



# Brunch Menu

## Traditional

**\$30.95 Per Person** (plus tax and service)

Choice of 2 entrée selections from the Traditional Menu

## Classic

**\$38.95 Per Person** (plus tax and service)

Choice of 2 entrée selections from the Classic Menu

## ALL SERVICES INCLUDE

### Beverages

Most non-alcoholic beverages are included with all brunch services. Iced tea, lemonade, water, and soda selections are included. Bottled beverages (e.g., Red Bull and Pellegrino), fresh-squeezed juices, and virgin cocktails are not included.

### Starters

Chips and are served family style at each table. Appetizers can be added to your Brunch Buffet Service.  
+ \$4.00 per person for each additional appetizer

### Entrees and Sides

Choice of 2 entrées and 2 sides will be served on a buffet.  
Menu selections are needed 2 weeks prior to the event date.

+ \$4.45 Traditional +\$5.95 Classic per person for each additional entrée selection

+ \$3.45 per person for each additional side dish selection

### Bar Services

Choice of bar service.

#### HOST BAR

Your Event Manager will help you customize *OR* your hosted bar services.

#### NO HOST BAR

Your guests will pay for their own bar beverages.

### Dessert

Choose up to 2 of the following: Pumpkin Cake, Chocolate Cake, or Tres Leches Cake

+\$4.00 per person

*Special Occasion Cakes and/or Desserts provided by an outside vendor are permitted.*

## CHOOSE A MENU

### TRADITIONAL BUFFET ENTRÉES

*Choose up to 2 of the following for your Traditional Package:*

**MATADOR SCRAMBLE**

Scrambled eggs, chorizo, grilled peppers and onions, Oaxaca cheese

*(Vegetarian option available with soyrito)*

**VEGETARIAN SCRAMBLE**

Scrambled eggs, grilled peppers and onions, zucchini, mushrooms, Oaxaca cheese

**BACON PEPPER JACK SCRAMBLE**

Scrambled eggs, bacon, pepper jack cheese  
*(Vegetarian option available without bacon)*

**FRENCH TOAST**

Thick cut brioche, powdered sugar, maple syrup

**PANCAKES**

Regular or Blueberry

**TRADITIONAL CHILAQUILES**

Corn tortilla chips, house-made sauce, Oaxaca cheese, scrambled eggs, cilantro, onion, crema

**BREAKFAST BURRITO**

Scrambled eggs, bacon, potatoes, Oaxaca cheese, salsa

### CLASSIC BUFFET ENTRÉES

*Choose up to 2 of the following for your Classic Package:*

**MARISCOS SCRAMBLE**

Scrambled eggs, diced lobster & shrimp, red peppers, Oaxaca cheese, green sauce,

**CLASSIC CHILAQUILES**

Corn tortilla chips, house-made sauce, Oaxaca cheese, scrambled eggs, cilantro, onion, crema

*(choose one topping: bacon, chorizo, carne asada, shredded chicken, shredded pork)*

### BRUNCH SIDES

*Choose up to 2 of the following for either package:*

**PEPPER JACK HASH BROWNS**

Seasoned with chipotle, onion, garlic, salt, and pepper, tossed with pepper jack cheese, then pressed into a potato pancake and grilled to perfection

**FRESH FRUIT**

An assortment of fresh cut melons, berries, and other seasonal fruit

**HOME FRIES**

Red potatoes with grilled onion, red and green bell pepper, and a spice blend

**SCRAMBLED EGGS**

Light, fluffy, and perfect for any brunch menu

**ROASTED RED POTATOES**

Quartered and roasted red potatoes seasoned with salt, pepper, and rosemary

**BACON**

Thick cut applewood smoked bacon, oven baked and crisped to perfection

**PLANTAINS**

Fried then lightly salted for a perfect sweet and salty balance

**GRILLED VEGETABLES**

Zucchini, Bell Peppers and Onions with olive oil, salt, and pepper

**BLACK BEANS**

Slow simmered with serrano peppers, onion, salt, pepper, and cumin

**CILANTRO LIME RICE**

Jasmine rice simmered with olive oil, garlic, cilantro, salt, and pepper

**REFRIED BEANS**

Pinto beans slow simmered then puréed with onion, pork fat, and salt