



Thanksgiving Buffet

November 26th, 2020 at Moody Gardens Hotel

Omelets 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

International Cheese Display

Anitpasto Platter with Dry Cured Meats and House Cured Olives
Seasonal Fruit Display
Chopped Broccoli Salad with Bacon and Toasted Pecan Dressing
Green Garden Salad with Heirloom Tomatoes
Italian White Bean Salad with Shrimp and Jumbo Lump Crab Meat
Caesar Salad Tossed to Order

Shearn's Seafood Display

House Smoked Salmon with Traditional Garnishes
Chilled Shrimp and Blue Crab Fingers with Cocktail, Tarter and Fresh Horseradish
Fresh Gulf Oysters
Chef Polanco's Oysters Rockefeller
Assorted Cold Hors d'oeuvres
Blackened Shrimp and Grits with Green Onions
Shearn's Lobster Bisque with Braised Fennel and Sherry Wine

Chef Carved

Slow Roasted Prime Rib with Mini Cheese Popovers, Au Jus and Creamy Horseradish
Roasted Turkey with Giblet Gravy and Orange-Cranberry Relish
House Smoked Pork Rack with Orange Honey Glaze

Hot Buffet

Tuscan Roasted Organic Salmon with Sundried Tomatoes and Gulf Shrimp
Hatch Pepper Crab Cakes with Lemon Caper Sauce
Orecchiette with Shrimp DeJonge and Asparagus Tips
Char Grilled Lamb Lollipops with Mint Glaze
Honey Roasted Sweet Potatoes
Creamy Mashed Potatoes
Sage and Sweet Onion Corn Bread Stuffing
Roasted Brussels Sprouts with Browned Butter and Parmesean
Southern Style Green Beans

Chef Bethany's Assortment of Pies, Cookies and Cakes

Complementary Mimosas and Bloody Marys

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

Seating Times: 10:00 am - 3:00 pm

For Reservations Please call 409.683.4404

*Plus tax and gratuity

