

azúcar
SABOR
LATINO

mmmm.....
....I Love You MOM !!!



BRUNCH

COLD BUFFET

Fresh Squeezed and Bottled Fruit Juices

Breakfast Pastries

Honey Whipped Butter

Assorted Cereals with Bananas,

Regular and Skimmed milks

Artisan Cheese Selection,
with Berries and Crusty Breads

Late Spring Petite Greens
with Our Selection of Dressings

Baby Spinach Salad
Candied Pecans and Shaved Mango

Freshly Made Guacamole,
with Chipotle Tortilla Chips

Seasonal Tropical Fruit Salad
with a mist of Grand Marnier

Heirloom Tomato Salad
with Fresh Panela Cheese
and Balsamic Marinade

Garden Fusilli Salad,
with Provolone Cheese and Olive Relish

House Ceviche
with Spiced Crisps

Peel your Own Shrimp
with Limes, Lemons and Cocktail Sauce

OMELETS

Omelets: Yes!!...

Please order the one of your choice,
throughout your Server

HOT BUFFET

Warm Cheese Blintzes

with Berry Compote

Crispy Hickory Smoked Bacon

Spinach & Red Pepper Quiche

Seared Salmon Fillet

with Black Bean/Corn Relish

Fire Roasted Chicken Thighs Cilantro
Coriander Remoulade

Shrimp Penne Pesto

Olives, Peppers and Basil Pesto

Beef Medallions

with Forest Mushrooms

Sautéed Green Asparagus

with Herbed Butter

Roasted Corn Mashed Potatoes

SWEETS

Great Array of Our Signature Desserts;

Tres Leches, Caramel Custard,

Chocolate Cake, Coconut Tembleque,

Banana/Nutella Cheese Cake, Pecan Pie,

Chocolate Truffles, Berries and Cream.

Homemade Corn Bread

Regular or Decaffeinated Coffee
or Hot Herbal Teas