

Champagne Brunch Menu

Made-To-Order Omelet Station

Bistro Breakfast Station

FRESHLY BAKED BREAKFAST BREADS

MUFFINS & PASTRIES

BELGIAN WAFFLES & FRENCH TOAST

Fresh berries, whipped cream, fruit preserves, maple syrup

GREEK YOGURT PARFAIT

Greek yogurt, housemade granola, fresh fruit and berries, dried fruits and nuts

American Breakfast Station

SPINACH AND FETA INDIVIDUAL QUICHE

HERBED SCRAMBLED EGGS

With fresh parsley and chive

OVEN ROASTED HOME FRIES

Sautéed with onion and tri-color bell peppers

APPLEWOOD SMOKED BACON

SLICED SMOKED HAM

CHICKEN APPLE SAUSAGE

TRADITIONAL BREAKFAST SAUSAGE

Chilled Seafood Station

JUMBO SHRIMP COCKTAIL

BAJA STYLE CEVICHE

PACIFIC LOBSTER GAZPACHO

NOVA LOX

With bagels, cream cheese, capers and red onion

BLACK CAVIAR

With chopped egg, crème fraîche and toast points

LOCALLY MADE SUSHI AND NIGIRI

Chef Attended Carving Station

ALL-NATURAL BEEF TOP SIRLOIN

Oven-roasted with cracked pepper and fresh herbs, brown ale grain mustard and creamed horseradish

HONEY-HERB ROASTED TURKEY BREAST

With cranberry chutney

California Street Taco Stand

PORK CARNITAS, SHREDDED BEEF AND CHICKEN ADOBO

TRADITIONAL REFRIED BEANS

MEXICAN RICE

ASSORTED WARM TORTILLAS

Accompanied by Cotija cheese, cilantro-onion, fresh lime, sour cream, guacamole, spicy marinated carrots and housemade salsas

Farm Fresh Salad Station

TRADITIONAL CAESAR

With shaved parmesan and garlic croutons

MIXED BABY GREENS

With housemade vinaigrette

CLASSIC SPINACH

Sliced mushroom, bacon and egg with Dijon vinaigrette

GREEK

Roma tomato, cucumber, red onion, kalamata olives, sweet red peppers, fresh basil and feta, tossed in olive oil

Bakery Fresh Desserts

ASSORTED GOURMET CAKES

LEMON BARS

FRESH FRUIT TARTLETS

TRIPLE CHOCOLATE BROWNIES

CHOCOLATE DIPPED STRAWBERRIES

ALMOND COATED MARSHMELLOWS

HOUSEMADE WARM BREAD PUDDING

APPLE CRISP

Drinks

COMPLIMENTARY MIMOMAS

FRESHLY ROASTED COFFEE AND TEA

