic Funds Transfer)



# APPETIZER STATION STATION

**\$35** per person + Elevated Experience Fee + Cleaning Fee + Delivery & Tax  
Minimum 12 people

*Transform your event into a vibrant, rexpérience with our signature Appetizer Station. A stunning display of hand-selected, artfully arranged for both beauty and indulgence. Each bite delivers flavour, juicy freshness, and a burst of colour that instantly elevates any celebration*



**Perfect for Brunches, Corporate events, Showers, Weddings, and upscale gatherings. this station offers a light yet luxurious option your guests will keep coming back to.**



# \$35 APPETIZER STATION PACKAGES

per person + Elevated Experience Fee + Cleaning Fee + Delivery & Tax  
Minimum 12 people

Elevate your event with our Appetizer Station. A beautifully styled spread of flavourful, crowd-pleasing appetizers. Each package gives your guests a generous amount of food while keeping your event looking polished and effortless.

## Classic - \$35 per person

Enjoy a generous spread of crowd-pleasing appetizers. You may select up to 5 options, with 2 pieces per person selection. For 30 guests, that's 300 appetizer pieces, enough for everyone to graze, mingle, and enjoy a variety of flavours.

## Premium - \$55 per person

Upgrade to a wider selection of appetizers. You may select up to 8 options, with 2 pieces per person per selection. For 30 guests, that's 480 appetizer pieces, a more abundant spread with extra variety and elevated flavours.

## Luxury - \$75 per person

Our most indulgent offering. You may select up to 10 options, with 2 pieces per person per selection. For guests, that's 600 appetizer pieces, a lavish spread with premium selections designed to impress and delight. **PREMIUM APPS ARE INCLUDED, CHOOSE FROM THE CHART ON THE BOTTOM RIGHT**

### Included Service Fees:

**Elevated Experience Fee:** \$799 - Includes everything to create a polished, elevated presentation: heat lamps and/or chaffing dishes, risers, table linens, elegant table decor, platters, professional setup, food styling.

**Cleaning Fee:** \$350 - Covers returning to the venue after the event to collect all equipment, tear down station, clean and pack reusable items, and ensure nothing is left behind. This includes labour, cleanup of serving pieces, and safe transport of all catering equipment back to our facility.

**Delivery:** Starting at \$150 transport of food and equipment to your venue (final rate depends on location).

**HST:** Applicable to all services

### Booking & Payment Terms

A 60% non-refundable Booking Retainer is required to secure your date. Remaining balance due two weeks prior to the event.



### STARTERS

**\$2.99**

CESAR SALAD CUPS, GARDEN SALAD CUPS, KALE SALAD CUPS, MACARONI SALAD CUPS, VEGGIE • DIP, 2PC PLANTAIN PLATTER, CHIPS & SALSA, SPRING ROLL • DIP



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### MAINS

**\$3.99**

MAC & CHEESE BITES, RASTA PASTA CUPS, 2PC CHICKEN WINGS IN A CUP, 2PC MEATBALL CUPS, DELI SLIDERS, CORNBEEF SLIDERS, COCKTAIL BEEF PATTIES, PEPPER SHRIMP, BREADED SHRIMP • DIP, DEVILED EGGS, SWEET PLANTAIN SKEWER, SPINACH DIP • CHIPS



**AVAILABLE WITH THE LUXURY PACKAGE.**  
EXTRA CHARGE FOR CLASSIC & PREMIUM



### PREMIUM

**\$5.99**

LOBSTER TAIL SKEWER, OXTAIL & RICE BOWL, CURRY GOAT & RICE BOWL, SALMON BITES & RICE BOWL, WINGS & FESTIVAL BOWL, CRISPY CHICKEN SLIDERS, BEEF BURGER SLIDERS, ACKEE & SALT FISH SLIDERS, CHICKEN • WAFFLES, CHARCUTERIE CUPS

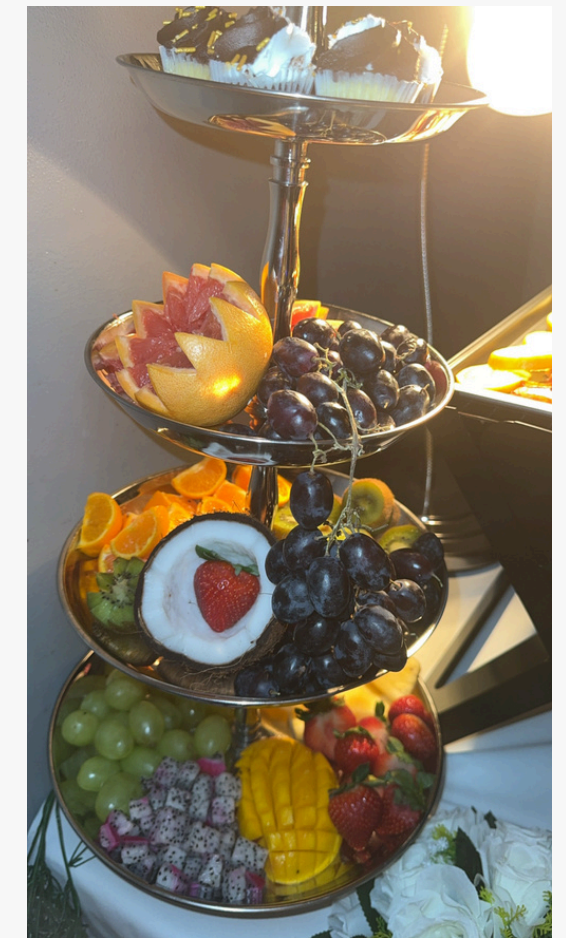


# FRUIT STATION

## STARTING AT \$500.00

*SERVES 12 GUESTS,, ADDITIONAL GUESTS \$37 PER PERSON + CLEANING FEE + DELIVERY ADDITIONAL*

*Transform your event into a vibrant, refreshing experience with our signature Fruit Spread Station. A stunning display of hand-selected, peak-season fruits artfully arranged for both beauty and indulgence. Each bite delivers natural sweetness, juicy freshness, and a burst of colour that instantly elevates any celebration*



**Perfect for Brunches, Corporate events, Showers, Weddings, and upscale gatherings. this station offers a light yet luxurious option your guests will keep coming back to. From succulent melons and berries to tropical favourites and crisp orchard picks, every platter is curated for maximum flavour and visual impact**

# FRUIT STATION

## STARTING AT \$500.00

*SERVES 12 GUESTS, ADDITIONAL GUESTS \$37 PER PERSON + CLEANING FEE + DELIVERY ADDITIONAL*

**Refresh and delight your guests with our Fruit Station, a vibrant, beautifully styled spread of hand-selected seasonal fruits. Perfect for adding a fresh, colourful, and healthy option to any event.**

Delight your guests with our stunning Fruit Station, a vibrant display of hand-selected seasonal fruits beautifully arranged to create a refreshing and elegant centerpiece.

Guests will enjoy a colourful assortment of premium fruits at peak ripeness, including strawberries, pineapple, kiwi, dragon fruit, grapes, oranges, papaya, cantaloupe, melon, and other seasonal selections, all perfectly paired with a flowing chocolate fountain for dipping and indulgence.

This station features a generous, abundant table spread of fresh fruits, designed for guests to graze, mingle, and enjoy throughout your event.

Perfect for Weddings, Showers, Corporate events, Birthday's, and upscale celebrations seeking a refreshing, interactive, and beautifully styled sweet option.



### **Included Service Fees:**

**Cleaning Fee: \$350** - Covers returning to the venue after the event to collect all equipment, tear down station, clean and pack reusable items, and ensure nothing is left behind. This includes labour, cleanup of serving pieces, and safe transport of all catering equipment back to our facility.

**Delivery:** Starting at \$150 transport of food and equipment to your venue (final rate depends on location).

**HST:** Applicable to all services

### **Booking & Payment Terms**

A 60% non-refundable Booking Retainer is required to secure your date. Remaining balance due two weeks prior to the event.

### **What's Included:**

A curated variety of seasonal fresh fruits. A chocolate fountain with dipping selections. Elegant display with risers and serving ware. Professional setup prior to your event. Return visit after the event for equipment pickup and cleanup.

# CHARCUTERIE STATION

## STARTING AT \$600

*SERVES 12 GUESTS, ADDITIONAL GUESTS \$45 PER PERSON + CLEANING FEE + DELIVERY ADDITIONAL*

*Elevate your event with an opulent Charcuterie station designed to be both a culinary experience and a visual centerpiece. This lavish spread features an expertly curated selection of premium cured meats, artisanal cheeses, gourmet crackers, and breads, fresh and dried fruits, nuts, olives, and upscale accompaniments. Beautifully arranged for maximum impact.*



**Ideal for Weddings, Corporate events, cocktail hours, and upscale social gatherings, this display delivers a sense of abundance, sophistication, and indulgence that instantly elevates the atmosphere.**



# CHARCUTERIE STATION

## STARTING AT \$600.00

*SERVES 12 GUESTS, ADDITIONAL GUESTS \$45 PER PERSON + CLEANING FEE + DELIVERY ADDITIONAL*

**Impress your guests with our luxurious Charcuterie Station, a beautifully styled grazing display featuring a curated selection of cured meats, artisanal cheeses, and gourmet accompaniments.**

Impress your guests with our luxurious Charcuterie Station, a beautifully styled grazing display featuring a curated selection of cured meats, artisanal cheeses, and gourmet accompaniments.

The abundant spread includes a variety of specialty cheeses, cured meats, crackers, fresh and dried fruits, olives, nuts, and complementary sweet and savoury pairings. Thoughtfully arranged to create a sophisticated centerpiece that's as visually stunning as it is delicious.



### **Included Service Fees:**

**Cleaning Fee: \$350** - Covers returning to the venue after the event to collect all equipment, tear down station, clean and pack reusable items, and ensure nothing is left behind. This includes labour, cleanup of serving pieces, and safe transport of all catering equipment back to our facility.

**Delivery:** Starting at \$150 transport of food and equipment to your venue (final rate depends on location).

**HST:** Applicable to all services

### **Booking & Payment Terms**

A 60% non-refundable Booking Retainer is required to secure your date. Remaining balance due two weeks prior to the event.

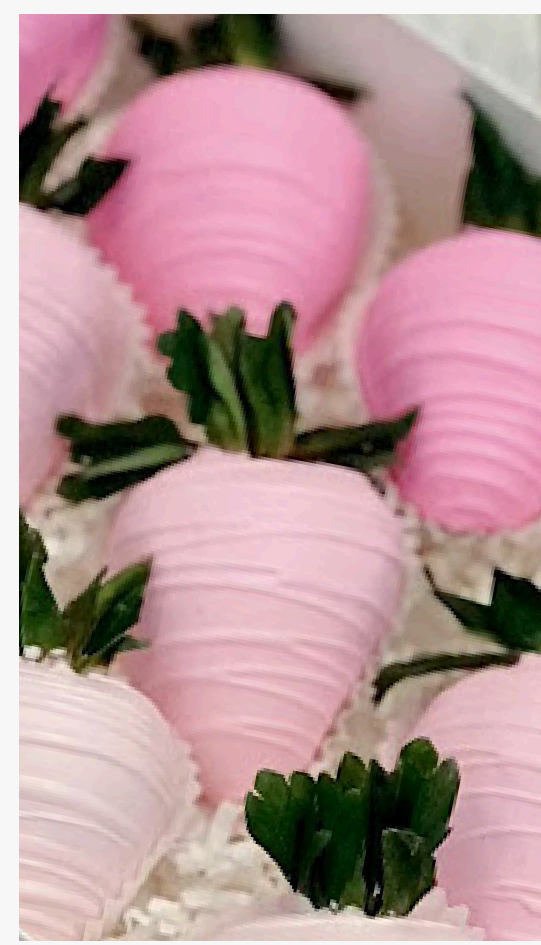
Perfect for Weddings, Showers, Corporate events, Birthday's, and upscale celebrations seeking a refreshing, interactive, and beautifully styled sweet option.

# DESSERT STATION

## STARTING AT \$500.00

*SERVES 12 GUESTS, ADDITIONAL GUESTS \$37 PER PERSON + CLEANING FEE + DELIVERY ADDITIONAL*

*End your celebration on a sweet note with our irresistible Dessert station. A stunning display of decadent treats designed to delight every guest. This indulgent spread features an assortment of bite sized desserts, elegant pastries, rich cakes, cookies, and cheesecake, beautifully styled to create a show-stopping finale to your event.*



**Perfect for Weddings, Showers, Corporate events, and Milestone Celebrations, this station transforms desserts into an interactive experience that feels luxurious, festive and impossible to resist.**



# DESSERT STATION

## STARTING AT \$500.00

*SERVES 12 GUESTS, ADDITIONAL GUESTS \$37 PER PERSON + CLEANING FEE + DELIVERY ADDITIONAL*

**Indulge your guests with a beautifully styled Dessert Station, featuring a luxurious spread of handcrafted sweets presented as an elegant grazing display. This station offers a rich variety of textures, flavours, and crowd-favourite treats, designed to be both visually stunning and irresistibly delicious.**

This station includes a variety of seasonal gourmet desserts such as:

- Mini Cupcakes
- Assorted Cookies
- Chocolate Dipped treats
- Cheese cake cups
- Brownies
- Fresh fruit accents

Desserts are curated based on the clients selection. To ensure event style, the freshest selection and most beautiful presentation.

Perfect for Weddings, Showers, Corporate events, Birthday's, and upscale celebrations seeking a refreshing, interactive, and beautifully styled sweet option.



### **Included Service Fees:**

**Cleaning Fee: \$350** - Covers returning to the venue after the event to collect all equipment, tear down station, clean and pack reusable items, and ensure nothing is left behind. This includes labour, cleanup of serving pieces, and safe transport of all catering equipment back to our facility.

**Delivery:** Starting at \$150 transport of food and equipment to your venue (final rate depends on location).

**HST:** Applicable to all services

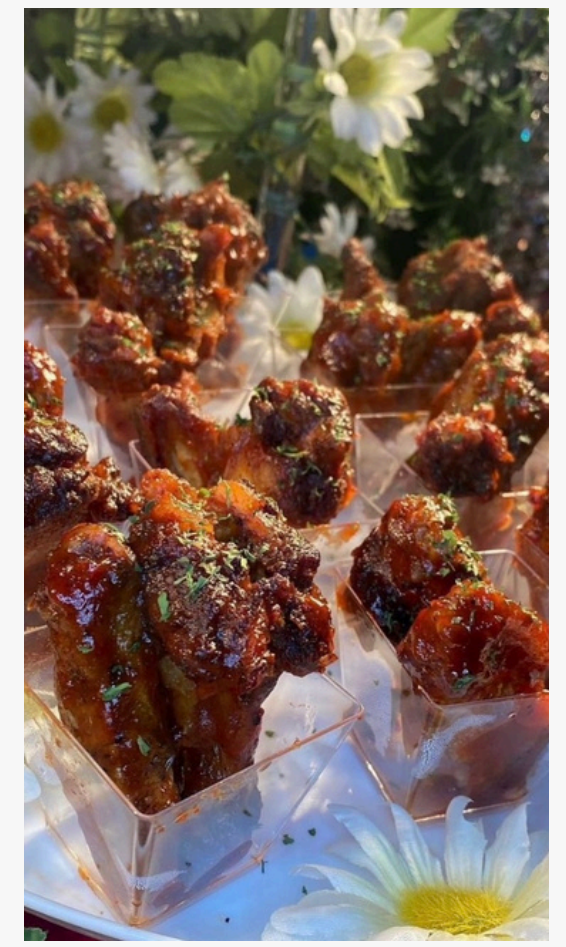
### **Booking & Payment Terms**

A 60% non-refundable Booking Retainer is required to secure your date. Remaining balance due two weeks prior to the event.

# ULTIMATE PARTY PLEASER STATION

**\$45** per person + Elevated Experience Fee + Cleaning Fee + Delivery & Tax  
Minimum 12 people

*Treat your guests to the Ultimate Party Pleaser station, a stunning spread of savoury appetizers, fresh seasonal fruits and decadent desserts, all beautifully styled for maximum impact.*



**This all-in-one station is perfect for Weddings, Showers, Corporate events, or any Celebration where you want a wow-factor centerpiece that keeps everyone coming back for more.**

# ULTIMATE PARTY PLEASER STATION PACKAGES

# \$45

per person + Elevated Experience Fee + Cleaning Fee + Delivery & Tax  
Minimum 12 people

Elevate your event with our Appetizer Station. A beautifully styled spread of flavourful, crowd-pleasing appetizers. Each package gives your guests a generous amount of food while keeping your event looking polished and effortless.

### Classic — \$45 per person

Enjoy a generous spread of crowd-pleasing appetizers, fresh seasonal fruits, and decadent desserts. You may select up to 5 appetizer options, with 2 pieces per person per selection, plus 2 dessert selections (1 piece per guest each). For 30 guests, that's 300 appetizer pieces and 60 dessert pieces, plus a lavish fruit display, enough for everyone to graze, mingle, and enjoy a variety of flavors.

### Premium — \$60 per person

Upgrade to a wider selection of appetizers along with our curated fruit and dessert spread. You may select up to 8 appetizer options, with 2 pieces per person per selection, plus 4 dessert selections (1 piece per guest each). For 30 guests, that's 480 appetizer pieces and 120 dessert pieces, complemented by abundant fruit; a more indulgent spread with extra variety and elevated flavors.

### Luxury — \$70 per person

Our most indulgent offering. You may select up to 10 appetizer options, with 2 pieces per person per selection, plus 5 dessert selections (1 piece per guest each). For 30 guests, that's 600 appetizer pieces and 150 dessert pieces, paired with a generous fruit and dessert display, premium selections designed to impress and delight.

**Premium appetizers are included; choose from the chart on the bottom right.**

### Included Service Fees:

**Elevated Experience Fee:** \$799 - Includes everything to create a polished, elevated presentation: heat lamps and/or chaffing dishes, risers, table linens, elegant table decor, platters, professional setup, food styling.

**Cleaning Fee:** \$350 - Covers returning to the venue after the event to collect all equipment, tear down station, clean and pack reusable items, and ensure nothing is left behind. This includes labour, cleanup of serving pieces, and safe transport of all catering equipment back to our facility.

**Delivery:** Starting at \$150 transport of food and equipment to your venue (final rate depends on location).

**HST:** Applicable to all services

### Booking & Payment Terms

A 60% non-refundable Booking Retainer is required to secure your date. Remaining balance due two weeks prior to the event.



	<b>STARTERS</b> <b>\$2.99</b> CESAR SALAD CUPS, GARDEN SALAD CUPS, KALE SALAD CUPS, MACARONI SALAD CUPS, VEGGIE + DIP, 2PC PLANTAIN PLATTER, CHIPS & SALSA, SPRING ROLL + DIP	
	<b>MAINS</b> <b>\$3.99</b> MAC & CHEESE BITES, RASTA PASTA CUPS, 2PC CHICKEN WINGS IN A CUP, 2PC MEATBALL CUPS, DELI SLIDERS, CORNBEEF SLIDERS, COCKTAIL BEEF PATTIES, PEPPER SHRIMP, BREADED SHRIMP + DIP, DEVILED EGGS, SWEET PLANTAIN SKEWER, SPINACH DIP + CHIPS	
	<b>DESSERTS</b> <b>\$4.99</b> CHAMPAGNE FRUIT CUPS, CHOCOLATE DIPPED BERRIES, CUPCAKES, CHEESECAKE SHOOTERS, TROPICAL FRUIT SKEWER, PLANTAIN CHIPS CUPS, SOFT CHOCOLATE CHIP COOKIES, RUM CUPCAKES, WHITE CHOCOLATE BROWNIE, CHOCOLATE COVERED CEREAL TREATS, CAKE POPS	

**AVAILABLE WITH THE LUXURY PACKAGE.**  
EXTRA CHARGE FOR CLASSIC & PREMIUM

	<b>PREMIUM</b> <b>\$5.99</b> LOBSTER TAIL SKEWER, OXTAIL & RICE BOWL, CURRY GOAT & RICE BOWL, SALMON BITES & RICE BOWL, WINGS & FESTIVAL BOWL, CRISPY CHICKEN SLIDERS, BEEF BURGER SLIDERS, ACKEE & SALT FISH SLIDERS, CHICKEN + WAFFLES, CHARCUTERIE CUPS	
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# \$35

# PREMIUM BUFFET STATION

per person + Elevated Experience Fee + Cleaning Fee + Delivery & Tax  
Minimum 12 people

*Treat your guests to the Premium Buffet Station, all beautifully styled for maximum impact.*



**This all-in-one station is perfect for Weddings, Showers, Corporate events, or any Celebration where you want a wow-factor centerpiece that keeps everyone coming back for more.**



# **\$35** PREMIUM BUFFET PACKAGES

per person + Elevated Experience Fee + Cleaning Fee + Delivery & Tax  
Minimum 12 people

**Elevate your event with our Appetizer Station. A beautifully styled spread of flavourful, crowd-pleasing appetizers. Each package gives your guests a generous amount of food while keeping your event looking polished and effortless.**

## **Classic — \$35 per person**

Enjoy a perfectly balanced buffet featuring **1 appetizer, 1 protein, 1 starch, and 2 sides**. This is a great way to provide a delicious, satisfying meal for your guests without compromising on quality. ***Elevated Experience Fee, cleaning fee, delivery and tax, apply.***

## **Premium — \$55 per person**

Upgrade to a more indulgent selection with **1 appetizer, 2 proteins, 1 starch, 1 pasta option, and 3 sides**. Perfect for larger events or when you want more variety and elevated flavors for your guests. ***Elevated Experience Fee, cleaning fee, delivery and tax, apply.***

## **Luxury — \$75 per person**

Our most generous buffet offering, including **2 appetizers, 2 proteins, 1 premium protein, 2 starch, 1 pasta option, 3 sides, and 1 dessert**. Designed to impress your guests with both quality and variety. ***Elevated Experience Fee, cleaning fee, delivery and tax, apply.***

## **Ultimate — \$95 per person**

The pinnacle of our buffet experience, featuring **2 appetizers, 2 proteins, 2 premium proteins, 2 starch, 1 pasta option, 3 sides, and 2 desserts**. Perfect for weddings, corporate events, and special celebrations where you want your buffet to truly wow your guests. ***Elevated Experience Fee, cleaning fee, delivery and tax, apply.***

### **Included Service Fees:**

**Elevated Experience Fee:** \$799 - Includes everything to create a polished, elevated presentation: heat lamps and/or chaffing dishes, risers, table linens, elegant table decor, platters, professional setup, food styling.

**Cleaning Fee:** \$350 - Covers returning to the venue after the event to collect all equipment, tear down station, clean and pack reusable items, and ensure nothing is left behind. This includes labour, cleanup of serving pieces, and safe transport of all catering equipment back to our facility.

**Delivery:** Starting at \$150 transport of food and equipment to your venue (final rate depends on location).

**HST:** Applicable to all services

### **Booking & Payment Terms**

A 60% non-refundable Booking Retainer is required to secure your date. Remaining balance due two weeks prior to the event.



# \$15

# BRUNCH STATION

per person + Cleaning Fee + Delivery & Tax

Minimum 12 people

*Transform your event into a vibrant, rexpérience with our signature Brunch Station. A stunning display of hand-selected, artfully arranged for both beauty and indulgence. Each bite delivers flavour, juicy freshness, and a burst of colour that instantly elevates any celebration*



**Perfect for Brunches, Corporate events, Showers, Weddings, and upscale gatherings. this station offers a light yet luxurious option your guests will keep coming back to.**



# BRUNCH STATION

## STARTING AT \$979.00

*SERVES 12 GUESTS, ADDITIONAL GUESTS \$15 PER PERSON + CLEANING FEE + DELIVERY ADDITIONAL*

**Elevate your event with our Appetizer Station. A beautifully styled spread of flavourful, crowd-pleasing appetizers. Each package gives your guests a generous amount of food while keeping your event looking polished and effortless.**

### **Classic Brunch — \$15 per person**

Feeds 12 Guests • Additional Guests \$15 Each

A well-balanced and satisfying brunch experience perfect for schools, community gatherings, and intimate celebrations.

Includes:

- 1 Appetizer (Select 1)
- 3 Hot Items (Select 3 – Same for all guests)
- 3 Cold Items (Select 3 – Same for all guests)
- Fresh Seasonal Fruits
- 1 Beverage Per Guest

### **Premium Brunch — \$25 per person**

Feeds 12 Guests • Additional Guests \$25 Each

An elevated brunch spread offering greater variety and indulgence, ideal for corporate events, bridal showers, and upscale gatherings.

Includes:

- 1 Appetizer (Select 1)
- 4 Hot Items (Select 4 – Same for all guests)
- 3 Cold Items (Select 3 – Same for all guests)
- Fresh Seasonal Fruits
- 1 Pastry Selection Upgrade
- 1 Beverage Per Guest

### **Luxury Brunch — \$35**

Feeds 12 Guests • Additional Guests \$35 Each

Our most abundant and visually impressive brunch experience, curated for weddings, milestone celebrations, and high-end events.

Includes:

- 2 Appetizers (Select 2)
- 5 Hot Items (Select 5 – Same for all guests)
- 4 Cold Items (Select 4 – Same for all guests)
- Fresh Seasonal Fruits (Enhanced Display)
- Chef Feature Item (Waffles, Pancakes, or Breakfast Potatoes Bar Style)
- 1 Beverage Per Guest

### **Included Service Fees:**

**Delivery:** Starting at \$150 transport of food and equipment to your venue (final rate depends on location)

**Cleaning Fee:** \$350 - Covers returning to the venue after the event to collect all equipment, tear down station, clean and pack reusable items, and ensure nothing is left behind. This includes labour, cleanup of serving pieces, and safe transport of all catering equipment back to our facility. .

**HST:** Applicable to all services

### **Booking & Payment Terms**

A 60% non-refundable Booking Retainer is required to secure your date. Remaining balance due two weeks prior to the event.



# BRUNCH STATION

**STARTING AT \$979**

*SERVES 12 GUESTS, ADDITIONAL GUESTS \$15 PER PERSON + CLEANING FEE + DELIVERY ADDITIONAL*

## **Appetizers**

- porridge
- Soup
- Yogurt parfait
- Plantain

## **Drinks (same for all guets):**

- White milk
- Chocolate milk
- Apple juice
- Orange juice
- Cranberry juice

## **Hot Items (same for all guets):**

- Eggs (Scrambled eggs, Boiled eggs or Fried eggs (select 1 option))
- Hashbrowns
- Sausage
- Fried Chicken
- Bacon strips
- Waffles
- Pancakes
- Callaloo
- Steamed cabbage
- Breakfast potatoes

## **Premium Additional Charge**

- Ackee & Saltfish
- Lobster
- Salmon

## **Cold Items (same for all guets):**

- Fresh seasonal fruits
- Seasonal veggie platter
- Croissants
- Muffins
- Cornbread





# REGULAR CATERING

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EXPERIENCE THE TASTE OF THE CARIBBEAN



# \$35

# TAKE OUT OPTIONS

per person + Delivery & Tax

*Treat your guests to the Premium Buffet Station, all beautifully styled for maximum impact.*



**This all-in-one station is perfect for Weddings, Showers, Corporate events, or any Celebration where you want a wow-factor centerpiece that keeps everyone coming back for more.**



# TAKE-OUT OPTIONS

plus delivery and tax

**Essentials Package: Small \$499, Medium \$899, Large \$1,299**

*1 Appetizer option, 1 Protein, 1 Starch, 2 sides*

**Celebration Package: Small \$799, Medium \$1,199, Large \$1,599**

*2 Appetizers option, 2 Protein, 2 Starch, 3 sides*

**Ultimate Feast Package: Small \$1,499, Medium \$1,800, Large \$2,200**

*2 Appetizer option, 2 Protein, 1 Premium protein, 2 Starch, 4 sides, 1 Pasta option, 1 dessert opt*

**Small feeds 10 people, Medium feeds 30 people & Large feeds 50 people**

# \$15

# BRUNCH TAKE OUT

per person + Delivery & Tax

*Transform your event into a vibrant, rexprience with our signature Brunch Station. A stunning display of hand-selected, artfully arranged for both beauty and indulgence. Each bite delivers flavour, juicy freshness, and a burst of colour that instantly elevates any celebration*



**Perfect for Brunches, Corporate events, Showers, Weddings, and upscale gatherings. this station offers a light yet luxurious option your guests will keep coming back to.**



# BRUNCH STATION

**STARTING AT \$180.00**

*SERVES 30 GUESTS, ADDITIONAL GUESTS \$15 PER PERSON + DELIVERY ADDITIONAL*

## **Classic Brunch — \$15 per person**

Feeds 30 Guests • Additional Guests \$15 Each

A well-balanced and satisfying brunch experience perfect for schools, community gatherings, and intimate celebrations.

Includes:

- 1 Appetizer (Select 1)
- 3 Hot Items (Select 3 – Same for all guests)
- 3 Cold Items (Select 3 – Same for all guests)
- Fresh Seasonal Fruits
- 1 Beverage Per Guest

## **Premium Brunch — \$25 per person**

Feeds 30 Guests • Additional Guests \$25 Each

An elevated brunch spread offering greater variety and indulgence, ideal for corporate events, bridal showers, and upscale gatherings.

Includes:

- 1 Appetizer (Select 1)
- 4 Hot Items (Select 4 – Same for all guests)
- 3 Cold Items (Select 3 – Same for all guests)
- Fresh Seasonal Fruits
- 1 Pastry Selection Upgrade
- 1 Beverage Per Guest

## **Luxury Brunch — \$35 per person**

Feeds 30 Guests • Additional Guests \$35 Each

Our most abundant and visually impressive brunch experience, curated for weddings, milestone celebrations, and high-end events.

Includes:

- 2 Appetizers (Select 2)
- 5 Hot Items (Select 5 – Same for all guests)
- 4 Cold Items (Select 4 – Same for all guests)
- Fresh Seasonal Fruits (Enhanced Display)
- Chef Feature Item (Waffles, Pancakes, or Breakfast Potatoes Bar Style)
- 1 Beverage Per Guest

### **Included Service Fees:**

**Delivery:** Starting at \$85 transport of food and equipment to your venue (final rate depends on location).

**HST:** Applicable to all services

### **Booking & Payment Terms**

A 60% non-refundable Booking Retainer is required to secure your date. Remaining balance due two weeks prior to the event.



# BRUNCH STATION

## Appetizers

- Yogurt parfait
- Plantain

## Drinks (same for all guets):

- White milk
- Chocolate milk
- Apple juice
- Orange juice
- Cranberry juice

## Hot Items (same for all guests):

- Eggs (Scrambled eggs, Boiled eggs or Fried eggs (select 1 option))
- Hashbrowns
- Sausage
- Bacon strips
- Waffles
- Pancakes
- Fried Chicken
- Callaloo
- Steamed cabbage
- Breakfast potatoes

## Premium Additional Charge

- Ackee & Saltfish
- Lobster
- Salmon

## Cold Items (same for all guets):

- Fresh seasonal fruits
- Seasonal veggie platter
- Croissants
- Muffins
- Cornbread

