



# SUNDAY BRUNCH BUFFET

## CHEF-CARVED ENTRÉES

**Slow Roasted Chipotle BBQ Beef Brisket**  
*pineapple salsa & chipotle barbecue sauce*

**Carved Honey Thyme Roasted Turkey Breast**  
*cranberry apricot chutney & giblet gravy*

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## FEATURED SELECTIONS

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**Chilaquiles Eggs Benedict**  
*our pork carnitas over green chile ranchero-sauced corn tortillas, topped with a poached egg, chile hollandaise & Pico de Gallo*

**Pineapple Upside Down Pancakes**  
*buttermilk pancakes, chunks of caramelized pineapple, homemade caramel, candied pecans & ginger butter*

**Classic Eggs Benedict**  
*Canadian bacon, sourdough English muffin, poached egg & classic hollandaise*

**Achiote Chicken Enchiladas**  
*topped with our signature green enchilada sauce, cheese & sour cream*

**Assorted Breads, Pastries & Dessert**  
*assortment of pastries, bagels, warm fruit cobbler & Vuleo Pudding cups*

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*Sunday 9:30 am - 3 pm*  
*Adults: \$18*  
*Kids (under 12): \$10*

*Executive Chef/General Manager Michael Lopez*

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## CHEF'S STATION

**Chef Prepared Omelets**  
*with choice of spinach, wild mushrooms, ham, applewood bacon, Chihuahua cheese or aged cheddar*

**Crispy Oven-Roasted Potatoes**  
*tossed with roasted chiles & our special seasonings*

**Fire-Roasted Sausages & Bacon**  
*selection include spicy chorizo, Longaniza, Andouille sausage & smoked applewood bacon*

## ENSALADAS

**Mexican Shrimp Cocktail**

**Jicama Salad**  
*with cayenne citrus dressing*

**Fresh Seasonal Fruit**

**Vuelo Caesar**  
*topped with crispy tortillas & avocado dressing*

**Tequila Chicken Salad**