



The ultimate

MOTHER'S DAY BRUNCH PLAN

Your step-by-step plan, timeline, and hosting shortcuts—
so you can actually enjoy it!

PRETTY TOGETHER

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THE BRUNCH LINEUP

01

SAVORY MAIN
Green Chile Brunch Bake

Hearty, make-ahead, feeds a crowd
(and quietly carries the entire meal)

02

CENTERPIECE PROTEIN
Brown Sugar Ham

Warm, classic, and makes it feel like a real occasion
(also: leftovers = future you wins)

03

ELEVATED PROTEIN
Lemony Shrimp with Capers & Dill

Light, bright, and fully make-ahead
(serve cold or at room temp)

04

FRESH SIDE
Pea + Prosciutto Salad

Crisp, salty, necessary
(balance, but make it chic)

05

SEASONAL SIDE
Lemon Orzo with Asparagus

Technically a side.
Emotionally, a main character.

06

SWEET PASTRIES
Strawberry Bread and
Cream Cheese Crescent Bake

Minimal effort, maximum payoff
(store-bought dough working overtime)

07

SOMETHING TO SNACK ON
Mom's Soft Sugar Cookies

These disappear. Plan accordingly.
(hide a few or accept your fate)

08

THE SHOW STOPPER
Salted Caramel Banana Bread Pudding

This is how brunch ends. There is no
competing with it.

09

SOMETHING TO SIP
Coffee (non-negotiable) & Champagne

Set it up self-serve so you're not playing barista or
bartender all morning.

BONUS ROUND

Store-Bought Croissants + Ham Sammie Situation
Set out sliced ham + croissants with simple
condiments and let people build their own.





THE GAME PLAN

At least 1 Week Before ‘

- Order specialty materials (crepe paper, tools, etc.)
- Make paper orchids (they take 3+ hours—respect the craft)

2–5 Days Before

- Grocery shop (non-perishables)
- Make cookies
- Pull serving pieces (future you will feel deeply supported)

Day Before

- Assemble brunch bake
- Bake strawberry bread
- Prep orzo + salad components
- Prep shrimp (store chilled—serve cold or bring to room temp)
- Prep ham glaze if needed
- Set the table (yes, really —thank us later)

Morning Of

Early Morning

- Take the brunch bake out of the fridge (so it doesn’t betray you in the oven)

1–2 Hours Before Guests

- Bake brunch bake
- Warm/finish ham
- Assemble sides

Right Before Serving

- Slice ham
- Set out croissants + sammie fixings (don’t forget mustard + mayo)
- Serve shrimp (cold or room temp, as intended)
- Finish sides
- Warm bread pudding + make caramel

HOSTING TIMELINE

8:00 AM

Coffee + quiet prep
(start it early—this is for you and them)

9:00 AM

Brunch bake in the oven
Ham warming/finishing

9:30 AM

Finish sides + set out platters
(shrimp already done past you was thoughtful)

10:00 AM

Slice ham + set out croissants
Final styling + buffet setup

10:30 AM

Guests arrive → you are calm and holding a drink
(or at least committed to appearing that way)



BUFFET SET UP

The Formula

Keep It All White

White platters and bowls = instant cohesion
(we're not doing a color explosion here)

Vary the Height

Use cake stands, stacked plates, or hidden risers
(Flat tables are forgettable tables.)

Group by Category

Savory / fresh / breads / desserts
(No scavenger hunts before coffee.)

Leave Space

Not everything needs to touch
(give your food some breathing room)

Create One "Build-Your-Own" Moment

Croissants + sliced ham + simple condiments
(This makes you look generous with almost no effort.)

Create One "Help Yourself" Station

Coffee + cups + cream + sugar
(This prevents you from refilling mugs like it's your full-time job.)

Add One Soft Element

A few small florals or paper orchids
(intentional, not overwhelming)





PRO SETUP TIPS: The Secret to a Stress-Free Buffet

Label Everything First:

Set out serving dishes and label them with Post-its indicating which dish goes where

This Prevents:

- last-minute scrambling
- wrong dish sizes
- mild hosting panic (we've seen things)

Do a Trial Run (yes, really)

- Set up the full buffet ahead of time
- Arrange everything
- Snap a photo
- Use the photo when serving so you're not guessing (guessing leads to chaos and confusion)

If you feel rushed setting up the buffet... You skipped this step!

TABLESCAPE CHEAT SHEET

The Look

Base

Natural linen tablecloth
(wrinkles = texture, we're moving on)

Layers

Basket weave chargers
Chartreuse plates
Bright white napkins
(this is your color moment—commit)

Florals

DIY paper orchids (your main character energy)
Bud vases with simple white flowers or greenery
(We used yard clippings.
I highly recommend this level of efficiency.)

Glassware

Mixed glassware (collected, not coordinated)
Green rocks glasses as water glasses
Layer in what you have—wine glasses, coupes, etc.

Lighting Note

If you're outdoors → skip candles
(The sun is doing plenty.)

If you're indoors → add candles for warmth and glow
(because nothing says "I tried" like good lighting)

No green glassware, but still want that color moment?
Add green glass votives instead (same vibe, lower commitment)

OVERALL VIBE

Neutral Base

+

Chartreuse Hits

+

Soft White Florals

Clean, layered, and like you knew
exactly what you were doing
(even if you pulled it together 12 hours ago)



SHOPPING LIST

Produce

Asparagus
Peas or snap peas
Lemons
Fresh herbs
Green onions
Simple white flowers or greenery
Garlic

Dairy + Eggs

Eggs
Butter
Cream cheese
Half-and-half
Heavy cream

Meat + Seafood

Sausage
Shrimp
Prosciutto
Ham

Bakery

French bread
Brioche or challah
Crescent rolls
Croissants (for sammies = highly recommended)

Pantry + Spices + Condiments

Olive oil
Vanilla extract
Dijon mustard
Mayonnaise
Worcestershire sauce
Hot sauce
Kosher salt
Black pepper
Ground cinnamon
Ground mustard
Paprika
Brown sugar (for ham + everything else good in life)
Granulated sugar

Beverages

Coffee
Milk or cream
Sugar or sweetener
Optional but recommended:
Champagne (obviously)



FINAL NOTES

Pretty Together Hosting Rules

Make ahead whenever possible.
Don't overcomplicate the table.
Use what you already have.
Let one or two elements shine.

A Quick Reality Check

We realize we're often... a little extra over here.
If that's not you? No worries.
Scale this back. Skip a recipe. Sub in something store-bought.
(and then plate it nicely —because presentation is doing most of the work anyway)

One More Thing... Champagne

If there's ever a time to lean in, it's now.
Set out a few juices or mixers, chill some bottles, and call it a DIY bar.
People will absolutely handle the rest.
(low effort, high reward—our favorite category)
Want to make it feel like a whole moment? Check out our full guide:
prettytogether.com/a-fun-and-easy-champagne-cocktail-bar/

Most Important

This isn't about perfection.
It's about creating a moment that feels thoughtful, easy, and a little special.
And also... you're supposed to enjoy it.
So don't overthink it. Don't overdo it. And definitely don't go, full hosting psycho.
Sit down. Have a drink. Enjoy your damn brunch. You deserve it.

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for full recipes and tutorials

