

## DINNER & DESSERT

### PLATED DINNERS

All Entrees include Choice of Soup or Salad, Chef's Vegetable and Starch, Freshly Baked Bread, Dessert, Coffee and Iced Tea

#### SOUPS

- \* Spring Vegetable & Rice with Rotisserie Chicken  
Fresh Herbs
- \* Classic Lobster or Spicy Shrimp Bisque
- \* Seafood Gumbo
- \* Sausage & Chicken Gumbo
- \* Black Bean Soup with Sour Cream and Fresh Pico de Gallo
- \* Tomato & Basil Soup with Cheesy Croutons
- \* Cauliflower Soup with Sautéed Mushrooms and Truffle Oil
- \* Chilled Gazpacho with Avocado and Tomatillo Créma
- \* Corn Chowder with Lobster

#### SALADS

- \* **Mixed Field Greens**  
Seasonal garden vegetables, Choice of House or Ranch Dressing
- \* **Chopped Wedge Salad**  
With Crispy Bacon, Crumbled Blue Cheese or Ranch Dressing
- \* **Classic Caesar Salad**  
Chopped Romaine Hearts with our Signature Caesar Dressing
- \* **Butter Lettuce and Roasted Beet Salad**  
Crumbled Goat Cheese, Toasted Pistachios with Orange-Champagne Vinaigrette
- \* **Spinach & Roasted Pear Salad**  
With Candied Pecans and Sweet Onion Confit with Red Wine-Dijon Vinaigrette

#### ENTRÉES

##### LAND

- \* Roasted Chicken Chop with Oven-Dried Tomatoes, Herb Au Jus
- \* Lobster Stuffed Chicken Breast, Sherry
- \* Grilled New York Steak, Cognac Cream Sauce
- \* Center Cut Beef Filet With Classic Bearnaise

\$42 / person  
\$47 / person  
\$55 / person  
\$57 / person

##### SEA

- \* 5 oz Lobster Tail
- \* Jumbo Shrimp Scampi or Shrimp DeJonge
- \* Dungeness Crab Cluster
- \* 6 oz SW Crab Cake

\$47 / person  
\$47 / person  
\$47 / person  
\$47 / person

##### Land & Sea

- \* 5 oz Lobster Tail and 6 oz Beef Filet
- \* Lobster Stuffed Chicken Breast and Shrimp Scampi
- \* 6 oz Beef Filet and 4 oz SW Crab Cake
- \* 6 oz Beef Filet and 4 oz Gulf Red Snapper
- \* 6 oz Beef Filet and Dungeness Crab

\$62 / person  
\$52 / person  
\$58 / person  
\$60 / person  
\$62 / person

#### DESSERTS

- \* **Texas Bourbon Pecan Tart** - Shortbread Crust with a Chocolate Bourbon Pecan Filling atop Caramel Sauce
- \* **Chocolate Truffle Cake** - Chocolate Flourless Cake with Vanilla Custard Sauce and Seasonal Berries
- \* **Strawberries and Cream** - White Chocolate Cheesecake alongside Strawberry Mousse, Strawberry Sauce and Fresh Strawberries
- \* **Key Lime in a Cup** - Key Lime Custard topped with Graham Streusel, Mango Curd and Vanilla Crème Fraiche
- \* **Chocolate Peanut Butter Pot** - Chocolate Cream with Caramel Sauce, Peanut Butter Mousse and Salted Peanuts

## 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

## DINNER BUFFET

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

### 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