



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 28, 2024
10:30 AM - 3:00 PM

\$108 per adult, *plus tax & service charge*
\$38 per child, ages 5 -12
(4 and under our compliments)

The Peabody
MEMPHIS





THANKSGIVING BRUNCH MENU

OMLET 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, Fresh Seaweed, Soba Noodles, Roasted Red Pepper Salad

CRISPY GREEN SALADS

- Traditional Caesar Salad with Romaine lettuce
- Shredded Parmesan, Garlic Croutons
- Cracked Black Pepper
- Mixed Greens
- European Cucumber
- Julienne Carrots
- Sliced Tomatoes
- Bacon Bits

SALAD DRESSINGS

Buttermilk Ranch, House Italian, Balsamic, Caesar, and Lemon Basil

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, Mild Capicola, Soppressata, Salami, Beef Salami

GRILLED SAUSAGE DISPLAY

Assorted Grilled and Smoked Sausages



THANKSGIVING BRUNCH MENU

BREAKFAST ITEMS

- Scrambled Eggs
- Country Sausage Patties
- Potatoes O'Brien
- White Cheddar Cheese Grits
- Smoked Applewood Bacon
- Sweet Cream Cheese Blintzes

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

ENTRÉES

Free Range Roasted Turkey Breast, Giblet Cravy, Braised Beef Tips in Chianti and Trumpet Mushrooms, Creole Roasted Pork Loin, Spicy Brown Mustard, Lemon Garlic Barramundi, Limoncello Butter, Crispy Southern Fried Chicken

SEAFOOD DISPLAY

- Whole Steamed Salmon Display with Pieces of Poached Salmon topped with Pineapple Mango Salsa
- Fresh Handmade Sushi Display featuring various Sushi Rolls
- Crab Claws and Gulf Shrimp Display with Fresh Cocktail Sauce, Lemon Wedges, Hot Sauce,
- Baked Salmon with Whole Grain Honey Mustard Sauce
- Smoked Trout Display
- Seared Sea Scallops with Thai Chili Sauce
- Marinated Ahi Tuna with Sweet Soy and Sesame Seed
- Original Styled Smoked Salmon Display with Mini Bagels, Capers, Creamed Cheese, Red Onion, Diced Egg Whites and Yolks
- Assortment of Caviars

SIDES

- Yukon Gold Mashed Potatoes
- Candied Sweet Potato Patties
- Green Beans with Braised Pearl Onions
- Corn Bread Dressing
- Steamed Broccolini
- Sundried Tomatoes
- Baked Rigatoni
- Pecorino Cheese



THANKSGIVING BRUNCH MENU

CARVING STATION

• Whole Roasted Prime Rib Horseradish Sauce and Au Jus • Roasted Lamb with Thyme Garlic Sauce • Molasses Glazed Ham

ACTION STATION

Fried Green Tomatoes

DESSERTS

Mini Desserts

Assorted Cheesecakes, Cranberry Tarts, Coconut Raspberry Squares, Red Velvet, Gingerbread Spice Mousse Cups, Key Lime Boats, Pumpkin Velvet Cakes, Banana Mango Squares, Mini Espresso Eclairs, Carrot Cake, Seasonal Fruit Tarts, Opera, Devil's Food, Peanut Butter Cake, 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 Creams 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 \$26 – 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 18, 2024 at 5PM.**

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

After **5PM on Monday, November 18, 2024** no refunds will be issued.

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

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