



'TIS THE SEASON

LAS CANARIAS CHRISTMAS DINNER
WEDNESDAY, DECEMBER 25, 2019

FOR RESERVATIONS PLEASE CALL 210-518-1063.

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 FRAÎCHE, 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

MADE TO ORDER PASTA

PENNE PASTA WITH MARINARA
PAPPARDELLE PASTA WITH CREAMY ALFREDO
CHOICE OF GARNISHES TO INCLUDE:
PARMESAN/ MOZZARELLA/ CHEDDAR/ HAM/ CHORIZO
BACON/ GRILLED CHICKEN/ BASIL/ SPINACH/ MUSHROOMS
PEPPERS/ TOMATOES

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 4:00PM TO 8:00 P.M.**

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

Consuming raw or undercooked meats, poultry, seafood,
shellfish,, or eggs may increase your risk of foodborne illness