



PRIVATE PARTY BRUNCH MENU

Choice of one

California Eggs Benedict

*Two Farm Fresh Poached Eggs, English Muffin, Bacon, Tomato, Avocado, Hollandaise Sauce,
Served with Fruit or Breakfast Potatoes*

or

Caramelized Banana & Pecan Belgian Waffle

*Belgian Style Waffle, Caramelized Banana Sauce, Crushed Pecans
Choice of Side: Two Bacon or Two Sausage Patties*

or

Napa Salad

*Mixed Greens, Grilled Chicken, Mandarin Oranges, Brie,
Candied Pecans, Crispy Wontons, Raspberry Vinaigrette*

or

Arroyo Club Sandwich

*Romaine Lettuce, Locally Grown Tomatoes, Turkey, Avocado, Mayonnaise, Sourdough
Served with French Fries or Side Salad*

Menus Subject to Change

\$30.00 per person

All prices quoted subject to a gratuity of 22% and applicable sales tax.

Cake Cutting Fee @ \$3.50++ per person

Non-Alcoholic Drinks @ \$4.50++ each

***Client would need to provide Final Guest Count & Entrée Counts 10 days prior to event.
Catering would print menus to have placed at each place setting.***