

CHRISTMAS BRUNCH

in THE GRAND BALLROOM

Celebrate the Holiday at
"The South's Grand Hotel" with a Brunch served
in high-style in The Peabody's Grand Ballroom.

Monday, December 25, 2023
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





CHRISTMAS BRUNCH MENU

CHIP 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

BREAKFAST ITEMS

- Scrambled Eggs
- Smoked Sausages
- Cheese Grits
- Seasoned Diced Potatoes
- Brioche Pain Perdue

OMELET STATION

Farm Fresh Eggs, Egg Whites, Egg Beaters, and 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 SALAD

Traditional Caesar Salad with Romaine lettuce, Shredded Parmesan, Garlic Croutons, Cracked Black Pepper, and Creamy Caesar Dressing. Arcadian Blend of 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

SOUP

Roasted Butternut Squash

SALAD PRESENTATIONS

- Creamy Tri-Color Tortellini
- German Roasted Fingerling Potato
- Caprese - Tomato and Mozzarella
- Cranberry Couscous and Quinoa
- Golden Beet



CHRISTMAS BRUNCH MENU

PRESENTATIONS

- Fresh Fruit Display to include Seasonal Fruits and Berries displayed with Pineapple, Cantaloupe, Oranges, Grapes, Strawberries, Blended Fresh Berries
- 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
- An array 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 and Sweet Soy Sauce, Siracha Mayo, Crispy Onions and Eel Sauce
- Crab Claws and Gulf Shrimp presented with Fresh Cocktail Sauce, Lemon Wedges, Tabasco, and Assortment Caviars
- Smoked Trout and Mackerel Display
- 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

ENTRÉES

- Seafood Monica
- Blackened Catfish
- Beef Tips and Broccoli
- Herb Roasted Chicken
- Medallions Of Pork w/Lemon Caper Sauce

ACCOMPANIMENTS

Roasted Yukon Potatoes, Saffron Cous Cous with Sundried Tomatoes, Green Beans with Roasted Almonds, Mélange of Vegetables, Eggplant Casserole



CHRISTMAS BRUNCH MENU

FROM THE CUTTING BOARD

Prime Rib with Au Jus, Christmas Ham, Turkey Breast

ACTION STATION

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

BITE SIZED SWEETS

Eggnog Mousse Cups, Praline Chocolate Tart, Pumpkin Velvet Cake, Opera, Pineapple Coconut Tort, Cranberry Custard Bars, Hummingbird Cake, Key Lime Boats, Lemon Chess Pie, Carrot Cake, Red Velvet, Pumpkin Pie, Assorted Cheesecakes, Pecan Pie

SMALL PLATES

White Chocolate Pistachio Bavarian, Equinox, Banana Cream Pie, German Chocolate Cake, Coconut Chocolate Tart

SHOOTERS AND MORE

Vanilla Brulée, Pot De Crème, Dark and White Chocolate Shooters, Grand Marnier Panna Cotta, Candy Cane Shooter

WARM AND COLD

Assorted Seasonal Ice Creams and Toppings, Pumpkin Chocolate Bread Pudding, Warm Flourless Chocolate Cake, Skillet Cookies

ACTION STATION

Chocolate Dipped Apple Wedge, Assorted Toppings and Caramel

SWEET TOOTH

Macarons, Dipped Fruits, Brownies, Candy, Clusters, Cookies and Much More



CHRISTMAS 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 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 **Monday, December 18, 2023 at 5PM**. A **\$20** processing fee will be deducted from the refund amount. After **5PM on Monday, December 18, 2023** no refunds will be issued.

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

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