

Chef Nylah LLC

■ BRUNCH AT YOUR AIRBNB ■

Orlando, FL • 407.974.5108 • info@chefnylah.com • www.chefnylah.com

Chef-Created • In Your Space • We Cook, Serve & Clean Up

Your crew wakes up. Mimosas are poured. The kitchen smells amazing.
No grocery runs. No dishes. Just your squad, good vibes, and a brunch worth talking about.

STARTING AT \$65 PER PERSON

Choose the package that fits your crew — all include the full spread, setup & cleanup

THE BRUNCH CREW

\$780

12 guests

\$65/pp · perfect start

THE SQUAD

\$1,040

16 guests

\$65/pp · most popular

THE BASH

\$1,300

20 guests

\$65/pp · go big

■ STARTING SIPS

■ Mimosa Bar Setup

We prep a gorgeous mimosa station — fresh-squeezed OJ, cranberry, pineapple juice, and prosecco on ice. Your group pours their own all morning. BYOB prosecco or we source it for a small add-on fee.

■ Fresh Fruit Infused Water

Cucumber-mint or strawberry-basil water in a pitcher — because hydration is self-care.

■ Coffee & Tea Station

Hot brewed coffee, assorted teas, oat milk, creamer, sugar, and honey set out for the group.

■ THE BRUNCH SPREAD (SERVED FAMILY-STYLE)

■ Fluffy Buttermilk Pancakes

Tall, golden stacks with warm maple syrup, fresh berries, whipped cream, and powdered sugar. The table centerpiece. Gluten-free batter available on request.

■ Jerk Chicken & Egg Scramble

Fluffy scrambled eggs folded with smoky jerk-seasoned chicken, bell peppers, and caramelized onions. Bold, savory, and completely addictive.

■ Candied Turkey Bacon

Oven-baked turkey bacon glazed with brown sugar and a touch of cayenne. Sweet, salty, a little spicy.

■ Fried Sweet Plantain

Caramelized ripe plantain — naturally sweet, soft in the middle, crispy on the outside. The dish that makes everyone ask 'what IS this?'

■ Tropical Fruit Salad

Mango, pineapple, strawberry, watermelon, and kiwi tossed with fresh mint and a lime-honey drizzle.

■ SWEET FINISH

■ Warm Mini Pastry Basket