

Mother's Day Brunch

on the **MEZZANINE**

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

May 12, 2024

10:30AM - 3:00PM

\$103 per adult, \$36 per child, ages 5 -12

4 and under our compliments

Taxes and service charges are not included.

**RESERVATIONS MUST BE MADE
AND PAID IN ADVANCE**

TO MAKE RESERVATIONS PLEASE CALL

901.529.4000

The Peabody
MEMPHIS




MOTHER'S DAY BRUNCH MENU

WELCOME RECEPTION

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

BREAKFAST ITEMS

- Scrambled Eggs
- Applewood Smoked Bacon
- Smoked Sausage and Braised Onion
- Yukon Potato and Julienne of Bell Peppers
- Steamed Egg Souffle, Spinach and Cheese
- Stone Ground Grits
- Buttermilk Pancakes, Maple Syrup, Whipped Apple Butter

WAFFLE STATION

Fresh Berries, Sweet Cream Butter, Maple Syrup and Whipped Cream

OMELET STATION

Farm Fresh Eggs, Egg Whites, Egg Beaters, and 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

- Arcadian Blend of Mixed Greens, European Cucumber, Julienne Carrots, Sliced Tomatoes, Bacon Bits, Chopped Eggs, Shredded Cheddar and Feta Cheese
- Traditional Caesar Salad with Romaine Lettuce, Shredded Parmesan, Garlic Croutons, Cracked Black Pepper

SALAD DRESSINGS

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



MOTHER'S DAY BRUNCH MENU

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

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

GRILLED SAUSAGE DISPLAY

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

SEAFOOD DISPLAY

- *Whole Steamed 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 and Sweet Soy Sauce, Siracha Mayo, Crispy Fried Onions and Eel Sauce*
- *Crab Claws and Gulf Shrimp Display with Fresh Cocktail Sauce, Lemon Wedges, Mini Tabasco,*
- *Baked Salmon with Whole Grain Honey Mustard Sauce*
- *Smoked Trout Display*
- *Seared Bay Scallops with Thai Chili Sauce*
- *Marinated Ahi Tuna with Sweet Soy and Sesame Seed*
- *Fresh Seaweed, Soba Noodle, and Roasted Red Pepper Salad*
- *Original Styled Smoked Salmon Display with Mini Bagels, Capers, Creamed Cheese, Red Onion, Diced Egg Whites and Yolks*
- *Assortment of Tobiko Caviars*

ENTRÉES

- *Fennel Crusted Pork Loin with Verjus Sauce*
- *Zinfandel Braised Beef Short Ribs with Creamy Polenta and Mushroom Stew*
- *Blackened Salmon and Creole Bean Ragout*
- *Mediterranean Stuffed Turkey Polpette with Olives, Spinach and Feta*
- *Lobster Ravioli in Butternut Squash Sauce*
- *Stuffed Chicken with Brioche and Dried Fruit, Griotte Cherry Sauce*



MOTHER'S DAY BRUNCH MENU

ON THE SIDE

- Israeli Cous Cous with Diced Apples, Cranberries and Fresh Herbs
- Mashed Potatoes with Truffle
- Saffron Rice
- Roasted Curry Cauliflower
- Riso Pasta with English Peas, Roasted Portobello Mushrooms, Sun Dried Tomato and Pancetta
- Medley of Fresh Spring Vegetables

FRIED GREEN TOMATO STATION

Pimento Cheese, Chives, Crumbled Bacon and Ranch Dressing

STEAMED BUN STATION

Asian Style Pork Belly with Fermented Vegetable

CARVING STATION

- Oven Roasted Prime Rib of Beef, Port Wine Balsamic
- Leg of Lamb, Spiced Tomato Marmalade
- Ghost Beer Brined Turkey Breast Lingonberry Glaze

MINIATURE DESSERTS

Peabody Opera, Raspberry White Chocolate Pave, Fresh Fruit Tarts, Hazelnut Opera, Key Lime Boats, Blueberry Streusel Bar, Pecan Pies, Assorted Cheesecakes, Pistachio Cream Puffs, Red Velvet

PLATED DESSERTS

White Chocolate Raspberry Charlotte, Pineapple Upside Down, Chocolate Strawberry Tart, Lemon Chess Meringue Pie, Espresso Dulce Torte

SHOOTERS, WARM AND COLD

Chocolate Shooter, Lavender Berry Panna Cotta, Espresso Pot De Crème, Banana Pudding Shooter, Vanilla Crème Brulee, Flourless Chocolate Cake, Warm Cookies, White Chocolate Raspberry Bread Pudding, Assorted Ice Cream and Toppings

STATION

Strawberries dipped to order with assorted Toppings

SWEETS AND DIPPED

A Display of Assorted Cookies, Brownies, Rice Krispie Treats, Nut Clusters, Sweet Treats



MOTHER'S DAY 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 and where should I park?

Your choice of Valet Parking for \$26 or Self-Parking for \$15.

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 North Foyer of the Grand Ballroom. Press "M" on the elevator for the Mezzanine and exit left then right and up the breezeway to find the Grand Ballroom.

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, May 7, 2024 at 5PM**. A **\$20** processing fee will be deducted from the refund amount. After **5PM on Tuesday, May 7, 2024** no refunds will be issued.

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

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