



Sample Brunch Menu Packages for Large Groups

2 courses (entrée/dessert OR appetizer/entrée) \$25 per person

3 courses (appetizer/entrée/dessert) \$33 per person

Add \$3 per person for unlimited sodas, tea and coffee

Parties up to 24 people (choice of 2 appetizers and 3 entrées)

Parties of 24-40 people (choice of 2 appetizers and 2 entrées)

Over 40 people (1 appetizer and 1 entrée)

Note Preparations of dishes are subject to change due to seasonal produce availability.

Dishes will be finalized no later than 5 days before the scheduled event.

Pre-orders are required for parties larger than 24 guests.

to start

SEASONAL LOCAL SOUP (EX. BUTTERNUT SQUASH, CHICKEN-COCONUT, ETC.)
daily preparation

BABY GREENS SALAD

bocconcini mozzarella, peppadew peppers, chive oil, balsamic vinaigrette

WATERMELON & GIOIA BURRATA (OR SIMILAR SEASONAL SALAD)

pistachio, tomato, balsamic

to dine

TRIO OF NIMAN RANCH BEEF SLIDERS

brioche buns, ketchup, mayonnaise, arugula, caramelized onion,
aged white cheddar, cherry tomatoes

MISO GLAZED PORK BELLY SANDWICHES

cole slaw, avocado, brioche bun

HAM & CHEESE

black forest ham, vermont white cheddar, soft poached egg served on top

WILD MUSHROOM-CHEDDAR OMELETTE

fried pickled potatoes, petite greens salad

BRIOCHE FRENCH TOAST

macerated fruit, maple syrup

HUEVOS RANCHEROS

guacamole, queso, corn tortilla, sunny side up farm eggs

to treat

CHOCOLATE BAR

caramel-crunch filling, coconut sorbet

BUTTERSCOTCH ITALIAN PUDDING

crème fraiche, caramel, maldon sea salt

flavor del mar 1555 camino del mar suite #322 del mar, ca 92014
large party contact **Gabrielle Clift**
gabrielle@flavordelmar.com
858.755.3663
www.flavordelmar.com