



# Sunset Vibe Chefs

## BRUNCH MENU

### tapas

**Grazing & Tapas Chacuterie Boards,** Antipasti Board, Cheese Lover's Board, Bagel Board, Farmers Market Board, Mediterranean Mezze Board, and Sunset Fruit Board

**Cuchifrito Board:** Empanadas (beef or chicken), Chicharron de pollo - citrus/garlic-marinated fried chicken, Tostones/Maduros - fried plantains, Bacalaitos - cod fish fritters

**Stuffed Baked Potatoes:** Spinach-Artichoke, Chili-Lentil, Mushroom

**Ricotta Sourdough Toasts;** Blueberry and Maple, Tomato Jam and pickled onions, Egg and Prosciutto, Mushroom and Cheese

**Potato Latkes;** Served with Smoked Salmon and capers, Sour cream and chives, or applesauce.

**Egg Roll Platter:** Crispy rolls—vegetable, ground pork, and chicken, served with luscious apricot dipping sauce

### mains

**Roasted Beet & Goat Cheese Salad,** with toasted California walnuts and a balsamic glaze

**Sunset Strawberry Chicken Salad** Romaine, strawberries, chicken & almonds, drizzled with poppy seed dressing

**Mascarpone-stuffed brioche French toast,** topped with Seasonal fruit, and drizzled with warm vanilla-rum maple syrup.

**Sunset Fritatas:** Spinach, Tomato, Basil & Feta cheese, Habanero-Chorizo & Monterey Jack cheese

**Cornbread Waffles with Hot Honey Spiced Chicken**

**Baby spinach Salad** topped with sun-kissed orange and grapefruit, buttery avocado, and a zesty citrus-Dijon vinaigrette

**Sunset Chicken Chilaquiles** Golden crispy tortilla strips layered with juicy chicken, eggs, and melted cheese, bathed in a vibrant red enchilada sauce

**Baked Coconut French Toast** with Pineapple Rum Sauce

**Harissa Bulgur wheat and Sweet Potato Salad**

**Eggs Benedict with Hollandaise Sauce** served on English muffin with Roasted herb Potatoes, onions and peppers