



BREAKFAST | BRUNCH | LUNCH

562.346.1267  
[lasbrisasevents@xperiencerg.com](mailto:lasbrisasevents@xperiencerg.com)

# CRYSTAL COVE BREAKFAST

EVERY DAY 8AM – 11AM | \$45 PER PERSON

Includes drip coffee

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## STARTER

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### SEASONAL FRUIT

almonds, fresh mint, agave

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## ENTRÉES

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*select 3*

### HUEVOS RANCHEROS

two eggs, chorizo, guajillo sauce, crispy tostada, black beans, cotija cheese

### CHORIZO OMELET

pork chorizo, squash, bell pepper, salsa quemada, crema, jack cheese, onion, cilantro, crispy potatoes

### ASPARAGUS OMELET

asparagus, peppadew, jack cheese, goat cheese, avocado, cilantro, crispy potatoes

### BREAKFAST SANDWICH

eggs\* any style with oaxaca cheese, bacon, tomato, and avocado on a toasted brioche bun, crispy potatoes

### FRENCH TOAST

seasonal fruit, cacao nibs, toasted macadamia nuts, tangerine butter



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# SHAW'S COVE BRUNCH

SATURDAY-SUNDAY 11AM – 3PM | \$60 PER PERSON

bottomless mimosas + marys +25

add oysters on the half shell\* | half dozen +32 • dozen +50

## FOR THE TABLE

JALAPEÑO CORNBREAD 10

SEASONAL FRUIT 11

CALAMARI 24

CHICKEN FLAUTAS 21

## STARTER

*select 2 max*

CAESAR SALAD

POZOLE VERDE

SEARED TUNA  
TOSTADA

AÇAÏ BOWL

CAPRESE SALAD

## ENTRÉES

*select 3 max*

OMELET

CRAB  
CHORIZO  
ASPARAGUS

HUEVOS RANCHEROS

FRENCH TOAST

STEAK & EGGS +12

CHILAQUILES

RIBEYE STEAK &  
LOBSTER ENCHILADAS

LEMON RICOTTA PANCAKES

SQUASH QUESADILLA

EGGS BENEDICT

FLORENTINE  
LOBSTER +15  
SMOKED SALMON  
TRADITIONAL

BREAKFAST SANDWICH

AVOCADO TOAST

HUEVOS DIVORCIADOS

CHICKEN & WAFFLES

## DESSERT

*select 2 max*

TRES LECHES CAKE 13

TRADITIONAL FLAN 13

COOKIES & MILK 12

CHEESECAKE 13



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# HEISLER PARK LUNCH

MON-FRI 11AM – 3PM | \$60 PER PERSON

Served with guacamole, chips and salsa

Include coffee, tea & soft drinks

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## STARTERS

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### CAESAR SALAD\*

romaine hearts, parmesan, croutons

### TORTILLA SOUP

braised chicken, cilantro crema, radish

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## ENTRÉES

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*select 3*

### CHEESEBURGER\*

onion, lettuce, tomato, pickles, melted cheddar, served with french fries

### ENSALADA COBB

grilled shrimp or chicken, mix greens with avocado, bacon, black beans, charred corn, hard boiled eggs, pico de gallo, tortilla strips, ranch dressing

### SCOTTISH SALMON

seasonal squash succotash, cilantro-avocado crema

### ROASTED CHICKEN

crispy potatoes, chile, lime



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# THOUSAND STEPS LUNCH

MON-FRI 11AM – 3PM | \$75 PER PERSON

Served with guacamole, chips and salsa

Include coffee, tea & soft drinks

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## STARTERS

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*select 2*

### CAESAR SALAD\*

romaine hearts, parmesan,  
croutons

### CHEF'S SALAD

romaine, radish, avocado, red  
onion, pepitas, tortilla strips,  
champagne vinaigrette

### TORTILLA SOUP

braised chicken, cilantro  
crema, radish

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## ENTRÉES

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*select 3*

### CHEESEBURGER\*

onion, lettuce, tomato, pickles,  
melted cheddar, french fries

### ENSALADA COBB

grilled shrimp or chicken, mix greens with avocado,  
bacon, black beans, charred corn, hard boiled eggs,  
pico de gallo, tortilla strips, ranch dressing

### ROASTED CHICKEN

crispy potatoes, chile, lime

### BAJA-STYLE CIOPPINO

a Baja-inspired seafood stew with shrimp,  
clams, scallops, and market fish in a  
tomato-white wine broth

### RIBEYE STEAK & LOBSTER ENCHILADAS

guajillo sauce, tomatillo sauce,  
black beans, rice

### SCOTTISH SALMON

seasonal squash succotash,  
cilantro-avocado crema

### BUTTER POACHED LOBSTER

potato-chile gratin, paprika, corn +15

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## DESSERTS

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*select 2*

### TRADITIONAL FLAN

seasonal fruit

### COOKIES + MILK

Oaxacan chocolate cookies,  
house-made almond  
horchata

### CHEESECAKE

agave-glazed berries



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# SPECIAL EVENT GUIDELINES

**EVENT GUARANTEE:** A guaranteed number of guests is to be confirmed 7 days prior to your event. Final billing is based on the minimum guaranteed number stated on the contract or your actual guest attendance, whichever number is greater.

**DEPOSITS:** A confirmation deposit of 50% of the food and beverage minimum is required upon booking. The deposit will be applied towards your final bill the day of the event. Deposits are considered non-refundable; they may be applied to a rescheduled event within 6 months from the original date with no less than 7 days' notice.

**FINAL PAYMENT:** All charges will be placed on one check and final payment is required 2 days prior to the event. We accept Visa, MasterCard, Discover, American Express or cash. Las Brisas is not able to keep credit cards on file, therefore a physical credit card must be present for final payment. We are unable to accept personal checks or company checks as final payment for events.

**FOOD AND BEVERAGE MINIMUM:** All events have a minimum dollar amount for food and beverage that is to be purchased in order to host the event. Food and beverage minimums vary depending on the date and time of your event. If the minimum food and beverage requirement is not met the difference will be charged in the form of a room charge upon conclusion of your event. It cannot be issued as a gift card.

**BEVERAGES:** All beverages, including soft drinks, coffee, and alcoholic beverages, will be charged on consumption unless otherwise specified and count towards the food and beverage minimum. Guests may choose to limit the beverage offerings, or the dollar amount they would like to host.

**MENUS:** Menu selections and beverage offerings need to be selected no less than one week prior to the event date. Menu offerings may change seasonally. Fixed menus are required for groups of 20 or more. Guests will be able to make their individual selections during the event unless otherwise noted.

**PARKING:** Valet parking is available for \$15 per vehicle. You may choose to host valet for your guests and add the charges to your final bill. Valet charges do not apply towards your food and beverage minimum. Metered self-parking is available on Cliff Drive.

**DECORATIONS:** All decorations must be approved by Las Brisas event staff prior to your event. We do not allow confetti, bubbles, balloons or open flame candles. Floral centerpieces are always welcome. Amplified sound is not allowed at any time.

**OUTSIDE FOOD AND BEVERAGE:** Guests are welcome to bring in a maximum of two (2) 750ml bottles of wine OR champagne for a corkage fee of \$25 per bottle. Outside cakes are welcome for no cutting fee. Las Brisas is happy to provide a cake cutting set as well as server assistance, however a separate cake table will not be provided unless the space has been booked exclusively. Cakes may be delivered and refrigerated the same day of the event.



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LAGUNA BEACH

DINNER

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# TABLE ROCK DINNER

**\$85 PER PERSON**

Served with guacamole, chips and salsa

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## STARTER

*select 1*

### CAESAR SALAD\*

romaine hearts, parmesan, croutons

### TORTILLA SOUP

braised chicken, cilantro crema, radish

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## ENTRÉES

*choice of*

### ROASTED CHICKEN

crispy potatoes, chile, lime

### MEDITERRANEAN BRANZINO

pan seared, chimichurri, masa biscuit, micro herb salad, spicy chili oil

### LOS CABOS LEMON PASTA

tagliatelle pasta, creamy lemon essence, parsley, parmesan  
*make it vegetarian*

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## DESSERT

*select 1*

### TRADITIONAL FLAN

seasonal fruit

### COOKIES + MILK

Oaxacan chocolate cookies, house-made almond horchata

### CHEESECAKE

agave-glazed berries

### TRES LECHES CAKE

traditional sponge cake with whole, condensed & evaporated milk



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# VICTORIA DINNER

\$105 PER PERSON

Served with guacamole, chips and salsa

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## STARTERS

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*select 2*

### CAESAR SALAD\*

romaine hearts, parmesan, croutons

### TORTILLA SOUP

braised chicken, cilantro crema, radish

### CHEF'S SALAD

romaine, radish, avocado, red onion, pepitas, tortilla strips, champagne vinaigrette

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## ENTRÉES

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*select 3*

### ROASTED CHICKEN

crispy potatoes, chile, lime

### MEDITERRANEAN BRANZINO

pan seared, chimichurri, masa biscuit, micro herb salad, spicy chili oil

### SEARED SEA SCALLOPS

creamed corn casserole, tomatillo relish, sorrel +10

### FILET\*

8oz filet\*, punta jalapeña, cherry tomatoes, micro cilantro +10

### LOS CABOS LEMON PASTA

tagliatelle pasta, creamy lemon essence, parsley, parmesan

### SCOTTISH SALMON

seasonal squash succotash, cilantro-avocado crema

### RIBEYE STEAK & LOBSTER ENCHILADAS

guajillo sauce, tomatillo sauce, black beans, rice

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## DESSERTS

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*select 2*

### TRADITIONAL FLAN

seasonal fruit

### CHEESECAKE

agave-glazed berries

### COOKIES + MILK

Oaxacan chocolate cookies,  
house-made almond horchata

### TRES LECHES CAKE

traditional sponge cake with whole,  
condensed & evaporated milk



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# WOOD'S COVE DINNER

\$125 PER PERSON

Served with guacamole, chips and salsa

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## APPETIZER

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*select 1*

### SHRIMP AGUACHILE VERDE

citrus marinated shrimp, cucumbers, Serrano, Fresno chiles, avocado and cilantro

### BBQ PORK SPARERIBS

scallions, agave-chipotle bbq sauce

### JALAPEÑO CORNBREAD

with roasted corn, bacon, and goat cheese

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## STARTERS

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*select 2*

### CAESAR SALAD\*

romaine hearts, parmesan, croutons

### TORTILLA SOUP

braised chicken, cilantro crema, radish

### SEARED TUNA TOSTADA

sweet potato purée, cucumber, avocado, and salsa macha

### CHEF'S SALAD

romaine, radish, avocado, red onion, pepitas, tortilla strips, champagne vinaigrette

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## ENTRÉES

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*select 3*

### SEARED SEA SCALLOPS

cauliflower purée, tomatillo, green olives, sparkling wine beurre blanc

### ROASTED CHICKEN

crispy potatoes, chile, lime

### SCOTTISH SALMON

seasonal squash succotash, cilantro-avocado crema

### BARBACOA SHORTRIB

braised short rib barbacoa, confit tomato risotto, cabernet demi, aromatic greens

### SHRIMP TAMPIQUEÑOS

mexican prawns, corn, rice, white wine garlic sauce

### HALIBUT VERACRUZ

fumet, capers, olives, rice

### RIBEYE

20 oz ribeye\*, cherry tomatoes, bone marrow, chimichurri, sorrel +10

### SUMMER RISOTTO

asparagus, brocolinni, poblano rajas, glacéd carrots, zucchini and edamame, super green risotto and parmesan cheese, top with cherry tomatoes, garlic confit and chipotle aioli

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## DESSERTS

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### TRADITIONAL FLAN

seasonal fruit

*select 2*

### CHEESECAKE

agave-glazed berries

### COOKIES + MILK

Oaxacan chocolate cookies, house-made almond horchata

### TRES LECHEs CAKE

traditional sponge cake with whole, condensed & evaporated milk



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