

# Easter Day Buffet

Sunday, March 31st, 2024

**Soups** Tomato Bisque, Creamy Clam Chowder

## Market Displays

Chilled Peel & Eat Shrimp (GF)  
Smoked & Chilled Mussels with Pico de Gallo (GF)  
Seasonal Fresh Fruit & Berries (GFV)  
Imported & Domestic Cheeses with Gourmet Crackers  
Antipasto Display  
Fresh Baked Assorted Breads (V)

## Chef Carved

Smoked Ham with Orange & Raisin Sauce (GF)  
Texas Rope Sausage with BBQ Sauce (GF)

## Entrees

Pan Seared Salmon with Lemon-Garlic Sauce & Blackened Shrimp (GF)  
Braised Short Ribs on Creamy Sweet Potato with Pan Au Jus' & Crispy Onions  
Deconstructed Chicken Cordon Bleu with Dijon Sauce  
Seafood & Linguini with White Wine Cream Sauce

## Kids Station

Tater Tots (V)  
Chicken Tenders  
Mac & Cheese Supreme (V)

## Deserts

Cakes, Pies, Cookies, Mini Bites  
Made to Order Crepes  
(V) Vegetarian (GF) Gluten Friendly

Adults \$50, Seniors \$40, Child (4-12) \$30  
Children 3 and under Free with Adult purchase  
Tax and Service Fee Extra.  
Served 11AM-4PM

## Salads

Broccoli Salad (GFV)  
Creamy Apple Waldorf Salad (GFV)  
Carrot Salad with Raisins & Mint (GFV)  
Watermelon, Arugula, Purple Onion, Feta & Raspberry Vinaigrette (GFV)  
Crisp Green Garden Salad & Grape Tomatoes (GFV)

## Pasta Station

Marinara, Alfredo, Meatballs, Shrimp, Chicken, Vegetables and More

## Accompaniments

Herbed & Roasted Baby Heirloom Potatoes (GFV)  
Roasted Balsamic Glazed Brussels Sprouts & Caramelized Onions (GFV)  
Mango Rice Pilaf (V)  
Creamed Corn (GFV)  
Steamed Vegetables (GFV)

For reservations go to [moodygardens.org](http://moodygardens.org) or Scan QR Code. Info: (409)683-4200. Reservations are recommended but not required.

