

THE MENU



OUR TEAM



OUR TEAM OF EVENT PROS ARE READY TO GUIDE YOU!

With decades of experience in venue, food, and beverage services combined, we are ready to guide you down your planning journey from Day 1 all the way to "I DO!" with our full service team to help you every step of the way with

**VENUE + FOOD + BAR + PLANNING
+ DECOR + FLORALS + MORE!**



OUR TEAM



EXECUTIVE CHEF ROBERT ROOT

You will enjoy a Fresh California American Menu prepared with local ingredients in our onsite kitchen by our Executive Chef Robert Root and his Culinary Team! Chef Root brings over 30 years of talent to the culinary profession.

A graduate from the California Culinary Academy, Chef Root has lived and worked in many exciting locations including Napa Valley, Yosemite Valley, San Francisco and the Central Coast. He is passionate about customizing the dining experience for guests at The Century, and he has experience in a multitude of cuisines and dietary specialties.



BRUNCH MENU

APPETIZERS

Includes choice of 3 options from the menu below, served at an appetizer table.

CHICKEN & WAFFLES

Fried Chicken and Waffles with a
Maple Dijon Compote Butter



AVOCADO TOAST

With Basil Mayonnaise and Parmesan
Cheese



MINI BREAKFAST PIZZAS

Topped with Nutella, Seasonal Fruit, and
Pecans

MINI QUICHE

Filled with Bacon, Cheddar Cheese, Green
Onion with a Wonton Crust



NUTELLA TOAST BITES

With Bananas and Toasted Pistachios

FRUIT SKEWERS (SUMMER ONLY)

Fresh Watermelon, Pineapple, Strawberry,
and Grape

GLUTEN FREE: 

VEGETARIAN: 

VEGAN 



BRUNCH MENU

BRUNCH ENTREES

Includes a side of your choice country potatoes or tater tots.

BRUNCH BURRITO
\$17 PP

Large Flour Tortillas Stuffed with Eggs, Smoked Cheddar, Pico de Gallo, Pulled Pork, Spanish Rice, and Arugula Topped with Sour Cream and Avocado

WALDORF CROISSANT SANDWICH
\$14 PP

With Chicken, Apples, Celery, Walnuts, and Mayonnaise



SPANISH CHORIZO FRITTATA
\$17 PP

Potato, Tomato, Cilantro, Spinach, Onion, and Avocado served with Croissants and Fresh Fruit

VEGETARIAN CROISSANT SANDWICH
\$14 PP

With Roasted Bell Peppers, Squash, Red Onion, Tomatoes, Cheddar Cheese, Basil Mayonnaise, and Whole Grain Mustard



GLUTEN FREE: 

VEGETARIAN: 

VEGAN 



BRUNCH MENU

BRUNCH BOARDS

Includes choice of 3 options from the menu below, served at an appetizer table.

SWEET BAGEL BOARD

\$20 PP

Assorted Bagels with Cream Cheese, Fruit Compote, Peanut Butter, Powdered Sugar, Bananas, Strawberries, Chocolate Chips, Candied Bacon, and Brie for Topping, Served with Fresh Seasonal Fruit

PARFAIT BOARD

\$17 PP

Build Your Perfect Yogurt Parfait with Vanilla Greek Yogurt, Seasonal Fresh Fruit, Strawberries, Granola, and Chef's Choice Assorted Pastries

SAVORY BAGEL BOARD

\$20 PP

Assorted Bagels with Cream Cheese, Basil and Tomato Salsa, Salmon Lox, Capers, Red Onion, Bacon, Cucumber, and Avocado Mash for Topping, Served with Hard-Boiled Eggs

ENGLISH AFTERNOON TEA

\$22 PP

Assorted Tea Sandwiches Including Deviled Egg Salad, Cranberry Orange Chicken Salad, Savory Dill Tuna Salad, Classic BLT, Cucumber, and Artichoke

MINI WAFFLE BOARD

\$22 PP

Fresh Mini Waffles with Peanut Butter, Nutella, Bananas, Strawberries, Apples, Grapes, and Breakfast Sausage

BREAKFAST

CHARCUTERIE BOARD

\$22 PP

Breakfast Sausage, Baguettes, Apples, Hard-Boiled Eggs, Strawberries, Grapes, Cilantro Hummus, Mangos, Cucumbers, and Crostinis

À LA CARTE SIDES

HOT BACON

\$8 PP

SMOKED SAUSAGE

\$8 PP

DEVILED EGGS

\$6 PP

ASSORTED PASTRIES

\$8 PP

FRESH FRUIT PLATTER

\$6 PP

BREAKFAST POTATOES

\$5 PP

GLUTEN FREE:



VEGETARIAN:



VEGAN

