

EL CONQUISTADOR  
TUCSON  
A HILTON RESORT

# MOTHER'S DAY BRUNCH

**SUNDAY  
MAY 10TH  
10 AM - 2 PM**

Adults \$98\* | Kids 6-12 \$39\* | Kids 5 & Under FREE | \*Plus Tax & Gratuity

## Salad Bar

### Spring Romaine Caesar Salad | VEG & GF

Parmesan Cheese, Focaccia Croutons, Cured Tomato, Caper, Classic Caesar Dressing

### Baby Kale Salad | VGN & GF

Organic Baby Kale, Roasted Beets, Medjool Dates, Toasted Almonds, Sherry Vinaigrette

### Organic Quinoa Salad | VGN & GF

Pea Sprouts, Sundried Cranberry, Roasted Chilled Broccoli, Toasted Sunflower Seeds, Lime Vinaigrette

### Chilled Watermelon Salad | VEG & GF

Cucumber, Toasted Cashew, Feta, Dill Vinaigrette

## Fresh Delights

### Breakfast Bread Baskets

Mini Croissants, Muffins, Fruit Danishes, Petit Bagels, Plain & Vegetable Cream Cheese

### Assorted Breads & Rolls

Lavosh, Crackers, E.V. Olive Oil, Sweet Butter

### Fresh Fruit Display | VGN & GF

Melons, Pineapple, Berries,

### Mango & Coconut Chia Parfait | VGN & GF

House-made Granola, Coconut Chips

## Carve-to-Order

### Prime Rib Au Jus | GF

Horseradish Plain & Creamy

### Vegetable Tart | VGN

Cured Tomato, Red Bell Pepper, Zucchini, Onion, Mushroom, Vegan Cheese, Date Balsamic Reduction

### Stuffed Pork Loin | GF

Goat Cheese, Spinach, Pancetta, Serrano Chili Chutney

### Breakfast Tostada | GF

Salsa Verde, Salsa Roja, Refried Beans, Queso Fresco

## Hot Buffet

### Filet of Corvina | GF

Vera Cruz Sauce

### Green Chili & Goat Cheese Mashed Potatoes | VEG & GF

## Hot Buffet Cont.

### Saffron Basmati Rice | VGN & GF

### Vegan Pozole | VGN & GF

Lime, Radish, Cilantro, Cabbage

### Duck Confit Bennie

Cracked Pepper Hollandaise, Wilted Spinach, English Muffin, Maple-Cherry Gastrique

### Quinoa & Eggplant Lasagna | VGN & GF

Roasted Bell Peppers, Caramelized Fennel, Tomato Ragout

### Lemon Ricotta Pancakes | VEG & (GF Available)

Blueberry Compote

### Mixed Veggies | VGN & GF

Broccolini, Baby Squash, Asparagus, Baby Zucchini, Baby Carrots

### Smoked Bacon & Sausage Links | GF

## Chilled Display

### Smoked Salmon | GF

Cucumber-Caper Relish

### Citrus Poached Shrimp | GF

Cocktail Sauce

### Smoked Carrot Lox

Pickled Radish

### Vichyssoise Shooter | VGN & GF

Fried Parsnip

### Gazpacho Shooter | VGN & GF

Micro Cilantro

### Cheese Display | VEG & GF

Assorted Domestic & Imported Cheese

### Smoked Trout | GF

Poblano Escabeche

### Charcuterie Board

Spicy Salami, Spanish Chorizo, Pate, Aged Gouda, Port Salut, Marinated Red Peppers, Pickled Cauliflower, Artichoke Hearts

## SWEET TREATS

### Crème Brûlée | GF

### Pistachio Raspberry Cream Puff

### White Chocolate Cheesecake with Raspberry Compote | GF

### Chocolate Custard | VGN & GF

### Banana Cream Pie Shooter

### Mango Pineapple Cheesecake | GF

### Raspberry Sorbet | VGN & GF

### Lemon Blueberry Thumbprint

### Lavender Lemon Tartlet

**CALL TO BOOK**  
520.544.1255