



MOODY GARDENS

GALVESTON ISLAND

**HOTEL, SPA & CONVENTION CENTER
ATTRACTIONS, GOLF COURSE**

CATERING MENUS

BREAKFAST

SERVED BREAKFASTS

Maximum of 100 Guests

All Breakfast Entrees include Chilled Orange Juice, Fresh Baked Biscuits,
Fresh Brewed Coffee and Hot Teas

CLASSIC AMERICAN

Fluffy Scrambled Eggs with Fresh Chives, Homestyle Potatoes with Scallions and your choice of Applewood Smoked Bacon, Chicken or Pork Sausage

\$24

BELGAN WAFFLE

Studded with Maple Sugar Crystals, served with Vanilla Anglaise

\$24

EGGS BENEDICT

Maximum of 50 Guests

Toasted English Muffin, Canadian Bacon, Poached Eggs and Classic Hollandaise Sauce Served with Homestyle Potatoes and Scallions

\$26

MEDITERRANEAN EGG WHITE BOWL

Sautéed Spinach, Oven Dried Tomato, Seasonal Mushrooms, topped with Feta Cheese served with Homestyle Potatoes

\$22

MEXICAN SCRAMBLE

Farm Fresh Eggs Scrambled with Jalapeños, Scallions, Tomatoes and Cheddar Cheese. Served with Black Beans, Flour Tortillas and Fire Roasted Salsa

\$24

SMOKED BRISKET & CORN BEEF HASH BOWL

Over Medium Eggs, Fire Roasted Tomato Salsa and Pepper Jack Cheese.

\$26

AVOCADO TOAST

Whole Grain Texas Toast with Mashed Avocado, Seasoned Cherry Tomatoes, Queso Fresco and Soft-Boiled Egg served with Homestyle Potatoes

\$20

AVOCADO & HOUSE SMOKED SALMON TOAST

With Bermuda Onion and Everything Spices served with Homestyle Potatoes

\$24

BREAKFAST BUFFETS

(Minimum 25 guests)

Buffets include Assorted Danishes, Muffins, Croissants, Fresh Brewed Coffee and Hot Teas

ALL-AMERICAN

Classic Scrambled Eggs
Applewood Smoked Bacon
Choice of Chicken or Pork Sausage
Homestyle Potatoes
Stuffed Crepes
Seasonal Fruit Bowls

\$30

THE BOULANGER (CONTINENTAL)

Assorted Danishes, Muffins, Croissants, Butter and Jam
Fresh Orange and Grapefruit Juices
Vanilla Yogurt Parfait with Granola and Seasonal Berries
Seasonal Fruit Bowls

\$22

BAJA BREAKFAST

Jalapeño Egg Scramble with Scallions
Chopped Crispy Bacon and Marinated Chicken "Tinga"
Chorizo and Potatoes
Refried Beans
Shredded Cheese
Fire-Roasted Salsa
Warm foil wrapped Flour Tortillas (GF Corn Tortillas available)
Seasonal Fruit Bowls

\$30

SOUTHERN COAST

Classic Scrambled Eggs, Chives (optional)
Applewood Smoked Bacon
Choice of Chicken or Pork Sausage
Flaky Buttermilk Biscuits
Sausage Gravy
Cheesy Hominy Grits
Country Potatoes
Seasonal Fruit Bowls

\$30

POWER START

Irish Steel Cut Oats, Brown Sugar, Whole Butter, Toasted Almonds,
Mushroom and Spinach Egg Scramble, Feta Cheese, Sweet Pepper Garnish.
Vanilla Yogurt Parfait with Granola and Seasonal Berries, Seasonal Fruit Bowls

\$26