

# **BREAKFAST**

### **DRINKS**

- Fresh Squeezed Orange Juice
- Coffee and/or Tea
- Mimosa: champagne with jamaica, fresh orange juice, and/or guava juice.
- **Bloody Mary**: vodka, tomato juice, herbs, spices, vegetables, and lemon juice.

### **SIDES**

- Yogurt w/ Granola
- Plate of Seasonal Fruit
- Cereal
- Oatmeal
- Home-Style Potatoes
- Bread Options:
  - Toast, bagels, french toast, pancakes, blueberries muffins, cinnamon muffins, banana bread, mexican sweet bread.
- Cheese Platter: fresh fruit, cheese, sliced meat.

### **MAIN COURSE**

- Super Breakfast "Burro" Burrito
  - Fluffy egg with spicy chorizo sausage.
  - o Fluffy egg with bacon and avocado.



- Steak Strips: sliced steak, eggs, and beans.
- Classic: fluffy eggs, crispy bacon, hashbrowns, and toast.
- Su Casa: scrambled eggs, crispy bacon, waffles, and French toast.

## **MEXICAN BREAKFAST**

- Mexican Style Eggs: scramble eggs with onion, tomatoes, and jalapeño peppers.
- **Burritos**: stuffed with beans, cheese, and scramble eggs, and your choice of meat.
- Chilaquiles w/ Eggs and Beans: tortillas chips with red or green sauce, sour cream, fresh cheese, and onion.
- Huevos Rancheros: corn tortilla with fried eggs, beans, and red sauce on top.
- Crostini: toast with avocado, cherries tomatoes, arugula, poached or fried eggs, and spicy peanut sauce.
- Quiche: veggies or meat sautéed in a quiche pie.

## **COMPLETE BREAKFASTS**

- \*All options below are served with Smoked Bacon, Toast, Seasonal Fruit, Yogurt, Granola, Fresh Orange Juice, Coffee, and Tea.
  - Eggs of Your Choice: scrambled, fried, ranchero eggs, Mexican eggs, eggs benedict, divorced eggs, or omelette.
  - Pancakes: plain, banana, chocolate, or berry.
  - French Toast: plain, chocolate, or berry.
  - Red and/or Green Chilaquiles: tortilla chips with homemade sauce, cheese, and onions served with refried beans.



- Smoked Salmon Bagel: made with cream cheese capers and cherry tomatoes.
- **Crepes of Your Choice**: sweet fruit, smoked ham and cheese, or vegetable and cheese, dipped in a creamy poblano sauce.