

# Christmas Day Brunch

The Moody Gardens Hotel | Sunday, December 25, 2022

In the Frances Anne Moody Ballroom  
11:00 am - 3:00 pm

Assortment of Homemade Breads, Rolls and Croissants with Sweet Butter & Homemade Jams  
Omelets and Waffles Prepared by Moody Gardens Chefs  
Sausage Links, Bacon, Country Skillet Potatoes, Cheese Blintz with Strawberry Sauce  
Steel Cut Oatmeal with Dried Fruits, Bananas, Fresh Berries and Brown Sugar  
Fresh Seasonal Fruit and Berries  
Loaded Baked Potato Bisque  
European Cheese Board with Jams, Crostini, and Artisan Breads  
Chopped Caesar with Sundried Tomato and Parmesan Crisp  
Blue Cheese and Pear Salad with Champagne Vinaigrette  
Lobster Salad and Rolls for Lobster Rolls  
Chef's Alaskan Smoked Fish Platter with Accompaniments

## CARVING STATION

Prime Rib Au Jus with Horseradish Sauce  
Honey Baked Ham with Bourbon Pecan Glaze  
Salmon Wellington with Creamy Dijon Dill Sauce

## SEAFOOD DISPLAY

Oysters on the Half Shell with Mignonette and Horseradish  
Peel and Eat Jumbo Shrimp with Cocktail and Remoulade  
Crab Legs with Drawn Butter

## HOT BUFFET

Crispy Pork Belly with Honey Garlic Sauce  
Gulf Redfish Picatta with Fried Capers  
Chicken Cordon Blu with Asiago Bechamel  
Chef's Roasted Vegetable Medley  
Roasted Garlic Herb Fingerling Potatoes  
Winter Squash Stuffing  
Mac & Cheese and Chicken Tenders

## CHEF BETHANY'S ASSORTED DESSERTS

Complimentary Mimosas and Bloody Marys

Adults \$90\* | Seniors \$80\* | Children(4-12) \$40\* | 3 & Under Free

For reservations please go to [moodygardens.org](http://moodygardens.org)  
For information please call 409.683.4404

\*Plus, tax and service fee

