

DINNER BUFFET

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

ITALIAN

\$52

- * 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

\$54

- * 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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HARVEST BUFFET

\$52

- * 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

\$50

- * Mixed Greens Salad
- * Mustard Potato Salad
- * Coleslaw
- * Sliced White Onions
- * Pickles
- * House Pickled Jalepeños
- * 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

ENHANCEMENTS

ACTION STATIONS

Designed for 60 minutes of service

*Attendants required at \$125 each, 1 attendant per 40 guests

STREET TACOS

\$15* per person

- * Baja Shrimp Tacos with Mexican Shrimp Cabbage Slaw, Cilantro Vinaigrette and Queso Fresco
- * Tacos Al Pastor with Marinated Sliced Pork, Diced Onion, Fresh Cilantro and Lime

THE BALLPARK

\$12* per person

- * Mini Kosher Beef Hot Dog with Texas Chili, Shredded Cheddar, Diced Onion, Ball Park Mustard, Sour Cream, Sauerkraut, Pico de Gallo, Pickled Jalepeños, Pickle Relish, Sport Peppers, Sliced Tomato with Celery Salt

MAC & CHEESE

\$12* per person

- * Braised Short Rib, Bacon, Ham, Tomato, Caramelized Onions, Gouda and Blue Cheese Crumbles

PASTA

\$13* per person

- * Shrimp, Chicken, Bell Peppers, Mushrooms, Onions, Tomatoes, Parmesan Cheese, Red Pepper Flakes, Marinara and Alfredo Sauces

MEXICAN STREET CORN

\$12* per person

- * Sautéed Sweet and Char Grilled Corn Kernels, Roasted Poblano Chiles, Cotija Cheese, Fried Corn Tortilla Strips, Mexican Chili Sauce with Fresh Lime

MASHED POTATO

\$12 per person

- * Chopped Brisket, Diced Chicken, Applewood Smoked Bacon, Shredded Cheddar, Green Onions and Sour Cream

CARVING STATIONS

Designed for 60 minutes of service

*Attendants required at \$125 each, 1 attendant per 40 guests

BUFFALO TURKEY BREAST

(Serves 30)

\$300*

- * Blue Cheese Aioli, Franks Hot Sauce with Carving Rolls

ROASTED PORK LOIN

(Serves 35)

\$350*

- * Banana Leaf Wrapped, Chipotle Glazed

WHOLE ROASTED YUCATAN GULF FISH

(Serves 25)

\$495*

- * Lime and Jalepeño Cabbage Slaw, Mango Pico de Gallo, Molcajete Salsa, Queson Fresco with Mini Flour Tortillas

SMOKED PRIME RIB

(Serves 25)

\$475*

- * House Smoked Prime Rib, Onion Jam Confit, Country Mustard, Horseradish Cream and Carving Rolls

TENDERLOIN

(Serves 25)

\$495*

- * Whole Roasted Beef Tenderloin, Onion Jam Confit, Sautéed Mushrooms, Horseradish Cream, Béarnaise and Carving Rolls

STEAMSHIP ROUND

(Serves 100)

\$800*

- * Au Jus, Country Mustard, Horseradish Cream and Carving Rolls