

DINNER & DESSERT

PLATED DINNERS

All Entrees include Choice of Soup or Salad, Chef's Vegetable and Starch, Freshly Baked Bread, Dessert, Coffee and Iced Tea

SOUPS

- * Spring Vegetable & Rice with Rotisserie Chicken
Fresh Herbs
- * Classic Lobster or Spicy Shrimp Bisque
- * Seafood Gumbo
- * Sausage & Chicken Gumbo
- * Black Bean Soup with Sour Cream and Fresh Pico de Gallo
- * Tomato & Basil Soup with Cheesy Croutons
- * Cauliflower Soup with Sautéed Mushrooms and Truffle Oil
- * Chilled Gazpacho with Avocado and Tomatillo Crème
- * Corn Chowder with Lobster

SALADS

- * **Mixed Field Greens**
Seasonal garden vegetables, Choice of House or Ranch Dressing
- * **Chopped Wedge Salad**
With Crispy Bacon, Crumbled Blue Cheese or Ranch Dressing
- * **Classic Caesar Salad**
Chopped Romaine Hearts with our Signature Caesar Dressing
- * **Butter Lettuce and Roasted Beet Salad**
Crumbled Goat Cheese, Toasted Pistachios with Orange-Champagne Vinaigrette
- * **Spinach & Roasted Pear Salad**
With Candied Pecans and Sweet Onion Confit with Red Wine-Dijon Vinaigrette

ENTRÉES

LAND

- * Roasted Chicken Chop with Oven-Dried Tomatoes, Herb Au Jus
- * Lobster Stuffed Chicken Breast, Sherry
- * Grilled New York Steak, Cognac Cream Sauce
- * Center Cut Beef Filet With Classic Bearnaise

\$42 / person
\$47 / person
\$55 / person
\$57 / person

SEA

- * 5 oz Lobster Tail
- * Jumbo Shrimp Scampi or Shrimp DeJonge
- * Dungeness Crab Cluster
- * 6 oz SW Crab Cake

Market Price
\$47 / person
Market Price
Market Price

Land & Sea

- * 5 oz Lobster Tail and 6 oz Beef Filet
- * Lobster Stuffed Chicken Breast and Shrimp Scampi
- * 6 oz Beef Filet and 4 oz SW Crab Cake
- * 6 oz Beef Filet and 4 oz Gulf Red Snapper
- * 6 oz Beef Filet and Dungeness Crab

Market Price
\$52 / person
Market Price
\$60 / person
Market Price

DESSERTS

- * **Texas Bourbon Pecan Tart** - Shortbread Crust with a Chocolate Bourbon Pecan Filling atop Caramel Sauce
- * **Chocolate Truffle Cake** - Chocolate Flourless Cake with Vanilla Custard Sauce and Seasonal Berries
- * **Strawberries and Cream** - White Chocolate Cheesecake alongside Strawberry Mousse, Strawberry Sauce and Fresh Strawberries
- * **Key Lime in a Cup** - Key Lime Custard topped with Graham Streusel, Mango Curd and Vanilla Crème Fraiche
- * **Chocolate Peanut Butter Pot** - Chocolate Cream with Caramel Sauce, Peanut Butter Mousse and Salted Peanuts

DINNER BUFFET

Designed for 60 minutes of service
Freshly Baked Bread, Coffee and Iced Tea.
Minimum 25 guests

ITALIAN

\$54

- * Mixed Green Salad with Cherry Tomatoes, Diced Provolone Cheese, Salami with Red Wine Vinaigrette
- * Antipasto Display
- * Marinated Ciliengine Mozzarella and Heirloom Cherry Tomato Salad with Garden Pesto
- * Sautéed Grouper Picatta, Capers and White Wine Sauce
- * Roasted Tuscan Chicken Breast with Silky Sundried Tomato and Basil Sauce
- * Baked Ziti Pasta with Italian Sausage, Oven Dried Tomatoes, Basil with Alfredo Sauce
- * Spaghetti Tossed in Oil and Garlic Served with Marinara and Alfredo Sauces (on side)
- * Roasted Mediterranean Vegetables with Fresh Herbs
- * Tiramisu
- * Chocolate Chip Ricotta Cannolis
- * Biscotti

BAYOU VIEW

\$58

- * Chopped Wedge Salad with Heirloom Cherry Tomatoes, Crumbled Blue Cheese, Crispy Bacon and Bermuda Onions
- * Beefsteak Tomato and Red Onion Salad with Fresh Basil and Aged Balsamic Glaze
- * Lobster Cobb Salad - Chopped Crisp Iceberg and Romaine Lettuce with Crisp Bacon, Tomatoes, Avocado, Roquefort Cheese, Egg and Succulent Lobster Meat
- * Pan Roasted Salmon with Velvety Risotto and Saffron Wine Sauce
- * Grilled Medallions of Beef with Pommery Mustard and Cognac Sauce
- * Roasted Chicken Breast with Roasted Fennel, Sweet Onions, Thyme and Rosemary Scented Sauce
- * Balsamic Roasted Heirloom Carrots and Fingerling Potatoes
- * Buttery Jumbo Asparagus
- * Chocolate Cheesecake
- * Fruit Tarts

ASIAN

\$56

- * Asian Chopped Salad - Romaine, Cabbage and Crisp Vegetables with Sesame Dressing
- * Rice Noodle Salad with Edamame, Asparagus, Charred Scallions, Cilantro and Ginger Vinaigrette
- * Sweet and Sour Fresh Pickles
- * Teriyaki Salmon over Sautéed Garlic and Ginger Bok Choy
- * Spicy Honey Garlic Chicken with Scallions and Napa Cabbage
- * Mongolian Beef with Mushrooms and Sweet Peppers
- * Vegetable Stir Fry
- * Sautéed Broccolini with Soy and Sesames
- * Bibingka Cake
- * Mango Pudding

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Minimum 25 guests

HARVEST BUFFET

\$54

- * Butter Lettuce and Roasted Beet Salad with Crumbled Goat Cheese, Orange-Champagne Vinaigrette
- * Organic Red Quinoa Tabbouleh Salad with Lemon and Extra Virgin Olive Oil
- * Black-Eye Pea and Gulf Shrimp Salad with Roasted Corn, Peppers and Heirloom Cherry Tomatoes
- * Herb Marinated Chicken Breast with Creamy Garlic and Parmesan Sauce
- * Sage Rubbed Boneless Pork Loin with Cajun Mustard and Sweet Onion Sauce
- * Panko Crusted Tilapia Fillet with Spicy Cherry Tomato and Basil Sauce
- * Roasted Heirloom Carrots and Brussel Sprouts
- * Buttery Whipped Potatoes
- * Pumpkin Whoopies
- * Apple Hand Pies

THE TEXAS SMOKEHOUSE DINNER

\$52

- * Mixed Greens Salad
- * Mustard Potato Salad
- * Coleslaw
- * Sliced White Onions
- * Pickles
- * House Pickled Jalapeños
- * Carved Mesquite Smoked Beef Brisket
- * Shiner Bock Marinated Chicken
- * Sausage
- * Baked Beans
- * Creamed Corn
- * BBQ Sauce
- * Sliced White Bread
- * Fruit Cobbler
- * Chocolate Bourbon Cake

MOODY GARDENS

GALVESTON ISLAND

HOTEL, SPA & CONVENTION CENTER

ATTRACTIONS, GOLF COURSE