

ELECTRIC MOON AMP'D

EVERY SATURDAY & SUNDAY | 11AM - 3PM | \$70 PP

Avocado Toast Bar

ARTISAN SOURDOUGH TOAST WITH SMASHED AVOCADO SPREAD

Top it off

Red Beet Pickled Eggs | Shaved Red Onions | Roasted Tomato Confit
Feta | Whipped Ricotta | Pumpkin Seeds | Cucumber | Smoked Salmon | Radishes

Skewer Station

CHICKEN TANDOORI

Yogurt Marinated Spiced Chicken

KACHUMBER SALAD

Tomato, Cucumber, Onion, Cilantro

CILANTRO CHUTNEY

Jalapeño, Cilantro, Lime

SWEET SOY BEEF & TOFU YAKITORI

Marinated Beef Tenders or Tofu with Sweet Soy Glaze

CHILLED RICE NOODLE SALAD

Scallion, Carrot, Radish, Mint, Basil

PORK SOUVLAKI

Grilled Pork Tenderloin with Lemon Herb Marinade

TZATZIKI SAUCE

Yogurt, Cucumber, Mint

MARINATED TOMATO SALAD

Red Onion, Oregano, Garlic, Lemon

SHREDDED ICEBERG LETTUCE

TOASTED NAAN BREAD

Ceviche

PERUVIAN

MAHI MAHI

Aji Amarillo, Corn,
Red Onion, Lime,
Sweet Potato

MEXICAN SHRIMP

White Onion,
Cucumber, Tomato,
Jalapeño, Cilantro,
Clam Juice

Parfaits

PEACH YOGURT PARFAIT

Greek Yogurt, Granola, Fresh
Berries, Mint

CHIA SEED PARFAIT

Fresh Mango, Coconut
Cream, Shredded Coconut

Quiche

QUICHE LORRAINE

Bacon, Gruyère, Chive

SPRING QUICHE

Asparagus, Green Onion,
Feta, Sundried Tomato

Fresh Fruit

Watermelon, Grapes,
Honeydew, Kiwi
Cantaloupe, Pineapple,
& Fresh Berries

Waffle Bar

A LIGHT, FLUFFY & GOLDEN WAFFLE

Add your Favorites

Cherry Preserves | Chocolate Shavings | Whipped Cream | Roasted Hazelnuts

Artisan Charcuterie & Cheese

A curated mix of soft and
aged cheeses, savory cured
meats, and sweet and tangy
accompaniments including
jam, honey, and mustard

Dessert

Passionfruit Tart

Brown Butter Pecan Tart

Chocolate Cupcake

Vanilla Bean Panna Cotta

Chocolate Budino with Roasted Hazelnuts

Almond Raspberry Opera Cake

French Macarons