



Brunch Buffet

Buffet Style Service

All Breakfasts are accompanied with Starbucks Coffee & Tazo Tea Service, a choice of two juices Orange, Apple or Cranberry Juice & Seasonal Fresh Sliced Fruit, Fresh Baked Breakfast Pastry Basket

Breakfast Meats

Crisp Bacon, Pork Sausage or Chicken Sausage

*A choice of **two** items:*

Chilled Mediterranean Orzo & Artichoke Salad

Swiss Potato Salad

Basil Pesto & Cherry Tomato Pasta

Orange & Carrot Julienne Salad with Cilantro Sesame Vinaigrette

Seasonal Green Salad with Three Dressings

*A choice of **one** item:*

Sweet Ricotta and Orange Crepes with Mexican Chocolate Sauce

French Toast Sticks with Brown Sugar and Whip Cream

Blueberry Pancakes with Lemon Custard Sauce

*A choice of **one** item:*

Quiches Lorraine or Quiche Florentine

Tomato, Zucchini and Mozzarella Gratin

Spanish Potato and Onion Torta

*A choice of **one** item:*

Asian Chicken and Shiitake Pate en Croute

Tri-Color Vegetable Terrine

Duck Pate with Pistachios and Cognac

*A choice of **one** item:*

Thai Mango Chicken with Light Curry Cream

Pork Loin with Maple Dijon Glaze

Seared Salmon with Pink Ginger Aioli

Roasted Leg of Lamb with Rosemary and Garlic

*A choice of **one** item:*

Toasted Pine Nut & Dried Apricot Rice Pilaf

Creamy Primavera and Farfalle Pasta

Oven Roasted Olive Oil Seasoned Red Potatoes

&

Assorted Petite Fours & Mini Pastries

42.50 per person

There will be an additional charge for less than 25 Guests.

Price does not include a 17% Taxable Service Charge or Applicable California State Sales Tax
Due to seasonal changes and availability of fresh produce, meat & seafood products, we reserve the right to substitute certain ingredients, for optimal freshness and quality.

Please consult our Catering Team for any special request or let us assist you with a Customized Menu for your VIP Event.
The price and contents of the Menus are subject to change without notice, until the booking is confirmed.