

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

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 or
Scan QR Code. Info: (409) 683-4200. Reservations are recommended but not required.

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