LAS CANARIAS CHRISTMAS BRUNCH
WEDNESDAY, DECEMBER 25, 2019
FOR RESERVATIONS, PLEASE CALL 210-518-1063

CLASSIC BREAKFAST
FARM FRESH EGGS AND OMELETS MADE TO ORDER
SMOKED SALMON/ ASPARAGUS/ SPINACH
TOMATO/ ONION/ GOAT CHEESE/ SHARP CHEDDAR
GRUYÈRE/MUSHROOM/HAM
EGG WHITES AND EGG BEATERS AVAILABLE
APPLEWOOD SMOKED BACON/ COUNTRY STYLE PORK
SAUSAGE/ MAPLE BLUEBERRY SAUSAGE
EGGS BENEDICT/ ENGLISH MUFFIN/ HONEY ROASTED HAM
HOLLANDAISE

BUILD YOUR OWN WAFFLE
WITH SEASONAL TOPPINGS OF
FRESH BERRIES/ VANILLA ICE CREAM/ WHIPPED CREAM
BANANAS/ BROWN BUTTER PECANS/ MAPLE SYRUP/ CANDY
CANE BITS/ PUMPKIN PIE FILLING

SNACKS
SELECTION OF DRIED FRUIT AND NUTS
MANGO/ PAPAYA/ APRICOT/ APPLE/ CHERRY/ BANANA
CRANBERRY
CASHEW/ PISTACHIO/ ALMOND/ WALNUT/ PECAN

CHEESE & CHARCUTERIE
COW/ SHEEP & GOAT CHEESE
PROSCIUTTO/ SALAMI/ SAUCISSON/ MORTADELLA/ COPPA
OLIVES

FRESH FRUITS
RIO GRANDE MELONS/ CITRUS/ PINEAPPLE/ BERRIES
GRAPES

MARKET STYLE SALAD
ARUGULA/ MIXED BABY GREENS/ ROMAINE/ ASSORTED
SEASONAL ACCOMPANIMENTS
SOUTHWEST CAESAR/ AVOCADO/ LIME VINAIGRETTE/
BALSAMIC DRESSING

TEXAS RANCH ICEBERG WEDGE/ BLEU CHEESE/ BACON/
TOMATO/ HERB BUTTERMILK DRESSING

SEAFOOD
OYSTERS ON THE HALF SHELL/ GREEN CEVICHE/ SHRIMP
COCKTAIL
SMOKED SALMON/ CUCUMBER/ FRESH DILL/ CAPERS
CRÈME FRÂÎCHE/ CRACKERS
CAVIAR AND GARNISHES

CARVED
HERB ROASTED TURKEY BREAST/ SLOW ROASTED PRIME RIB
OF BEEF/ HONEY GLAZED HAM
PAN GRAVY/ HORSERADISH CREAM/ SWEET DILL
HONEY DIJON/ AU JUS
ARTISAN DINNER ROLLS

ACCOMPANIMENTS
BRIE SWEET POTATO CASSEROLE/ CRANBERRY & BRIE
CLASSIC STUFFING
CHEESY GARLIC GRILLED ASPARAGUS/ HONEY BALSAMIC
ROASTED BRUSSELS SPROUTS/
BAKED LOADED CAULIFLOWER/ CREAMY MASHED POTATOES

DESSERTS
MADE-TO-ORDER BANANAS FOSTER
YULE LOGS/ EGG NOG MILK SHAKES/ MINI FIGGY BREAD
PUDDING
$74.95 ADULTS, $42.95 CHILDREN 6 – 12 (PLUS TAX AND
GRATUITY)

COMPLIMENTARY FOR CHILDREN 5 & UNDER SEATING
AVAILABLE EVERY HALF AN HOUR
FROM 10:00 A.M. TO 2:00 P.M.

SEATING AVAILABLE EVERY HALF AN HOUR
FROM 10:00 A.M. TO 2:00 P.M

* DAY OF CANCELLATIONS OR NO SHOWS WILL RESULT IN A
$25 PER PERSON FEE*