



Mother's Day BUFFET

SUNDAY, MAY 12TH 2024

Soups

Seafood Gumbo, Roasted Chicken & Lentil

Appetizers

Antipasto of Grilled, Pickled Vegetables & Cured Meats (GF, V)

An Array of Fresh Fruit, Berries & Dried Fruit (GF, V)

Imported & Domestic Cheese Tray with Gourmet Crackers (V)

Chilled Peel and Eat Shrimp with Red Sauce (GF)

Parmesan Oysters (GF)

Fresh Baked Assortment of Breads, Butter & Fruit Preserves (V)

Salads

Chilled Seafood Pasta

Baby Mushrooms, Spinach, Dried Cranberries and Sherry Vinaigrette (GF, V)

Marinated Asparagus Champagne Vinaigrette Toasted Almonds and Parmesan (GF, V)

Roasted Beets, Shaved Fennel and Mandarin Orange Salad Citrus Vinaigrette (GF, V)

Harvest Salad with Grape Tomatoes (GF, V)

Moody Cobb Salad (GF, V)

Pasta Station

Alfredo or Marinara

Chef's Garnishes include; Bay Shrimp, Chicken, Mushrooms, Asparagus, Broccoli, Spinach and More!

Chef Carved

Roast of Ribeye with Au' Jus and Cream of Horseradish (GF)

Roasted Pork Loin with Blackberry Dijon Glaze (GF)

Entrées

Herbed & Roasted Stuffed Flounder

Lump Crab Stuffing, Lemon Chervil Beurre Blanc

Porcini Stuffed Chicken Breast

Puff Pastry, Asparagus Cream Sauce, Honey Garlic Mushrooms

Shrimp & Soft Shell Crab Tempura

Angel Hair Pasta, San Marzano Tomato Sauce, Aged Parmesan

Cauliflower-Quinoa Cake (V)

Roasted Cauliflower Sauce, Blistered Grape Tomatoes, Carrot Chutney

Sides

Roasted Carrots & Parsnips (GF, V), Steamed & Buttered Broccoli (GF, V)

Au Gratin Potatoes (GF, V)

Kids Favorites

Chicken Nuggets with Fries, Mac & Cheese Supreme

Chef's Dessert Spread of Cakes, Pies, Cookies and Miniature Bites

Made to Order Crepes

Adults \$50, Seniors \$40, Children (4-12) \$30. Plus Service Fee and Tax.

Children 3 and under Free with adult purchase.

Served 11am- 3pm. For reservations please visit moodygardens.org or Use the QR Code Above.

For Information call 409-683-4238 Reservations recommended but not required.



Reservations