

ROSANTA

BUFFET-STYLE BRUNCH

ON THE MENU

— DIANA SCIARRILLO · 11 JULY 2026 —

Stations prepared to order and dishes shared at the center. Each guest builds their morning their own way, with time and no rush.

01 *to eat*

01 Egg station

Eggs cooked to order, with house sides and sauces.

02 Bakery & pastries

A selection of fresh breads, rolls and baked goods with butter. Served family-style at the center.

03 Seasonal fruit

A variety of fresh seasonal fruit, cut and presented at the center.

04 Homemade chicken broth with cilantro

House chicken broth served hot, with fresh cilantro.

05 Something sweet

Pancakes with natural honey, made fresh at the station.

02 *to drink*

01 Seasonal natural juices & green juice

Green juice (celery, green apple, spinach and pineapple) and papaya-pineapple juice.

02 Natural drinks

Hibiscus (Rosa de Jamaica), passion fruit soda and lemonade.

03 **House coffee**

Freshly brewed coffee. Still water throughout the event.

04 **Mimosas & beer**

Mimosa and Gallo beer to go with the brunch.

*For any food allergy, the menu can gladly be adjusted. A
delight to host this celebration.*

ROSANTA
COCINA CON CARISMA

