



## We Specialize in Distinctive Weddings. Elegant. Refined. Unforgettable.

### Our Philosophy

*At Brooks & Landry Fine Catering, we believe that every wedding should reflect the individuality, taste, and story of each couple. Our approach combines exceptional culinary craftsmanship with flawless service, ensuring that each moment is as seamless as it is memorable. From intimate gatherings to grand celebrations, we bring elegance, warmth, and professionalism to every event.*

### Our Service Styles

We offer several distinctive styles of service to complement any vision:

#### - **Classic Buffet**

Our Classic Buffet provides an inviting and abundant dining experience where guests can enjoy a diverse selection of entrees, sides, and salads. Perfect for couples seeking variety and comfort without sacrificing elegance.

#### - **Family-Style Dining**

Designed for warmth and connection, our Family-Style Dining experience brings guests together around shared platters of beautifully presented cuisine. This option mirrors the bounty of a festive family gathering while maintaining refined service standards.

#### - **Formal Plated Dinner**

For couples seeking sophistication and precision, our Formal Plated Dinner offers a full-service seated meal featuring multiple curated courses. Each plate is served with artistry and attention to timing, ensuring a restaurant-quality experience for every guest.

#### - **Movement Stations**

Our Movement Stations encourage exploration, engagement, and fun. Guests can wander between themed food stations, sampling small plates, carved meats, and live-action culinary displays. Perfect for late-night receptions and social-style events.



*More on the next page*



## Our Service Styles

### - Passed Hors D'oeuvres, Canapés & Crostini

Elevate your cocktail hour with elegant, tray-passed bites curated for balance, seasonality, and flow.

### - Grazing Tables

Our Grazing Tables present a stunning visual centerpiece—lavish spreads of cheeses, charcuterie, fruits, dips, and artisan accompaniments. They are perfect for cocktail hours, pre-dinner displays, or relaxed receptions.



### - Dessert & Confection Options

Our in-house pastry team crafts a full range of dessert offerings — from elegant plated desserts and miniatures to interactive dessert bars. Each menu is customizable and designed to complement your chosen dinner service.

### - Late Night Snack

Choose one of our popular movement stations, or we can work with you to create a custom menu that reflects your favorite go-to late night snacks. We can even pick up your favorite pizza if that's what you would like!

### - **NEW:** Live Onsite Smoker Trailer & Santa Maria Grill Mobile Reverse-Flow Smoker Trailer & Santa Maria Grill

Launching in 2026, our Mobile Smoker & Santa Maria Grill brings wood-fired flavor directly to your venue. Ideal for rustic outdoor weddings, this service features slow-smoked meats, classic sides, and fresh seasonal salads.



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### **NEW: Buffet Only Service**

Our Buffet Only Service provides an affordable and simplified option for couples who wish to enjoy Brooks & Landry's exceptional buffet offerings without the added cost of full-service staffing or rentals. This option maintains access to our complete buffet menu selections and package options, with professional setup and service by our trained buffet attendants. This service is distinct from our Classic Buffet and should be considered a separate, more economical option for food service.

#### **Service Includes:**

- All selected buffet menu items
- Buffet setup and service  
(1 attendant for up to 150 guests;  
2 attendants for 151 guests or more)
- Basic buffet equipment, including chafing dishes, serving utensils, and displayware



#### **Details:**

- Attendants arrive one hour before service and are ready to serve 10 minutes prior to the scheduled meal time
- Clients must provide tables and table linens, set in place prior to arrival, and ensure a clear, obstruction-free path for setup
- For any service located above or below the main floor, an elevator or lift must be available
- Labor: \$225 per buffet attendant
- Food: Based on chosen buffet package pricing (Buffet Only starts at \$38 per guest based on a 100-guest wedding)
- Service Fee: 20% applied to total invoice
- Optional add-ons: Plastic or palm-leaf plates, wooden, plastic, or compostable utensils and napkins
- Grazing Tables: Non-seafood grazing displays may be added for a \$150 delivery fee

Our Buffet Only Service allows couples to provide an elegant yet cost-effective buffet dining experience, executed with the same culinary excellence and professionalism that defines every Brooks & Landry event.

*More on the next page*





### Tasting Information

When it comes time to schedule your tasting:

We offer a standard private tasting at our kitchen in Allen Park on Tuesdays at 5pm. Our tastings start at \$250 for up to four guests. We will taste up to five dishes, with a typical meal consisting of a salad, two entrees and two desserts. Additional entrees, side dishes, appetizers and desserts can be added for an additional fee. Our Tastings typically last between 1 and 1½ hours, and we find this is a great time to get to know us, and for us to get to know you and be able to answer any questions and you can learn more about us and what we offer. Please be aware that we also offer private full menu tastings starting at \$500. If you are interested in booking a tasting they can be booked on our website or by giving us a call at 248-761-1844.

**Let us help you create your  
perfect wedding day.**

To check out our complete  
wedding offerings, visit us at  
[www.brooksandlandry.com](http://www.brooksandlandry.com).

Have a question? Please feel free to  
give us a call at 248-761-1844,  
or you can email us at  
[events@brooksandlandry.com](mailto:events@brooksandlandry.com).