

EASTER BRUNCH

MOODY GARDENS CONVENTION CENTER

APRIL 5, 2026

SEATING TIMES • 10:30 AM - 2:00 PM

BREAKFAST

Assortment of Homemade / Baked Croissant / Holiday Muffins / Pastries / Artisan Rolls

Assorted Gluten Free Breads / Muffins **GF**

Flavored Butters / Spreads / Jellies

Fresh Seasonal Fruits **GF**

Made to Order Omelets with All Your Favorite Toppings **GF**

Waffle Action Station / Traditional and Pumpkin Waffle / Assorted Toppings

French Toast Casserole with Crème Anglaise

Applewood Smoked Bacon **GF**

Country Sausage Link ‡

Chicken Maple Sausage ‡ **GF**

Scramble Eggs ‡ **GF**

Roasted Breakfast Potatoes ‡ **GF**

(‡ Available on the buffet until 12:30 p.m.; by request thereafter.)

SOUPS

Lobster Bisque / Sherry

Roasted Carrot and Ginger **GF**

SALADS

Deviled Egg Potato Salad

Pea, Mint & Feta Salad **GF**

Shaved Asparagus & Radish Salad **GF**

Strawberry Spinach Poppy Seed Salad **GF**

Traditional Caesar Salad / Chef tossed to order

ANTIPASTI

Grilled Marinated Vegetables / Assorted Dips / Cured Meats **GF**

Local and International Cheese / Dried Fruits / Crackers / Bread

SEAFOOD

Poached Peel and Eat 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**

Chilled New Zealand Mussels **GF**

ENTRÉES

Pan Seared Redfish / Lemon Butter **GF**

Braised Beef Short Rib / Demi / Smoked Wild Mushrooms **GF**

Slow Braised Lamb Stew

Crab Cakes with Red Peppers

Spinach Ricotta and Mushroom Stuffed Chicken Breast / Moray

Spring Pea Risotto

Roasted Garlic Mashed Potatoes **GF**

Scalloped Potatoes

Roasted Brussel Sprout with Bacon

Grilled Asparagus with Lemon Zest **GF**

CHEF COOKED TO ORDER PASTA STATION

Tortellini / Penne

Alfredo and Marinara Sauce

Sautéed Shrimp / Diced Chicken / Bacon / Spinach / Mushrooms / Peas / Garlic / Tomatoes

CARVERY

Mesquite Smoked Prime Rib of Beef **GF** / Au jus / Horseradish Cream **GF** / Silver Dollar Rolls

Pineapple Glazed Ham **GF** / Grain Mustard **GF**

Butter Basted Whole Turkey **GF** / Giblet gravy / Traditional Cranberry Sauce **GF**

Herb Roasted Leg of Lamb **GF** / Mint Jelly **GF**

Sesame-Chili Crusted Ahi Tuna Carving **GF** / Soy-Ginger **GF** / Wasabi **GF**

DESSERT

Chef Selection of Mini Holiday Desserts

YOUR BRUNCH EXPERIENCE COMES WITH MORE FUN INCLUDED!

Adults \$110*, Seniors \$90*, Children (4 - 12) \$45*

3 and under free with a paid adult

*Plus service fee and tax

Brunch Guests receive:

Complimentary admission to the Hoppin' Fun Easter Egg Hunt & Games and the Easter Holiday Market— three exciting events in one location at the Moody Gardens Convention Center.

Complimentary Valet Parking in the Convention Center Parking Garage