

San Felipe Brunch

Saturday & Sunday 10 - 3

Complimentary starter

"My Favorite Indulgence" Granola Parfait
organic greek yogurt, nut-free granola, honey, strawberries, blueberries

First Course

Select One

Signature Creamy Sundried Tomato Soup

Baby Greens Salad

Second Course

*Select 4 entrée options to your banquet menu

Brie & Caramelized Onion Omelette

roasted tomato, avocado
served with roasted red potatoes, fresh fruit

Chopped Salad

organic baby greens, dried cranberries, pine nuts, gorgonzola,
golden beets, red onions, sundried tomato cilantro-caper vinaigrette

Pasta-less Vegetable Lasagna

layers of parmesan, eggplant, zucchini, yellow squash, red bell pepper and spinach with fresh
tomato sauce and goat cheese

Honey Pesto Chicken Sandwich

served with organic baby green salad

Vanilla French Toast

brioche bread, brandy royale, maple, fresh berries, powdered sugar

Eggs Benedict

english muffin, canadian bacon, asparagus tips, hollandaise sauce w/ seasonal fresh fruit &
roasted red potatoes Obrien

Three eggs and Bacon

applewood smoked bacon w/ seasonal fresh fruit & roasted red potatoes Obrien

Fresh Baked Atlantic Salmon

roasted red potatoes, wilted arugala, basil pesto beurre blanc topped w/ poached egg

\$25 per person