Mother’s Day Buffet
at the Garden Restaurant
Sunday, May 12th, 2019

Creamy Lobster Chowder (GF)

An Array of Fresh Fruit, Berries with Dried Fruits (GF)(V)
Assortment of Grilled Garden Vegetables (GF)(V)
Charcuterie Board with Stone Ground Mustard (GF) & Crostini
Imported & Domestic Cheese Tray with Gourmet Crackers (GF)(V)
Assorted Fresh Baked Breads, Butter and Fruit Preserve (V)
Chilled Peel and Eat Shrimp with Red Sauce

Action Station
Penne Pasta tossed with your option of Alfredo or Marinara with Chef’s Garnishes to Include
Bay Shrimp • Chicken • Mushrooms • Asparagus • Spinach & More!

Chilled Salads
Tomato Basil Couscous (V)
Baby Mushroom, Spinach, Dried Cranberries and Sherry Vinaigrette (GF)(V)
Marinated Asparagus Champagne Vinaigrette Toasted Almonds and Parmesan (GF)(V)
Roasted Heirloom Beets Shaved Fennel and Mandarin Orange Salad Citrus Vinaigrette (GF)(V)
Harvest Salad with Grape Tomatoes (GF)(V) • Iceberg Wedges with Complementing Sides (GF)(V)

Entrées
Seafood Paella (GF) • Chicken Gruyere Roulade with Natural Jus’ (GF)
Blackened Snapper filet with Lemon Butter Sauce (GF)
Ricotta & Parmesan Stuffed Tortellini with Herb Pesto (V)

Chef Carved
Prime Rib with Rosemary Jus and Horseradish (GF)
Hand Sliced Texas Rope Sausage with Tangy Q’ Sauce (GF)

Complimenting Sides
Whipped Yukon Potato with Mascarpone & Chive Butter (GF)(V)
Steamed Vegetable Medley with Herb Infused Olive Oil (GF)(V)
Peppered Green Beans with Caramelized Golden Onion (GF)(V)
Buttered Broccoli & Cauliflower (GF)(V)

Kid’s Corner
Chicken Nuggets with Fries • Mac & Cheese Supreme
Chef’s Dessert Spread of Cakes, Cookies, Pies & Miniature Bites

Adults $35.95 • Seniors $23.95 • Children (4-12) $15.95
Children 3 & Under are Complimentary with Adult Purchase
Served From 11:00 AM until 4:00 PM

Reservations Are Recommended, But Not Required
For more Information or Reservations please call (409) 683-4238
*(GF) Gluten Free *(V) Vegetarian
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