

THANKSGIVING BRUNCH

Thursday, November 26, 2026
Moody Gardens Convention Center
Seating Times • 10:30 AM - 3:00 PM

BAKERY DISPLAY

Assortment of House-Baked Croissants, Holiday Muffins, Danish Pastries & Artisan Rolls
Gluten-Free Breads & Muffins with *Whipped Flavored Butters* • *Seasonal Preserves* • *Artisan Jellies*
Fresh Seasonal Fruits & Market Berries

BREAKFAST SELECTIONS

Made-to-Order Omelet Station

Farm Fresh Eggs • Selection of Traditional Toppings

Waffle Action Station

Traditional & Red Velvet Waffles

Maple Syrup • Whipped Cream • Seasonal Fruit Compotes • Assorted Toppings

Freshly Scrambled Eggs

Roasted Yukon Gold Potatoes - Peppers • Sweet Onions

Applewood-Smoked Bacon

Country Sausage Links

Baked Cinnamon Bread Pudding Casserole - Bourbon Glaze

Chicken & Maple Sausage

Bacon & Gouda Frittata - Tomato Relish

SOUPS

Gulf Coast Seafood Gumbo

Steamed Rice • Okra

Roasted Butternut Squash Bisque

Cinnamon • Brown Sugar

SALADS

Harvest Salad

Mixed Greens • Roasted Butternut Squash • Pomegranate Seeds • Toasted Mixed Nuts •
Watermelon Radish • Sliced Pear • Roasted Beets • Assorted Dressings

Classic Caesar Salad

Shaved Parmesan • Brioche Croutons - Prepared to Order

Sweet Potato & Arugula Salad

Hass Avocado • Pepitas • Feta Cheese • Honey Vinaigrette

Roasted Pear & Beet Salad

Baby Kale • Toasted Hazelnuts • Goat Cheese • Vanilla Vinaigrette

Red Quinoa Tabbouleh

Baby Heirloom Romaine • English Cucumber • Poached Gulf Shrimp • Black Beans

ANTIPASTI DISPLAY

Grilled Marinated Vegetables • House-Made Dips & Spreads • Local & International Artisan Cheeses •
Selection of Cured Meats • Artisan Crackers & Flatbreads

CHILLED SEAFOOD BAR

Cajun Butter-Poached Gulf Shrimp

Smoked New Zealand Mussels

Gulf Coast Oysters on the Half Shell with Mignonette Sauce

Scottish Smoked Salmon with Traditional Accompaniments

Snow Crab Clusters with Cocktail Sauce • Remoulade • Tartar Sauce

CHEF'S ENTRÉE SELECTIONS

Crab-Stuffed Gulf Redfish - Lemon-Citrus Beurre Blanc

Herb-Roasted Beef Tenderloin - Beech Mushrooms • Crispy Garlic Chips

Maple & Sage Roasted Turkey Breast - Cranberry Gastrique • Crispy Sage

Apple Cider Braised Pork Loin - Roasted Apple Compote • Whole Grain Mustard Cream

Cornbread & Sausage Stuffed Chicken Breast - Roasted Garlic Sauce • Herb Oil

TRADITIONAL THANKSGIVING ACCOMPANIMENTS

Traditional Sage & Sausage Cornbread Dressing • Roasted Garlic Mashed Potatoes • Candied Yams •
Toasted Meringue • Bourbon-Pecan Glaze • Creamy Green Bean Casserole • Crispy Fried Shallots •
Brown Sugar & Cinnamon Glazed Baby Carrots and Asparagus • Broccoli & Aged Cheddar Gratin

PASTA STATION

Tortellini • Penne • Gluten-Free Pasta • Alfredo Sauce • Marinara Sauce

Enhancements:

Sautéed Shrimp • Diced Chicken • Applewood Bacon • Spinach • Wild Mushrooms • Green Peas •
Roasted Garlic • Tomatoes

HOLIDAY CARVING STATION

Mesquite-Smoked Strip Loin - Natural Jus • Horseradish Cream • Silver Dollar Rolls

Orange-Bourbon Glazed Ham - Whole Grain Mustard

Butter-Basted Whole Turkey - Giblet Gravy • Traditional Cranberry Sauce

Herb-Roasted Leg of Lamb - Mint Jelly

Sesame-Chili Crusted Ahi Tuna - Soy Ginger Glaze • Wasabi

DESSERT DISPLAY

Assortment of House-Made Seasonal Pies • Traditional Thanksgiving Cakes • Holiday Pastries & Confections •
Pumpkin Cheesecake • Pecan Pie • Apple Crisp • Chef's Selection of Seasonal Desserts

Adults \$110*, Seniors \$90*, Children (4 - 12) \$45*
3 and under free with a paid adult

*Plus service fee and tax

Complimentary Valet Parking in the Convention Center Parking Garage
Complimentary Mimosas & Bloody Marys



Make Reservations
at moodygardens.com