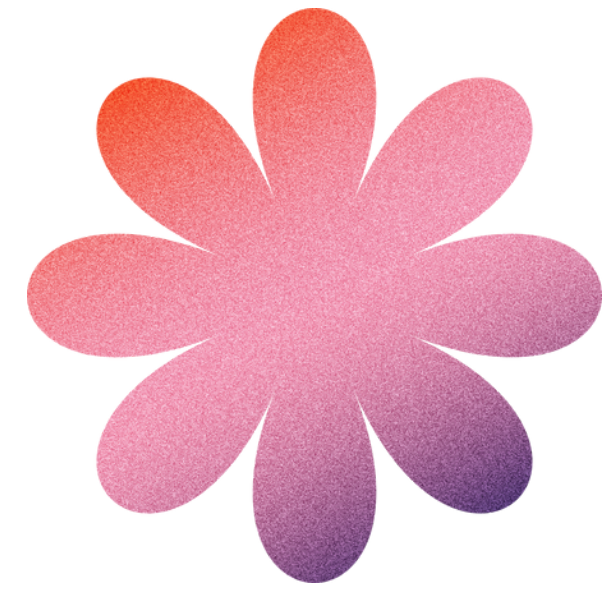


Mother's Day Brunch

EL CONQUISTADOR TUCSON

SUNDAY 12TH MAY, 10AM - 2PM



Carved Meats Station

Prime Rib

Horseradish Cream | Au Jus (GF)

Vegetable Strudel

Basil Pesto (VEG)

Mesquite Smoked Turkey Breast

Bacon Onion Jam (GF)

Made-to-Order Omelets

Hot Buffet

Filet of Corvina

Vera Cruz Sauce (GF)

Roasted Vegetables

Broccolini | Squash | Zucchini
Asparagus (Vegan/GF)

Poblano Relleno

Coconut Verde Sauce
Caramelized Onion | Corn | Quinoa
Cilantro Gremolata (Vegan/GF)

Roasted Garlic Mashed Potatoes

(VEG/GF)

Lemon Ricotta Pancakes

Blueberry Compote (VEG)

Vegan Posole Served with Cabbage

Lime | Radish | Cilantro (Vegan/GF)

Raspberry Almond French Toast Cobbler

Orange Maple Syrup (VEG)

Classic Eggs Benedict

Cracked Pepper Hollandaise
English Muffin | Canadian Bacon

Coconut Jasmine Rice (Vegan/GF)

Smoked Bacon

Sausage Links (GF)

GF= Gluten Free, VEG= Vegetarian

Chilled Selections

Mango & Coconut Chia Parfait

Granola | Coconut Chips (Vegan/GF)

Fresh Fruit Display

Melons | Pineapple | Berries (Vegan/GF)

Charcuterie Board

Spicy Salami | Pickled Cauliflower
Spanish Chorizo | Artichoke Hearts
Aged Gouda | Port Salut | Pate
Marinated Red Peppers (GF)

Citrus Poached Shrimp

Cocktail Sauce (GF)

Smoked Salmon

Cucumber-Caper Relish (GF)

Sesame Crusted Ahi Tuna

Wasabi Vinaigrette (GF)

Roasted Asian Pears

Gorgonzola | Brandy Glaze (GF/VEG)

Smoked Trout

Poblano Escabeche (GF)

Breads & Crackers

Assorted Breads And Rolls

Sweet Butter | Herb Naan Bread
E.V. Olive Oil | Crackers

Breakfast Bread Baskets

Mini Croissants | Muffins
Fruit Danishes | Bagels
Plain & Vegetable Cream Cheese

Farmers Market Salads

Green Goddess Salad

Organic Baby Spinach | Mache Greens
Mini Heirloom Tomatoes | Peas
Avocado | Crumbled Goat Cheese
Green Goddess Dressing (GF/VEG)

Spring Romaine Caesar Salad

Parmesan Cheese | Croutons | Cured Tomato
Classic Caesar Dressing | Capers (GF/VEG)

Organic Quinoa Salad

Roasted Chilled Broccoli | Lime Vinaigrette
Sundried Cranberry | Pea Sprouts
Toasted Sunflower Seeds (Vegan/GF)

Chopped Arizonan Salad

Iceberg Lettuce | Cabbage | Cucumber | Cilantro
Red Onions | Roasted Corn | Bacon | Black Beans
Chipotle Buttermilk Ranch (Vegan/GF)

Desserts

Mini Fruit Tarts

Cookies

Sugar or Mexican Wedding Cookies

Lemon Crème Brulee (GF)

Pink Champagne Torte

Cream Cheese | Strawberries

Cheesecake (GF)

Chocolate Caramel or Raspberry

Chocolate Fudge Cupcakes (GF/Vegan)

Dark Chocolate Mousse (Vegan/GF)

Cookie Butter Mousse

Oatmeal Cinnamon Crumble

Mango Orange Custard & Berry Martini

Ice Cream Sundae Station

Assorted Toppings
Vegan Sorbet Options Available

CALL TO BOOK
(520) 544 1255

Pricing

Adults Kids 6-12 Kids 0-5
\$89 \$30 FREE