

Thanksgiving Brunch

at THE PEABODY

**Give thanks at the "South's Grand Hotel"
with a Brunch served in high-style
in the Grand Ballroom.**

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

Thursday, November 24, 2022

11:00 AM - 3:00 PM

\$98 per adult, *plus tax & service charge*

\$36 per child, ages 5 -12

(4 and under our compliments)



The Peabody
MEMPHIS





THANKSGIVING BRUNCH MENU

COLD SIDE

- Chip and Dip Station in waiting area

BREAKFAST ITEMS

- Scrambled Eggs with Chives
- Cherrywood Smoked Bacon
- Smoked Sausages
- Cheese Grits with Mozzarella and Cheddar
- Cheese Blintzes and Strawberry Sauce

OMLET STATION

- Farm Fresh Eggs, Egg Whites, Egg Beaters
- Bacon, Ham, Turkey, Sausage
- Mushroom, Tomato, Spinach, Diced Red Onion, Assorted Peppers, Jalapeno, Salsa, Cheddar and Monterey Jack Cheeses

SALADS

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

CHILLED SEAFOOD, CHEESES, SAUSAGES AND PÂTÉS

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



THANKSGIVING BRUNCH MENU

ENTRÉES

- Sliced Traditional Turkey and Giblet Gravy
- Panéed Airline Chicken, Butter Orange Sauce
- Seared Rainbow Trout Almondine, Meunière Sauce
- Beef Ravioli, Roasted Shallot Sauce
- Cajun Honey Pork Loin, Apple Jack Sauce
- Marinated Skirt Steak

SIDES

- Mama's Cornbread Dressing
- Sweet Potato Patties
- Bucatini Pasta, Rosemary Oil and Heirloom Tomato
- Green Beans and Balsamic Marinated Cipollini onion
- Garlic mashed Potatoes

CARVING STATION

- Prime Rib with Au Jus
- Seasoned Ham
- Roasted Lamb and Mint

ACTION STATION

Fried Green Tomatoes with Spicy Remoulad, Pimento Cheese, Green Onions, Sour Cream, Fresh Bacon Bits, Herb Dressing

DESSERTS

Mini Pastries

Pumpkin Velvet Cake, Opera, Red Velvet, Fresh Fruit Tarts, Key Lime Boats, Pecan Pies, Coconut Raspberry Bar, Chocolate Eggnog Mousse Cup, Assorted Cheesecakes, German Chocolate, Banana Mango Bavarian, Orange Linzer Squares

Plated Desserts

Pumpkin Pie, Hazelnut Chocolate Tart, Cranberry Pistachio Opera Chocolate Mint Pavé, Cranberry Walnut Pie

Warm and Cold

Cranberry White Chocolate Bread Pudding, Eggnog Anglaise, Homemade Ice Cream and Assorted Toppings, Flourless Chocolate Cake

Shooters and Cups

Double Chocolate Shooter, White Chocolate Mint Pot de Crème, Crème Brûlée, Almond Joy Shooter, Orange Mint Panna Cotta

Treats, Candy and Dipped

Macarons, Assorted Cookies, Dipped Fruits, Dipped Snacks, Rice Krispie Treats, Holiday Candy, Brownies, Nut Clusters