

E A S T E R

Brunch

AT THE SAN LUIS RESORT

THE CHEF'S BLOCK

Honey Glazed Ham
Pineapple Chutney

Herb Crusted Tenderloin
Herbed Garlic Aioli

Pork Wellington
Duroc Pork Loin wrapped with Spinach and Mushrooms | Dijon Cream Sauce

SEAFOOD TOWER

Locally Sourced Seafood Expertly Prepared

Cocktail Shrimp, Lobster Tails, King Crab, and Crab Claws, Poke Cups

Everything Salmon Mousse Croissants

Salmon Cucumber Bites

CHEF PREPARED

Pasta Bar

Fettuccine | Bowtie Pasta | Marinara | Alfredo | Bolognese | Veggie and Three Cheese Ravioli

Shrimp Scampi Station

Gulf Coast Shrimp | Scampi Butter | Diced Tomatoes | Garlic
Angel Hair Butter Noodles | Toast Points | Basil | Diced Onions

TRADITIONAL SPECIALTIES

Roasted Airline Chicken

Garlic Sun Dried Tomato Cream Sauce

Grilled Snapper

Pineapple and Mango Chutney

Whipped Mash | Green Beans Almandine

Honey Glazed Carrots | Parsnips

Roasted Asparagus | Cajun Hollandaise

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SALAD, FRUIT, AND CHARCUTERIE

Crab Bisque with Lump Crab

Boston Bibb Wedge, Romaine, and Mixed Greens

Croutons | Sliced Cucumber | Shredded Carrots | Sliced Mushrooms | Shredded Cheeses
Sliced Onions | Olives | Beets | Ranch | Blue Cheese | Balsamic Vinaigrette | Strawberry Vinaigrette

Pea Salad

Shaved Asparagus, Parmesan, and Golden Raisins Salad

Carrot Salad

Sliced Fruit and Berry Display

Charcuterie

Cured Meats | Assortment of Cheeses | Grilled Veggies | Jams | Crackers | Flatbreads | Nuts | Dried Fruit

BREAKFAST SPECIALTIES

Omelets and Eggs Made-To-Order

Cowboy Hash

Croque-Madam

Brioche French Toast

Prosciutto Pesto Breakfast Strata

Applewood Smoked Bacon

Sausage Links

KID'S STATION

Chicken Tenders | Mini Pizzas | Mini Corn Dogs | Tator Tots

Mac N' Cheese | Steamed Broccoli | Sliced Watermelon

BEVERAGES

Premium Cocktails | Bloody Marys | Champagne | Mimosas

Domestic and Imported Beers