



Christmas Brunch

SEAFOOD

Poached Shrimp Cocktail

Snow Crab Claws

Baked Oysters "Bienville" Style

Smoked Scottish Salmon with Traditional Condiments

Assorted Sushi and Sashimi

CARVING SELECTION

Honey Cured Ham

Garlic Dijon Crusted Prime Rib

Salmon Wellington en Croute

ACTION STATIONS

Crab Bisque

Topped with Lump Crab

Shrimp and Grits

Shrimp with Worcestershire Butter and Scallion Grits

PASTA, SALADS, & CHARCUTERIE

Traditional Greek Salad

Composed Salads

Smoked White Fish Dip and Toast Points

Brie and Brown Sugar Skillet

Charcuterie

Cured Italian Meats, Imported Cheeses, Grilled and Pickled Vegetables,

Dried Fruit, Nuts, and Flat Bread

THE SAN LUIS *Resort*
SPA & CONFERENCE CENTER



Christmas Brunch

TRADITIONS

Pan Roasted Chicken Breast
Gulf Coast Red Snapper Topped with Crab
Parmesan and Wild Mushroom Risotto
Garlic Whipped Mashed Potatoes
Baked Smoked Gouda Macaroni
Green Bean Wild Mushroom Casserole
Winter Vegetable Medley
Artisan Bread Display

BREAKFAST SELECTIONS

Cinnamon French Toast with Maple Syrup and Butter
Omelets & Eggs Made-to-Order
Applewood Smoked Bacon
Sausage Patties
Lyonnaise Potatoes
Yogurt Parfaits
House-made Pastries
Seasonal Fruit & Berries

CHILDREN'S BUFFET

Chicken Tenders, Flatbread Pizzas
Tater Tots, Creamy Mac & Cheese,
Steamed Broccoli, Watermelon Wedges

WINTER WONDERLAND OF DESSERT

Chef's Confectionary Collection of
Festive Pies, Cakes, & Tarts

BEVERAGE

Domestic and Imported Beer • Premium Cocktails
Bloody Mary • Champagne and Mimosas • Sodas



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