



## **CHRISTMAS DAY BRUNCH**

**MOODY GARDENS HOTEL**  
**DECEMBER 25, 2020**

Omelets and Waffles Made to Order by Moody Gardens Chefs  
Fresh Seasonal Fruit and Berry Display  
Roasted Butternut Squash Soup with Sautéed Wild Mushrooms  
Imported Domestic Cheese Display with Artisanal Bread  
Crispy Romaine Lettuce with Shaved Parmesan Cheese and Garlicky Lemon Dressing  
Lobster Cob Salad with House Dressing  
Smoked Salmon with Capers, Egg and Red Onion  
Chilled Easy Peel Shrimp with Remoulade and Cocktail Sauces

### **CARVING STATION**

Prime Rib Au Jus, Creamy Horseradish  
Spiral Cut Ham with Pineapple and Sour Cherry Glaze  
Herb and Garlic Stuffed Leg of Lamb

### **BACON BOARD**

House Smoked Maple Bacon  
Crisp Pork Belly with Jalepeño Glace  
Chipotle and Agave Nectar Cured Bacon  
Served with Bavarian Mustard, Cornichons & House Pickles

### **HOT BUFFET**

Roasted Bay of Fundy Organic Salmon with Shrimp in Lemon Caper Sauce  
Tuscan Chicken Breast with Sautéed Spinach and Sundried Tomato  
Roasted Winter Root Vegetables  
Buttermilk Mashed Yukon Gold Potatoes  
Honey Roasted Sweet Potatoes  
Breaded Chicken Tenders & Tater Tots  
Macaroni & Cheese Gratin  
Assorted Bread and Rolls

### **CHEF BETHANY'S ASSORTMENT OF HOLIDAY PASTRIES AND COOKIES**

*Complementary Mimosas and Bloody Marys*

Adults \$55\*, Seniors \$45\*, Children (4 - 12) \$27\*, 3 and Under Free

Seating Times: 11:00 am - 2:00 pm

For Reservations Please call 409.683.4404

\*Plus tax and gratuity

