



T A B L E + B A R

Sunday Brunch

Chilled Buffet Selection

Build Your Own Green Salad

*Organic Greens, Caramelized Pears, Sliced Cucumbers, Grape Tomatoes, Toasted Walnuts
Red Beet, Toasted Pumpkin seeds, Mandarin Sections
Dried Fruits, House Dressings & Vinaigrettes*

Caesar Salad

*Crisp Romaine, Garlic Herb Croutons, Shredded Parmesan
In-house Dressing*

Barcelona Bean Salad

Five Bean and Fennel with Cumin and Cilantro

Heirloom Beet Salad

Anna's Farm Baby Arugula, Sheep's Feta, Toasted Pistachios

Basil Compressed Watermelon Salad

Cucumber and Red Onion

Forest Mushroom and Artichoke Salad

Tarragon Dressing

Nicoise Salad

*Olive Oil Poached Yellow-fin Tuna, Oregano Vinaigrette, Haricot Vert,
Fingerling Potato, Heirloom Cherry Tomato*

Antipasto Display Smoked and Cured Meats, Pate's, Rillettes

Fine American and European Cheeses

Fresh Baguette and Flatbreads

Orange County Bruschetta

*Fresh Peaches and House Made Ricotta | Tomato & Buffalo Mozzarella | Crispy Pancetta
& Charred Eggplant Caviar & Confit Tomato*

Miraval Juice and Smoothie Bar

*Freshly made to Order Juices, Smoothies & Elixirs
Fresh Fruit Display, Parfaits & Cereals
Breakfast Pastries and Bagels*

Breakfast Selections

Eggs Benedict Florentine
Selection of Breakfast Sausages
Applewood Smoked Bacon
Red Bliss Potato and Chorizo Hash

Omelet and Waffle Station

Fresh made to Order

Fresh Farm Eggs, Egg Whites, Egg Substitute

Ham, Bacon, Sausage, Smoked Salmon, Onion, Peppers, Mushrooms

Spinach, Herbs, Cheeses

Fresh Made to Order Waffles

Topping Bar

Aveo Seafood Bar

West Coast Oysters on the Half Shell

Market Fresh Oysters | Marinated Cucumber | Fresh Horseradish | Lemon | Aveo Hot Sauces

East Coast Oysters on the Half Shell with Shallot Mignonette

Jumbo Crab Claws

"Agave Maria" Cocktail Sauce, Tartar Sauce and Lemon Wedges

Grilled Octopus

Artichokes | Saffron Tomato Sauce | Confit Shallots and Cherry Tomatoes

Preserved Meyer Lemon

Chilled Jumbo Shrimp

The Carvery

Salt Crusted Whole Fish

Roast Tomato and Paprika Chutney

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Roasted Prime Rib of Beef

Grainy Mustard and Creamy Horseradish

Red Wine Jus

Italian Pasta Station

Fresh Pasta's made to Order

Spinach Ricotta Ravioli, Tri Color Fusilli, Whole Wheat Penne

Sundried Tomato Cream

Marinara

Fresh Herb Vinaigrette

Grilled Artichokes, Sundried Tomatoes, Onions, Mushrooms, Zucchini, Asparagus Tips

Smoked Salmon, Bell Peppers, Tomatoes, Basil Pesto, Olives, Green Onions

Children's Station

Chicken Fingers

Honey Mustard and BBQ Sauce

Cheesy Mac and Cheese

French Fries

P&J Sandwiches

Vegetable Crudité

Ranch Dip

Hot Buffet Selection

Creamy Asparagus and Brie Soup

Garlic Croutons

Braised Chicken Breast Cacciatore

Roast Tomato and Bell Pepper

Lemon Verbena Roasted Branzino

Organic Red Quinoa, Wild Mushrooms and Sauce Vierge

Moroccan Spiced Lamb Chops

Roasted Fingerling Potatoes and Chanterelles

Vegetarian Paella

Spanish Rice, Sweet Peas, Soyriso Sausage, Roast Peppers, Tomatoes, Saffron

Medley of Baby Vegetables with Blistered Shishito Peppers

Roasted Tri-Color New Potatoes

Sweet Table

Chef Jamon's Pastry Extravaganza