

CALL TODAY
TO BOOK
(520) 544 1255

EL CONQUISTADOR TUCSON

FEAT.
SANTA &
MRS. CLAUS

Christmas DAY BRUNCH

DECEMBER 25, 2024 | 10:00 AM - 2:00 PM

ADULTS \$89.50 | KIDS (6-12YRS) \$28 | KIDS (1-5 YRS) FREE

SALAD BAR

POBLANO CAESAR | VEG

Confit Tomatoes, Herb Croutons,
Asiago Cheese, Classic Caesar Dressing
Poblano Dressing, Romaine, Pepitas

BACON & BROCCOLI | GF

Shredded Celery Root, Red Onion,
Sunflower Seeds, Dried Cranberries,
with Sweet & Tangy Dressing

HOLIDAY HARVEST | VEG & GF

Roasted Beet, Butternut Squash,
Gorgonzola, Toasted Walnuts, Goji
Berry & Prickly Pear Vinaigrette

SOUTHWEST TABOULI | V

Avocado, Tomato, Citrus Vinaigrette,
Cucumber, Cilantro, Charred Corn



SEAFOOD BAR

CHILLED SHRIMP | GF

Served with Spicy Cocktail Sauce

SEARED AHI TUNA | GF

Served with Wasabi Vinaigrette
& Pea Tendrils

VEGAN CEVICHE

Heart of Palm, Sweet Potato,
Avocado, Jalapeño

SMOKED SALMON | GF

Carve To Order

PRIME RIB | GF

Served with Au - Jus,
Creamy Horseradish or Plain

HERB TURKEY BREAST | GF

Side of Gravy or Orange
Cranberry Sauce

CINNAMON CIDER

GLAZED HAM | GF

Caramelized Apple Chutney

MADE TO ORDER OMELETS

BUFFET

BREAKFAST ENCHILADAS

GF & VEG (VEGAN ON REQUEST)

Soyrizo Sauce, Scrambled Egg,
Potato & Pico De Gallo

MISO MAPLE SALMON

(GF ON REQUEST)

Ginger & Pickled Bok Choy

MAPLE BOURBON CHERRY

BREAD PUDDING | VEG

Cinnamon Whipped Cream

APPLEWOOD BACON &

SAUSAGE LINKS | GF & DF

POSOLE | GF & DF

Braised Beef, Cabbage, Lime,
Radish & Cilantro

MASHED YUKON POTATOES

VEG & GF

Roasted Garlic

MIXED VEG | V & GF

Broccolini, Braised Carrots,
Baby Squash & Zucchini

MONTE CRISTO EGG BENNIE

Poached Egg, Swiss Fondue, Canadian
Bacon & Jalapeño Raspberry Glaze

STUFFED DELICATA SQUASH

V & GF

Quinoa, Artichoke, Hummus,
Asparagus, Coconut Coriander Cream

VEGAN EGGPLANT LASAGNA

Cured Tomato Ragout,
Vegan Mozzarella, Fresh Herbs

BREAD DISPLAY

Corn Muffins, Bagels, Soft Rolls,
Olive Oil, Balsamic Vinegar, Crackers,
Crisp Flat Bread, Pumpernickel,
Cream Cheese, Soft Butter

NORTH POLE SWEET TREATS

DOUBLE CHOCOLATE CUPCAKES

COOKIE BUTTER MOUSSE

DULCE DE LECHE

CHEESECAKE | GF

EGG NOG LATTE

CHEESECAKE | GF

CLASSIC CRÈME BRÛLÉE | GF

YULE LOG

MANDARIN COCONUT

CUSTARD | GF

Pistachio Shortbread Crumble

ICE CREAM STATION

Assorted Toppings Available

BREAKFAST PASTRIES

Blueberry Muffins, Cinnamon
Rolls, Chocolate Twists

SANTA'S FAVORITE COOKIES

MACARONS

CHOCOLATE CHIP

COCONUT MACAROON

SUGAR COOKIES

SPICED OATMEAL WITH ICING

