

# 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

Antipasto 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 Cherry Tomatoes
Quiona & Sweet Corn Salad with Roasted Poblano Peppers, Cilantro Lime Vinaigrette
Italian White Bean Salad with Shrimp and Jumbo Lump Crab Meat
Caesar Salad Tossed to Order, Choice of Blackened Shrimp, Grilled Chicken Breast
Assorted Mediterranean Dips and Flat Breads
Roasted Garlic Hummus, Taztzikii, Baba Ghanoush

#### 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 on the Half Shell
Chef Polanco's Oysters Rockerfeller
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 Tomato 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 Parmesan
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 11:00am - 3:00pm For reservations please call 409-683-4404

