



Saturday, September 5, 2009

San Jose State v. USC

10:30am-12:30pm

Menu

CHEFS PREPARING OFF OUR EVO FLAT TOP GRIDDLES...

Gourmet Breakfast Burritos

- Chorizo and ranch eggs with apple wood smoked bacon, caramelized onions, piquillo pepper and chile de arbol salsa wrapped in a sundried tomato tortilla
- Wild mushrooms and scrambled egg whites with truffle oil drizzle, snipped herb salad, fresh goat cheese and salsa verde wrapped in a spinach tortilla
- Grilled skirt steak and ranch eggs with refried black beans and grilled scallion relish and melted gruyere wrapped in a flour tortilla

SERVED WITH...

Rosemary-fingerling potato home fries

Breakfast nacho bar with crispy corn tortilla chips, refried black beans, sharp cheddar cheese, pickled jalapenos, chopped onion, crema, cilantro, assorted salsas and hot sauces

End of summer melon salad

SWEETS

Mini vanilla yogurt and berry parfaits with wild flower honey granola

HOSTED BEVERAGES

Signature cocktail of the week –

Bloody Maria's with reposado tequila, spicy house made "clamato", cayenne and lime infused salt rims

Beer and red and white wines, soft drinks and bottled water

Please RSVP to: Summer Stearns sstearns@patinagroup.com or 213 239 2549