



# Patrick's Day BRUNCH

at Hacienda del Sol Guest Ranch Resort

**Sunday, March 16th | 10am - 2pm**

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

## **Salad Station**

Assorted Organic Greens | Romaine  
Red Bell Peppers | Hard Cooked Eggs | Cucumber  
Feta | Toasted Pecans | Carrot Matchsticks  
Red Onion | Tomatoes | Parmesan Croutons | Radishes  
Lemon Garlic Dressing | Buttermilk Green Goddess Dressing

Tomato, Red Onion, Basil Salad  
Irish Flag Mandarin Cucumber Salad

**Irish Potato-Bacon Soup**

## **Entrées Station**

**Rosemary Crusted Prime Rib**  
Au Jus | Chimichurri | Horseradish Cream

**Guinness™ Lamb Stew**  
Irish Soda Bread

**Dubliner Irish Cheese Crusted Salmon**  
**Vegetarian Shepherd's Pie**

## **Sides Station**

Boiled New Potatoes  
Braised Cabbage Wedges  
Traditional Irish Carrots  
Colcannon Mashed Potatoes & Cabbage

## **Fruit Station**

Pineapple | Cantaloupe | Watermelon  
Strawberries | Red Grapes

## **Breakfast Station**

**Corned Beef Hash Irish Eggs Benedict**  
Herbed Hollandaise

Applewood-Smoked Bacon | Sausage Links  
Breakfast Potatoes with Peppers & Onions  
Belgian Style Waffles | Cheese Blintzes

Cinnamon Chantilly Cream | Strawberry Compote | Maple Syrup

## **Seafood Station**

Chilled Shrimp Cocktail | Fish Green Ceviche  
Oysters | Green Tip Mussels | Smoked Salmon

Atomic Cocktail Sauce | Lemons | Limes | Capers  
Red Onion | Chopped Egg

## **Antipasti Station**

Cured Meats | Grilled Vegetables | Imported Cheeses  
Pickled Vegetables | Country Olives | Artichokes  
Stone Ground Mustard | Gherkins | Ciabatta Crostini  
Roasted Red Pepper Hummus

## **Omelet Station**

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

## **Dessert Station**

Assorted Mini Danishes

**Call (520) 529.3500 to make your reservation!**