

ESTD



2016

HACIENDA CAFE

COFFEE AND CAFE

SUMMER LUNCHEON

Mains

BBQ Tri-Tip

Tri-tip covered in our special house rub is slow smoked with hickory and mesquite then served thickly sliced

BBQ Chicken

Tender juicy chicken marinated overnight in our Asian-inspired house marinade and then char grilled on the barbecue to perfection

Drinks

Freshly Squeezed Lemonade

Iced Water

Sides

Summer Berry Salad

A beautiful mix of crisp romaine, radicchio, red leaf, arugula, frisée, fresh summer berries and candied pecans tossed with our secret-recipe sweet berry vinaigrette

House Potato Salad

Yukon Gold potatoes, celery, eggs and fresh herbs are tossed in a creamy tangy mayo-mustard dressing for the perfect summer bbq pairing.

Buttery Garlic Rolls

Kerry Gold butter, fresh garlic and herbs are brushed onto warm and soft dinner rolls

Desserts

Fresh Summer Fruit Bowl

Fresh-Baked Chocolate Chip Cookies

Contact Us For Catering:

Hacienda Cafe

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