



THE DESERT BRUNCH *Menu Options*



STARTERS & LIGHT BITES

Artisan Bagel Board

Freshly baked bagels served with a variety of cream cheeses, crispy bacon, smoked lox, vine-ripened tomatoes, capers

Mini Egg White Frittatas

Light, fluffy bites made with egg whites, seasonal vegetables

Monte Cristo Sliders

Sweet and savory mini sandwiches layered with ham, cheese, finished with a light dusting of powdered sugar

Avocado Toast Croissants

Buttery croissants topped with smashed avocado, perfectly poached eggs

SAVORY SELECTIONS

Custom Omelet Bar

Made-to-order omelets with a variety of fresh vegetables,
premium meats and cheeses

Short Rib Chilaquiles (Red or Green)

Slow-braised short rib layered over crisp tortilla chips with
your choice of red or green salsa

Chorizo Shakshuka

Spiced tomato sauce with chorizo, poached eggs,
feta, warm naan for dipping

Asparagus & Manchego Quiche

A delicate savory custard with tender asparagus, nutty
Manchego in a flaky crust

Classic Eggs Benedict

Toasted English muffins topped with poached
eggs, rich hollandaise



SWEET INDULGENCES

Churro French Toast

Cinnamon-sugar crusted French toast finished with
dulce de leche, whipped cream

Pancake & Waffle Board

An assortment of pancakes, waffles with
many accouterments

Mini Dutch Babies

Light oven-baked pancakes served with fresh berries, powdered sugar

Golden Dinner Pancakes (*Chef's Signature*)

Fluffy pancakes served with honey butter and a rich honey butter maple drizzle



S I D E S & A C C O M P A N I M E N T S

Carrot Cake Muffins

Moist, spiced muffins with a warm, lightly sweet finish

Crispy Breakfast Potatoes

Seasoned, roasted to golden perfection

Assorted Pastries

A rotating selection of freshly baked pastries

Bacon & Chicken Sausage

Classic brunch staples cooked to perfection

Fruit & Yogurt Parfaits

Layers of fresh fruit, creamy yogurt and granola