



EASTER BRUNCH

on THE MEZZANINE



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

March 31, 2024
10:30AM - 3:00PM

\$103 per adult, \$36 per child, ages 5 -12
4 and under our compliments

RESERVATIONS MUST BE MADE
AND PAID IN ADVANCE

TO MAKE RESERVATIONS PLEASE CALL
901.529.4000

The Peabody
MEMPHIS





EASTER BRUNCH MENU

WELCOME HOSPITALITY SELECTION

- Caramelized Onion Puff Pastry Bites with Smoked Gruyere
- Mushrooms Whipped Goat Cheese Triple Berry Bruschetta with a Balsamic Glaze
- Herb Roasted Heirloom Tomato Bruschetta with Red Pepper Hummus

OMELET TO ORDER

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

SALAD STATION

Tri-Colored Tortellini with Sundried Tomato Pesto Vinaigrette, Gigante Bean Salad Marinated in White Balsamic Vinaigrette and Assorted Peppers, Italian Style Orzo Salad with Heirloom Tomatoes, Olives, and Italian Meats, Cranberry-Orange Couscous and Quinoa Salad with Root Vegetables, Cherry Mozzarella and Heirloom Tomato Salad with Fresh Basil in la Scala Vinaigrette Dressing, Crispy Green Salad Traditional Caesar Salad with Romaine Lettuce, Shredded Parmesan, Garlic Croutons, Cracked Black Pepper, Arcadian Blend of Mixed Greens, European Cucumber, Julienne Carrots, Sliced Tomatoes, Bacon Bits, Chopped Eggs, Shredded Cheddar and Feta Cheese, Salad Dressings to include Buttermilk Ranch, House Italian, Balsamic, Caesar, and Lemon Basil

FRESH FRUIT DISPLAY

Assorted Seasonal Fruits and Berries display with Pineapple, Seasonal Melon, Oranges, Grapes, and Blended Fresh Berries

DOMESTIC AND INTERNATIONAL CHEESE DISPLAY

Havarti Dill, Mild Cheddar, Cranberry White Cheddar, Pepper Jack, Port Cheddar and Colby Jack Cheeses

BREAD DISPLAY

Assorted Artisanal Breads, Baguettes, and Imported Crackers Grilled

VEGETABLE DISPLAY

Grilled Asparagus, Roasted Eggplant, Grilled Squash and Zucchini, Roasted Baby Carrots, Marinated Heirloom Tomatoes

GRILLED SAUSAGE DISPLAY

Assorted Grilled and Smoked Sausages to include, Beef Summer Sausage, Italian Rope Sausage, Kielbasa, Chicken & Pheasant, Rabbit & Lamb Sausages



EASTER BRUNCH MENU

ANTIPASTO DISPLAY

Assorted Italian Cured Meats which include Mortadella, Genoa Salami, Hot and Mild Capicola, Sopressata Salami, Beef Salami, Prosciutto Ham, Pepperoncini, Sliced Cherry Peppers, Pickled Baby Corn, Marinated Olives, Balsamic Marinated Cippolini Onions

SEAFOOD DISPLAY

Whole Steamed Salmon Display with Pieces of Poached Salmon topped with Pineapple Mango Salsa

FRESH HANDMADE SUSHI DISPLAY

Vegetable, Tuna, and Crab Rolls served with Sweet and Original and Sweet Soy Sauce, Siracha Mayo, Crispy Fried Onions and Eel Sauce

SEAFOOD COLD PRESENTATIONS

Crab Claws and Gulf Shrimp Display with Fresh Cocktail Sauce, Lemon Wedges, Mini Tabasco, Baked Salmon with Whole Grain Honey Mustard Sauce, Smoked Trout, Seared Bay Scallops with Thai Chili Sauce, Marinated Ahi Tuna with Sweet Soy and Sesame Seed, Fresh Seaweed, Soba Noodle, Roasted Red Pepper Salad

ORIGINAL STYLED SMOKED SALMON DISPLAY

Mini Bagels, Capers, Creamed Cheese, Red Onion, Diced Egg Whites and Yolks Assortment of Tobiko Caviars

BREAKFAST

Scrambled Eggs, Cheese Grits, Sausage Patties, Breakfast Potatoes, New Orleans Beignets

ENTRÉES

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| • Lobster Ravioli Lemon Basil Sauce | • Beef Short Rib with Griottines |
| • Cajun Fried Free Ranch Chicken | Cherry Demi-Glaze |
| Breast Spicy Crema | • Citrus Grilled Salmon Mediterranean |
| • Oyster Bienville | Olive Tapenade |

SIDES

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| • Garganelle Pasta, Spinach | • Indian Spiced Roasted Cauliflower |
| • Trumpet Mushroom and White Truffle Oil | • Brussel Sprouts and Honey Carrot |
| • Roasted Fingerling Potatoes | • Bean Gigantes, Smoked Ham |

CARVING & ACTION STATIONS

Prime Rib, Lamb Leg, Ghost River Brined Pork Loin, Fried Green Tomatoes



EASTER BRUNCH MENU

DESSERTS

BITE SIZED

Opera, Fresh Fruit Tarts, Assorted Cheesecakes, Red Velvet, Espresso Cream Puffs, Lemon Meringue, Walnut Pies, Devil's Food Cake, Pineapple Chiboust, Bittersweet Chocolate Tart, Hazelnut Equinox

PLATED DESSERTS

Carrot Cake, Apple Streusel Pie, Milk Chocolate Timbale, Banana Caramel Tart, Pistachio Chocolate Torte

ACTION STATION

Fried Apple Black Currant Pie, Caramel Sauce, Buttermilk Ice Cream

HOT & COLD

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

SHOOTERS & MORE

Double Chocolate Shooter, Crème Brûlée, Cappuccino Mousse Shooter, Pistachio Strawberry Pot De Crème, Lemon Panna Cotta

SWEETS

Assorted Cookies, Brownies, Rice Krispie Treats, Macarons, Candies



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 and where should I park?

We offer Valet Parking for \$26 + tax and Self-Parking for \$15 + tax.

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 out 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 **Tuesday, March 26, 2024 at 5PM.**

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

After **5PM on Tuesday, March 26, 2024** no refunds will be issued.

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

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