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# BRUNCH SELECTIONS

Minimum 50 Persons

## CALIFORNIA BRUNCH BUFFET

Freshly Squeezed Orange and Grapefruit Juice  
Chilled Tomato Juice  
Fresh Seasonal Fruit  
Green Salad with Choice of Dressing  
Pasta Salad Primavera  
Marinated Tomato and Cucumber Salad  
Freshly Scrambled Eggs  
Grilled Sausage and Bacon  
Roast Lemon Chicken with Rosemary  
Quiche Florentine  
Breakfast Potatoes  
Fresh Seasonal Vegetables  
Assorted Breakfast Pastries  
Butter and Jellies  
Chef's Sweet Table  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea  
\$40.95 per person

## SAN DIEGO BRUNCH BUFFET

Freshly Squeezed Orange Juice - Chilled Tomato Juice  
Fresh Seasonal Fruit from the Imperial Valley  
Crudite of Vegetables with Ranch Dip  
Bibb Lettuce and Spinach Salad, Choice of Dressings  
India Street Pasta Salad  
North County Mushroom Salad  
Ham and Egg Strada  
Grilled Sausage and Bacon  
Seafood San Diego  
Grilled Pork Medallions Lyonnaise  
Chicken and Mushroom Crepés with Sherry  
Toasted Orzo Pasta with Fresh Herbs  
Sautéed New Red Potatoes  
Assorted Breakfast Pastries  
Butter and Jellies  
Chef's Sweet Table  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea  
\$44.95 per person

## COOKING STATIONS

Minimum of 50 guests.

Omelette Station \$5.95 per person

Pasta Station \$6.95 per person

1 Chef per 50 guests at \$85.00 per hour

## CARVING STATIONS

Roasted, Herb-Scented Round of Beef \$9.95 per person

Maple-Mustard Glazed Ham \$9.50 per person

Roast Breast of Turkey \$8.95 per person

Carving Labor Charge \$85.00 - 1 Hour



*Town and Country*

RESORT & CONVENTION CENTER

Above prices are subject to 19% service charge and applicable sales tax. V1208

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