



Grits & Butta Private Chef Pricing Menu

Thank you for considering Grits & Butta for your next luxury brunch or intimate gathering. Below is our standard pricing menu for events. We specialize in upscale Southern-inspired cuisine with bold flavors, elegant presentation, and unforgettable hospitality.

Brunch Buffet Packages (Minimum 20 Guests)

Package Tier	Price Per Guest
Standard Buffet	\$65/person (1 Main, 2 Sides, 1 Sweet, Beverages)
Premium Buffet	\$75/person (2 Mains, 3 Sides, 2 Sweets, Signature Drink)
Luxury Buffet	\$110/person (Fully Custom Menu, Display Styling, Signature Drink, Decor Add-on)

Plated Private Dining (Minimum 10 Guests)

Course Style	Starting Price Per Guest
3-Course Plated Meal	\$95/person
4-Course Plated Meal	\$110/person
5-Course Chef's Tasting	\$135/person

Add-Ons & Enhancements

- – Styled Buffet Display + Custom Menu Signage: \$125 flat
- – Signature Mocktail/Lemonade Dispensers: \$3.50/person
- – Custom Disposable Place Settings (Plates, Utensils, Cups, Napkins): \$2.50/person

Deposits, Policies & Minimums

Deposit Requirement

A 50% non-refundable deposit is required to secure your date. The remaining balance is due 5 days prior to the event.

Client Minimums

Private chef services require a minimum of 6 guests. Buffet or event catering requires a minimum of 20 guests.

Cancellations

Cancellations made less than 7 days before the event will result in forfeiture of the deposit. No refunds will be issued for same-day cancellations.

Travel & Setup

Travel fees may apply for locations more than 30 miles outside of Houston, TX. Setup and breakdown are included in pricing unless otherwise stated.

Final Headcount

Final guest count must be confirmed no later than 7 days before the event. Increases are subject to availability.

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Grits & Butta Sample Menus

Each menu tier below is crafted with a Southern twist and designed to elevate your event with bold flavor, comfort, and elegance. Menus can be further customized upon request.

Luxury Signature Buffet – \$110/person

- Custom Menu Includes:
 - – Honey-Glazed Cornish Hen Quarters
 - – Brown Sugar & Bourbon Glazed Duck Breast (sliced)
 - – New Orleans BBQ Shrimp over Cheddar Grits
 - – Candied Yams with Vanilla Butter
 - – Lobster Mac & Cheese
 - – Garlic Mashed Potatoes
 - – Vanilla Bean Bread Pudding with Whiskey Caramel
 - – Decorative Grazing Starter
 - – Signature Drink Station with Fresh Garnishes



GRITS & BUTTA

Standard Buffet – \$65/person

- **Main:**

- – Cajun Shrimp & Grits
- – Smothered Chicken Thighs
- – Chicken and Waffles with Maple Drizzle
- – Mini Croissant Sandwiches (Ham & Cheese or Turkey and Herb Cream Cheese)

- **Sides:**

- – Four-Cheese Macaroni
- – Braised Collard Greens with Smoked Turkey
- – Creamy Grits
- – Garlic Home Potatoes with Peppers and Onions
- – Buttermilk Biscuits and Sausage Gravy

- **Sweet:**

- – Peach Cobbler French Toast
- – Mini Banna Pudding Cups
- – Cinnamon Roll Bread Pudding

- **Beverages:**

- – Sweet Tea
- – Lemon Water



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Premium Buffet – \$75/person

- **Mains:**
 - – Southern Fried Catfish with Remoulade
 - – Smothered Chicken Thighs
- **Sides:**
 - – Garlic Home Potatoes
 - – Creamy Grits
 - – Southern Green Beans
- **Sweets:**
 - – Peach Cobbler French Toast
 - – Mini Banana Pudding Cups
- **Signature Drink:**
 - – Peach Basil Lemonade



GRITS & BUTTA

3-Course Plated Meal – \$95/person

- Appetizer:
 - – Mini Crab & Corn Hushpuppies with Tangy Remoulade
 - – OR Fried Oyster on Brioche Toast with Lemon Aioli & Microgreens
- Entrée:
 - – Seared Cajun Salmon with Lemon Butter Sauce
- Dessert:
 - – Mini Sweet Potato Cheesecake

4-Course Plated Meal – \$110/person

- Appetizer:
 - – Shrimp & Grit Cake with Creole Cream
- Entrée:
 - – Blackened Chicken with Dirty Rice
- Side:
 - – Skillet Cornbread with Honey Butter
- Dessert:
 - – Peach Cobbler à la Mode



5-Course Chef's Tasting – \$135/person

- Amuse-Bouche:
 - – Medjool Date Stuffed with Whipped Cream Cheese, Wrapped in Prosciutto, and Drizzled with Hot Honey
- Appetizer:
 - – Cornmeal-Crusted Crab Cake with Creole Mustard Cream
- Entrée:
 - – Blackened Duck Breast with Peach Bourbon Glaze
- Surprise Course:
 - – Lobster & Grits Shooter with Spicy Herb Butter
- Dessert:
 - – Vanilla Bean Bread Pudding with Whiskey Caramel