

CHEF BRUNCH



BAJA BRUNCH, CHEF PREPARED

\$2850 INCLUDES UP TO 16 GUESTS / 8 FOOT BREAKFAST BAR / CHEF TEAM + 1 SERVER / TABLE PICNIC SET UP
3 hour event / includes up to 16 guests, \$125 per additional guest up to 24 / available 10am - 3:00 pm only

PASSED BITES (SELECT 2 TO BE PASSED UPON GUEST ARRIVAL)

smoked salmon + biscuits + dill crema, pesc
deviled feisty acres quail egg + sturgeon caviar, gf + p
mini lamb meatball + cumin creme fraiche
sweet potato tartlette, gf + veg
parmesan biscuit + crispy jamon + parmesan mousse
mini lobster rolls, + \$150

BOHO BRUNCH, FAMILY STYLE (ALL DISHES INCLUDED BELOW)

bowls of loaded potato croquettes, bacon + scallion, buttermilk ranch dip
seared tuna tostadas + avocado mousse + shaved radish, sushi grade, gf + pesc
amber waves farm lettuces + shaved radish + buttermilk vinaigrette, gf + veg
balsam farm squash + burrata salad, gf + veg
mecox dairy farm bacon, gf + df

SELECT YOUR MAIN DISH (SELECT 1 OF THE BELOW OPTIONS FOR ALL) // SELECT 2 INSTEAD: + \$400 MENU UPGRADE

baked farm eggs + balsam tomato & herbs + local farm eggs (gf + veg) served with herb brushed flatbreads on the side
truffle farm egg + mushroom pizza, gruyere cheese + herbs, veg
aristocrat clam chowder pizza + corn puree, pesc (contains shellfish)
baked farm egg + kale + ricotta pizza, veg
kale + gruyere quiches, veg
avocado toast (trio): smoked salmon + capers / crab salad + lemon / shaved farm radish + crumbled feta
breakfast tacos, farm egg scramble, housemade tortillas + avocado poblano + feta, gf + veg

DESSERT (SELECT 1 OF THE BELOW OPTIONS FOR ALL)

chocolate mousse, gf + vegan (plated, served individually)
2 foot brunch dessert board: mini chocolate chip waffles, assorted fruit + miso rice crispy treats + flourless brownies

THIS PACKAGE INCLUDES:

low table + rugs, pillows + poufs, table settings + glassware, napkins + cutlery / includes platters + serving tongs + spoons
includes chef + server, 5 hours onsite / 3 hour event / event must end by 3:00 PM for staff departure at 3:30 pm

OPTIONAL: ENTIRE BRUNCH BAR: \$750 / OR CAN BE ORDERED A LA CARTE

2 gallons of ice coffee + accoutrements in glass dispenser, (\$125)
grapefruit margarita, 2 gallon glass dispenser, includes 35 cocktails (\$225)
3 bottles of veuve champagne + 4 chateu minuty rose + 6 bottles of flat water down the table (\$350)
poolware glasses for arrival beverages / includes galvanized bucket with ice + ice scoop (\$75)

* if you choose to purchase only part of the bar package, you still need to add on the poolware glasses, bucket + ice for \$75