

VILLAGE

CALIFORNIA BISTRO
and
WINE BAR



WEEKEND BRUNCH

PRIVATE EVENT MENUS

BISTRO

(2 Courses)

25 per Guest

ADD A STARTER \$5 PER PERSON

1ST COURSE

ROASTED TOMATO BISQUE *or*

FRESH FRUIT CUP

2ND COURSE

CHICKEN & WAFFLE

Sweet Potato Batter . Butter . Syrup
Buttermilk Fried Chicken Breast .



THE VILLAGE BREAK

2 Eggs. Choice of Chicken Sausage . Applewood
Smoked Bacon *or* Black Forest Ham . Potato Hash



BISTRO EGGS BENEDICT

Canadian Bacon . Florentine



GARDEN BURGER *(v)*

Artichoke Spread . Mozzarella Cheese
Autumn Bulgar Salad . Focaccia Bun



TRUFFLE CHICKEN WRAP

Apple . Walnut . Onion . Crispy Romaine . Truffle Aioli
Wrapped in Tomato Tortilla . Green Salad

ADD DESSERT \$5 PER PERSON

CHEF'S

(4 Courses)

35 per Guest

SHARED STARTER

CALAMARI FRITTI

Artichoke Hearts . Avocado Aioli . Shishito Peppers

1ST COURSE

ROASTED TOMATO BISQUE *or*



MIX GREENS

Fuji Apple . Pumpkin Seed . Pt Reyes
Blue Cheese . Cranberry Vinaigrette

2ND COURSE

GARDEN BURGER *(v)*

Artichoke Spread . Mozzarella Cheese .
Autumn Bulgar Salad . Focaccia Bun



COBB SALAD

Grilled Chicken Breast . Ham . Bacon . Boiled Egg .
Avocado . Tomato . Bleu Cheese . Dijon Vinaigrette



PACIFIC FISH 'N CHIPS

Tempura Battered Whitefish .
Tartar Sauce . Kennebec Chips . Creamy Slaw



PRAWN RANCHERO

Fried Tortilla . Sunny Side Eggs . Beans . Roasted
Tomato Salsa . Avocado . Queso Fresco



BISTRO STEAK & EGGS

Choice of 2 Eggs . Pepper & Onion Hash

SWEET FINISHES

SEASONAL PANNA COTTA