



BRUNCH MENU

Traditional Brunch Buffet

\$34.95 Per Person (plus tax and gratuity)

Choice of 2 entrée and 2 side selections from the Traditional Menu

ALL SERVICES INCLUDE

Beverages

Most non-alcoholic beverages are included with all brunch services. Iced tea, lemonade, water, soda and coffee by request 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.

- + \$4.95 per person for each additional appetizer
- + \$7.95 per person for each additional premium appetizer

Entrees and Sides

Choice of 2 entrées and 2 sides will be served on a buffet.

Menu selections are due 2 weeks prior to the event date.

- + \$5.95 per person for each additional entrée selection
- + \$4.95 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

- +\$3.95 each

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

CHOOSE A MENU

TRADITIONAL BRUNCH 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 soyrizo)

__ 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

cinnamon crusted, 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

ADD ONS / SUBSTITUTIONS

__ CHICKEN \$5 per person

__ CARNITAS \$6 per person

__ CARNE ASADA \$7 per person

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

__ HOME FRIES

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

__ ROASTED RED POTATOES

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

__ PLANTAINS

fried then lightly salted for a perfect sweet and salty balance

__ BLACK BEANS

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

__ REFRIED BEANS

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

__ GRILLED VEGETABLES

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

__ SCRAMBLED EGGS

light, fluffy, and perfect for any brunch menu

__ BACON

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

__ FRESH FRUIT

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

__ CILANTRO LIME RICE

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

__ MEXICAN STREET CORN

Grilled corn cut off the cob then tossed with chipotle mayo, cotija cheese and spices