



Thanksgiving Brunch

at THE PEABODY

**Give thanks at "The South's Grand Hotel"
with a Brunch served in high-style
on The Peabody's Mezzanine.**

This lavish meal features appetizers, salads, entrées,
side dishes, and decadent desserts.

Thursday, November 23, 2023
10:30 AM - 3:00 PM

\$103 per adult, *plus tax & service charge*
\$36 per child, ages 5 -12
(4 and under our compliments)

The Peabody
MEMPHIS





THANKSGIVING BRUNCH MENU

COLD AND DIP STATION

Fresh Fried Pita Chips with Roasted Red Pepper Hummus, House Made Tortilla Chips with Fresh Olive Tapenade, House Made Potato Chips with Jalapeno Cheese Dip

OMLET STATION

Farm Fresh Eggs, Egg Whites, Egg Beaters, Cage Free Eggs, Turkey, Ham, Turkey Sausage, Bacon, Pork Sausage, Mushroom, Spinach, Tomato, Diced Onion, Assorted Peppers, Jalapeno, Salsa, Shredded Cheddar and Mozzarella Cheeses

COMPOSED SALADS

Tri-Colored Tortellini Salad with Creamy Italian Vinaigrette Dressing, Gigante Bean Salad with Assorted Peppers, Italian Style Orzo Salad, Cranberry-Orange Couscous and Quinoa Salad, Grilled Root Vegetable and Tri-Colored Cauliflower Salad

CRISPY GREEN SALADS

- *Traditional Caesar Salad with Romaine Lettuce, Shredded Parmesan, Garlic Croutons, Cracked Black Pepper, and Creamy Caesar Dressing*
- *Mixed Greens, Baby Heirloom Tomatoes, European Cucumber, Julienne Carrots, Dried Cranberries, Bacon Bits, Chopped Eggs, Shredded Cheddar and Monterey Cheeses*
- *Salad Dressings to include Buttermilk Ranch, House Italian Dressing, Balsamic Vinaigrette, Lemon Basil Dressings*

BREAKFAST

Scrambled Eggs, Applewood Smoked Bacon, Tennessee Sausage Patties, Cheese Blintzes with Strawberry Sauce, Breakfast Potatoes with Bell Peppers and Onions, Homestyle Buttered Grits

ENTRÉES

Herb Roasted Traditional Turkey and Classic Gravy, Bucatini Pasta in Chorizo Bolognese, Roasted Pork Loin with Roasted Shallot Sauce, Bronze Red Snapper and Sweet Chili Crema, Marinated Seared Skirt Steak in Red Wine Reduction

ACTION STATION

Fried Green Tomatoes, Chipotle Ranch Dressing, Bacon Bits, Green Onion, Shredded Cheddar Cheese

CARVING STATION

Whole Roasted Prime Rib Horseradish Sauce and Au Jus, Herb Crusted Lamb Leg with Apple Mint, Venison Wellington with Lingonberry Compote

ACCOMPANIMENTS

Southern Cornbread Dressing, Sweet Potato Patties, Garlic Mashed Potatoes, Citrus Asparagus, Sautéed Napa Cabbage, Seasoned Brown Rice



THANKSGIVING BRUNCH MENU

PRESENTATIONS

- *Fresh Fruit Display to include Seasonal Fruits and Berries displayed with Pineapple, Cantaloupe, Oranges, Grapes, Strawberries*
- *Domestic and International Cheese Display of Havarti Dill, Mild Cheddar, Cranberry White Cheddar, Pepper Jack, Port Cheddar, and Colby Jack Cheeses*
- *Bread Display of Assorted Artisanal Breads and Imported Crackers with Infused Olive Oil Bread Dip*
- *Grilled Vegetables including Grilled Asparagus, Roasted Eggplant, Grilled Squash, Zucchini, Roasted Baby Carrots, Marinated Heirloom Tomatoes*
- *Antipasti of Italian Cured Meats of Mortadella, Genoa Salami, Hot and Mild Capicola, Sopressata Salami, Prosciutto Ham, Pepperoncini, Sliced Cherry Peppers, Pickled Baby Corn, Marinated Olives, Balsamic Marinated Cippolini Onions*
- *Smoked Trout and Mackerel Display*
- *An array of Grilled and Smoked Sausages of Beef Summer Sausage, Italian Rope Sausage, Kielbasa, Chicken & Pheasant, Rabbit & Lamb Sausages*
- *Whole Steamed and Chilled Salmon Display with pieces of Poached Salmon topped with Pineapple Mango Salsa*
- *Fresh Handmade Sushi Display with Vegetable, Tuna, and Crab Rolls served with Sweet and Original Soy Sauces, Siracha Mayo, Crispy Onions and Eel Sauce*
- *Crab Claws and Gulf Shrimp presented with Fresh Cocktail Sauce, Lemon Wedges, Tabasco, and Assortment Caviars*
- *Seared Ahi Tuna on a Bed of Fresh Seaweed, Soba Noodle, and Roasted Red Pepper Salad*
- *Original and Pastrami Styled Smoked Salmon Display with Mini Bagels, Capers, Whipped Cream Cheese, Diced Red Onion, Chopped Egg Whites and Yolks*

DESSERTS

Mini Desserts

Assorted Cheesecakes, Cranberry Tart, Coconut Raspberry Square, Red Velvet, Gingerbread Spice Mousse Cup, Key Lime Boat, Pumpkin Velvet Cake, Banana Mango Square, Mini Espresso Eclairs, Carrot Cake, Seasonal Fruit Tarts, Opera, Devil's Food, Bittersweet Chocolate Tart

Plated Desserts

Pecan Pie, Pumpkin Pie, Sweet Potato Pie, Chocolate Cream Pie, Apple Streusel Pie, Chocolate Cake

Warm and Cold

Assorted Ice Cream and Toppings, Pumpkin Chocolate Bread Pudding, Warm Flourless Cake, Warm Chocolate Chip Cookies

Shooters and Cups

Double Chocolate Cake, Vanilla Crème Brûlée, Pumpkin Latte Shooter, Espresso Pot de Crème, Cranberry Panna Cotta

Action Station

Camp Fire S'mores

Sweet Tooth

Cookies, Brownies, Assorted Dipped Sweets, Chocolates



THANKSGIVING BRUNCH MENU FAQ'S

What number should I call if I have further questions?

Please call us at 901.529.4000 or 1-800-PEABODY.

Will I be placed at a table with strangers?

No, each reservation will have their own table accommodations.

We have dietary concerns, what should we do?

Please review the beautifully crafted menu by our chefs and let us know of any food allergies or special needs.

Is parking included?

We offer a Valet Rate of \$25 – regular Self-Parking rates will apply

Where should I park?

For all parking, please enter the Front Drive from 118 South Second Street. From there, follow the directional signage to the left for Valet Parking or straight ahead for Self-Parking in the Peabody Parking Garage.

Where do we go when we arrive?

Please find our host team on the Mezzanine Level in the Hernando Desoto Room. Press “M” on the elevator for the Mezzanine and exit right then head straight.

Can you explain the total amount charged?

This final amount includes taxes and service charge (gratuity).

What is the cancellation policy?

Cancellations are accepted until **Monday, November 20, 2023 at 5PM.**

A \$20 processing fee will be deducted from the refund amount.

After 5PM on **Monday, November 20, 2023** no refunds will be issued.

Please don't hesitate to contact us at any time.

Michelle.Tavares@peabodymemphis.com | 901-529-4124