

Mother's Day Brunch

Moody Gardens Hotel - Frances Anne Moody Ballroom
May 12, 2024

Breakfast

Assortment of Homemade Baked Croissants, Muffins, Pastries, Artisan Rolls
Assorted Gluten Free Breads, Muffins **GF**
Flavored Butters, Spreads, Jellies
Fresh Seasonal Fruits and Berries
Made to Order Omelets with All Your Favorite Toppings **GF**
Waffle Action Station, Traditional and Lemon Ricotta, Assorted Toppings
Crème Brûlée French Toast, Candied Pecans, Blueberry Compote, Maple Butter
Applewood Smoked Bacon **GF**
Country Sausage Links
Maple Chicken Sausage **GF**

Soups

Roasted Carrot-Ginger Bisque **GF**
Lobster Bisque Soup **GF**

Salads

Sugar Snap Pea and Corn Salad **GF**
Couscous salad
Soba Noodle Salad with Peanut Lime Dressing
Blueberry, Peach, and Feta Salad with Sweet Lemon Dressing **GF**
Classic Cobb Salad with Chicken, Shrimp, Blue Cheese, Cucumber, Bacon, Egg, and Cherry Tomato **GF**
Traditional Caesar Salad Station Made to Order **GF**

Antipasti

Grilled Vegetables, Assorted Dips, Cured Meats, Marinated Artichokes **GF**
Local and International Cheese Display, Dried Fruits, Crackers

Seafood

Gulf Shrimp **GF**
Gulf Coast Oysters on the Half Shell **GF**
Snow Crab Clusters **GF**
Chilled Clams and Mussels **GF**
Remoulade, Cocktail Sauce and Lemons
Smoked Salmon with Traditional Accompaniments **GF**

Canapes

Caprese Salad Cups with Balsamic Reduction Sauce

Entrées

Lemon Pepper Redfish, Caramelized Fennel, Saffron Tomato Broth **GF**
Dr. Pepper Braised Short Ribs, Roasted Pearl Onions, Crispy Leeks **GF**
Stuffed Chicken Breast, Garlic, Herbs, Smoked Mozzarella
Shrimp Scampi, Citrus, Garlic, Butter **GF**
Smoked Gouda Au Gratin Potato **GF**
Yukon Potato Puree, Garlic, Truffle Butter **GF**
Glazed Baby Carrots **GF**
Roasted Asparagus **GF**

Pasta Station

Cheese Stuffed Tortellini, Orecchiette, **Gluten Free Pasta**
Alfredo and Marinara Sauce
Sautéed Shrimp, Diced Chicken, Bacon, Spinach, Mushrooms, Peas, Garlic, Tomatoes

Carving Station

Pepper Crusted Prime Rib of Beef **GF**, Au Jus **GF**, Horseradish Cream **GF**, Silver Dollar Rolls
Honey Glazed Ham **GF**, Creole Mustard
Roasted Lamb Rack **GF**, Mint Jelly

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