

California A.M. Brunch Graze

\$32 Per Guest

Avocado Crostini

pico de gallo + pea tendrils

Smoked Salmon Phyllo Tartlets

red chili flake + lemon + avocado mousse

Chia Seed Pudding Parfait Mason Jars

strawberries + blueberries + homemade granola + shaved raw coconut

Tropical Fruit Salad Mason Jars

pineapple + cantaloupe + kiwi + grapes + strawberries + mango +
blueberries + oranges + ginger + honey + lime

Huevos Rancheros Breakfast Tostada

refried beans + fried egg + pico de gallo + avocado + pickled red onion +
cotija + micro cilantro

Our Take on "Chicken & Waffles" ...Not

buttermilk fried chicken tenders + cornflake crust brioche french toast logs
+ jalapeno maple

Clothesline Bacon

thick applewood smoked bacon + cracked black pepper + maple

Almond Butter & Berry Jam Tea Sandwiches

Crunchy almond butter + homemade seasonal jam + chia seeds +
whole grain bread

Lemon Lavender Scones