



Brunch Buffet 50

COLD STATIONS & SALADS

From Santa Barbara’s Farmers Market & Seafood from the Harbor

*Fresh Sliced and Whole Seasonal Fruits | Murray Farms Berries and Grapes
 Smoked Salmon and House Made Bagels, Bellwether Farm Fromager Blanc, Pickles
 Tutti Frutti Farms Tomatoes and Double 8 Buffalo Mozzarella
 Caesar Salad, Sourdough Croutons, Parmigiano Reggiano
 Artisan California Cheeses, Fruit Mostarda
 Charcuterie, Cornichon, Pickles
 Summer Greek Salad, Drake Farm Feta, Root Farm Tomato and Cucumbers, Champagne Dressing
 Morro Bay Oysters, Shrimp, Channel Island Rock Crab, Thousand Island, Cocktail, Mignonette*

OMELET STATION

*MT Olive Farm Organic Eggs with Assorted Toppings
 Goat Cheese, Cheddar Cheese, Ham, Spinach,
 Mushroom, Peppers, Bacon, Feta, Tomato, Jalapeno*

AVOCADO TOAST, PANCAKES & WAFFLES

*Carpinteria Avocado Toast
 Sourdough, Mancha Manteles, Mole, Hemp Seeds, Cabbage Slaw, Poached Eggs
 Gluten-Free Lemon Ricotta Pancakes – Wild Berry Syrup, Toasted Pine Nuts
 Sourdough Waffle, Maple Syrup*

DESSERT

*Black Mission Fig Cheese Cake | Lemon Drizzled Naked Cake
 Decadent Chocolate Fudge Cake | Warm Peach Cobbler served with Creme Chantilly
 Classic Raspberry Millefeuille | Walnut Brownie Bites
 Mini Lemon Meringue Pie | Mini Berry Tartlets | Macaron Tower*

FRESH SQUEEZED JUICES 10

Orange Beet Carrot Kale Apple
 Agave Lemonade Orange
 Mint Lemonade Grapefruit
Add Fresh Ginger to Any Juice 2

MIMOSA BAR 19

*Please choose one of the following juices:
 Orange Grapefruit Kale Apple*

BLOODY MARY 19

Tomato- Tito's Handmade Vodka

C O F F E E

Caruso’s Signature Blend

Drip Coffee 6
 Espresso 8
 Specialty Coffee Drinks 9

T E A 9

By Tealeaves

BLACK
 Orange Pekoe
 English Breakfast

DARJEELING

Earl Grey
GREEN
 Health & Well-Being
 Floral Jasmine
 Passionate Pear Green

HERBAL

Calming Chamomile
 Purely Peppermint
 Mountain Berry
 Harmony