



# EASTER DAY BRUNCH

FRANCES MOODY BALLROOM

APRIL 4TH, 2021

## OMELETTES PREPARED BY MOODY GARDENS' CHEFS

Sausage Links, Bacon, Lyonnaise Potatoes, Cheese Blintz with Strawberry Sauce  
Steel Cut Oatmeal with Dried Fruits and Brown Sugar  
Belgian Waffles with Assorted Fresh Berries and Fresh Chantilly

## SHEARN'S SEAFOOD DISPLAY

Chef Johnny's House Smoked Bay of Fundy Salmon with Traditional Garnishes  
Chilled Shrimp & Blue Crab Fingers with Cocktail, Tartar and Fresh Horseradish  
Chef Jose's Oysters Rockefeller  
Fresh Chucked Gulf Oysters

## INTERNATIONAL CHEESE DISPLAY

Fresh Fruit Cups with Tajin & Fresh Lime  
Assorted Mexican Agua Fresca  
Antipasto Platter with Dry Cured Meats & House Pickled Vegetables  
Meze Display with Hummus, Roasted Garlic, House Cured Olives, Marinated Goat Cheese  
Organic Quinoa Tabbouleh Salad  
Fresh Berry & Kale Salad with Poppy Seed Dressing & Toasted Almonds  
Chick Pea, Roasted Peppers, Tomato & Olive Salad with Herb Vinaigrette  
Green Garden Salad with Heirloom Cherry Tomatoes  
Artisanal Breads

## ACTION STATIONS

Romaine Lettuce & Chopped Vegetable Salad with Cotija Cheese, Avocado and Lime Vinaigrette  
Chef Prepared Pasta with Rotisserie Chicken or Local Bay Shrimp  
Seafood or Chicken and Sausage Gumbo, Steamed White Rice

## CHEF CARVED

Bay of Fundy Salmon Baked in Cilantro-Lime Salt Crust served with Avocado-Tomatillo Salsa  
Slow Roasted Prime Rib with Mini Cheese Popovers, Au Jus and Creamy Horseradish  
Whole Roasted Fresh Kurobuta Ham with Orange Glaze

## BUFFET

Lamb Sheperd's Pie with Spring Vegetables  
Chicken Breast with Pearl onion, Mushrooms & Tarragon Sauce  
Roasted Spring Root Vegetables  
Mashed Red New Potatoes with Roasted Garlic  
Sesame Broccolini with Carrots  
Yeast Rolls and Croissants with Sweet Butter & Homemade Jams

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

*Complimentary Mimosas and Bloody Marys*

Adults \$59\*, Seniors \$49\*, Children (4 - 12) \$29\*, 3 and Under Free

Seating Times: 11:00 am - 2:30 pm

To make reservations go to [moodygardens.org](http://moodygardens.org)

For Information please call 409.683.4404

\*Plus tax and gratuity

