



Brunch Buffet Sample Menu

Assorted Offerings

Seasonal Fresh Fruit Salad

Seasonal Berries, Local Honey

Citrus Salad, Fennel, Red Onion, Black Pepper, Olive Oil, Mint

Carpinteria Avocado Salad, Pickled Red Onion, Cilantro, Cotija Cheese, Herbs

Fresno Chilis, Olive Oil

California Baby Gems Salad, Crumbled Chevre, Local Pistachios, Ripe Strawberries, Basil,
Champagne Vinaigrette

Roasted Cauliflower, Indio Dates, Pickled Red Onions, Toasted Pine Nuts Parsley, Lemon
Tahini Dressing

Farm Fresh Scrambled Eggs

Tofu Scramble, Kale, Bell Pepper, Green Onions

Quiches & Frittata

Ham, Mushroom, Gruyere

Spinach, Onion, Feta

Sausage, Mushroom, Provolone

Bacon, Caramelized Onion, Gruyere

Broccoli, Caramelized Onion, Feta

Piquillo Pepper, Herbs, Potato, Chevre

Roasted Tomato, Basil, Mozzarella



Brunch Buffet Sample Menu

Stratas

Asparagus, Gruyere, Red Pepper

Bacon, Cheddar, Mushroom, Onions

Roasted Peppers, Zucchini, Onion, Mozzarella, Herbs

Sweet Potato, Caramelized Onion, Chevre, Brown Butter Sage

Roasted Tomato, Basil, Mozzarella, Parmesan

Additions

Hickory Smoked Bacon

Smoked Turkey Bacon

Sausages: Pork, Turkey, Chicken Or Tofu

Red Potato Home Fries

Scottish Smoked Salmon

Cucumbers, Capers, Hard Boiled Eggs, Dill Cream Cheese, Red Onions, Tomatoes, Mini-Bagels, Whole-Wheat Baguettes

Assorted Breakfast Sandwiches

Chia Seed Parfait, Greek Yogurt, Granola

French Toast Strata, Maple Syrup, Whipped Cream

Buttermilk Pancakes, Maple Syrup, Sweet Butter

Breakfast Burritos

Breakfast Pastries, Muffins, Danishes

Assorted Bagels, Plain and Herbed Cream Cheese