



ACT
catering & boards

Brunch

At ACT Catering & Boards, we curate unforgettable culinary experiences where artistry, flavor, and thoughtful detail come together seamlessly. Each event is approached with intention, creativity, and a commitment to excellence.

Our menus are bespoke and fully customized, thoughtfully designed around your vision, aesthetic, guest experience, and occasion. From intimate gatherings to grand celebrations, every detail is elevated to reflect your unique style.

This brochure highlights a selection of our signature offerings and service styles. Because we believe exceptional events deserve a tailored approach, we do not offer rigid, one-size-fits-all pricing. Instead, we craft each proposal individually—allowing flexibility to meet your needs while delivering an elevated experience at every level.

Brunch

Displayed buffet-style

Mini Quiches

Individual flaky crusts filled with egg, cheese, spinach, or bacon.

Breakfast Sliders

Mini brioche buns with egg, cheese, sausage or bacon.

Egg Bites

Baked egg cups with spinach, mushroom, cheese, or ham.

Mini Egg & Bacon Burritos

Soft flour tortillas filled with scrambled eggs, crispy bacon, and cheese.

Mini Pancake Stacks

Fluffy silver dollar pancakes layered with berries and whipped cream.

Waffles

Golden Belgian-style waffles served warm with syrup, butter, and optional fruit toppings.

Yogurt Parfait

Layers of creamy vanilla yogurt, granola, and fresh berries—light, sweet, and refreshing.

Bagels & Lox Platter

Mini bagels served with smoked salmon, cream cheese, capers, and red onion.

Chicken & Waffle Skewers

Sweet and savory combo with maple drizzle.

Danish Pastries

Fruit-filled or cheese-filled for a sweet touch.

French Toast Bites

Dusted with powdered sugar and served with maple syrup

Sides

Bacon

Crispy, smoky strips of bacon cooked to golden perfection.

Breakfast Sausages

Savory and juicy sausage links, perfectly seasoned with herbs and spices, cooked until golden brown.

Croissants

Flaky, buttery croissants baked fresh—ideal on their own or paired with jams and spreads.

Bagels

Assorted bagels served with cream cheese, butter, and jam

Mini Muffins

Assorted Mini Muffins (blueberry, banana nut)

Banana Bread

Boiled Eggs

Fruit Platter

A vibrant display of seasonal fruits, beautifully arranged for a colorful and healthy option.

Stations

Mimosa Station

Build-Your-Own Mimosa Bar

Mix your own mimosa with a variety of juices and garnishes:

Champagne or Prosecco

Juices: Orange, Pineapple, Guava, Mango, Cranberry, Grapefruit

Garnishes: Fresh berries, mint leaves, citrus slices, edible flowers

Non-Alcoholic Juice Options

Sunrise Punch (OJ + pineapple + grenadine)

Tropical Cooler (guava + mango + lime)

Spa Lemonade (lemon + cucumber + mint)