



# Brunch

## MENU

MIN ORDER 50 EACH ITEM

ALL SKEWERS, CUPS & DECOR ARE SUBJECT TO CHANGE BASED ON AVAILABILITY AND THEME OF THE EVENT. SOME PLATING AND DECOR SHOWN COME AT AN ADDITIONAL COST. PRICES BELOW ARE FOR FOOD ONLY IN MOST CASES



## BRUNCH WAFFLE BAR

THICK BELGIAN WAFFLES WITH ASSORTED FRESH SEASONAL FRUITS, WHIP CREAM & SYRUP, BREAKFAST ROSEMARY POTATOES & BACON OR SAUSAGE (TURKEY BACON OR SAUSAGE ALSO AVAILABLE)

EXTRA ITEMS SHOWN CAN BE ADDED AT AN ADDITIONAL COST

## BRUNCH CHARCUTERIE DISPLAY

CROISSANTS, ASSORTED LUNCH MEATS & CHEESES, CRACKERS, FRESH FRUITS, COOKIES & SMALL DESSERTS WITH YOUR CHOICE OF SALADS.



# BREAKFAST BURRITO BRUNCH BAR

BREAKFAST BURRITO HALVES WITH  
PICO DE GALLO AND SALSA, YOGURT  
CUPS WITH FRESH FRUIT AND  
GRANOLA TOPPING, DONUT SKEWERS.

EXTRA ITEMS SHOWN CAN BE ADDED AT AN ADDITIONAL COST



## BOUTINELA





## AVOCADO TOAST CHARCUTERIE BOX

FRESH BREAD FIRE GRILLED WITH ALL THE TOPPING. MASHED AVOCADO, TOMATOES, ROCK SALT, PEPPER, HARD BOILED EGGS, RED PEPPER FLAKES, SLICED THIN RADISHES, BASIL, CUCUMBER, SPROUTS, JALAPENOS, BACON CRUMBLES

ADD LOX, RED ONION & CAPERS \$3 PER PERSON

EXTRA ITEMS SHOWN CAN BE ADDED AT AN ADDITIONAL COST

## SANDWICH BRUNCH PACK

CHOICE OF :

2 SALADS

OR

1 SANDWICH & 1 WRAP

OR

2 WRAPS

AND

PASTA SALAD

OR

MACARONI SALAD

& ASSORTED POTATO CHIPS



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### STRAWBERRY BASIL CROSTINI

GRILLED FRESH BREAD, CREAM CHEESE, STRAWBERRIES, BASIL & HONEY



MINI SPINACH, EGG & CHEESE FRITTATAS

### MINI PANCAKE SKEWERS

MOIST, SILVER DOLLAR PANCAKES ON A SKEWER TOPPED WITH SEASONAL FRUIT



ADD A SIDE:  
\*BREAKFAST POTATOES

\*FRUIT PARFAIT CUPS  
(WINE GLASS EXTRA)

\*BACON & SAUSAGE



ASSORTED MINI DONUTS



## CHICKEN & WAFFLE SANDWICHES

CRISPY, SEASONED FRIED CHICKEN WRAPPED IN A WARM WAFFLE. WITH SPRING MIX GREENS & SYRUP FOR DIPPING. INDIVIDUALLY WRAPPED SIMILAR TO THE PICTURE ON THE RIGHT.

SERVED IN 1/2 SANDWICHES



## BREAKFAST FLAUTAS

EGGS, TATER TOTS, BACON, CHEESE, & HERBS WRAPPED IN A CRISP FLOUR TORTILLA



## MIMOSA BAR OR BAR CART

ASSORTED FRUIT JUICES AND SEASONAL FRUITS WITH CHAMPAGNE GLASSES.

\$10 PER PERSON

CART RENTAL STARTS AT \$250



### BLUE MOON SALAD

ROMAINE LETTUCE, PEPITAS CITRUS DRESSING, MUSHTROOMS, BLUE CHEESE CRUMBLES, QUESO FRESCO, PEPITAS SEEDS, DICED MANGO

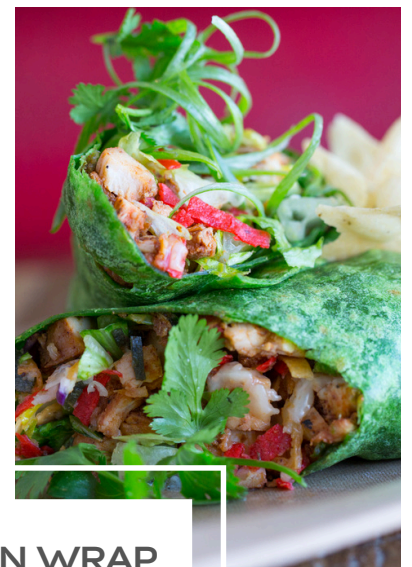


### NUEVO ALMOND CHICKEN SALAD

ROMAINE LETTUCE, PINEAPPLE/ JICAMA MIX, BLUE CHEESE CRUMBLES, QUESO FRESCO, CANDIED ALMONDS, MANGO DIJON DRESSING, MESQUITE CHICKEN BREAST

### WHEAT CHICKEN WRAP

CHICKEN BREAST, MUSHROOMS, SOUTHWEST SEASONED CABBAGE, QUESO FRESCO, CORN STRIPS, APPLE, PEPITAS SEEDS, PEPITAS CITRUS DRESSING, WHEAT TORTILLA EACH 1/2



### CAESAR CHICKEN WRAP

SPINACH TORTILLA, GRILLED CHICKEN BREAST, CORN, ROMAINE LETTUCE, JACK CHEESE, CROUTONS, CAESAR DRESSING EACH 1/2

### TURKEY PESTO PANINI

SLICED TURKEY, TOMATO, MOZZARELLA, FRESH PESTO, ON WARM LIGHTLY TOASTED BREAD. EACH 1/2





**COFFEE BAR**



**FROSE CART,  
MARGARITA CART, OR  
BEVERAGE CART**







Lets take this event to the next level by adding tray passed appetizers, or having a chef at your event to carve up and serve dinner to your guests. Lets chat and customize the perfect event for you.



ALL PRICES PER PERSON OR PER ITEM

**WAFFLE BAR |**

**\$18.00 FOOD ONLY**

**\$20 CATERING SET UP**

Thick belgian waffles with assorted fresh seasonal fruits, whip cream & syrup, breakfast rosemary potatoes & bacon or sausage (turkey bacon or sausage also available)

**BRUNCH CHARCUTERIE |**

**\$18.00 FOOD ONLY**

**\$20 CATERING SET UP**

Croissants, assorted lunch meats & cheeses, crackers, fresh fruits, cookies & small desserts with your choice of salads

**BREAKFAST BURRITO BAR |**

**\$18.00 FOOD ONLY**

**\$20 CATERING SET UP**

Breakfast burrito halves with pico de gallo, salsa, yogurt cups with fresh fruit and granola topping, donut skewers

**AVOCADO TOAST CHARCUTERIE |**

**\$18.00 FOOD ONLY**

**\$20 CATERING SET UP**

Fresh toasted bread with all the toppings. Mashed avocado, tomatoes, rock salt, pepper, hard boiled eggs, red pepper flakes, sliced thin radishes, basil, cucumber, sprouts, jalapenos, bacon crumbles

**SANDWICH BRUNCH PACK |**

**\$18.00 FOOD ONLY**

**\$20 CATERING SET UP**

Choice of: 2 salads, 2 wraps (or 1 wrap & 1 salad), pasta salad & assorted potato chips

**BYO BURRITO BAR |**

**\$18.00 FOOD ONLY**

**\$20 CATERING SET UP**

chorizo hash, bacon or sausage, tater tots or breakfast potatoes, choice of eggs (scrambled, veggie omelet scramble, or chilaquiles) beans, rice, chips, salsa, cheese, jalapenos, roja red sauce, flour tortillas (full size and taco size)

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STRAWBERRY BASIL CROSTINI

\$3.50

BREAKFAST FLAUTA BITES

\$2.00

MINI PANCAKE SKEWERS

\$3.50

SPECIALTY SALADS:YOUR CHOICE

\$4.00

MINI EGG FRITTATAS

\$3.50

MINI SALAD CUPS

\$4.30

BREAKFAST POTATOES OR TOTS

\$4.00

1/2 WRAPS :YOUR CHOICE

\$6.50

FRUIT/ YOGURT CUPS

\$4.50

1/2 PANINI OR SANDWICH

\$6.50

CHICKEN WAFFLE SAND 1/2

\$7.00

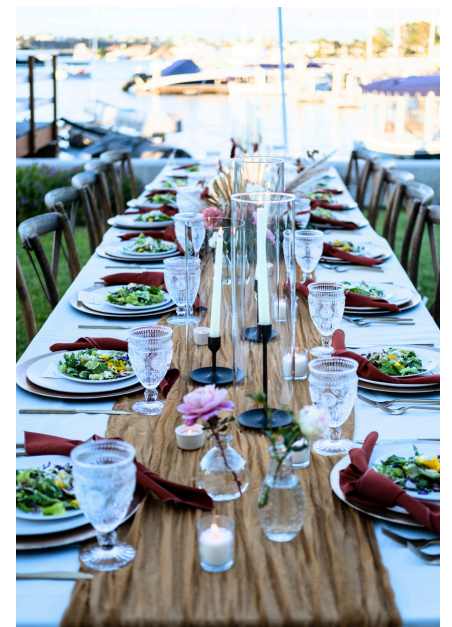
BACON , SAUSAGE, OR CHORIZO & POTATO

\$5.00

**22% SANITATION / HANDLING/ TEAM GRATUITY WILL BE ADDED**

**FOOD SERVED ON WHITE TRAYS OR OR DISPOSABLE METAL PANS**

CATERING SET UP WITH  
CHAFFERS & DECOR



### **HALF ORDER OF MENU ITEMS 10% upcharge**

Requesting half orders on menu items are subject to additional fee to accommodate for the extra packaging needed .

### **BOAT SETUP FEE \$90**

and up depending on the level of work required to set up your event.

### **BOAT CHAFFERS \$30 EACH**

Flameless steam chaffers approved for use on most boats

### **PLATES & UTENSILS \$2**

Eco friendly disposable plates, utensils, & napkins \$2

### **ADD GUAC \$2.50**

Add Guacamole for meal (meal portion) \$2 per person.

**PRICE DOES NOT INCLUDE 22% GRATUITY  
FOR SERVERS, KITCHEN STAFF & SANITIZATION OF EQUIPMENT**

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- High end disposable plates & utensils also available \$3.50-\$4.50
  - Customer supplies tables for buffet set up
  - Travel/ Mileage fee- Travel further than 30 miles round trip from our location in Costa Mesa will be determined based on distance.
  - To go boxes can be provided for \$20 only with request prior to event
  - Servers available at an additional cost \$30-\$40 per hour plus tip.