

CHRISTMAS BRUNCH

In The Grand Ballroom

Celebrate the Holiday at the
"South's Grand Hotel" with a Brunch served
in high-style in The Peabody's Grand Ballroom.

Saturday, December 25, 2021
11:00AM - 3:00PM

\$88 per adult, \$32 per child, ages 5 -12
4 and under our compliments

RESERVATIONS MUST BE MADE
AND PAID IN ADVANCE AT
WWW.PEABODYEVENTS.COM/CHRISTMAS-BRUNCH
or click here

RESERVATIONS

The Peabody
MEMPHIS




CHRISTMAS BRUNCH MENU

COLD SIDE

- Chip and Dip Station in waiting area

BREAKFAST ITEMS

- Scrambled Eggs with Chives
- Stoned Ground Buttered Grits
- Cherrywood Smoked Bacon
- Sausage Patties
- Hash Browns with Peppers and Onions
- Cheese Blintzes and Fruit Sauce

SALADS

- Wild Mushroom
 - Roasted Fingerling Potato
 - Hearts of Palm
 - Create your own Salad with Hearts of Romaine and Spring Greens
 - Sundried Tomato Farfalle Pasta Salad
 - Buffalo Mozzarella, Tomato and Basil
 - Three Bean Salad
- With Dressings of Italian, Ranch, Lemon Herb and Caesar and bountiful options to add in*

CHILLED SEAFOOD, CHEESES, SAUSAGES AND PÂTÉS

- Chilled Shrimp
- Baked Salmon with Asian Mustard Glace
- Crab Claws
- Seared Scallop with Thai Style Chili Sauce
- American Caviar
- Soba Noodle and Seaweed Salad
- Smoked Salmon
- Sushi
- Pastrami Style Salmon
- Grilled Vegetables
- Smoked Trout
- Fresh Fruit
- Variety of Sausages
- Antipasti Display
- Domestic and International Cheese Board

ENTRÉES

- Dry Rubbed Baby Back Ribs
- Marinated Smokey Flank Steak
- Stuffed Chicken Breast, Winter Kale and Feta Cheese
- Chicken Tortellini Marinara Sauce
- Seared Halibut with Basil Sauce
- Lamb Stew, Mushrooms and Root Vegetables



CHRISTMAS BRUNCH MENU

SOUP STATION

- *Tomato Basil*
- *Seafood Gumbo*

ACTION STATION

- *Fried Green Tomatoes with Chef's Accompaniments*

SIDES

- *Basmati Rice, Herbs and Shallots*
- *Sweet Potato Soufflé*
- *Roasted Fingerling Potatoes*
- *Lemon Asparagus*
- *Vegetable Medley*
- *Orzo Pasta, Pancetta and Green Onions*

CARVING STATION

- *Prime Rib and Au Jus*
- *Roasted Turkey and Cranberry Sauce*
- *Christmas Ham with Pineapple Glaze*

DESSERTS

Mini Desserts

*Pecan Pie
Pumpkin Pie
Red Velvet
Assorted Cheesecakes
German Chocolate
Key Lime
Fresh Fruit Tarts
Bittersweet Chocolate Tarts
Egg Nog Bavarian
Chocolate Cup Cake
Pumpkin Velvet
7 Layer Bars*

Small Plates

*Apple Streusel Pie
Egg Nog Velvet Tart
Apple Cider Bavarian
Cranberry Chocolate Cake
Spice Cake*

Warm and Cold

*Assorted Ice Cream and toppings
Chocolate Chip Bourbon Bread
Pudding and Vanilla Sauce*

Candy and Sweets

*Assorted Cookies
Brownies
Candy
Rice Krispie
Gingerbread Ducks
Coconut Macaroons*

Shooters and Brûlée

*Double Chocolate Shooter
Candy Cane Mousse Shooter
Vanilla Panna Cotta
Crème Brûlée*

Action Station

Make your own S'mores Station