

# 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.

Sunday, December 25, 2021  
11:00AM - 3:00PM

\$98 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  






## CHRISTMAS BRUNCH MENU

### COLD SIDE

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- Chip and Dip Station in waiting area

### BREAKFAST ITEMS

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- Scrambled Eggs with Chives
- Sausage Patties
- Breakfast Potatoes
- Grits and Grillades
- Applewood Smoked Bacon
- Southern Beignets, Local Smoked Honey

### OMELET STATION

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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 Cheese

### CHRISTMAS SOUP

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Butternut Squash

### CAESAR SALAD

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Crispy Romaine Lettuce, Parmesan Croutons, Shredded Parmesan Cheese, Cracked Black Pepper, Caesar Dressing

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### CRISPY GREEN SALAD

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Baby Heirloom Tomato, European Cucumber, Julienne Carrots, Sliced Black Olives, Shredded Cheddar, Crumbled Feta, Fresh Strawberries, Dried Cranberries. Choice of Ranch, Italian, Balsamic, and Raspberry Vinaigrette Dressings

### SALAD PRESENTATIONS

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



## CHRISTMAS BRUNCH MENU

### FRESH FRUIT DISPLAY

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Array of Cubed and Sliced Seasonal Fruits and Berries.

### CHEESE DISPLAY

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Assortment of Domestic and International Cheeses to include Havarti Dill, Cheddar, Manchego, Pepper Jack, Port Cheddar, Cranberry White Cheddar, and Cotswold Creamy Onion and Chive Cheddar, Gourmet Crackers and French Breads

### GRILLED VEGETABLE DISPLAY

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Grilled Asparagus, Roasted Eggplant, Grilled Squash, Grilled Zucchini, Roasted Baby Carrots, Marinated Baby Heirloom Tomatoes and a Selection of Flavored Oils and Vinegars

### ANTIPASTO DISPLAY

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Assorted Cured Italian Meats which include Mortadella, Genoa Salami, Hot and Mild Capicola, Sopressata Salami, Prosciutto, Artichoke Hearts, Cheddar Stuffed Peppers, Pepperoncini, Cherry Peppers, Dill Corn, Kalamata Olives

### SAUSAGE DISPLAY

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

### FRESH HANDMADE ASSORTMENT OF SUSHI

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Vegetable, Tuna, Crab, and Barbeque Eel served with Pickled Ginger, Wasabi, Sweet and Original Soy Sauce

### SEAFOOD DISPLAY

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Smoked and Pastrami Styled Salmon with Mini-Bagels, Whipped Cream Cheese, Capers, Diced Red Onion, Chopped Egg Whites and Yolks, Smoked Trout and Mackerel Display, Seared Ahi Tuna served on a bed of Seaweed and Soba Noodle Salad, Crab Claws and Shrimp with fresh Cocktail Sauce, Lemon, Mini Tabasco, assorted Caviar

### ENTRÉES

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- Spicy Fried Chicken
- Shrimp Scampi
- Lobster Ravioli
- Skirt Steak, Pearl Onions
- Roasted Pork Loin





## CHRISTMAS BRUNCH MENU

### CARVED MEATS

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- London Broil
- Christmas Ham
- Ghost River Beer Braised Turkey Breast

### ACTION STATION

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*Fried Green Tomatoes, Pimento Cheese, Green Onions, Sour Cream, Fresh Bacon Bits, Herb Dressing*

### SIDES

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- Seasoned Rice
- Lemon Zested Broccoli
- Roasted Yukon Potatoes
- Zucchini, Yellow Squash, Portobella Mèlange
- Sweet Potato Souffle'

### DESSERTS

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#### Mini Desserts

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

#### Warm and Cold

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

#### Plated Desserts

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

#### 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