

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.

Tuesday, December 25, 2024
10:30AM - 3:00PM

\$108 per adult, \$38 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

WELCOME RECEPTION

Everything Bagel Dip with Pretzel Chips, Black Bean Hummus and House Fried Pita Chips, Mild Cheddar Dip with House made Barbeque Potato Chips

ENTRÉES

- Scrambled Eggs
- Applewood Bacon
- Smoked Sausages with Peppers and Onions
- Three Cheese Grits
- Seasoned Diced Potatoes, Caramelized Onions
- Strawberry Cream Cheese Filled Crepe

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

Summer Corn Salad with Garbanzo Beans, Heirloom Tomatoes and Fresh Avocado, Israeli Salad with Persian Cucumbers, Summer Tomatoes and Fresh Herbs, Italian Style Orzo Salad with Heirloom Tomatoes, Olives and Italian Meats, Cranberry-Orange Couscous and Quinoa Salad with Root Vegetables, Sliced Cherry Mozzarella and Heirloom Tomato Salad with Fresh Basil Drizzled in La Scala Vinaigrette Dressing, Crispy Green Salad, Traditional Caesar Salad with Romaine Lettuce, Shredded Parmesan, Garlic Croutons, Cracked Black Pepper, Arcadian Blend of Mixed Greens, European Cucumber, Julienne Carrots, Sliced Tomatoes, Bacon Bits, Chopped Eggs, Shredded Cheddar

Salad Dressings to include Buttermilk Ranch, House Italian, Balsamic, Caesar and 1,000 Island

FRESH FRUIT DISPLAY

Assorted Seasonal Fruits and Berries Display Including Pineapple, Seasonal Melon, Oranges, Grapes, and Blended Fresh Berries

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



CHRISTMAS BRUNCH MENU

ANTIPASTO DISPLAY

Assorted Italian Cured Meats Which Include Mortadella, Genoa Salami, Hot and Mild Capicola, Sopressata Salami, Prosciutto Ham, Pepperoncini, Sliced Cherry Peppers, Pickled Baby Corn, Marinated Olives, Balsamic Marinated Cippolini Onions

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 Soy Sauce, Siracha Mayo, Crispy Fried Onions and Eel Sauce*
- *Crab Claws and Gulf Shrimp Display with Fresh Cocktail Sauce, Lemon Wedges and 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 Served on a Bed of 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

- *Smoked Baby Back Ribs with Jack Daniels Glaze*
- *New Orleans Style Barbecue Prawns*
- *Chicken Ravioli, Artichokes, Sundried Tomatoes and Sauteed Forest Mushrooms*
- *Ghost River Brined Turkey Breast*
- *Asian Inspired Marinated Flank Steak*
- *Buttermilk Fried Free Range Chicken*

SIDES

- *Roasted Brussel Sprouts*
- *Slow Bake Yukon Potatoes*
- *Saffron Rice*
- *Broccoli/W Trumpet Mushrooms*
- *Sweet Potato Souffle*
- *Pasta Au Gratin*
- *Carving*
- *Prime Rib with Au Jus*
- *Ham with Pineapple Glaze*

STATION

Fried Green Tomatoes



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DESSERT DISPLAY

Bite Size Sweets: Eggnog Mousse Cups, Praline Chocolate Tart, Pumpkin Velvet Cake, Opera, Pineapple Coconut Tort, Cranberry Custard bars, Humming Bird Cake, Key Lime Boats, Lemon Chess Pie, Carrot Cake, Red Velvet, Assorted Cheesecakes, Pecan Pie

SMALL PLATE DESSERTS

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

SHOOTERS AND MORE

Vanilla Brulee, Pot de Crème, Dark/White Chocolate Shooter, Grand Marnier Panna Cotta, Candy Cane Shooter

WARM AND COLD

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

ACTION STATION

Hot Cocoa Station: Assorted Toppings, Whipped Creams, Candy Cane

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 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, December 16, 2024 at 5PM**. A **\$20** processing fee will be deducted from the refund amount. After **5PM on Monday, December 16, 2024** no refunds will be issued.

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

Michelle.Tavares@peabodymemphis.com | 901-529-4124