

# THANKSGIVING Brunch

MOODY GARDENS HOTEL - FRANCES ANNE MOODY BALLROOM  
NOVEMBER 27, 2025

## BREAKFAST

Assortment of Homemade, Baked Croissant, Holiday Muffins, Pastries, Artisan 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 Red Velvet Waffle / Assorted Toppings  
Fresh Scrambled Eggs **GF**  
Roasted Yukon Gold Potato with Peppers and Onions **GF**  
Applewood Smoked Bacon **GF**  
Country Sausage Link  
Baked Cinnamon Bread Casserole with Bourbon Glaze  
Chicken & Maple Sausage **GF**

## SOUP

Lobster Bisque Soup **GF**  
Tomato Basil Soup **GF**

## SALADS

Harvest Salad with Sweet Potato, Butternut Squash, Goat Cheese, Sliced Apple, Dried Blueberries **GF**  
Traditional Caesar Salad with Shaved Parmesan, Croutons and Romaine Lettuce **GF**  
Sweet Potato Salad with Red Onion, Dried Cranberry, Feta Cheese, Parsley, Apple Cider Dijon Dressing **GF**  
Brussel Sprout Salad with Toasted Almonds, Pomegranate Seeds, Shaved Parmesan, with Lemon Vinaigrette **GF**

## ANTIPASTI

Grilled Marinated Vegetables **GF**, Assorted Dips, Local and International Cheeses **GF**, Cured Meats, Crackers

## SEAFOOD

Cajun Butter Poached Gulf Shrimp **GF**  
Smoked New Zealand Mussels **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

Seared Mahi with Crab and Lemon Sauce **GF**  
Herb Marinated Beef Tenderloin with Smoked Enoki Mushrooms **GF**  
Citrus Brined Turkey Breast with Orange Cranberry Relish **GF** Brown Gravy  
Smoked Mozzarella and sundried Tomato Stuffed Chicken  
Cornbread and Biscuit Stuffing with Sausage  
Roasted Garlic Whipped Potato **GF**  
Sweet Potato Au gratin with Cinnamon and Toasted Marshmallows **GF**  
Honey Roasted Root Vegetable **GF**  
Green Bean Casserole with Crispy Onions  
Brown Sugar Cinnamon Glazed Baby Carrots and Asparagus **GF**

## CARVING STATION

Roasted Strip Lion **GF** / Au Jus **GF** / Horseradish Cream **GF** / Silver Dollar Rolls  
Maple Studded Ham **GF** / Creole Mustard  
Roasted Lamb **GF** / Mint Jelly  
Ahi Tuna **GF** / Soy Glaze / Pickled Ginger, Wasabi  
Whole Roasted Turkey **GF** / Cranberry Sauce **GF** / Brown Gravy

## PASTA STATION

Tortellini, Penne  
Alfredo and Marinara Sauce  
Sautéed Shrimp, Diced Chicken, Bacon, Spinach, Mushrooms, Peas, Garlic, Tomatoes  
**Gluten Free Pasta**

## DESSERT

Chef Choice of Holiday Desserts

## COMPLIMENTARY MIMOSAS AND BLOODY MARYS

ADULTS \$90\*, SENIORS \$80\*, CHILDREN (4 - 12) \$40\*, 3 AND UNDER FREE  
SEATING TIMES: 10:30 AM - 2:30 PM

\*PLUS TAX AND GRATUITY



Make Reservations  
at [moodygardens.com](http://moodygardens.com)