



Mardi Gras

Sunday, March 2nd | 10am - 2pm

\$65 Per Adult | \$30 Kids 6 - 12 | 5 & Under are Free

A New Orleans-inspired Brunch Buffet at
The Grill at Hacienda del Sol Guest Ranch Resort

Main Entrées

Blackened Prime Rib

Caper-Horseradish Remoulade

Chicken & Andouille Sausage Gumbo

Creole Pork Chops

Shrimp Creole | Crawfish Etouffee

Salad Station

Spring Harvest Field Greens

Red Bell Peppers | Country Olives | Hard Cooked
Eggs | Cucumbers | Artichokes | Feta

Toasted Almonds | Carrot Matchsticks | Red Onions
Tomatoes | Parmesan Croutons | Radishes

Sassafras Vinaigrette | Cajun Ranch

Petite French Baguettes | Cornbread

Tomato-Artichoke Penne Pasta

Seafood Station

Gulf of Mexico White Fish Sashimi

Chilled Shrimp Cocktail | Oyster in the ½ Shell

Smoked Salmon | Capers | Red Onion | Chopped
Egg | Assorted Bagels | Cream Cheese Log

Atomic Cocktail Sauce | Lemons | Limes

Omelet Station

Green Onion | Spinach | Bacon | Ham | Cheddar
Pepper Jack | Tomato | Mushrooms | Bell Peppers
Asparagus

Breakfast Station

Pecan-Wood Smoked Bacon | Sausage Links
Breakfast Potatoes | Assorted Mini Danishes

Belgian Style Waffles

Bananas Fosters Cheese Blintzes

Cinnamon Chantilly Cream | Strawberry Compote | Maple Syrup

Antipasti Station

Cured Meats | Grilled Vegetables | Imported Cheese
Stone Ground Mustard | Gherkins | Lavash Flatbread
Roasted Garlic Hummus | Pita Chips

Savory Sides Station

Red Beans & Rice | Cajun Corn Maque Choux
Bacon Collard Greens | Fried Okra

Steamed White Rice

Fruit Station

Pineapple | Cantaloupe | Watermelon
Strawberries | Red Grapes

Call (520) 529.3500 for reservations | HaciendaDelSol.com