

Easter Brunch

MOODY GARDENS HOTEL - FRANCES ANNE MOODY BALLROOM

MARCH 31, 2024

BREAKFAST

ASSORTMENT OF HOMEMADE BAKED CROISSANTS, MUFFINS, PASTRIES, ARTISAN ROLLS

FRESH SEASONAL FRUITS AND BERRIES

MADE TO ORDER OMELETS WITH ALL YOUR FAVORITE TOPPINGS *GF*

WAFFLE ACTION STATION / TRADITIONAL AND LEMON RICOTTA / ASSORTED TOPPINGS

LAVENDER BLUEBERRY CROISSANT BREAKFAST PUDDING WITH ESPRESSO GLAZE

APPLEWOOD SMOKED BACON *GF*

COUNTRY SAUSAGE LINKS

MAPLE CHICKEN SAUSAGE *GF*

SOUPS

SEAFOOD GUMBO

TOMATO BASIL *GF*

SALADS

BUCKWHEAT NOODLE PASTA SALAD

CORN AND BLUEBERRY SALAD *GF*

FARO SALAD WITH ROASTED VEGETABLES AND CHERRY VINAIGRETTE *GF*

SHAVED BEET AND CARROT SALAD WITH MACADAMIA NUT DRESSING *GF*

FRESH SPRING MIX GREENS WITH SLICED RADISH, SUNFLOWER SEEDS, RED ONION, CHERRY TOMATO, SLICED CUCUMBER,
SERVED WITH A CHOICE OF RANCH DRESSING OR HERB VINAIGRETTE *GF*

TRADITIONAL CAESAR SALAD STATION MADE TO ORDER

ANTIPASTI

GRILLED MARINATED VEGETABLES, ASSORTED DIPS, CURED MEATS, *GF*

LOCAL AND INTERNATIONAL CHEESE DISPLAY, DRIED FRUITS, CRACKERS

SEAFOOD

CAJUN BUTTER POACHED GULF SHRIMP *GF*

GULF COAST OYSTERS ON THE HALF SHELL *GF*

SNOW CRAB CLUSTERS *GF*

5 SPICE AHI TUNA *GF*

REMOULADE AND COCKTAIL SAUCE

SMOKED SALMON WITH TRADITIONAL ACCOMPANIMENTS *GF*

CANAPES

CREAMY DEVILED EGGS

ENTRÉES

SEARED RED FISH CITRUS BUTTER *GF*

HERB CRUSTED BEEF TENDERLOIN WITH PORCINI JUS *GF*

BRAISED LEG OF LAMB WITH MINT JUS

SEARED CHICKEN BREAST MUSHROOM MARSALA *GF*

THREE CHEESE AU GRATIN POTATO *GF*

ROASTED GARLIC WHIPPED POTATO *GF*

SPRING PEA RISOTTO

SAUTÉED GREEN BEANS WITH RED PEPPERS *GF*

ROASTED ASPARAGUS *GF*

PASTA STATION

TORTELLINI, PENNE

ALFREDO AND MARINARA SAUCE

SAUTÉED SHRIMP, DICED CHICKEN, BACON, SPINACH, MUSHROOMS, PEAS, GARLIC, TOMATOES

GLUTEN FREE PASTA

CARVING STATION

ROASTED PRIME RIB OF BEEF *GF*, AU JUS *GF*, HORSERADISH CREAM *GF*, SILVER DOLLAR ROLLS

MAPLE STUDDED HAM *GF*, CREOLE MUSTARD

ORANGE GLAZED PORK BELLY *GF*

DESSERT

ASSORTMENT OF HOMEMADE SEASONAL PIES, TRADITIONAL CAKES

COMPLIMENTARY MIMOSAS AND BLOODY MARYS

ADULTS \$90*, SENIORS 80*, CHILDREN (4 - 12) \$40*, 3 AND UNDER FREE

*PLUS SERVICE FEE AND TAX

SEATING TIMES: 10:30 AM - 2:30 PM

TO MAKE RESERVATIONS GO TO MOODYGARDENS.ORG