



Historic Downtown Fullerton



Brunch Menu



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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, salsa, and guacamole served at a station or family style. Additional hors d'oeuvres available upon request. Please ask about our available options and pricing.

Entrees

Choice of 2 brunch entrées and 2 brunch sides served on a buffet.

- + 3.95 per person for each additional entrée selection
- + 2.95 per person for each additional side dish selection
- + 5.00 per person for plated service

Bar Services

Choose from one of the following for your private event.

HOST BAR

Packages range from beer and wine only, *OR* to all inclusive. Review our bar packages to choose a service option for your host bar.

NO HOST BAR

Your guests will pay for their own bar beverages.

Dessert

Cake cutting service is provided. Referrals for local, trusted bakeries are available.

CHOOSE A MENU

Traditional

22.95 Per Person (plus tax and service)

Choice of 2 entrée selections from the Traditional Menu

Premium

25.95 Per Person (plus tax and service)

Choice of 2 entrée selections from the Premium Menu



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TRADITIONAL BUFFET ENTRÉES

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

BREAKFAST TORTA

A telera roll topped with pepper jack hash browns, scrambled egg, jalapeño bacon, chipotle mayo, and guacamole

MATADOR SCRAMBLE

Scrambled eggs mixed with grilled peppers and onions, tomatoes, chorizo, and Oaxaca cheese, served with a side of salsa fresca

(Vegetarian option available with soyriso)

VEGETARIAN SCRAMBLE

Scrambled eggs mixed with grilled peppers and onions, spinach, zucchini, squash, and Oaxaca cheese, served with a side of avocado

BACON PEPPER JACK SCRAMBLE

Scrambled eggs mixed with crispy bacon and pepper jack cheese

(Vegetarian option available without bacon)

CINNAMON CRUSTED FRENCH TOAST

Thick Texas cut toast, topped with powdered sugar, served with a side of maple syrup

TRADITIONAL CHILAQUILES

Tortilla chips tossed in our house made red sauce, topped with onions, cilantro, Oaxaca cheese, scrambled eggs, and Mexican crema, served with a side of avocado



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PREMIUM BUFFET ENTRÉES

Choose up to 2 of the following for your Premium Package:

CHORIZO BENEDICTO

A split English muffin topped with a chorizo patty, poached egg, and house made hollandaise sauce, sprinkled with Spanish paprika

MARISCOS SCRAMBLE

Scrambled eggs mixed with lobster, shrimp, red peppers, and Oaxaca cheese, topped with tomatillo-avocado sauce

SANGRIA BRAISED SHORT RIBS

Tender pieces of braised short rib smothered in a sangria veal demi-glace

PREMIUM CHILAQUILES

Tortilla chips tossed in our house made red sauce, topped with onions, cilantro, Oaxaca cheese, scrambled eggs, and Mexican crema, served with a side of avocado

(topping choices: bacon, chorizo, carne asada, chicken, shredded pork)



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BRUNCH SIDES

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 blend of spices

ROASTED RED POTATOES

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

FRESH FRUIT

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

SCRAMBLED EGGS

Light, fluffy, and perfect for any brunch menu

BACON

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

JALAPEÑO BACON

Seasoned then smoked for a robust flavor of bold jalapeno notes with enticing chili and southwestern flavor

PLANTAINS

Fried then lightly salted for a perfect sweet and salty balance

SAUTÉED VEGETABLES

Zucchini and yellow squash diced and sautéed with olive oil, salt, and pepper

CILANTRO LIME RICE

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

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