

# Thanksgiving Brunch

MOODY GARDENS HOTEL - FRANCES ANNE MOODY BALLROOM

NOVEMBER 23, 2023

## BREAKFAST ITEMS

ASSORTMENT OF HOMEMADE, BAKED CROISSANTS, HOLIDAY MUFFINS, PASTRIES, ARTESIAN ROLLS

ASSORTED GLUTEN FREE BREADS, MUFFINS GF

FLAVORED BUTTERS, SPREADS, JELLIES

FRESH SEASONAL FRUITS AND BERRIES GF

MADE TO ORDER OMELETS WITH ALL YOUR FAVORITE TOPPINGS GF

WAFFLE ACTION STATION - TRADITIONAL AND PUMPKIN WAFFLES, ASSORTED TOPPINGS

CHEESE BLINTZ WITH RASPBERRY BERRY COMPOTE

APPLEWOOD SMOKED BACON GF, COUNTRY SAUSAGE LINK, CHICKEN & APPLE SAUSAGE GF

SUNDRIED TOMATO AND SPINACH FRITTATA GF

## SOUPS

SEAFOOD GUMBO

ROASTED BUTTERNUT SQUASH

## SALADS

SWEET BROCCOLI SALAD

CRANBERRY APPLE QUINOA SALAD GF

PASTA SALAD

SWEET & SPICY SWEET POTATO SALAD

FALL HARVEST BUTTERNUT SQUASH SALAD GF

BRUSSEL SPROUT SALAD WITH APPLE CIDER DRESSING

TRADITIONAL CAESAR SALAD, MADE TO ORDER

## ANTIPASTI

GRILLED MARINATED VEGETABLES, ASSORTED DIPS, CURED MEATS GF

LOCAL AND INTERNATIONAL CHEESE DISPLAY, DRIED FRUITS,

CRACKERS

Adults \$80\*  
Seniors 70\*  
Children (4 - 12) \$30\*  
3 and Under Free

\*Plus Tax and Service Fee

Seating Times:  
10:30 am - 2:30 pm  
Make reservations at  
moodygardens.org

## SEAFOOD

CAJUN BUTTER POACHED GULF SHRIMP GF

GULF COAST OYSTERS ON THE HALF SHELL GF MIGNONETTE SAUCE

SMOKED SALMON WITH TRADITIONAL ACCOMPANIMENTS GF

SNOW CRAB CLUSTERS GF

REMOULADE, COCKTAIL SAUCE, TARTAR SAUCE GF

## ENTRÉES

PAN SEARED SALMON, CRANBERRY MUSTARD GINGER GLAZE GF

PEPPERCORN CRUSTED BEEF TENDERLOIN, SMOKED WILD MUSHROOMS GF

HERB CRUSTED TURKEY BREAST, GRAND MARNIER CRANBERRY GLAZE GF

FENNEL WHOLE GRAIN MUSTARD PORK TENDERLOIN, ROASTED APPLE JALAPEÑO CHUTNEY GF

PEPPERED GOAT CHEESE STUFFED CHICKEN BREAST, CITRUS CARROT MARMALADE

SAGE AND SAUSAGE CORNBREAD STUFFING

ROASTED GARLIC MASHED POTATO GF

CANDIED YAMS WITH BOURBON PECAN GLAZE

GREEN BEAN CASSEROLE WITH FRIED SHALLOTS

BROWN SUGAR CINNAMON GLAZED BABY CARROTS GF

THREE CHEESE ROASTED BRUSSEL GRATIN GF

## PASTA STATION

TORTELLINI, PENNE

ALFREDO AND MARINARA SAUCE

SAUTÉED SHRIMP, DICED CHICKEN, BACON, SPINACH, MUSHROOMS, PEAS, GARLIC, TOMATOES

GLUTEN FREE PASTA

## CARVING STATION

MESQUITE SMOKED PRIME RIB OF BEEF GF, AU JUS, HORSERADISH CREAM GF, SILVER DOLLAR ROLLS

ORANGE-BOURBON GLAZED HAM GF, GRAIN MUSTARD GF

BUTTER BASTED WHOLE TURKEY GF, GIBLET GRAVY, TRADITIONAL CRANBERRY SAUCE GF, CORNBREAD MUFFINS

HERB ROASTED LEG OF LAMB GF, MINT JELLY GF

SESAME-CHILI CRUSTED AHI TUNA CARVING GF, SOY-GINGER GF, WASABI GF

## DESSERT

ASSORTMENT OF HOMEMADE SEASONAL PIES, HOLIDAY DESSERTS, TRADITIONAL CAKES

Complimentary Mimosas and Bloody Marys

DUE TO SUPPLY CHAIN ISSUES THIS MENU IS SUBJECT TO CHANGE WITHOUT NOTICE.

