



Historic Downtown Fullerton



# Brunch Menu

## Traditional

\$30.95 Per Person (plus tax and service)

Choice of 2 entrée selections from the Traditional Menu

## Classic

\$33.95 Per Person (plus tax and service)

Choice of 2 entrée selections from the Classic Menu

## 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 are served family style at each table. Additional appetizers available upon request and are served family style.

+ \$2.50 per person for each additional appetizer

### Entrees and Sides

Choice of 2 entrées and 2 sides will be served on a buffet. Menu selections are needed 2 weeks prior to the event date.

+ \$4.45 Traditional +\$5.95 Classic per person for each additional entrée selection  
+ \$3.45 per person for each additional side dish selection

### Bar Services

Choice of bar service.

#### HOST BAR

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

#### NO HOST BAR

*OR* 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

+\$3.50 per person

*Special Occasion Cakes provided by an outside vendor are permitted. A cake cutting fee of \$2.00 per person will be added. Referrals for local, trusted bakeries are available upon request.*

## CHOOSE A MENU

### TRADITIONAL 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)*

\_\_ **CINNAMON CRUSTED FRENCH TOAST**

Cinnamon crusted brioche, powdered sugar, maple syrup

\_\_ **VEGETARIAN SCRAMBLE**

Scrambled eggs, grilled peppers and onions, zucchini, mushrooms, Oaxaca cheese

\_\_ **TRADITIONAL CHILAQUILES**

Corn tortilla chips, house-made sauce, Oaxaca cheese, scrambled eggs, cilantro, onion, crema

\_\_ **BACON PEPPER JACK SCRAMBLE**

Scrambled eggs, bacon, pepper jack cheese  
*(Vegetarian option available without bacon)*

\_\_ **BREAKFAST BURRITO**

Scrambled eggs, bacon, potatoes, Oaxaca cheese, salsa

### CLASSIC BUFFET ENTRÉES

*Choose up to 2 of the following for your Classic Package:*

\_\_ **MARISCOS SCRAMBLE**

Scrambled eggs, diced lobster & shrimp, red peppers, Oaxaca cheese, green sauce,

\_\_ **CLASSIC CHILAQUILES**

Corn tortilla chips, house-made sauce, Oaxaca cheese, scrambled eggs, cilantro, onion, crema  
*(choose one topping: bacon, chorizo, carne asada, shredded chicken, shredded pork)*

### 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

\_\_ **FRESH FRUIT**

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

\_\_ **HOME FRIES**

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

\_\_ **SCRAMBLED EGGS**

Light, fluffy, and perfect for any brunch menu

\_\_ **ROASTED RED POTATOES**

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

\_\_ **BACON**

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

\_\_ **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

\_\_ **BLACK BEANS**

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

\_\_ **CILANTRO LIME RICE**

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

\_\_ **REFRIED BEANS**

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