

PLAN YOUR NEXT EVENT AT THE

SKY LOUNGE



ENJOY A PRIVATE DINING EXPERIENCE UNLIKE ANYTHING IN BREA!



SKY LOUNGE

COMBINE SPECTACULAR VIEWS &
A CUSTOM DINING EXPERIENCE

WITH OUTSTANDING MENU OPTIONS FROM
BRUNOS ITALIAN KITCHEN & CHA CHA'S LATIN KITCHEN

BUFFET OPTIONS | SIT DOWN DINING | RECEPTIONS | AND MORE!

HAPPY HOUR MIXERS | COCKTAIL PARTIES
APPETIZER RECEPTIONS | LUNCH EVENTS
SPEAKER EVENTS | CORPORATE DINNERS
MEETINGS | WEDDING REHEARSAL DINNERS
BABY & BRIDAL SHOWERS | ANNIVERSARIES

THE POSSIBILITIES ARE
Endless

BRUNOS

ITALIAN KITCHEN

"ONE OF THE TOP TEN RESTAURANTS" – ORANGE COAST MAGAZINE 2014

INSPIRED BY A SIMPLER TIME
WHEN FOOD BROUGHT
**FRIENDS
& FAMILY
TOGETHER**



THE GOAL OF BRUNOS TRATTORIA IS TO PROVIDE DINERS WITH SOUL-SATISFYING FARE, WHICH DERIVES ITS INSPIRATION FROM DISHES AND INGREDIENTS FOUND IN AUTHENTIC ITALIAN CUISINE. TO COMPLEMENT OUR FOOD MENU, WE OFFER A BROAD SELECTION OF ITALIAN WINES AND CAREFULLY CRAFTED COCKTAILS FEATURING PREMIUM ITALIAN SPIRITS, LIQUEURS AND FRESH, SEASONAL INGREDIENTS.

WITH OUR PASSION FOR CREATING DINING EXPERIENCES THAT MAKE GUESTS FEEL CONNECTED, YOU CAN TRUST BRUNOS TO TAILOR AN UNFORGETTABLE MENU THAT COMPLEMENTS YOUR EVENT PERFECTLY. IF YOU PREFER FAMILY STYLE OR BUFFET OPTIONS, WE WELCOME YOU TO ASK US ABOUT OUR OFFERINGS.

**AN ITALIAN GEM FEATURING OLD-WORLD COOKING WITH SIMPLE FLAVORS." –WESTWAYS
NOMINATED FOR BEST ITALIAN RESTAURANT & BEST NEW RESTAURANT IN ORANGE COUNTY**



BRUNOS
ITALIAN KITCHEN

ALLOW US TO TAILOR A MENU THAT COMPLEMENTS YOUR EVENT OR ASK US ABOUT OUR BUFFET AND FAMILY STYLE GROUP DINING OPTIONS

SALAD

INSALATA TRE COLORI

BELGIUM ENDIVE / ARUGULA / RADICCHIO
BALSAMIC VINAIGRETTE / PARMIGIANO

ENTREE CHOICES

LASAGNA AL FORNO

FRESH PASTA / BOLOGNESE / BECHAMEL / PARMIGIANO

SALMONE

PAN SEARED SALMON / HEIRLOOM BORLOTTI BEANS
ROASTED TOMATO & EGGPLANT / ARUGULA SALSA VERDE

CAPELLINI ALLA CHECCA

ANGEL HAIR / TOMATOES / GARLIC / BASIL / FRESH MOZZARELLA

DESSERT

TIRAMISU

LAYERS OF LADY FINGERS
ESPRESSO / MARSCAPONE / RUM / COCOA

\$33 PER PERSON + TAX & GRATUITY



BRUNOS
ITALIAN KITCHEN

ALLOW US TO TAILOR A MENU THAT COMPLEMENTS YOUR EVENT OR ASK US ABOUT OUR BUFFET AND FAMILY STYLE GROUP DINING OPTIONS

APPETIZER

ARANCINI

RISOTTO BALLS FILLED WITH PROSCIUTTO COTTO / SMOKED MOZZARELLA
FRESH HERBS / MARINARA SAUCE

SALAD

INSALATA TRE COLORI

BELGIUM ENDIVE / ARUGULA / RADICCHIO / BALSAMIC VINAIGRETTE / PARMIGIANO

ENTREE CHOICES

FETTUCCINE AL FUNGI

PORCINI, PORTABELLA AND LOBSTER MUSHROOMS / PORCINI CREAM SAUCE / PARMIGIANO

SALMONE

PAN SEARED SALMON / HEIRLOOM BORLOTTI BEANS
ROASTED TOMATO & EGGPLANT / ARUGULA SALSA VERDE

POLLO AL MATTONE

HALF CHICKEN MARINATED AND OVEN ROASTED / ROSEMARY POTATOES / ROASTED BELL PEPPERS

DESSERT

TIRAMISU

LAYERS OF LADY FINGERS / ESPRESSO / MARSCAPONE / RUM / COCO

\$38 PER PERSON + TAX & GRATUITY



BRUNOS
ITALIAN KITCHEN

ALLOW US TO TAILOR A MENU THAT COMPLEMENTS YOUR EVENT OR ASK US ABOUT OUR BUFFET AND FAMILY STYLE GROUP DINING OPTIONS

APPETIZER CHOICES

ARANCINI

RISOTTO BALLS FILLED PROSCIUTTO COTTO
SMOKED MOZZARELLA / FRESH HERBS
MARINARA SAUCE

SALUMI E FORMAGGI

SELECTION OF ARTISANAL SALUMI & ITALIAN
CHEESES / GRILLED CIABATTA / CONDIMENTS

SALAD

CAESAR

WHOLE LEAF ROMAINE / WHITE ANCHOVIES / 'OIL & VINEGAR' CAESAR DRESSING

ENTREE CHOICES

FETTUCCINE AL FUNGI

PORCINI, PORTABELLA AND LOBSTER MUSHROOMS / PORCINI CREAM SAUCE / PARMIGIANO

SALMONE

PAN SEARED SALMON / HEIRLOOM BORLOTTI BEANS
ROASTED TOMATO & EGGPLANT / ARUGULA SALSA VERDE

BISTECCA 'FLAT IRON'

GRILLED PRIME FLAT IRON STEAK / CREAMY POLENTA / ROASTED CIPOLLINI ONIONS

DESSERT

BUDINO CARMELLO

CARAMEL PUDDING / CHOCOLATE GANACHE / WHIPPED CREAM / SALTED NUTS

\$45 PER PERSON + TAX & GRATUITY

BRUNOS

ITALIAN KITCHEN



COCKTAILS

'865' SPRITZ

PROSECCO / CAMPARI / PIMM'S / LEMON / GINGER

BITTER ENEMIES

APEROL / CAMPARI / WODKA VODKA / GRAPEFRUIT

AMALFI SPRITZ

KETEL ONE CITROEN / BASIL / FRESH LEMON / PROSECCO

CLASSIC VENETIAN SPRITZ

PINOT GRIGIO / APEROL / SELTZER

NEGRONI

TANQUERAY / CARPANO ANTICA / CAMPARI

FRAGOLA

WODKA VODKA / STRAWBERRY / BALSAMIC SYRUP / LEMON

MILANO MANHATTAN

BULLEIT RYE / CARPANO ANTICO / APEROL / AMARENA CHERRY

LAMBOSCO MARTINI

BLACKBERRIES / FRAGOLI LIQUEUR / LIME / LAMBRUSCO / VODKA

LIMONCELLO DROP

HOUSEMADE LIMONCELLO / VODKA / LEMON / HONEY / APEROL

CUCUMBER COCCHI

HENDRICKS GIN / CUCUMBER / COCCHI AMERICANO / HONEY / FRESH MINT

ChaCha's

LATIN KITCHEN



*Cha Cha's House Margarita Winner of the
"Critics Award" for Best Margarita in Orange County!*

AT CHA CHA'S WE TAKE EXCEPTIONAL PRIDE IN CREATING MEMORABLE DINING EXPERIENCES WITH THE HIGHEST QUALITY FOOD AND DRINKS. USING ONLY FIRST-CLASS SEASONAL AND ORGANIC INGREDIENTS, OUR LATIN-INSPIRED MENU FEATURES SPECTACULAR LATIN FOOD PREPARED IN A WOOD-FIRED OVEN, AND A VARIETY OF FRESH HOUSEMADE FIRE-ROASTED SALSAS.

THE SAME ATTENTION TO DETAIL IS GIVEN TO OUR HAND-CRAFTED COCKTAILS; WE ONLY USE FRESH-SQUEEZED JUICES, HOUSE-MADE SOUR MIXES, 100% BLUE AGAVE TEQUILAS AND FRESH FRUIT GARNISHES TO CREATE OUR AWARD-WINNING DRINKS.



ChaCha's
LATIN KITCHEN

Group Sunday Brunch Menu

TO START

CHOICE OF CAESAR SALAD, GREEN SALAD,
TORTILLA SOUP OR FRESH TROPICAL FRUIT PLATE

ENTREE CHOICES

CHICKEN FLAUTAS

FRESH CHICKEN, ROASTED CORN, GUAJILLO CHILI,
OAXACAN CHEESE, AND CRISP FLOUR TORTILLAS, SERVED
WITH MANGO HABANERO SALSA

HUEVOS RANCHEROS

TWO FARM FRESH EGGS LAYERED ON TOP OF CORN TORTILLAS,
BLACK BEANS TOPPED WITH GUAJILLO & TOMATILLO SAUCES

CARNE ASADA CON HUEVOS

GRILLED, MARINATED SKIRT STEAK WITH CHA CHA POTATOES,
FRIED FRESH EGGS AND RANCHERO SAUCE

CRAB & SHRIMP ENCHILADAS

CRAB AND SHRIMP SAUTEED WITH GARLIC, WHITE WINE,
POBLANO PEPPERS; SERVED WITH CREAMY HABANERO PESTO

GRILLED HEART OF ROMAINE

HOMEMADE CILANTRO-PEPITA DRESSING, PICO DE GALLO
CHOICE OF GRILLED CHICKEN, SKIRT STEAK, SHRIMP OR SALMON

**INCLUDES ONE GLASS OF CHAMPAGNE
MAKE IT BOTTOMLESS FOR \$10 MORE**

**\$24 PER PERSON, PLUS TAX AND GRATUITY
AVAILABLE SUNDAY 11AM-3PM**

PLEASE ASK A MANAGER FOR MORE DETAILS.



ChaCha's
LATIN KITCHEN

Group Luncheon Menu

TO START

FRESH CORN TORTILLA CHIPS WITH FIRE-ROASTED TOMATO AND TOMATILLO SALSAS AND FRESH GUACAMOLE

ENTREE CHOICES

GRILLED HEART OF ROMAINE SALAD

HOMEMADE CILANTRO-PUMPKIN-SEED DRESSING, PICO DE GALLO, COTIJA CHEESE WITH YOUR CHOICE OF: SKIRT STEAK, SHRIMP OR BREAST OF CHICKEN

CRAB & SHRIMP ENCHILADAS

CRAB & SHRIMP SAUTEED WITH GARLIC, WHITE WINE, POBLANO PEPPERS; SERVED WITH A CREAMY HABANERO PESTO SAUCE

CARNE ASADA

GRILLED, MARINATED SKIRT STEAK WITH ROASTED YUKON GOLD POTATOES, POBLANO PEPPERS AND FRESH CHIMICHURRI

CHICKEN FLAUTAS

FRESH CHICKEN, ROASTED CORN, GUAJILLO CHILE, OAXACAN CHEESE, IN CRISP FLOUR TORTILLAS; SERVED WITH MANGO-HABANERO SALSA, RICE & BEANS

**\$23 PER PERSON, PLUS TAX AND GRATUITY
AVAILABLE MONDAY - FRIDAY 11:30 - 3PM**

PRICING AND MENU ITEMS MAY CHANGE DUE TO AVAILABILITY AND SEASONALITY. PLEASE ASK A MANAGER FOR MORE DETAILS.



ChaCha's
LATIN KITCHEN

Group Dinner Menu

TO START

FRESH CORN TORTILLA CHIPS WITH FIRE-ROASTED TOMATO AND TOMATILLO SALSAS & FRESH GUACAMOLE

SALAD COURSE

CAESAR SALAD

HOMEMADE CILANTRO-PEPITA DRESSING TOSSED WITH HEARTS OF ROMAINE, CRISP TORTILLAS AND COTIJA CHEESE

ENTREE CHOICES

FRESH GRILLED SALMON

CHIPOTLE-HONEY GLAZED, ROASTED POTATOES, FRESH CORN AND PASILLA CHILES

CRAB & SHRIMP ENCHILADAS

CRAB & SHRIMP SAUTEED WITH GARLIC, WHITE WINE, POBLANO PEPPERS; SERVED WITH A CREAMY HABANERO PESTO SAUCE

CARNE ASADA

GRILLED, MARINATED SKIRT STEAK WITH ROASTED YUKON GOLD POTATOES, POBLANO PEPPERS AND FRESH CHIMICHURRI

ROASTED BREAST OF CHICKEN

MARINATED IN YUCATAN SPICES SERVED WITH FRESH VEGETABLES, HOMEMADE SALSAS AN CORN TORTILLAS

**\$29 PER PERSON, PLUS TAX AND GRATUITY.
AVAILABLE MONDAY - FRIDAY AFTER 3PM
AND ALL DAY SATURDAY AND SUNDAY**

FOR PARTIES OF 20 AND ABOVE.

PRICING AND MENU ITEMS MAY CHANGE DUE TO AVAILABILITY AND SEASONALITY. PLEASE ASK A MANAGER FOR MORE DETAILS.



ChaCha's
LATIN KITCHEN

Hand-Crafted Cocktails

*Our Cocktails Are Hand-Crafted With Fresh Squeezed Juices,
Homemade Infusions, And Seasonal Fresh Fruits*

CLASSIC MARGARITA

BLANCO 100% PURE BLUE AGAVE TEQUILA,
COINTREAU, FRESH LIME, AGAVE NECTAR
HAND SHAKEN, SERVED ON THE ROCKS

SANGRIA TRADICIONAL

RED WINE & ORANGE LIQUEUR INFUSED
WITH FRESH TROPICAL & CITRUS FRUITS

MEXICAN GRANDE LEMONADE

GRAN CENTENARIO BLANCO TEQUILA,
FRESH LEMONADE, TOUCH OF REDI CHILI,
FRESH LIME, MINI BOTTLE OF CORONA

PEPINO MARTINI

PREMIUM BLANCO TEQUILA,
CHARTREUSE, FRESH CUCUMBER
AND LIME

MEZCAL MULE

XICARU SILVER MEZCAL, FRESH LIME
JUICE, FRESH GINGER, GINGER BEER

CHA CHA'S MARGARITA

SIETE LEGUAS 100% BLUE AGAVE,
ELDERFLOWER LIQUEUR, FRESH LIME
& RUBY RED GRAPEFRUIT JUICE

MANGO-HABANERO

PUEBLO VIEJO 100% BLUE AGAVE,
MANGO, FRESH LIME JUICE, HABANERO
CHILI INFUSION

FRESH WATERMELON

EL JIMADOR 100% PURE TEQUILA,
FRESH WATERMELON, HIBISCUS JUICE,
FRESH LIME & AGAVE NECTAR

PLATINUM MOJITO

MYER'S PLATINUM, FRESH LIME, MINT
& SUGAR CANE SERVED FROZEN

Cha Cha's House Margarita

WINNER OF THE "CRITICS AWARD"
FOR BEST MARGARITA IN OC!

*DUE TO THE SEASONALITY OF OUR FRESH FRUIT COCKTAILS, THE SELECTIONS MAY CHANGE WITHOUT NOTICE



SKY LOUNGE

(714) 990-8411
375 W BIRCH ST, BREA, CA 92821

BRUNOS
ITALIAN KITCHEN

ChaCha's
LATIN KITCHEN