

Barbie

2023-2024

Barbie Brunch Menu

@ACHEFINSAYULITA - @SAYULITAFOODGARDEN



GENERAL MENU INFO

AS ANY WOMEN IN THIS WORLD, IM QUITE RELATED TO
BARBIE.

THIS SEASON, WE ARE SUPER PROUD AND EXCITED TO
OFFER THIS MENU OF PACKAGES WITH ONE OF THE ALL
TIME FAVOURITE THEMES: BARBIE

WE HAVE DESIGNED THIS MENUS AND PACKAGE FOR
EVERYONE TO ENJOY. YOU WILL NOTICE WE HAD
SELECTED A FEW OF THE MOST RELATABLE BARBIES
AROUND THE WORLD. ANY MENU CAN BE USED FOR
DINNER OR BRUNCH, BUT IN THE CASE OF DINNER, WE
RECOMEND YOU TO CHECK OUR DINNER MENU

THESE THEMES ARE GOOD FOR ANY SITUATION, BUT WE
RECOMEND THEM FOR ANY BIRTHDAY, POOL PARTY,
PHOTOSHOOT OR BACH PARTY

IF THERE IS ANY MODIFICATION YOU WOULD LIKE ON
YOUR PACKAGE, PLEASE LET US KNOW.



Barbie Bottomless Mimosa

WELCOME DRINKS:

BOTTOMLESS BARBIE MIMOSAS: CLASSIC MIMOSAS MADE WITH SPARKLING WINE AND FRESHLY SQUEEZED ORANGE JUICE. SERVED IN TALL CHAMPAGNE FLUTES WITH A SUGAR RIM AND GARNISHED WITH A FRESH ORANGE SLICE.

OR

PINK GRAPEFRUIT SPRITZER MOCKTAIL: A REFRESHING BLEND OF PINK GRAPEFRUIT JUICE, SPARKLING WATER, AND A TOUCH OF ROSEMARY SYRUP. SERVED IN A STEMMED GLASS WITH A ROSEMARY SPRIG GARNISH.

STARTERS:

SMOKED SALMON CROSTINI: THINLY SLICED SMOKED SALMON SERVED ON TOASTED BAGUETTE SLICES WITH HERBED CREAM CHEESE, CAPERS, AND FRESH DILL.

OR

MINI AVOCADO TOAST: BITE-SIZED TOASTS TOPPED WITH MASHED AVOCADO, CHERRY TOMATOES, FETA CHEESE, AND A DRIZZLE OF BALSAMIC GLAZE.

BRUNCH ENTRÉES:

EGGS BENEDICT BARBIE STYLE: CLASSIC EGGS BENEDICT WITH A TWIST. POACHED EGGS SERVED ON ENGLISH MUFFINS TOPPED WITH SMOKED SALMON, CREAMY HOLLANDAISE SAUCE, AND A SPRINKLE OF FRESH CHIVES. SERVED WITH A SIDE OF MIXED GREENS.

OR

BARBIE'S MEXICAN CHILAQUILES: CRISPY TORTILLA CHIPS SMOTHERED IN A ZESTY TOMATO-CHIPOTLE SAUCE, TOPPED WITH SCRAMBLED EGGS, CRUMBLED QUESO FRESCO, SLICED AVOCADO, AND A DOLLOP OF SOUR CREAM

Barbie Bottomless Mimosa

SIDE DISHES:

FRESH FRUIT PLATTER: A COLORFUL ASSORTMENT OF SEASONAL FRUITS, SUCH AS WATERMELON, PINEAPPLE, BERRIES, AND MANGO.

OR

CHEESY POTATO HASH: CRISPY GOLDEN-BROWN POTATOES SAUTÉED WITH ONIONS, BELL PEPPERS, AND MELTED CHEDDAR CHEESE.

DESSERTS:

BARBIE'S RASPBERRY CHEESECAKE PARFAIT: LAYERS OF CREAMY RASPBERRY CHEESECAKE MOUSSE, CRUSHED GRAHAM CRACKERS, AND FRESH RASPBERRIES, TOPPED WITH A DOLLOP OF WHIPPED CREAM AND A RASPBERRY GARNISH.

OR

MINI CHURROS WITH CHOCOLATE DIPPING SAUCE: GOLDEN AND CRISPY MINI CHURROS DUSTED WITH CINNAMON SUGAR, SERVED WITH A LUSCIOUS CHOCOLATE DIPPING SAUCE.

SIGNATURE BRUNCH COCKTAILS:

BARBIE'S BELLINI: A FRUITY BLEND OF PEACH PUREE AND SPARKLING WINE. SERVED WITH A PEACH SLICE GARNISH.

OR

BARBIE'S BLOODY MARY: A SPICY AND SAVORY COCKTAIL MADE WITH VODKA, TOMATO JUICE, WORCESTERSHIRE SAUCE, HOT SAUCE, AND A VARIETY OF GARNISHES LIKE CELERY STALKS, OLIVES, AND LEMON WEDGES.

Barbie Palm Springs

Welcome Drinks:

Barbie Palm Springs Punch: A refreshing blend of vodka, pink grapefruit juice, cranberry juice, and a splash of sparkling water. Served with a pineapple wedge garnish.

Tropical Paradise Mocktail: A tropical mix of pineapple juice, mango puree, coconut milk, and a squeeze of lime. Served in a tiki glass with an umbrella garnish.

Starters:

Smoked Salmon Toast: Artisanal bread topped with whipped cream cheese, smoked salmon slices, red onion, capers, and fresh dill.

or

Mini Quiche Lorraine: Delicate pastry shells filled with a savory mixture of bacon, Swiss cheese, and a creamy egg custard.

Brunch Entrées:

Barbie's California Benedict: Poached eggs served on toasted English muffins with avocado slices, heirloom tomatoes, and a tangy hollandaise sauce. Served with a side of arugula salad.

or

Southwest Breakfast Burrito: Scrambled eggs, chorizo, black beans, sautéed peppers, and melted cheese wrapped in a warm tortilla. Served with salsa verde and sour cream.

Barbie Palm Springs

Side Dishes:

Fresh Fruit Salad: A refreshing combination of seasonal fruits, such as watermelon, cantaloupe, berries, and kiwi.

or

Crispy Hash Browns: Golden and crispy shredded potatoes seasoned with herbs and spices.

Desserts:

Pink Champagne Cupcakes: Moist champagne-infused cupcakes topped with pink champagne buttercream frosting and edible gold sprinkles.

or

Barbie's Lemon Bars: Tangy and sweet lemon bars with a buttery shortbread crust, dusted with powdered sugar.

Signature Brunch Cocktails:

Barbie's Paloma: A zesty and refreshing cocktail made with tequila, grapefruit juice, lime juice, and a splash of soda. Served over ice with a grapefruit wedge garnish.

or

Barbie's Mojito: A classic mojito with a twist. Fresh mint leaves muddled with lime juice, simple syrup, and rum, topped with club soda. Served with a mint sprig and a lime wheel.

Barbie Pool Party

Welcome Drinks:

Barbie Poolside Spritzer: A refreshing mix of sparkling rosé, grapefruit juice, and a splash of elderflower liqueur. Served in a stemless wine glass with a grapefruit slice garnish.

or

Tropical Breeze Mocktail: A tropical blend of pineapple juice, coconut water, lime juice, and a hint of ginger. Served in a coconut-shaped glass with a pineapple leaf garnish.

Starters:

Caprese Skewers: Skewers with fresh mozzarella, cherry tomatoes, and basil leaves drizzled with balsamic glaze.

or

Mini Spinach and Feta Quiche: Bite-sized quiches with a flaky crust, filled with spinach, feta cheese, and a touch of nutmeg.

Brunch Entrées:

Barbie's Avocado Toast: Sourdough bread topped with mashed avocado, cherry tomatoes, feta cheese, red pepper flakes, and a drizzle of balsamic glaze. Served with a side of mixed greens.

or

Smoked Salmon Bagels: Toasted bagels spread with cream cheese, topped with smoked salmon, red onion, capers, and fresh dill.

Barbie Pool Party

Side Dishes:

Watermelon and Feta Salad: Refreshing watermelon cubes tossed with crumbled feta cheese, mint leaves, and a tangy lime dressing.

or

Sweet Potato Hash Browns: Crispy shredded sweet potatoes seasoned with herbs and spices.

Desserts:

Pool Party Cupcakes: Fluffy vanilla cupcakes topped with blue buttercream frosting to resemble a pool, adorned with pool floatie decorations and edible glitter.

or

Pineapple Upside-Down Cake Bites: Mini pineapple upside-down cakes with caramelized pineapple rings and maraschino cherries.

Signature Brunch Cocktails:

Barbie's Poolside Margarita: A vibrant blend of tequila, fresh lime juice, triple sec, and a splash of blue curaçao. Served on the rocks with a salt rim and a lime wedge garnish.

Barbie's Piña Colada: A tropical delight made with rum, pineapple juice, coconut cream, and a touch of vanilla. Served in a hurricane glass with a pineapple slice and a cherry

Hungover Barbie

Hangover Remedies:

Virgin Bloody Mary: A revitalizing blend of tomato juice, Worcestershire sauce, hot sauce, and various spices. Served with celery stalks and a lemon wedge.

or

Detox Green Smoothie: A refreshing mix of spinach, kale, cucumber, green apple, ginger, and coconut water. Served in a mason jar with a reusable straw.

Brunch Specialties:

Breakfast Burrito Bowl: A hearty bowl filled with scrambled eggs, black beans, avocado, roasted potatoes, pico de gallo, and a drizzle of chipotle sauce.

or

Cheesy Bacon and Egg Hash: A delicious combination of crispy bacon, fried eggs, shredded potatoes, melted cheese, and caramelized onions.

Comfort Foods:

Chicken and Waffles: Crispy fried chicken served on top of fluffy Belgian waffles with a drizzle of maple syrup and a sprinkle of powdered sugar.

or

Biscuits and Gravy: Freshly baked mexican biscuits topped with creamy sausage gravy, served with a side of scrambled eggs.

Hungover Barbie

Refreshing Sides:

Seasonal Fruit Parfait: Layers of Greek yogurt, granola, and a variety of fresh fruits such as berries, melon, and kiwi.

or

Hash Brown Casserole: A cheesy and creamy casserole made with shredded potatoes, cheddar cheese, sour cream, and spices.

Desserts:

Coffee and Donuts Affogato: Warm coffee poured over a scoop of creamy vanilla ice cream, served with mini donuts on the side.

Chocolate Chip Pancake Pops: Fluffy pancake bites on skewers, dipped in melted chocolate and sprinkled with mini chocolate chips.

Morning Pick-Me-Up:

Barbie's Espresso Martini: A revitalizing cocktail made with vodka, espresso, coffee liqueur, and a touch of simple syrup. Served in a martini glass with coffee beans garnish.

or

Sparkling Watermelon Lemonade: A refreshing blend of fresh watermelon juice, lemonade, sparkling water, and a hint of mint. Served over ice with a watermelon wedge garnish.

Barbie President

Welcome Drinks:

Presidential Punch: A refreshing blend of sparkling wine, cranberry juice, and a splash of orange liqueur. Served in a champagne flute with a sugared rim and a lemon twist garnish.

or

Pink Power Smoothie: A nutritious mix of Greek yogurt, strawberries, raspberries, banana, and a drizzle of honey. Served in a tall glass with a strawberry garnish.

Starters:

Mini Quiche Florentine: Bite-sized quiches filled with sautéed spinach, feta cheese, and a touch of nutmeg.

or

Smoked Salmon Canapés: Crispy baguette slices topped with herbed cream cheese, smoked salmon, and fresh dill.

Brunch Entrées:

Presidential Eggs Benedict: Poached eggs served on toasted English muffins with Canadian bacon, sautéed spinach, and a velvety hollandaise sauce. Served with a side of breakfast potatoes.

or

Barbie's Avocado and Shrimp Salad: A refreshing salad with mixed greens, juicy shrimp, avocado slices, cherry tomatoes, and a zesty lime dressing.

Barbie President

Side Dishes:

Presidential Potato Hash: Crispy diced potatoes sautéed with bell peppers, onions, and your choice of chorizo or vegetarian sausage.

or

Tricolor Quinoa Salad: Nutritious quinoa tossed with colorful bell peppers, cucumber, cherry tomatoes, feta cheese, and a lemon-herb dressing.

Desserts:

White House Red Velvet Cupcakes: Moist red velvet cupcakes with cream cheese frosting, adorned with edible pearls

or

Barbie's Lemon Bars: Tangy and sweet lemon bars with a buttery shortbread crust, dusted with powdered sugar.

Signature Brunch Cocktails:

Barbie's Mimosa Royale: A twist on the classic mimosa, made with sparkling wine, orange juice, and a splash of raspberry liqueur. Served in a flute glass with a raspberry garnish.

or

Presidential Paloma: A refreshing cocktail made with tequila, grapefruit juice, lime juice, agave syrup, and a splash of soda. Served over ice with a grapefruit wedge garnish.